

## ***Buon Appetito***

To guarantee the best quality and taste Gaetano uses the freshest ingredients from local organic farms when it is possible. Your patience will be rewarded.

Thank you for dining with us.

### **Antipasti**

#### **Crostini Siciliani \$6.50**

Toasted slice of bread topped with a marinated chopped eggplant

#### **Vongole al Vapore \$14.50**

Steamed Clams in olive oil, garlic, white wine, red chili and parsley.

#### **Rollatine di Melanzane \$8.50**

Sliced Eggplant stuffed with goat cheese topped with tomato Sauce, mozzarella cheese & oregano

#### **Calamari Fritti \$9.00**

Fried calamari served with tomato sauce

#### **Carpaccio di Manzo \$14.50**

Thin sliced Raw Tenderloin of beef marinated in Truffle olive oil, lemon juice, parsley, capers & parmigiano

#### **Arancine Siciliane \$9.00**

Small balls of Rice filled with meat sauce, ham and peas breaded and deep fried served with our fresh tomato sauce

#### **Bruschetta \$5.50**

Toasted bread topped with fresh diced tomato, garlic, olive oil and fresh herbs

#### **Mozzarella in Carrozza \$7.50**

Fried mozzarella served with tomato sauce

#### **Cozze al Pomodoro \$12.95**

Mussels sauteed in tomato sauce, white wine, garlic and parsley

#### **Salsiccia & Peperoni \$9.50**

Italian Sausage, Onion and bell pepper sweet and sour sauce served on Crostini

### **Zuppe**

#### **Minestrone Nostrano \$7.00**

A fresh home made vegetable soup with cannellini beans, like Mamma does.

#### **Zuppa Del Giorno \$5.00**

Gaetano's creativity at work

### **Insalate**

#### **Insalata al Gorgonzola \$8.00**

Sweet baby mix greens, red onion tossed with our house vinaigrette and topped with Gorgonzola cheese crumble

#### **Insalata di Cesare \$7.50**

Fresh romaine salad tossed with our unique dressing, Add \$6 for a grilled chicken & \$7.00 for Shrimps

#### **Insalata alla Gaetano \$9.50**

Cold Penne salad Tossed with fresh chopped tomato, garlic, extra virgin olive oil, mozzarella, parmigiano cheese e oregano

#### **Insalata al Tonno \$14.50**

Organic baby greens salad tossed with a truffle virgin olive oil Vinagrette, sliced tomatoes & Topped with a sliced grilled Yellow Fin Tuna

#### **Caprese \$8.50**

Sliced fresh tomatoes, sliced Fresh mozzarella, olive oil, oregano & Basil

#### **Insalata Verde \$5.00**

Organic Mix baby greens with our house vinaigrette add \$ 1.00 for Gorgonzola Cheese crumbles

Party of 8 or more a 18% gratuity will be added. Corkage fee \$10.00. No substitution Thank you

## Risotti

### Risotto Frutti di Mare \$24.50

Risotto with white wine, lobster tail, baby clams, bay shrimps, calamari, scallops, butter, white wine, garlic, saffron & fresh tomato

### Risotto Boscaiola \$19.50

Risotto sauteed with chicken broth, butter, shallot, wild mushroom, white wine, truffle oil and parmigiano cheese

## I Primi

Served with house salad or soup of the day add \$4.50 for Minestrone or Caesar Salad

### Spaghetti Carbonara \$13.50

Pancetta, egg, black pepper and cream

### Ravioli alla Boscaiola \$14.50

Vegan squash ravioli in tomato & wild mushroom sauce

### Manicotti al Pomodoro \$12.50

Baked ricotta cheese filled Pasta topped with tomato sauce & mozzarella

### Penne con Salsiccia \$12.50

Penne with ground italian sausage, fennel seeds, Black olive & white wine sauce

### Spaghetti Puttanesca \$13.50

Spaghetti served with fresh tomato sauce, olives, garlic, red pepper, capers, anchovies & fresh basil

### Penne alla Vodka \$13.00

Penne with tomato sauce, cream , italian ground sausages, vodka & red chile pepper

### Linguine alle Vongole \$14.50

Clams in white wine, garlic, parsley, fresh tomato & red bell pepper sauce

### Penne all' Arrabiata \$12.00

Penne with fiery very spicy tomato sauce add italian sausages for \$ 4.00 for link or meatballs and \$7.00 for shrimp

### Penne al Tonno \$12.95

Penne with albacore tuna, white wine in a spicy tomato sauce

### Capellini al Pomodoro \$9.50

Angel hair pasta in tomato sauce and fresh basil. add italian sausage for \$ 4.00 for link or meatballs and \$7.00 for shrimp

### Tortellini all Panna \$14.50

Cheese tortellini Tossed with cream sauce, green peas and sauteed Pancetta

### Fettuccine Ai Funghi \$14.00

Fettuccine pasta served with wild mushroom cream sauce

### Linguine Pesto Siciliano \$13.50

Linguine with fresh chopped tomatoes, garlic, basil, pecorino cheese, almond & olive oil sauce

### Spaghetti Aglio Olio \$10.00

Spaghetti served with sauteed fresh garlic, olive oil, red pepper & parsley.

### Lasagne Bolognese \$13.50

Baked pasta with tomato, mozzarella, parmigiano, bolognese & besciamella cream sauce

### Fettuccine Alfredo \$13.00

Cream sauce and parmigiano cheese. Add \$5.00 for chicken or \$ 7.00 for shrimps.

### Spaghetti Bolognese \$13.50

Spaghetti with our traditional ground beef & tomato sauce

### Penne alla Norma \$13.50

Penne with fried eggplant, spiced tomato sauce, basil,pecorino & fresh ricotta

### Gnocchi Gorgonzola \$14.50

Potato Dumpling in a creamy gorgonzola sauce

### Pasta del Giorno \$A.Q.

Chef creation of the day

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No substitution Thank you

## **La Carne**

Served with a side of house salad or zuppa del giorno, Add \$4.50 to substitute with minestrone, caesar salad or side of spaghetti & tomato sauce .

### **Pollo any style \$19.50**

Marsala, piccata, parmigiana or milanese style served with grilled polenta & fresh sauteed spinach

### **Fegato all' Aceto \$20.00**

Provini calf liver sauteed topped with a reduction of balsamic vinegar and fresh garlic served with grilled polenta & fresh sauteed spinach

### **Veal Saltinbocca \$24.00**

Veal rolled with prosciutto, fontina cheese and fresh sage seared in brandy sauce and served with grilled polenta & fresh sauteed spinach

### **Arrosto del Giorno \$A.Q.**

Chef creation of the day

### **Veal any style \$23.50**

Marsala, piccata, parmigiana or milanese style served with grilled polenta & fresh sauteed spinach

### **Rollo di Pollo \$21.50**

Baked roll of chicken breast stuffed with spinach, red bell pepper, onion & four cheese topped with demi glace sauce served with grilled polenta & fresh sauteed spinach

### **Anatra alla Gaetano \$24.50**

Roast breast of duck in orange, rosmarino, pear brandy sauce served with grilled polenta & fresh sauteed spinach

### **Maiale Allo Rosmarino \$18.50**

Sauteed medallion of tenderloin of pork in rosmarino sauce served with grilled polenta & fresh sauteed spinach

## **Il Pesce**

Served with a side of house salad or zuppa del giorno, Add \$4.50 to substitute with minestrone, caesar salad or side of spaghetti & tomato sauce .

### **Scampi Limone \$20.50**

Shrimps sauteed with olive oil, lemon juice, garlic, chopped fresh tomatoes parsley & linguine pasta .

### **Calamari Piccata \$19.00**

Sauteed calamari steak in capers, butter, garlic, lemon juice & white wine sauce served with grilled polenta & fresh sauteed spinach

### **Sogliola Alla Mugnaia \$21.50**

Petrale sole sauteed in butter, white wine, lemon, shallot and parsley served with grilled polenta & fresh sauteed spinach

### **Spaghetti allo Scoglio \$24.50**

Sauteed mussels, clams, calamari, scallops, lobster tail , bay shrimps , fresh diced tomato tossed with spaghetti in a spiced tomato sauce and red bell pepper

### **Gamberi alla Fra Diavolo \$22.50**

Shrimps in a spiced tomato sauce served with grilled polenta & fresh sauteed spinach

### **Salmon alla Griglia \$24.50**

Grilled wild coho salmon with white wine, garlic, tarragon, fennel seeds in a anice sauce. served with grilled polenta & fresh sauteed spinach

## **Bambini**

For Children Under 10 years

### **Penne with Butter \$6.50**

### **Ravioli Bolognese \$8.00**

Cheese ravioli with Meat sauce

### **Pizza Piccola \$8.50**

Fresh Mozzarella, Tomatoes sauce and Sliced Salame

### **Spaghetti Tomato Sauce \$6.50**

### **Tortellini Alfredo \$8.00**

Cheese tortellini with cream sauce

### **Pizza Bianca \$8.50**

Topped with Cream, Mozzarella and Mushroom

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## Dolci

### Tiramisu \$6.50

Espresso coffee, brandy, mascarpone, lady fingers, vanilla & love

### Espresso Flan \$7.00

Silky espresso custard cream with caramel sauce

### Gelato della Casa \$6.50

Vanilla ice cream with chocolate sauce

### Sorbetto di More \$6.00

Raspberry sherbet

### Dolce della Casa \$7.00

Puff pastry filled Poached Pear, Vanilla ice cream, Cream Royal, a lot of whipped cream & wild berry sauce

### Pastatella \$7.50

Warm dense chocolate dessert served with vanilla ice cream & hot gran marnier sauce

### Pera Bell' Elena \$6.50

Poached pear stuffed with vanilla Ice cream cover with chocolate sauce topped with almonds

### Affogato al Caffè \$6.00

Scoop of vanilla ice cream drowned in espresso coffee topped with whipped cream

### Spumoni Ice Cream \$6.50

Italian Traditional ice cream Strawberry, Pistacchio & Chocolate ice cream

## Bibite

### Aranciata San Pellegrino \$2.75

### Acqua Panna \$3.00

### Italian Soda \$3.00

Vanilla, Orange, Blackberry, Peach, Strawberry, Cherry, or Raspberry Syrup Mix With Soda Water topped with whipped cream

### Cappuccino \$3.25

### Hot Tea \$2.00

### Limonata San Pellegrino \$2.75

### Acqua San Pellegrino \$3.50

### Mint Light Ice Tea \$2.50

### Lemonade \$2.25

### Coffee \$2.00

### Espresso \$2.50

Double \$3.00

## Wines & Beers

### Pinot Noir \$5.50 \$21.00

Veneto

### Cabernet Sauvignon \$5.00 \$19.00

California

### Sangiovese \$5.50 \$20.00

Italy

### Nero D'avola \$5.00 \$19.00

Sicily

### Chianti \$6.00 \$21.00

Tuscany

### White Zinfandel \$4.50 \$16.00

California

### Chardonnay \$5.00 \$19.00

California

### Prosecco \$6.50 \$25.00

Italian Sparkling white wine aperitif Veneto

### Pinot Grigio \$5.50 \$21.00

Italy

### Fiano di Sicilia \$5.00 \$19.00

Sicily,

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