



ANTIPASTI

Antipasto Originale (for 2)
Marinated olives and vegetables,
genoa salami, prosciutto and
assorted cheeses 15.95

Cuori di Carciofi
Artichoke hearts topped with
jumbo lump crab meat, capers
and lemon butter sauce 15.95

Cozze
Fresh mussels steamed with
spicy marinara sauce or
garlic butter 11.95

Peperoni con Acciughe
Green peppers sauteed
with olive oil, garlic,
capers and anchovies 8.95

Funghi Abbruzzese
Fresh mushrooms sauteed
with olive oil, garlic, basil
and rosemary topped with
melted mozzarella 8.95

Calamari Fritti
Tender squid lightly fried
to perfection served with
marinara sauce or
pepperoncini sauce 12.95

Polenta alla Griglia
Cognac, pancetta and
porcini mushroom sauce 8.95

Bruschetta
Crusty country bread topped
with fresh tomato, basil,
onion, extra virgin olive
oil and goat cheese 8.95

ZUPPA

Zuppa del Giorno 6.95

INSALATE

Insalata della Casa 6.95

Caesar
Crisp romaine tossed
with homemade Caesar
dressing, croutons and
anchovies 7.95

Caprese
Fresh mozzarella, sliced
tomato, fresh basil and
extra virgin olive oil 10.95

Pomodori Freschi
Tomato wedges tossed
with extra virgin olive oil
and fresh basil 7.95

PANE

Gorgonzola
Crusty Italian bread topped with
olive oil, garlic and gorgonzola
cheese 8.50

Garlic Bread
4.95 / 5.95 with Mozzarella

VITELLO

Saltimbocca alla Romana
Tender veal sauteed with
mozzarella, prosciutto,
fresh sage and cognac 21.95

Alla Marsala
Sauteed with mushrooms
and Marsala wine 21.95

Francese
Sauteed with lemon,
butter and white wine 21.95

Alla Toscana
Sauteed with artichoke
hearts, prosciutto and
mozzarella cheese 21.95

Vitello e Gamberi Baltimore
Veal scaloppini topped with
jumbo lump crab, gulf shrimp,
sliced roma tomato and melted
mozzarella cheese with an
old Bay white wine sauce 32.95

Alla Parmigiana
Lightly breaded veal cutlet
topped with tomato sauce
and mozzarella cheese 21.95

Pizzaiola
Sauteed with tomato,
oregano, garlic, rosemary
and buffalo mozzarella 23.95

Piccata
Lemon, butter, white
wine and capers 21.95

Costoletta alla Griglia
A 16 oz. center cut veal
chop marinated in olive
oil, lemon, garlic and
fresh rosemary 33.95

La Valdaostana Originale
A 16 oz. center cut
veal chop stuffed with
prosciutto and fontina
cheese 38.95

DAL MARE

Gamberi fra Diavolo
Large tender gulf shrimp
simmered in a spicy tomato
sauce served on a bed of
angel hair pasta 23.95

Scampi al' Aglio
Sauteed with garlic, herbs,
cognac and butter served
over linguine 23.95

Gamberi Luana
Shrimp, garlic and olive
oil with a touch of Old
Bay over linguine 23.95

Gamberi e Granchi Alfredo
Large tender gulf shrimp
and lump crab meat
simmered in a cream sauce
served over fettuccini 29.95

Pesce del Giorno
Seasonal Market

Arragosta Marinaio
8 oz. lobster tail sauteed
in a tomato seafood broth
served over penne pasta Market

Aragosta fra Diavolo
8 oz. lobster tail simmered
in a spicy tomato sauce
served over
angel hair pasta Market

Brodetto alla Vastese
The finest seasonal
seafoods combined
in a light spicy broth,
served over linguine 38.95

POLLO

Abbruzzese
Boneless breast of chicken
sauteed with sun dried
tomato, fresh basil and
white wine 19.95

Alla Marsala
Marsala wine sauce and
fresh mushrooms 19.95

Alla Scala
Sauteed with artichoke hearts
and lump crab meat in
a white wine sauce 23.95

Alla Parmigiana
Lightly breaded, topped
with marinara sauce and
mozzarella cheese 19.95

Raffaello
Artichoke hearts, prosciutto,
mozzarella, fresh mushrooms
and Marsala wine 19.95

Alla Cacciatore
Chicken sauteed with green pepper,
mushroom and onions with a red
wine and tomatoe sauce 19.95

MANZO

**Scaloppe di Manzo alla
Terra e Mare**
Filet mignon grilled to
perfection, served over a
veal scallopine, topped with
jumbo gulf shrimp and
cognac sauce 35.95

Pepato
Filet mignon rolled in
cracked black pepper
topped with brown sauce 28.95

Balsamico
Tender grilled filet mignon
served over a grilled
portabello mushroom cap
with a balsamic reduction
glaze 32.95

Al's Way
New York Strip topped
with jumbo lump crab,
sun-dried tomatoes and
finished with a sherry
shallot cream sauce 35.95

New York Strip
A thick 14 oz. cut grilled
to perfection 27.95

**New York Strip alla
Pizzaiola**
Grilled, topped with
tomato, fresh herbs and
fresh mozzarella 29.95

PASTA

Spaghetti alla Puttanesca
Tomato, capers, olives,
garlic and anchovies 15.95

Penne alla Vodka
Tomato, cream, vodka
and tabasco 15.95

Fettuccine Alfredo
Parmigiano, butter and
cream 15.95

**Capellini al Pomodoro
Fresco**
Tomato, basil and garlic 15.95

Penne alla Boscaiola
Tomato, peas, pancetta
and porcini mushrooms 15.95

Gnocchi della Casa
Served with your choice
of fresh pesto, marinara
sauce or cream sauce 16.95

**Spaghetti alla
Carbonara**
Pancetta, cream, egg
and parmigiano 16.95

Spaghetti con Funghi
Tomato, mushrooms,
onion and garlic 15.95

Risotto alla Piemontese
Arborio rice with imported
Gorgonzola and spinach 17.95

Risotto Mare e Monti
Imported arborio rice,
shrimp and porcini
mushrooms 23.95

**Fettuccine Verdi ai
Quattro Formaggi**
Spinach fettuccini with
our own blend of four
cheeses 16.95

Penne al Ragù
Quill shaped pasta with
meat sauce 15.95

Penne all' Arrabiata
Spicy tomato sauce 15.95

Linguine al Pesto 15.95

**Fettuccine Verdi alla
Bolognese**
Seasoned ground beef with
a tomato cream sauce over
fresh spinach fettuccini 17.95

Penne con Spinace
Tomato, spinach, garlic
and goat cheese 15.95

20% Gratuity will be added to parties of 6 or more.

\$7.00 split Plate Charge.

All of our entrees and sauces are cooked to order.

Your patience is greatly appreciated. Grazie!

Si prega di non usare i telefonini a tavola. Grazie!
(About the cell phones)