

Summer Menu \$48 per couple

Not valid on friday and saturday.

Dine-in only. Substitution may be subject to additional charges

Includes 1 appetizer to share, 1 soup or salad, 2 entrée, 1 dessert to share

Appetizers

Arancini alla Siciliana

Saffron rice ball stuffed with ground beef and mozzarella lightly breaded and golden fried, served on a bed of tomato sauce

Calamari e Cipolla

Golden fried calamari and thinly sliced onion served with our tomato sauce

Cozze Marinara

Black mussels served in our lightly siced garlic marinara sauce

Bruschetta

Oven roasted bread, fresh diced tomato seasoned with garlic, e.v.o.o. and fresh basil

Meatball parmigiana

Fresh mozzarella and parmesan cheese baked to perfection

Burrata vegetariana

Grilled yellow squash, zucchini, eggplant and asparagus with creamy mozzarella cheese

Burrata con prosciutto

Imported Parma ham, red roasted peppers and fresh mozzarella cheese

Salad and Soup

Insalatina Mista

Mixed greens, cucumber, carrots, onion, black olives, tomato

Insalata di Cesare

Romaine lettuce, croutons, shaved parmesan cheese in a house Caesar dressing

Spinach and beet salad

Chopped beet, fresh baby spinach, goat cheese and toasted walnuts in a sweet orange dressing

Insalata "Il Posto"

Mix green, carrots, cucumber, kalamata olives, tomato, cucumber and red onion topped with gorgonzola cheese, walnuts and dried cranberries in a raspberry vinaigrette

Minestrone

Fresh mixed vegetables in a tomato base

Pasta e Fagioli

Little elbow pasta and white cannellini beans

Pasta Selection

Gnocchi Sorrentina

Potato dumpling tossed with fresh basil, garlic and breaded eggplant in our tomato sauce, baked to perfection

Tortellini Emiliana

Cheese stuffed tortellini, ham, peas and mushrooms in a garlic cream sauce

Penne Bolognese

Penne pasta tossed with our classic meat sauce

Fettuccine Norcina

Fettuccine pasta tossed with crumbled sausage, creamy tomato sauce and shaved black truffle

Penne Boscaiola

Our signature porcini mushroom cream sauce tossed over penne pasta

Spaghetti meatballs

Linguine Vongole

Little neck clams tossed with e.v.o.o. and white wine, fresh chopped tomato and seafood broth

Ravioli di Aragosta e Granchio

Lobster and crab meat ravioli tossed in a creamy vodka sauce

Lasagna

Grandma secret recipe

Entrée Selection

Eggplant or Chicken Parmigiana

Classic recipe with tomato sauce, parmesan cheese and mozzarella baked to perfection served with spaghetti

Chicken Piccata

Tender chicken breast, white wine, lemon and butter sauce with capers served with spaghetti

Chicken Marsala

Tender chicken breast, fresh mushrooms, Marsala wine and brown gravy over spaghetti

Shrimp Francese

Egg battered shrimp (8) in a lemon, butter and white wine sauce served with vegetables

Shrimp scampi

Lemon, garlic, fresh chopped tomato and butter sauce tossed over linguine

Salmone alla pizzaiola

Salmon fillet, capers, black olives, oregano in a fresh tomato sauce

Flounder Gratin

Flounder fillet topped with crispy bread crumbs and bruschetta tomato served with vegetables

Choose a house made dessert from our display cart