

## GLI ANTIPASTI

ZUCCHINE FRITTE  
*Fried zucchini* 9.50

ROLLATINE DI MELANZANE CON CAPRINO  
*Rollatine of eggplants with goat cheese* 11.25

PORTOBELLO ALLA GRIGLIA  
*Grilled portobello over mesclun greens* 13.50

FUNGHI RIPIENI  
*Mushrooms filled with spinach, walnuts, and melted fontina cheese* 11.25

MOZZARELLA CON POMODORO O PEPERONI ARROSTITI  
*Mozzarella with tomatoes or roasted peppers* 11.25

CARPACCIO CON PARMIGIANO E RUCOLA  
*Thinly sliced raw beef with rucola and shavings of parmesan cheese* 13.25

CARCIOFINI ALLA GIUDEA  
*Pan fried artichokes sautéed in extra virgin olive oil and garlic* 14.50

BUFALA MOZZARELLA CON POMODORO E PEPERONI ARROSTITI  
*Bufala mozzarella with tomatoes and roasted peppers* 14.50

COZZE ALLA MARINARA  
*Mussels served in marinara sauce* 12.50

VONGOLE AL FORNO  
*Baked clams* 11.75

CALAMARI ALLA GRIGLIA  
*Grilled calamari over mesclun greens* 13.25

GAMBERI ALL'AGLIO E OLIO  
*Shrimp sautéed in oil, garlic, and parsley* 13.50

CALAMARI FRITTI  
*Crispy calamari served with lemon and spicy marinara sauce* 14.50

INSALATA DI MARE  
*Seafood salad marinated with oil and lemon* 14.50

## LE INSALATE

INSALATA BIANCA  
*Endive, mushrooms, artichokes, hearts of palm, shaved parmesan in extra virgin olive oil and lemon dressing* 13.50

INSALATA MISTA DI CAMPO  
*House salad with a mixture of organic greens and balsamic vinaigrette* 9.50

INSALATA TRICOLORE  
*Salad of rucola, endive, and radicchio* 10.25

INSALATA DI CESARE  
*Caesar salad* 10.75

INSALATA DI FAGIOLINI E PATATE  
*String beans, potatoes, tomatoes, and red onions* 10.75

INSALATA DI CAMPO CON PARMAGIANO  
*Mixture of organic greens with slivers of parmesan cheese* 11.50

INSALATA ROMANA CON BARBABIETOLE  
*Hearts of romaine lettuce with beets, gorgonzola cheese, red onions, walnuts, italian dressing* 12.50

INSALATA DI RUCOLA  
*Rucola salad with hearts of palm, roasted peppers, red onions, and parmesan cheese* 12.50

INSALATA DI ASPARAGI  
*Asparagus with walnuts, cherry tomatoes and red onions in extra virgin olive oil and lemon* 13.50

## LE ZUPPE

MINISTRONE  
*Vegetable soup* 9.50

PASTA E FAGIOLI  
*Bean soup with ditalini pasta* 9.50

## LE PASTE

ROTOLO DI PASTA  
*Rolled home made pasta filled with spinach, ricotta and mozzarella in a light tomato sauce* 20.50

LINGUINE AL PESTO  
*Linguine with pesto sauce, cherry tomatoes and pinenuts* 20.50

RIGATONI CIPULLO  
*Rigatoni in a light cream sauce, with blended sweet sausage, prosciutto, onions and a touch of cinnamon* 20.50

PAPPARDELLE ALL'OLIO DI TARTUFO BIANCO  
*Pappardelle with white truffle oil, mushrooms, and goat cheese* 21.50

SPAGHETTINI CON POLPETTINE  
*Spaghetti with meatballs in tomato sauce* 19.75

SPAGHETTINI AL POMODORO E BASILICO  
*Thin spaghetti with tomato and basil sauce* 18.75

PENNE ALLA VODKA  
*Penne with vodka, peas, prosciutto, cream, and tomato sauce* 20.50

ORECCHIETTE CON SALSICCIA E BROCCOLI DI RAPE  
*Orecchiette with Italian sausage, broccoli rape, garlic, and oil* 20.50

RAVIOLI DI SPINACI AL BURRO E SALVIA O POMODORO E BASILICO  
*Homemade spinach ravioli with butter and sage or tomato and basil sauce* 18.75

FARFALLE AL PROSCIUTTO DI PARMA  
*Farfalle with Parma ham, garlic, butter, peas, arugula, plum tomatoes, and slivers of parmesan cheese* 19.75

TAGLIATELLE ALLA BOLOGNESE  
*Homemade fettuccine with meat sauce* 19.75

TAGLIOLINI CON GAMBERI E CARCIOFI  
*Homemade linguine with shrimp, artichoke heart, tomato sauce and a touch of cream* 20.50

GNOCCHI AI FUNGHI  
*Homemade gnocchi with mixed wild mushrooms* 19.75

LASAGNE ALLA BOLOGNESE  
*Homemade lasagna with meat sauce* 19.75

LINGUINE ALLE VONGOLE  
*Linguine with white clam sauce* 21.50

RISOTTO DEL GIORNO  
P.A.

## I SECONDI

POLLO AL CARCIOFI E PINOLI  
*Breast of chicken, sautéed with artichokes and pinenuts in white wine lemon sauce* 22.50

POLLO ALLA CONTADINA  
*Breast of chicken, Italian sausage, mushrooms in white wine and garlic sauce* 22.00

PAILLARD DI POLLO ALLA GRIGLIA CON SPINACI  
*Paillard of grilled chicken on a bed of spinach* 22.00

PETTO DI POLLO ALLA BOLOGNESE  
*Breast of chicken sautéed with prosciutto and parmesan cheese* 22.00

SCALOPPINE DI VITELLO ALLA LOMBARDA CON FAGIOLINI  
*Veal scaloppine sautéed in white wine sauce with string beans* 24.75

VITELLO ALLA CAPRICCIOSA  
*Breaded veal scaloppine lightly sautéed, topped with chopped rucola* 24.75

SCALOPPINE DI VITELLO AL MARSALA  
*Veal scaloppini sautéed in marsala wine with mushrooms* 24.75

GAMBERONI FRADIIVOLO  
*Jumbo shrimp sautéed in a light spicy marinara sauce* 25.50

SALMONE ALLE ERBE  
*Baked salmon with herbs* 24.50

BRANZINO ALLA TRIESTINA  
*Filet of sea bass with white wine, lemon sauce, cherry tomatoes and fresh herbs* 25.50

COSTOLETTE DI AGNELLO  
*Grilled baby lamb chops in a port wine sauce or garlic and rosemary* 37.00

TAGLIATA DI MANZO CON RUCOLA  
*Grilled sirloin steak, sliced and served with rucola salad* 32.50

## DOLCI

PLEASE ASK FOR OUR SELECTION OF HOMEMANDE DESSERTS



MARUZZELLA  
RISTORANTE