

# ***ANTIPASTI & INSALATE***

## ***FRITTO MISTO ITALIANO***

Homemade cheese ravioli and Panzerotti (potato croquettes) deep fried. Served with tomato sauce. \$11.50

## ***CALAMARI FRITTI***

Lightly battered tender calamari flash-fried. Served with a side of dipping sauce. \$11.25

## ***OLIVE ALL'ASCOLANA***

Breaded green olives stuffed with ground veal. Served with white cream dipping sauce. \$9.50

## ***PIZZA DOPPIA***

Homemade thin pizza crust topped with your choice of homemade meat-sauce, or Margherita style - tomato, basil and mozzarella cheese. \$13.00

## ***INSALATA GIOTTO***

Spinach salad with pancetta, red onion, fresh oranges, gorgonzola cheese and vinaigrette. \$7.95

## ***INSALATA DI CAMPO***

Mixed baby greens and tomato tossed in homemade balsamic vinaigrette. \$6.75

## ***INSALATA CAPRESE***

Fresh Buffalo mozzarella, basil and tomatoes drizzled with extra virgin olive oil and a light balsamic sauce. \$10.00

## ***BRUSCHETTA FRESCA***

Toasted bread topped with diced tomatoes, garlic, basil and melted mozzarella cheese. \$9.50

## ***COCKTAIL DI GAMBERI***

Five fresh jumbo shrimps served cold with our horseradish cocktail sauce. \$14.95

## ***INSALATA CEASARE***

Romaine lettuce, creamy homemade Caesar dressing and croutons. \$6.95. Add grilled chicken - \$4.25 / Fried Calamari - \$5.25 / Anchovies - \$2.50

## ***INSALATA MEDITERRANEA***

Baby greens with vinaigrette and tomato, topped with walnuts and gorgonzola cheese. \$7.00

## ***SALUMERIA DA MATTEO***

Create your own traditional Italian antipasti. CHECK WITH YOUR SERVER FOR DETAILS.

# ***DAL MACELLAIO DEL CORSO***

## ***POLLO QUATTRO FORMAGGIO***

Two chicken breasts sautéed in olive oil, garlic and creamy four cheese sauce -gorgonzola, provolone, parmesan and mozzarella cheeses-. Served over Italian rice pilaf. \$19.95

## ***VITELLO PICCATO***

Tender veal scaloppini sautéed in a delicate white wine-lemon sauce. Served over pasta. \$24.95

## ***VITELLO ALLA PARMIGIANA***

Breaded, flash-fried, veal baked with mozzarella, basil and tomato sauce. Served over pasta. \$25.25

## ***FILLETTO DI BUE GORGONZOLA***

8oz. Center-Cut Filet Mignon baked in a puff pastry. Served with a side of garlic, roasted pine nut and gorgonzola cream sauce. \$35.00

## ***SCALLOPS VALLE VERDE***

Fresh Jumbo U10 sea scallops sautéed in a pesto-cream sauce with sun-dried tomatoes and pancetta crumbles. Served over a bed of Italian rice pilaf. \$33.25

## ***POLLO AMORE***

Two chicken breasts sautéed in Marsala wine sauce with garlic, mushrooms and cream. Topped with Prosciutto and melted mozzarella cheese. Served over Italian rice pilaf. \$22.75

# ***PIATTI DI PASTE***

## ***RONDELLI DI SPINACI E RICOTTA***

Homemade pasta sheet stuffed with spinach and ricotta cheese. Served in a white cream sauce. \$17.50

## ***GNOCCHI SORRENTINA***

Homemade potato and semolina flour dumplings cooked in a Pomodoro sauce with mozzarella cheese. \$17.50

## ***MOSTACCIOLI BOLOGNESE***

Mostaccioli pasta tossed with our homemade tomato-meat sauce. \$17.00

## ***SPAGHETTI DEL GOLFO***

Fresh jumbo shrimp sautéed in garlic, white wine and marinara sauce. Served over spaghetti pasta. \$18.50

## ***LINGUINE FRUTTI DI MARE***

Linguine pasta cooked in a gulf-style sauce -fresh little neck clams, U10 sea scallops, shrimp, garlic, extra virgin olive oil, and marinara sauce. \$28.75

## ***TAGLIATELLA ALLA TARANTELLA***

Fettuccine pasta cooked with our homemade chicken sausage, garlic, fresh asparagus, sun dried tomatoes and a white wine cream sauce. \$17.50

## ***RAVIOLI MARIA ROSA***

Ravioli stuffed with spinach and ricotta cheese, cooked in a light tomato-cream sauce. \$16.00

## ***PENNE NORCIA***

Our homemade Italian sausage, mushrooms, garlic, parmesan cheese and tomato cream sauce. Served over penne pasta. \$17.50

## ***TORTELLINI MATTEO'S***

Cheese stuffed Tortellini pasta. Served over a creamy sauce with ham, mushrooms, onion and parmesan cheese. \$19.00

## ***PENNE ALLA ORTOLANA***

Penne pasta sautéed with Portobello mushrooms, onions, spinach, roasted red bell peppers, asparagus and white wine. Served with a fresh tomato cream sauce. \$17.75

# ***SIDE DISHES***

***SAUTEED SPINACH*** - Fresh spinach, garlic, white wine and olive oil. \$7.00

***SAUTEED PORTOBELLO MUSHROOMS*** - Portobello mushrooms, garlic, rosemary and white wine. \$8.00

***SAUTEED GREEN BEANS*** - Steamed green beans, onion, olive oil, salt and pepper. \$5.00

***ASPARAGUS*** - Sautéed asparagus with onions, prosciutto, white wine and parmesan cheese. \$7.00

***PANZERROTTI*** - Napolitano potato croquettes. \$7.00

***ALL ENTREES ARE SERVED A LA CARTE \* SPLIT ENTRÉE CHARGE IS \$ 3.50  
20% GRATUITY ADDED TO PARTIES OF SIX OR MORE***

***HOST YOUR FAMILY OR BUSINESS GATHERING  
AT OUR PRIVATE DINING ROOM  
CATERING SERVICE AVAILABLE***