

# ***DINNER MENU***

## ***ANTIPASTI & INSALATE***

### ***FRITTO MISTO ITALIANO***

Homemade crispy cheese Ravioli and Panzerotti (potato croquettes). Served with tomato sauce. 12

### ***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

### ***SALUMERIA DA MATTEO***

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

## ***DAL MACELLAIO DEL CORSO***

### ***POLLO QUATTRO FORMAGGIO***

Chicken breast sautéed in olive oil, garlic and creamy four cheese sauce -gorgonzola, provolone, parmesan and mozzarella cheeses. Served over Italian rice pilaf. 19.95

### ***VITELLO PICCATA***

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

### ***VITELLO ALLA PARMIGGIANA***

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

### ***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***

Chicken breast 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

### ***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***

# LUNCH MENU

## ANTIPASTI

### **FRITTO MISTO ITALIANO \***

Homemade cheese ravioli and Panzerotti (potato croquettes) deep fried. Served with tomato sauce. 10

### **CALAMARI FRITTI \***

Lightly battered tender calamari flash fried. Served with tomato sauce. 9

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

Breaded green olives stuffed with ground veal and fried. Served with white cream sauce. 9

### **COCKTAIL DI GAMBERI \***

Five fresh Jumbo shrimps served cold with our horseradish cocktail sauce. 12

### **PIZZA DOPPIA**

Homemade thin pizza crust topped with your choice of meat-sauce or Margherita style. 12

### **BRUSCHETTA FRESCA \***

Toasted bread covered with diced tomatoes, garlic, basil and melted mozzarella cheese. 8.50

## INSALATE

### **CAPRESE \***

Fresh buffalo mozzarella cheese, basil and tomatoes drizzled with oil. Served with a homemade balsamic dressing. 10

### **GIOTTO \***

Spinach salad with pancetta, red onions, fresh oranges, gorgonzola cheese and vinaigrette. 7.50

### **DI CAMPO \***

Mixed baby greens and tomato tossed in homemade balsamic vinaigrette. 6.50

### **CAESAR \***

Classic Caesar salad. Romaine, creamy Caesar dressing and croutons. Add anchovies for an authentic flair. 6.50

### **MEDITERRANEA \***

Baby greens with vinaigrette and tomato, topped with walnuts and gorgonzola cheese. 7

### **SOUP AND SALAD COMBO \***

Homemade soup of the day and your choice of salad (Di Campo, Caesar or Mediterranean). 8.95

## PANINI – SERVED WITH A HALF SOUP OR SALAD

### **PANINI CALAMARI**

Panini stuffed with fried calamari, mozzarella cheese, diced marinated tomatoes and Caesar dressing. 9.50

### **PANINI PROSCIUTTO**

Panini stuffed with Prosciutto ham, mozzarella cheese, red bell peppers and fresh tomatoes. 9.50

### **PANINI FONTINA**

Panini stuffed with red bell peppers, Portobello mushrooms, fontina cheese, fresh tomatoes and pesto sauce. 9.00

### **PANINI ALLA CAPRESE**

Panini stuffed with fresh tomato, buffalo mozzarella cheese, basil, olives, and pesto sauce. 9

### **EGGPLANT PARMESAN PANNINI**

Panini stuffed with eggplant, mozzarella and parmesan cheese, basil and tomato sauce. 9

## PIATTI PRINCIPALE

### ***POLLO QUATTRO FORMAGGIO***

Chicken breast sautéed in our homemade four cheese sauce. Served over Italian rice pilaf. 10

### ***VITELLO MARSALA***

9 oz. veal scaloppini sautéed in Marsala wine, mushrooms, garlic and a touch of cream. 18.95

### ***POLLO PARMIGGANA***

Lightly battered chicken breast baked with basil, mozzarella and parmesan cheese and tomato sauce. 10

### ***FILETTO MASSANIELO***

4 oz. center-cut Filet Mignon. Topped with white wine mustard cream sauce and mushrooms. Served with Italian rice pilaf and asparagus. 12

## PIATTI DI PASTE

### ***MOSTACCIOLI BOLOGNESE***

Mostaccioli pasta tossed in homemade sauce made with tomato, beef, veal, pork and parmesan cheese. 9.95

### ***SPAGHETTI DEL GOLFO***

Fresh jumbo shrimp sautéed in garlic, white wine, and marinara sauce. Served over spaghetti pasta. 11

### ***RAVIOLI MARIA ROSA***

Ravioli stuffed with ricotta cheese and spinach. Cooked and served with tomato cream sauce. 10

### ***TORTELLINI MATTEO's***

Cheese stuffed tortellini cooked in white cream sauce with ham, mushrooms, onions and parmesan cheese. 10

### ***PENNE ORTOLANA***

Penne pasta with Portobello mushrooms, onions, spinach, red peppers, asparagus and tomato cream sauce. 9.95

### ***PENNE NORCIA***

Penne pasta cooked with mild Italian sausage, mushrooms, garlic and tomato cream sauce. 9.95

## SIDE DISHES (VEGETABLES SERVE TWO)

**SAUTEED SPINACH** - Sautéed in garlic and white wine. 7

**SAUTEED PORTOBELLOS** - Sautéed in rosemary and wine. 8

**SAUTEED GREEN BEANS** – Sautéed in onions, olive oil, salt and pepper. 5

**ASPARAGUS** - Served with onions and topped with prosciutto. 7

**PANZEROTTI** - Napolitano potato croquets. 6.50

**ITALIAN RICE PILAF** – Rice served with carrots, celery and onions. 6.50

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