

LE CARNI & I PESCI

Entrée

<i>BATTUTA DI POLLO ALLA GRIGLIA CON PORRI BRASATI</i> Grilled thinly pounded chicken breast with braised leeks	15.50
<i>POLLO NOVELLO AL MATTONE</i> Grilled young chicken old country style	26.50
<i>BOCCONCINI DI POLLO AL VIN COTTO, FUNGHI E SALSICCIA</i> Chunks of boneless chicken with Mushrooms & sausage, in a red wine And shallots sauce	17.50
<i>PETTI DI POLLO RIPIENI CON SPINACI E FONTINA</i> Chicken breast stuffed with spinach & fontina in a cherry tomato sauce	18.50
<i>CONIGLIO ALLA CAPRESE</i> Oven roasted rabbit with fresh herbs & wine sauce	27.50
<i>COSTOLETTA DI VITELLO ALLA MILANESE</i> Thinly pounded breaded veal chop with arugola e tomato salad	33.50
<i>LOMBATA DI VITELLO</i> Grilled t-bone veal chop with fresh herbs	34.50
<i>COSTATA DI MANZO AI FERRI CON PATATINE FRITTE</i> Grilled aged prime rib eye steak served with shoestring fries	34.50
<i>VEAL SCALOPPINA AI FUNGHI SELVATICI E OLIO TARTUFATO</i> Veal Scaloppina with mixed wild mushrooms & truffle oil	24.50
<i>TRANCIO DI SALMONE CON SALSIA ALLA MOSTARDA</i> Grilled salmon fillet, with grilled Zucchini & Mustard sauce	22.50
<i>GAMBERONI ALLA TORRE SARACENA</i> Grilled prawns over a mix greens & tomato salad	30.50
<i>QUANTO IL MARE HA DATO</i> What the sea gave	P.A.

ANTIPASTI

Appetizers

<i>ZUPPA DEL GIORNO</i> Soup of the day	P.A.
<i>I CUCUZZIELLI FRITTI ALLA PINO</i> Crispy fried zucchini	7.50
<i>MOZZARELLA FARCITA DELLO CHEF</i> Home made stuffed fresh Mozzarella Cheese	10.50
<i>CARPACCIO DI MANZO</i> Thinly sliced raw beef with parmesan cheese, arugula salad & hearts of palm	12.50
<i>TAVOLACCIO DEL SALUMIERE</i> Assortment of Italian cured meats and cheese	15.50
<i>CAPELANTE E FINOCCHIO GRIGLIATI</i> Combination of grilled Sea Scallops and Fennel	15.50
<i>TERRA MARE DEL TAVOLIERE</i> Grilled baby Octopus & Cuttlefish, with broccoli rabe on a bed of fava beans puree'	16.50
<i>FRITTO MISTO DEL MARE</i> Golden fried Calamari, Shrimp & Sea Scallops	17.50
<i>POLPETTE DI MANZO DELLA MASSERIA</i> Fresh Daily Made Meat Balls With Tomato Sauce and Basil	14.50

Consumption of any undercooked or rare foods may cause food-borne illness

INSALATE

Salads

MISTICANZA ALL` ACETO 7.50
BALSAMICO
*Mesculin salad with balsamic
vinegar dressing*

INSALATA MASSERIA 8.50
*Arugola, radicchio, endive,
mushrooms, olives, tomato
& roast peppers Salad*

INSALATA DI CAPRINO 10.50
*Mesculin Salad with string beans,
cherry tomato & warm goat cheese*

INSALATA RICCIA 9.50
*Frisee` salad with parmesan
cheese & crispy bacon*

INSALATINA SAPORI ANTICHI 10.50
*Spinach salad with pears, walnuts,
& gorgonzola dressing*

I CONTORNI

Side dish

SPINACI SALTATI AGLIO & OLIO 7.00
Sauté spinach with garlic & oil

BROCCOLI DI RABE 9.50
*Sauté broccoli rabe with
garlic & oil*

PATATINE FRITTE 6.00
Shoestring fried potatoes

BROCCOLETTI AGLIO & OLIO 7.00
Sauté broccoli with garlic & oil

RISO E GRANO

Rice and Grain

RISOTTO DEL GIORNO P.A.
Risotto of the day

GRANOTTO AI FRUTTI DI 23.50
MARE E FAGIOLI
*Special Pugliese grain with white beans
& mix seafood sauce*

LE PASTE

Pastas

SPAGHETTI ALLO SPUGNITO 12.50
DI POMODORO
*Spaghetti with Cherry tomato
sauce & fresh basil*

LINGUINE ALLE VONGOLE 17.50
*Linguini with fresh baby clams,
garlic and white wine sauce*

BUCATINI VECCHIA ROMA 14.50
*Perciatelli pasta with onions,
Italian bacon & pecorino cheese*

SCHIAFFONI DELLA DOMENICA 16.50
*Large Rigatoni pasta with traditional
Sunday Grandmother's sauce*

ORECCHIETTE ALLA 16.50
BARI VECCHIA
*Little Ears shape pasta with broccoli
Rabe & Italian sausage*

RAVIOLI DI ANGELINA 14.50
*Home made fresh caciotta cheese ravioli
in a light tomato sauce Capri style*

TAGLIATELLE ALLA BOLOGNESE 15.50
*Home made fresh fettuccine
with meat sauce*

MINCHIARIEDDHI TE FARRU 14.50
DELL` ORTOLANO
*Whole wheat ziti pasta with mix vegetables
sauce*

TAGLIOLINI ALL` ASTICE 23.50
*Home made fresh thin fettuccine with
fresh lobster and light tomato sauce*

SCIALATIELLI QUATTRO PASSI 15.50
*Home made short cut thick fettuccini with
eggplant & smoked mozzarella*

GNOCCHI AL TALEGGIO E 15.50
RADICCHIO
*Home made potatoes gnocchi with
Radicchio & taleggio cheese sauce*