

## ANTIPASTI

COZZE DELLA CASA Mussels with wine, garlic and lemon sauce	17.95
CLAMS OREGANATA Little neck baked clams	17.90
CALAMARI ALLA GRIGLIA Grilled fresh baby calamari over greens	18.50
CARCIOFFI ALLA RICARDO Crispy artichoke hearts sautéed on olive oil served with homemade marinara sauce	18.25
POLENTA NOCELLO SPECIALE Soft polenta with wild mushroom sauce	17.95
PROSCIUTTO DI PARMA CON MELONE Thin slices of Prosciutto di Parma, served on melon	20.95
GAMBERETTI Shrimp Cocktail	18.95

## ZUPPE

ZUPPA DEL GIORNO Soup of the day	11.75
PASTA E FAGIOLI Pasta & white bean soup	11.50
MINISTRONE SOUP Mixed vegetable soup	10.75

## INSALATE

INSALATA NOCELLO Mesclun salad with walnuts, gorgonzola and green apple	13.75
INSALATA DI CESARE Caesar salad	13.25
PORTOBELLO ALLA GRIGLIA Grilled portobello mushrooms over mesclun	15.95
CAPRESE DI STAGIONE Fresh mozzarella, tomatoes, roasted peppers & basil	16.95
CASALINGA Romaine, cucumber, tomatoes & onions	12.50
INSALATA TOSCANA Cannellini beans, romaine, olives & onions	11.95
INSALATA DI ENDIVIA Endive, pears, creamy gorgonzola cheese and walnuts	13.95
CARPACCIO Raw thin sliced filet mignon over arugula & shaved parmigiano	19.75
PANZANELLA SALAD Tomatoes, mozzarella, olives, onions and crusty bread	14.25
CAPRA PAZZA Goat cheese on crostini over arugula salad and tomatoes	14.25

## PRIMI

RAVIOLI NOCELLO Cheese ravioli with sun-dried tomatoes, spinach & walnuts	25.75
RIGATONI ALLA BOSCAIOLO Rigatoni with sausage, mushrooms, peas & pink sauce	25.50
CAPELLINI SALMONE Angel hair pasta with garlic, olive oil, asparagus & fresh salmon	30.95
SPAGETTI PESCATORE Angel hair pasta with mixed seafood & tomato sauce	35.75
FARFALLE ALEXANDER Bow tie shaped small pasta with shrimp, asparagus, olive oil, garlic, & fresh herbs	28.95
GNOCCHI AL PESTO Potato dumpling with fresh basil, pine nuts, garlic, parmigiano cheese & cherry tomatoes	23.95
TORTELLINI ALLA NONNA Cheese tortellini with pink sauce, mushrooms & peas	25.95
RIGATONI IMPERATORE Pasta with broccoli di rabe & italian sausage, oil and garlic sauce	25.95
PENNETTE ALLA MARINELLA Pasta with fresh tomato sauce, mozzarella & basil	23.95
LINGUINE CON VONGOLE Linguini with fresh white or red clams sauce	27.85
RAVIOLI DI SALUTE Home-made ravioli with vegetables, fresh chopped tomatoes, basil, oil & garlic	24.50
PAPPARDELLE NOCELLO Homemade pappardelle with lamb ragu	30.95
RISOTTO OF THE DAY	

## CONTORNI

GARLIC BREAD	8.50
BRUSCHETTA	13.25
RAPINI (BROCCOLI RABE)	14.95
SPINACH	12.75
GRILLED ASPARAGUS	14.95
TRUFFLE MASHED POTATOES	15.95
SAUTÉED BROCCOLI	9.50
CREMED SPINACH	14.75
SIDE PASTA WITH T.S.	10.75

WE OFFER GLUTEN FREE MENU OPTIONS \*\*\*\*\* SHARING A MEAL \$5 EXTRA

## SECONDI

### POLLO

*(Free range chicken)*

*They're fed a strict vegetarian, all-grain diet without antibiotics, hormones or growth stimulants and live in open-sided houses with access to the outdoors.*

<b>POLLO NOCELLO</b>	25.95
<i>Breast of chicken with wild mushrooms, white wine, walnuts &amp; fresh herbs</i>	
<b>POLLO PANETONE</b>	26.75
<i>Breast of chicken with eggplant, mozzarella cheese &amp; light tomato sauce</i>	
<b>POLLO ALA PAILLARD</b>	25.95
<i>Thin cut Chicken Paillard quickly browned on both sides and topped with a peppery, lemony Arugula Salad</i>	
<b>POLLO ROMANO</b>	26.25
<i>Breast of chicken sautéed with white wine, artichoke hearts &amp; sun-dried tomato</i>	
<b>POLLO FRANCES</b>	27.95
<i>Breast of chicken encrusted in parmigiano cheese &amp; sautéed with white wine &amp; lemon</i>	
<b>POLLO ROLATINI</b>	31.95
<i>Breast of chicken stuffed with dried apples, cheese &amp; prosciutto in light tomato sauce</i>	

### CARNE

*(Meat)*

<b>VITELLO FRASCATI</b>	30.95
<i>Medallions of veal sautéed with artichoke hearts &amp; Frascati wine sauce</i>	
<b>VITELLO DEL BORGO</b>	30.95
<i>Medallions of veal sautéed with wild mushrooms, asparagus, white wine &amp; sage</i>	
<b>VITELLO MARTINI</b>	31.50
<i>Veal encrusted in parmigiano cheese, sautéed with white wine &amp; lemon</i>	
<b>VITELLO BOLOGNESE STYLE</b>	33.25
<i>Veal with prosciutto, cheese &amp; mushroom sauce</i>	
<b>BISTECCA AI FIERRI</b>	54.95
<i>Aged prime shell steak</i>	

### Pesce ( Fish )

<b>SALMONE NOCELLO</b>	32.95	<b>SCAMPI ALLA NONNA</b>	35.25
<i>Grilled wild salmon with mustard sauce and dill</i>		<i>Jumbo shrimp with white wine, garlic &amp; lemon sauce over angel hair pasta</i>	
<b>CALAMARI PUTTANESCA</b>	32.95	<b>CACIUCCO DI PESCE</b>	37.25
<i>Calamari sautéed with olives, capers &amp; tomato sauce</i>		<i>Mixed seafood with tomato sauce, basil &amp; herbs</i>	
<b>PESCE DEL GIORNO</b>	M/P		
<i>Fish of the day</i>			

## Dolci e Caffé

Selection of Italian homemade desserts	10.75
Affogato	9.95
Espresso	6.25
Cappuccino	7.00
American Coffee / Tea	5.75
Irish Coffee	11.95