

Dinner

Antipasti

Mozzarella Amalfitana

Fresh homemade mozzarella, artichokes, portobello mushrooms, roasted peppers with lemon juice, balsamic vinegar, extra virgin olive oil and diced tomato.

Gamberetti and Cannellini

Tender delicate shrimp tossed with white beans, rice, red sweet onion, in a balsamic dressing and mixed salad.

Flor di Latte and Melanzane

Fresh homemade mozzarella on a slice of grilled eggplant topped with a slice of fresh tomato, balsamic and extra olive oil dressing in mixed salad.

Grilled polenta Siciliana

Corn meal with roasted peppers, onions, and mushrooms.

Grilled polenta Bolognese

Corn meal with ragu sauce topped with smoked mozzarella.

Cozze Caprese

Fresh steamed mussels, cooked in a delicate tomato and basil sauce with a touch of wine and garlic.

Calamari

Grilled whole baby squid, topped with red and yellow sweet peppers, lightly spiced.

Carciofi Farciti

Fresh artichoke hearts stuffed with fontina cheese and baked.

Calamari Fritti con Zucchini

Deep fried rings of calamari and french fried zucchini.

Melanzane Riviera

Stuffed eggplant topped with mozzarella and baked in a touch of tomato sauce.

Soups

Lenticchie

Fresh lentil soup.

Broccoli and zucchini

Fresh chopped broccoli and zucchini, in a delicate broth with a touch of garlic, a taste of fresh tomato and angel hair topped with parmesan cheese.

Pasta Fagioli

Tuscan white bean soup, with pasta, and a touch of tomato.

Salads

Portobello

Portobello mushrooms, arugula, shaved Parmigiano.

Caesar

Mista

Chopped radicchio, arugula, endive, mushrooms in a balsamic vinegar, lemon juice, diced tomato and extra virgin olive oil.

Gamberi Dadolati

Chopped shrimp, chopped broccoli, diced fresh tomato in a balsamic vinaigrette dressing over mixed greens.

Pasta

Fusili al Telefono

Spring shaped pasta, tomato, basil, pieces of mozzarella and sprinkled parmigiano.

Agnolotti del Magnifico

Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.

Capellini Mangiami Mangiami

Angel hair pasta with arugula, peas in a tomato sauce and onions.

Rigatoni del Divino

Tube shaped pasta, tomato and aged ricotta cheese sprinkled.

Capellini Primavera

Angel hair with fresh vegetables and fresh tomato.

Linguine del Selvaggio

Flat, thin pasta in garlic and oil, topped with three types of mushrooms, mozzarella and sundried tomatoes.

Linguine Nettuno

Flat, thin pasta served in an array of fresh seafood fish and tomato.

Fettuccine Dolce Vita

Fettuccine in a cream sauce with mushrooms and peas.

Linguine Vongole

Flat, thin pasta, fresh clams in tomato sauce or white clam sauce.

Tortellini Aurora

Rounded pasta filled with veal served with pink cream sauce.

Pennette Harry's Bar

Penne pasta, garlic, oil and fresh spinach, and a sprinkled parmigiano cheese and a touch of tomato sauce, sundried tomatoes and pinenuts.

Capellini Tomato

Pappardelle 3 Gusti

Fettuccine in a tomato and meat sauce topped with fontina cheese, a touch of cream, mozzarella and parmigiano.

Fettuccine Genovese

Fettuccine in a creamy tomato pesto with baby shrimp and pinenuts.

Carpaccio

Il Carpaccio - Manzo

Filet Mignon

Arugola and Parmigiano

Portobello and Parmigiano

Carciofi and Parmigiano

Il Carpaccio di Pesce

Fish

Salmon, Arugola and Parmigiano

Swordfish

Slices of orange, pink peppercorn, lemon and olive oil.

Tuna

Slices of avocado, baby shrimp, lemon and olive oil.

Pizza

Pizza from our wood burning oven.

Margherita

Tomato sauce and mozzarella.

Capricciosa

Tomato sauce, fresh artichokes and mozzarella.

Inglese

Smoked salmon and goat cheese.

Quattro Formaggi

Mozzarella, feta, fontina and parmigiano with tomato sauce.

Quattro Stagioni

Eggplant, spinach, mozzarella cheese, peppers and mushrooms.

Portobello

Tomato sauce, fresh Portobello mushrooms and mozzarella.

Rugantino

Tomato sauce, arugula and goat cheese.

Pizza Pizzerella

Tomato sauce, arugula, prosciutto and mozzarella. [/text_output]

Cami

Scaloppini Montecarlo

Veal scaloppini sautéed in a cream sauce, shiitaki mushrooms, topped with a touch of champagne.

Scaloppini Portobello

Veal scaloppini sautéed with a touch of marsala wine, topped with sliced Portobello mushrooms.

Scaloppini Picatta

Veal scaloppini served in a light lemon butter sauce with roasted peppers and capers.

Lombata Milanese

Flattened veal chop lightly breaded and sautéed with fresh diced tomatoes, arugula, lemon, radicchio, juice, balsamic vinegar and extra virgin olive oil.

Nodino

Veal chop simply done on the grill.

Lombata Passana

Flattened veal chop with artichokes and roasted potatoes.

Lombata Portabello

Flattened veal chop sauteed in marsala wine topped with sliced portabello mushrooms.

Lamb chops

Succulent rack of lamb broiled to perfection.

Chicken

Pollo Piccata

Breast of chicken sautéed in a lemon butter sauce, topped with roasted peppers, capers and a touch of white wine.

Pollo Farcito

Breast of chicken stuffed with fresh spinach and mozzarella cheese, gratinee with a touch of cream.

Pollo al Carboni

Breast of chicken simply done on the grill, served with vegetable of the day.

Pesce

Tonno Ammiraglio

Grilled fresh tuna, in a asparagus and mushroom sauce, lemon and butter.

Salmone a Letto

Fresh salmon pan sautéed with olive oil and garlic served on a bed of spinach with roasted potatoes.

Pescespada Acapulco

Swordfish with artichokes, lemon butter, white wine and diced shrimp.

Dentice Pescatore

Fillet of fresh red snapper, topped with thin slices of potatoes, onions and a touch of tomato and shrimp.

Steaks

Bistecca Tre Colori

Sirloin steak grilled, topped with arugula, radicchio, fresh diced tomato, in a lemon, extra virgin olive oil, balsamic vinegar dressing.

Bistecca Montepulciano

Sirloin steak sautéed with roasted peppers and mushrooms in a light tomato sauce topped with a touch o wine.

Bistecca Cypriani

Sirloin steak sautéed with green peppercorn, brandy and a touch of cream.

Risotto

Risotto Fruti di Mare

Risotto in an array of fresh seafood.

Risotto al Porcini

Risotto with porcini mushroom.

Risotto Primavera

Risotto with fresh vegetables of the day.

Risotto Dolce Vita

Risotto, diced shrimp, spinach and goat cheese.