

CARA MIA

ANTIPASTI

Prataioli Ripieni 12.95

Stuffed mushrooms, pancetta, bread-crumbs, mozzarella and red peppers

Calamari Fritti 14.95

Fra diavolo dipping sauce

Vongole Oreganata 14.95

Baked clams in a lemon, butter and white wine sauce

Carpaccio di Manzo 13.95

Paper-thin slices of raw meat with arugula and parmigiano

Mozzarella di Bufala 15.95

Imported mozzarella, vine-ripe tomatoes and basil

Gamberi 15.95

Grilled shrimp, avocado guacamole on a bed of scallion & corn pancake

Crocchette di Granchio 14.95

Crab cakes served with corn, avocado, scallions, tomatoes

Calamari Arrosto 14.95

Roasted calamari with wild mushrooms

INSALATE

Insalata di Campo 8.95

Organic mixed greens, tomatoes, balsamic vinaigrette

Insalata Cesare 8.95

Traditional style

Cara Mia 10.95

Romaine, peppers, shrimp, haricot vert, scallions, tomatoes, olives, fennel, beans

Luna Rosa 9.95

Red onion, beefsteak tomatoes, crumpled gorgonzola

Insalata di Pera 10.95

Arugula, pear, gorgonzola, honeyed-walnuts and crispy pancetta

Portobello 10.95

Grilled portobello with goat cheese, roasted peppers and arugula

Carciofini 10.95

Baby artichokes, avocado, peppers, parmigiano, tomatoes, citrus dressing

PASTA SECCA

Spaghetti Margherita 13.95

Crushed San Marzano tomatoes and fresh basil

Capellini Primavera 15.95

Angel hair pasta, mixed vegetables, garlic and olive oil

Bucatini all'Amatriciana 14.95

Smoked pancetta, onions, and tomato sauce

Penne Puttanesca 14.95

Tomatoes, capers, olives, and anchovies

Rigatoni alla Siciliana 15.95

Large pasta tubes, eggplant, tomatoes, basil and mozzarella

Linguine con Calamari

Fra Diavolo 17.00

Calamari in a spicy tomato sauce

Rigatoni Pollo Pazzo 17.95

Sun-dried tomatoes and chicken in pink vodka sauce

Fusilli del Bosco 16.95

Garlic, olive oil, broccoli, sausage, and tomatoes

Linguine alle Vongole 17.95

Clams, white wine, garlic, and olive oil

HOMEMADE PASTA & RISOTTO

Gnocchi alla Sorrentina 16.95

Tomato, basil and ricotta salata

Cavatelli Bolognese 17.95

Homemade country meat sauce

Tagliarelli alla Carbonara 16.95

Eggs, pancetta, onions, parmigiano

Strozzapreti 18.95

"Priest stranglers" with slow-cooked wild boar, porcini and Chianti wine sauce

Tortellini alla Nonna 16.95

Peas, mushrooms, pancetta and a touch of cream

Pappardelle 17.95

Portobello, porcini and shiitake mushrooms in a garlic and olive oil sauce

Risotto Agli Asparagi e Gorgonzola 18.95

Arborio rice with gorgonzola and asparagus

Risotto al Porcini 19.95

Arborio rice with porcini mushrooms and truffle oil

Risotto alla Pescatore 21.95

Arborio rice with shrimp, calamari, clams, spicy tomato sauce

SECONDI

Melanzane alla Parmigiana 17.95

My mother's eggplant parmigiana with spaghetti tomato sauce

Pollo alla Griglia 18.95

Grilled chicken breast, arugula, cherry tomatoes, red onion

Pollo Rustico 19.95

Sautéed chicken breast, sausages, sun-dried tomatoes, roasted peppers, olives

Pollo Parmigiana 19.95

Chicken cutlet, spaghetti pasta, parmesan, tomato sauce

Scaloppine Piccata 19.95

Sautéed veal loin, lemon, capers, white wine sauce

Pork Scaloppine Saltimbocca 19.95

Prosciutto, sage, sautéed spinach, white wine sauce

La Fiorentina 25.95

Sliced grilled sirloin, roasted potatoes, crispy vegetables, Chianti reduction

Stinco d'Agnello 24.95

Slow cooked lamb shank in Barbaresco red wine sauce, soft polenta

PESCE

Tilapia alla Livornese 19.95

Pan-seared tilapia, tomato, olives, capers

Calamari & Gamberi Piccante 19.95

Sautéed shrimp, calamari, spicy tomato sauce

Branzino Salmoriglio 20.95

Grilled filet of striped bass, lemon, fresh herb, grilled vegetables

Salmone alla Griglia 20.95

Grilled salmon, asparagus, peppers, shiitake, corn, potatoes

Scampie al Limone 20.95

Large shrimp, lemon caper sauce on a bed of sautéed spinach

CONTORNI

Sautéed Broccoli 6.95

Patate al Rosmarino 6.95

Sautéed Spinach 6.95

Polenta 6.95

Sautéed Broccoli Rabe 7.95