

Entrees

Penne alla Pomodoro

*penne tossed with garlic, olive oil, basil and Italian plum tomato sauce 14.
add chicken 4. add shrimp 6. add scallops 6.*

Rigatoni con Salsicca

rigatoni with broccoli rabe, garlic, white beans, crushed red pepper and Italian sausage 18.

Rigatoni Ala Vodka

*rigatoni tossed in a vodka, tomato cream sauce 15.
add chicken 4. add shrimp 6. add scallops 6.*

Linguini Gamberi

linguini with jumbo shrimp, garlic, tomato, spinach, lemon & white wine 19.

Linguini con Vongole

*linguini with fresh chopped & little neck clams steamed with garlic,
diced tomatoes, oregano and white wine 18.*

Zuppa del Pescatore

*linguini with clams, mussels, jumbo shrimp, scallops
and calamari with marinara & fish broth 24.*

Risotto Fungi e Pollo

mushrooms, grilled chicken, spinach & romano cheese 18.

Cape Sante

pan seared scallops served over spinach and tomato risotto 20.

Pollo alla Milanese

breaded chicken breast sauteed with a white wine - lemon sauce 17.

Pollo con Rucola

breaded chicken breast served with arugula, fresh mozzarella & tomatoes 18.

Vitello alla Milanese

veal scallopini breaded and pan fried with a white wine - lemon sauce 19.

Vitello al Carciofi

veal scallopini sauteed with artichoke hearts, mushrooms, lemon & white wine 19.

Vitello con Rucola

veal scallopini served with arugula, fresh mozzarella & tomatoes 20.

Salmon alla Grigliata

simply grilled 19.

Salmon con Finocchio

fennel crusted over spinach & tomato risotto 20.

Bistecca

grilled 14oz Bone-in NY Strip Steak with sauteed mushrooms 24.

Sides:

*roasted red potatoes 4. sauteed broccoli rabe 4. sauteed escarole 3.
housemade pasta 4. steamed rice 3. sauteed spinach 3.*

Split Plate Charge \$5.

18% Gratuity may be added to parties of 6 or more