



ANTIPASTI-APPETIZER

Antipasto Di Frutti Di Mare –Fish salad calamari, shrimps scungilli calamata olives. fresh garlic extra virgin olive oil, lemon vinaigrette.....	\$14.50
Vongole Gratinata –Baked clams	\$ 9.50
Profumi Mediteranei– Baby octopus with celery, fresh garlic, olives, extra virgin olive oil and fresh lemon juice	\$14.50
Tonno Carpaccio –Tapenade, Orange, Olive Oil, thin sliced raw tuna	\$14.50
Calamari Dorati E Fritti –Fried calamari with tomato dipping sauce	\$11.50
Zuppe Di Cozze Santa Lucia –Steamed mussels in lemon garlic. white wine, extra virgin olive oil and fresh herbs.....	\$12.50
Trippa Napoletana –Tripe with San Marzano tomatoes, potatoes and peas.....	\$12.50
Zucchine Fritte –Fried zucchini	\$6.00
Polpette Al Sugo Di Braciola –Two meatballs in bracirole sauce.....	\$9.00
Melanzane Ripiene Sorrentine –Eggplant rollantini stuffed with ricotta and mozzarella cheese in a bracirole sauce	\$10.50
Peperoni Arrostiti –Roasted peppers sauteed with garlic, capers, olives, and fresh basil.....	\$9.50
Funghi Selvatici Del Bosco –Mixed wild mushrooms sauteed with garlic and herbs lightly spiced.....	\$11.50
Spedini Di Mozzarella Romana –Baked bread and mozzarella, in a special house sauce.....	\$12.50
Mozzarella Di Bufala Affumicata Alla Griglia –Grilled smoked buffalo mozzarella with Shitake mushrooms. sundried tomatoes and basil	\$11.50
Carpaccio Di Manzo –Beef carpaccio on a bed of arugola, capers. balsamic vinegar and shaved parmigiano cheese.....	\$16.50
Vongole Posillipo –Steamed clams with garlic in a white wine tomato sauce.....	\$12.50
La Caprese –Fior di latte mozzarella with sliced tomatoes and fresh basil	\$11.50
Arancini -(4 pcs) Rice balls. Parmigiano and mozzarella cheese	\$8.00

INSALATE-SALADS

Arugula –With parmigiano shavings, olive oil	\$12.50	Capricciosa Chopped Tricolore Salad– Topped with blue cheese, pears roasted artichoke, walnuts and beans	\$12.50
Frisse Salad – With Artichokes, roasted eggplant and asiago cheese	\$11.00	Tramonti Special – Fresh baby spinach with carmelized red onions, peppers and gulf shrimp	\$14.75
Torre Di Asparagi – Asparagas, goat cheese, red beets and balsamic drizzle	\$12.50		

ZUPPE–SOUP

Pasta Fagioli – Cannellini beans with mixed pasta	\$7.50
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