



## PRIMI PIATTI—FIRST COURSE

Gnocchi Sorrentina—Melted mozzarella and parmigiano cheese in a braciola sauce or pesto sauce.....	\$20.50
Pappardelle Campagnole—Wide ribbon pasta, wild mushrooms and garlic in a light cherry tomato sauce.....	\$20.50
Fili Di Casa Bolognese—Artesian pasta in a meat sauce.....	\$20.50
Linguine Vongole—White clam sauce or light tomato sauce.....	\$22.50
Penne Carbonara—Cured Italian bacon, onions, romano cheese in a cream sauce.....	\$20.00
Rigatoni Vodka—Tomato and onions in a light cream sauce .....	\$19.50
Rigatoni Con Salsa Scarpara— Rigatoni pasta with tomato and basil .....	\$18.50
Ravioli Ripieni Di Aragosta—Lobster ravioli with baby shrimps, wild mushrooms in a house sauce .....	\$20.50
Capellini Alla Sassi—pasta lightly spiced with arugula and mozzarella in a fresh tomato sauce .....	\$20.50
Penne Puttanesca—Calamata olives, capers in a light spicy cherry tomato sauce .....	\$20.50
Spaghetti in Cartoccio Areo Special—Baked spaghetti with shrimp, parma proscuitto in a cognac cream sauce, wrapped in foil .....	\$22.50
Linguine Positano—With mussels, clams, shrimp and calamari in a light tomato sauce.....	\$25.00
Orecchiette con Broccoli Rabe and Salsiccia—Ear shaped pasta with broccoli rabe and sausage .....	\$22.50
Manicotti Al Forno—Homemade pasta filled with ricotta mozzarella.....	\$20.00
Linguine Nere—Black linguini with baby shrimp and crab meat in a light tomato sauce .....	\$22.50
Rigatoni Genovese—Veal stewed with onions in a white wine sauce .....	\$22.50
Tortellini Panna—Homemade pasta stuffed with cheese in a white cream sauce.....	\$22.50
Risotto Del Giorno—Risotto of the day.....	Priced Daily