

ANTIPASTI

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| COZZE DELLA CASA Mussels with wine, garlic and lemon sauce | 15.95 |
| CLAMS OREGANATA Little neck baked clams | 15.90 |
| CALAMARI ALLA GRIGLIA Grilled fresh baby calamari over greens | 16.50 |
| CARCIOFFI ALLA RICARDO Crispy artichoke hearts sautéed on olive oil served with homemade marinara sauce | 16.25 |
| POLENTA NOCELLO SPECIALE Soft polenta with wild mushroom sauce | 15.95 |
| PROSCIUTTO DI PARMA CON MELONE Thin slices of Prosciutto di Parma, served on melon | 18.95 |
| GAMBERETTI Shrimp Cocktail | 16.95 |

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| ZUPPA DEL GIORNO Soup of the day | 10.95 |
| PASTA E FAGIOLI Pasta & white bean soup | 10.25 |
| MINISTRONE SOUP Mixed vegetable soup | 9.50 |

INSALATE

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| INSALATA NOCELLO Mesclun salad with walnuts, gorgonzola and green apple | 12.25 |
| INSALATA DI CESARE Caesar salad | 11.95 |
| PORTOBELLO ALLA GRIGLIA Grilled portobello mushrooms over mesclun | 14.75 |
| CAPRESE DI STAGIONE Fresh mozzarella, tomatoes, roasted peppers & basil | 15.75 |
| CASALINGA Romaine, cucumber, tomatoes & onions | 11.25 |
| INSALATA TOSCANA Cannellini beans, romaine, olives & onions | 10.75 |
| INSALATA DI ENDIVIA Endive, pears, creamy gorgonzola cheese and walnuts | 12.75 |
| CARPACCIO Raw thin sliced filet mignon over arugula & shaved parmigiano | 17.95 |
| PANZANELLA SALAD Tomatoes, mozzarella, olives, onions and crusty bread | 12.95 |
| CAPRA PAZZA Goat cheese on crostini over arugula salad and tomatoes | 12.95 |

PRIMI

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| RAVIOLI NOCELLO Cheese ravioli with sun-dried tomatoes, spinach & walnuts | 23.75 |
| RIGATONI ALLA BOSCAIOLO Rigatoni with sausage, mushrooms, peas & pink sauce | 23.50 |
| CAPELLINI SALMONE Angel hair pasta with garlic, olive oil, asparagus & fresh salmon | 28.95 |
| CAPELLINI PESCATORE Angel hair pasta with mixed seafood & tomato sauce | 32.75 |
| FARFALLE ALEXANDER Farfalle with shrimp, asparagus, olive oil, garlic, & fresh herbs | 26.95 |
| GNOCCHI AL PESTO Potato dumpling with fresh basil, pine nuts, garlic, parmigiano cheese & cherry tomatoes | 21.95 |
| TORTELLINI ALLA NONNA Cheese tortellini with pink sauce, mushrooms & peas | 22.95 |
| RIGATONI IMPERATORE Pasta with broccoli di rabe & italian sausage, oil and garlic sauce | 23.95 |
| PENNETTE ALLA MARINELLA Pasta with fresh tomato sauce, mozzarella & basil | 21.95 |
| LINGUINE CON VONGOLE Linguini with fresh white or red clams sauce | 25.85 |
| RAVIOLI DI SALUTE Home-made ravioli with vegetables, fresh chopped tomatoes, basil, oil & garlic | 22.50 |
| PAPPARDELLE NOCELLO Homemade pappardelle with lamb ragu | 27.95 |
| MALTAGLIATI CAPRICIOSA Rigatoni with onions, peperoncini, pancetta & fresh tomato sauce | 21.95 |
| RISOTTO OF THE DAY | |

CONTORNI

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| GARLIC BREAD | 7.75 |
| BROCCOLI RABE | 12.95 |
| SPINACH | 11.25 |
| GRILLED ASPARAGUS | 13.75 |
| BRUSCHETTA | 12.75 |

We offer gluten free menu options

SECONDI

POLLO

(Free range chicken)

They're fed a strict vegetarian, all-grain diet without antibiotics, hormones or growth stimulants and live in open-sided houses with access to the outdoors.

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| POLLO NOCELLO | 23.95 |
| <i>Breast of chicken with wild mushrooms, white wine, walnuts & fresh herbs</i> | |
| POLLO PANETONE | 24.75 |
| <i>Breast of chicken with eggplant, mozzarella cheese & light tomato sauce</i> | |
| POLLO ROMANO | 24.95 |
| <i>Breast of chicken sautéed with white wine, artichoke hearts & sun-dried tomato</i> | |
| POLLO FRANCES | 25.95 |
| <i>Breast of chicken encrusted in parmigiano cheese & sautéed with white wine & lemon</i> | |
| POLLO ROLATINI | 29.95 |
| <i>Breast of chicken stuffed with dried apples, cheese & prosciutto in light tomato sauce</i> | |

CARNE

(Meat)

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| VITELLO FRASCATI | 28.95 |
| <i>Medallions of veal sautéed with artichoke hearts & Frascati wine sauce</i> | |
| VITELLO DEL BORGO | 28.95 |
| <i>Medallions of veal sautéed with wild mushrooms, asparagus, white wine & sage</i> | |
| VITELLO MARTINI | 29.95 |
| <i>Veal encrusted in parmigiano cheese, sautéed with white wine & lemon</i> | |
| VITELLO BOLOGNESE STYLE | 31.25 |
| <i>Veal with prosciutto, cheese & mushroom sauce</i> | |
| BISTECCA AI FIERRI | 45.95 |
| <i>Aged prime shell steak</i> | |

Pesce

(Fish)

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| SALMONE NOCELLO | 29.95 | SCAMPI ALLA NONNA | 33.25 |
| <i>Grilled wild salmon with mustard sauce and dill</i> | | <i>Jumbo shrimp with white wine, garlic & lemon sauce over angel hair pasta</i> | |
| CALAMARI PUTTANESCA | 29.95 | CACIUCCO DI PESCE | 35.25 |
| <i>Calamari sautéed with olives, capers & tomato sauce</i> | | <i>Mixed seafood with tomato sauce, basil & herbs</i> | |
| PESCE DEL GIORNO | | | |
| <i>Fish of the day</i> | | | |

Dolci e Caffé

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| Selection of Italian homemade desserts | 9.95 |
| Affogato | 8.95 |
| Espresso | 5.50 |
| Cappuccino | 6.25 |
| American Coffee / Tea | 5.25 |
| Irish Coffee | 10.95 |