



ANTIPASTI

Bruschetta \$5.95
Our homemade bread freshly grilled, brushed with garlic and topped with fresh roma tomato, basil & olive oil

Prosciutto Melon \$9.95
Prosciutto wrapped melon, served with roasted pepper

Calamari Fritti \$8.95
Deep fried calamari served with tomato sauce

La Parmigiana \$8.95
Layers of creamy Italian eggplant and fresh tomato sauce topped with fresh mozzarella and finished in the oven

Mussels or Clams Fra Diavolo \$9.95
New Zealand mussels or little neck clams sautéed in mild spicy tomato sauce

Calamari Fra Diavolo \$14.95
Sautéed calamari with jumbo crab meat in spicy tomato sauce - available grilled or in oil & garlic

Oysters Rockefeller \$13.95
Blue point oysters in half shell stuffed with creamy spinach, pine nuts and pancetta

Oysters Blue Point \$12.95
Blue point oysters in half shell served with cocktail sauce

Timbalo Di Mare \$13.95
Lump crab meat, smoked salmon, avocado, capers and asparagus in lemon vinaigrette

Portobello Al Granchio \$12.95
Portobello mushrooms stuffed with crab meat and spinach in port wine reduction sauce

Clams Casino \$12.95
Stuffed with medley of vegetables topped with smoked bacon and baked in oven

Carpaccio Di Manzo \$8.95
Thin Filet Mignon over baby greens topped with shaved Parmigiano

Crab Meat Mushrooms \$11.95
Stuffed mushrooms with a creamy crab meat served with chef creation sauce of the day

Crudo Misto (*cold or hot*) \$14.95
Two shrimp, two oysters and two clams served with cocktail sauce

INSALATE

Mista \$6.00
Gourmet mixed baby greens in balsamic vinaigrette

Caesar \$5.00
Romaine lettuce with yolkless Caesar dressing topped with shaved Parmigiano

Spinaci \$8.50
Fresh spinach with toasted pine nuts and topped with seared goat cheese champagne vinaigrette

Caprese \$8.00
Buffalo mozzarella with fresh slices of tomato topped with basil and extra virgin olive oil

PASTE FRESHE

Hazelnut Ravioli \$21.95
Homemade hazelnut ravioli stuffed with four cheeses and topped with scallops & shrimp in creamy Frangelica sauce

Farfalle Primavera \$17.95
Bow tie pasta sautéed with medley of vegetables in white wine sauce

Linguine Al Brooklyn \$18.95
Linguine topped with chopped clams and artichokes in white wine sauce

Gnocchi \$15.95
Fresh homemade potato gnocchi served with your choice of red, pink or gorgonzola sauce

Farfalle Al Salmon \$16.95
Bow tie pasta tossed with diced salmon in light rose sauce

Linguine Al Frutti Di Mare \$21.95
Shrimp, scallops, clams & mussels in tomato sauce or white wine sauce. *Add 3oz Lobster \$5.00*

(All Paste Freshe dishes also available as a appetizer)

(No substitutions or sharing entrees permitted)



PASTE FRESHE

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| Bucatini Alla Amatriciana \$14.95 Hollow spaghetti with onions & pancetta in tomato sauce | Ravioli Di Aragosta \$19.95 Ravioli stuffed with lobster, shrimp & scallops in vodka aurora sauce. <i>Add 3oz Lobster \$5.00</i> |
| Fettuccine Alla Bolognese / Porcini \$15.95 Eggless pasta with meat sauce or truffle scent porcini cream sauce | Tortellini \$17.95 Pasta parcels filled with tender veal flambé in cognac truffle scent cream sauce |
| Penne Con Pomodoro \$13.95 Penne pasta topped with fresh basil in red or pink sauce | Ravioli Vegetable \$14.95 Half moon shaped ravioli stuffed with vegetables in tomato sauce |
| Orecchiette Con Granchio \$19.95 Ear shaped pasta with crab meat, fresh asparagus and tomato in white wine sauce | Risotto Porcini Mushroom \$17.95 Seafood Medley \$21.95 |

(All Paste Freshe dishes also available as a appetizer)

POLLO

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| Pollo Rosmarino \$15.95 Pounded grilled chicken with fine herbs, lemon and extra virgin olive oil | Pollo Valdostana \$18.95 Rolled chicken breast stuffed with arugula, sun dried tomatoes & fontina cheese in mushroom sauce |
| Pollo Alla Caprese \$18.95 Sautéed chicken breast topped with fresh tomato, mozzarella cheese and fresh herbs | Pollo Saltimbocca \$18.95 Seared chicken breast topped with prosciutto & mozzarella cheese in amarone demiglaze sauce |

CARNE

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| Vitello Di Castello \$23.95 Veal medallions sautéed with artichokes, sun dried tomatoes, lump crab meat in light prosecco cream sauce | Veal Paillard \$22.95 Pounded grilled veal with fine herbs, lemon and extra virgin olive oil |
| Vitello Con Prosciutto \$22.95 Veal medallions topped with prosciutto and fontina cheese in vermouth sauce | Filetto \$28.95 Filet Mignon with bordelaise sauce or au poivre sauce |
| | New York Strip Steak \$26.95 Grilled New York strip topped with onions & mushrooms au jus. <i>Add crab meat \$5.00</i> |

PESCE

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| Capesante \$24.95 Grilled scallops topped with smoked paprika, finished in citrus beurre blanc sauce served over sautéed spinach | Red Snapper \$19.95 Grilled red snapper with pistachio crust, finished in fennel brandy sauce |
| Salmon \$19.95 Grilled Alaskan salmon topped with fresh tomato and basil | Mahi Mahi Fra Diavolo \$19.95 Grilled mahi mahi topped with clams in fra diavolo sauce |

Your server will tell you about the "daily specials"

If you don't see something on the menu just ask — if we have the ingredients, we will be happy to accommodate you.

DOLCE

Your server will bring the dessert tray to your table.