

— La Pasta

<i>Spaghetti Carbonara</i>	\$18.95	<i>Ravioli della casa</i>	\$17.95
Spaghetti tossed with grilled chicken breast, pancetta, fresh spinach and a cream sauce of ricotta, parmesan cheese and egg		Veal and herb filled raviolis tossed with apple wood smoked bacon and garlic, finished with a light parmesan pesto cream sauce	
<i>Clams and Linguini</i>	\$17.95	<i>Garibaldi's Spaghetti & Meatballs</i>	\$15.95
Fresh clams, sliced mushrooms, fresh basil, garlic, lemon, olive oil and white wine, tossed with linguini noodles		Housemade meatballs stewed with fresh meat and vegetable marinara, served over spaghetti	
<i>Capellini Siciliana</i>	\$19.95	<i>Fettuccine Alfredo</i>	\$15.95
Shrimp and scallops tossed with garlic, capers, diced tomatoes, white wine and angel hair pasta		The classic Alfredo sauce tossed in fettuccine noodles	
<i>Italian Jambalaya</i>	\$19.95	<i>Angel Hair Fresca</i>	\$14.95
Andouille sausage, chicken and tiger shrimp tossed with a Creole tomato sauce and linguini noodles		Angel hair pasta tossed with diced tomatoes, basil, capers, olive oil, lemon, garlic and white wine	
<i>Linguini di Mare fra Diavolo</i>	\$19.95	<i>Lasagna al Forno</i>	\$18.95
Linguini tossed with shrimp, clams and calamari, served in a spicy tomato sauce. Mild sauce on request		Lasagna noodles layered with ricotta, spinach, ground veal and sausage with mozzarella and provolone cheese baked with our housemade marinara sauce	
<i>Penne Salsiccia</i>	\$17.95	<i>Linguini Primavera</i>	\$17.95
Penne pasta tossed with Cajun and Italian sausage, two colored peppers and sliced onion finished with a Roma marinara		Linguini style pasta tossed with sauteed garden vegetables, served in your choice of marinara or cream sauce	
<i>Fettuccine Victoria</i>	\$17.95	<i>Pesto Pompeii</i>	\$18.95
Julienne of chicken and fresh vegetables tossed in fettuccine with a vodka cream sauce		Spaghetti noodles tossed with shrimp, pesto and Pancetta, finished with a Parmesan cream sauce	

— Le Pollo

<i>Pollo da Vinci</i>	\$18.95	<i>Chicken della casa</i>	\$19.50
Boneless breast of chicken sauteed with sliced Shiitake and portabello mushrooms and toasted pine nuts, finished with a cognac cream sauce served on grilled crispy polenta		Boneless chicken breast sauteed with shallots, artichoke hearts and mushrooms; finished with Marsala wine and demi glace	
<i>Pollo Aragosta</i>	\$21.95	<i>Chicken Picatta</i>	\$18.95
Chicken breast sauteed in garlic and olive oil, finished with julienned red and green peppers, zucchini, olives, artichoke hearts and wine, topped with a Maine lobster tail which is lightly breaded and sauteed		Chicken scaloppine and sliced zucchini, dipped in egg, sauteed in olive oil and finished with a lemon caper butter	

— Carne di Vitello

<i>Veal con Lobster</i>	\$23.95	<i>Veal Marsala</i>	\$21.50
Veal scaloppine sauteed and topped with lobster, finished with a sauce of sliced mushrooms, vodka, demi glace, lobster reduction and cream		Veal scaloppine sauteed with mushrooms and finished with Marsala wine and demi glace	
<i>Veal Parmesan</i>	\$21.50	<i>Veal Milanese</i>	\$21.00
Veal scaloppine lightly breaded and sauteed, topped with mozzarella and fresh marinara sauce		Veal cutlets lightly breaded with an onion and herb crust, sauteed in garlic and olive oil until golden brown	
<i>Veal Saltimbocca</i>	\$21.95	<i>Vitello Firenze</i>	\$21.95
Veal scaloppine stuffed with prosciutto and mozzarella, sauteed with a sage and wine sauce		Veal scaloppine topped with roasted apple slices, crumbled Italian sausage and finished with a	

— Appetizers

<i>Garlic Bread</i>	\$3.95	<i>Bruschetta</i>	\$10.50
<i>Calamari Fritta</i>	\$9.95	Toast points topped with a tomato, caper and Balsamic vinegar relish, surrounding a bed of crispy fried onions	
Breaded calamari rings fried and served with a spicy marinara sauce		<i>Ravioli Garibaldi</i>	\$10.50
<i>Prawns Milanese</i>	\$11.50	Housemade sweet potato ravioli served in a caramelized shallot and sage butter	
Herb and bread encrusted gulf prawns sauteed in olive oil and finished with a smoked tomato marinara		<i>Crostini con Funghi</i>	\$9.50
<i>Antipasta plate - for two</i>	\$11.95	Wild mushroom medley sauteed in a Marsala wine sauce and served over crostini	
Salami, prosciutto, mozzarella, roasted peppers, Kalamata olives, artichoke hearts and bruschetta		<i>Martini Gamberi</i>	\$10.95
<i>Artichoke Fritters</i>	\$9.50	Blackened shrimp served warm over a chilled roasted vegetable gazpacho	
Artichoke hearts lightly breaded, fried golden brown, served with a sweet Dijon mustard sauce		<i>Steamers Tradizionale</i>	\$11.95
		Mussels and clams steamed in lager beer and roasted garlic	

— Insalata Della Casa

<i>Insalata Spiedini</i>	\$16.95	<i>Insalata Spinaci con Gamberi</i>	\$15.95
A seafood medley of Ahi, scallops and shrimp, grilled on a bamboo skewer and served over mixed greens with fresh vegetables and avocado		Fresh spinach leaves, sliced mango, toasted pine nuts, bacon and chopped egg, topped with coconut and peanut encrusted prawns. Tossed in a warm Triple Sec vinaigrette	
<i>Insalata Caprese</i>	\$11.95		
Fresh Italian buffalo mozzarella lightly breaded and pan seared, served on crostini, crowning a bed of spring greens and sliced tomatoes with a Roma tomato vinaigrette			

— Pescado

<i>Ahi Leonardo</i>	\$21.50	<i>Calamari Almandine</i>	\$18.95
Fresh Ahi steak pepper crusted, pan seared, served on a bed of grilled portabello mushrooms, finished with a Dijon brandy cream sauce		Calamari steak dipped in egg and parmesan, lightly sauteed and finished with toasted almond lemon butter	
<i>Cioppino</i>	\$23.95	<i>Salmone Amore</i>	\$21.95
Classic Italian seafood dish with scallops, shrimp, calamari, clams, and assorted fresh fish in a rich tomato stew		Fresh filet of salmon wrapped in bacon, pan seared and served on a bed of sauteed spinach and finished with a roasted garlic cream	

— Legumes Especiale

<i>Eggplant Parmesan</i>	\$16.95	<i>Piatto di Legumes</i>	\$16.95
Thinly sliced eggplant and mozzarella dipped in egg and bread crumbs, baked with parmesan and marinara		A bountiful array of fresh seasonal vegetables prepared in unique styles, served with pasta of the day	