



Colosseum, Rome

Antipasti Appetizers

- MOZZARELLA MILANESE** 8
Mozzarella breaded, deep fried with a light tomato sauce.
- SALMON TARTARE *** 13
Chopped salmon, dill, capers, sesame oil, red onion, avocado, crème fraîche, seaweed salad.
- CALAMARI FRITTI CON ZUCCHINI** 12
Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.
- COZZE TARANTINO** 13
Fresh steamed Mediterranean mussels cooked in a delicate tomato and basil sauce with a touch of wine and garlic.
- MELANZANA ALLA PARMIGIANA** 11
Eggplant topped with mozzarella and baked with a touch of tomato sauce.
- MOZZARELLA BURRATA** 15
Cream filled mozzarella served with prosciutto and sliced tomatoes.
- MOZZARELLA CAPRESE (Vegetarian)** 9
Slices of fresh mozzarella, fresh sliced tomatoes and basil and touch of pesto
- POLPO ALLA GRIGLIA** 17
Portuguese octopus grilled with lemon and olive oil

Zuppe - Soups

- LENTICCHIE** 7
Fresh lentil soup.
- ZUPPA DI FAGIOLI** 7
Tuscan white bean soup with pasta spinach and a touch of tomato.
- MINISTRONE DI VERDURA** 7
Fresh chopped vegetable in a delicate (vegetarian) broth.
- ZUPPA MARE E MONTI** 11
Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with clams and mussels.

*11 Carpaccio

Thin slices of raw cured Filet Mignon

- ARUGULA CON PARMIGIANO** 12
Thin slices of raw cured beef or salmon topped with fresh arugula and shaved Parmigiano cheese.

*Served raw

Insalate - Salads

- MISTA (Vegetarian)** 7
Chopped radicchio, arugula, endive, mushrooms in a balsamic vinegar, lemon juice, Diced tomato and extra virgin olive oil dressing
ADD CHICKEN \$4 ADD SHRIMP \$5
- CESARE** 7
Traditional Caesar salad, topped with croutons and Parmigiano cheese
ADD CHICKEN \$4 ADD SHRIMP \$5
- AMALFI** 14
Plump shrimp, Mediterranean mussels, Palm Bay Clams and tender squid rings, marinated in citrus Olive oil dressing, over fresh baby arugula, endive and radicchio
- KALE CAESAR** 12
Organic kale, flax seeds, roasted chick peas, English cucumber and croutons, tossed in a caesar dressing.
ADD CHICKEN \$4 ADD SHRIMP \$5
- GRECA** 12
Romaine lettuce, diced tomatoes, peppers, olives, feta cheese and olive oil dressin.
ADD CHICKEN \$4 ADD SHRIMP \$5



Trevi Fountain, Rome

- QUINOA SALAD** 12
Quinoa, baby arugula, sun dried tomato, pinenuts, goat cheese and roasted beets in a light lemon dressing
ADD CHICKEN \$4 ADD SHRIMP \$5
- MISTICANZA** 12
Medley of fresh baby greens, cherry tomatoes and walnuts with an orange blossom honey and Dijon mustard dressing. Granished with creamy French goat cheese.
ADD CHICKEN \$4 ADD SHRIMP \$5

La Pasta

(Whole wheat linguini is available for additional \$2.50)
 (Linguini Quinoa is available for additional \$3.00)
 (Gluten Free pasta is available for additional \$3.00)
 (Add chicken \$4.95 or shrimp \$5.95 to any pasta)

- GNOCCHI SORRENTINO** 16
Tomato sauce, fresh mozzarella
- CAPELLINI AL POMODORO** 12
Thin spaghetti with fresh tomatoes in our classic tomato sauce and fresh basil.
- LINGUINE DEL SELVAGGIO** 17
Flat thin pasta in garlic and oil, topped with three types of mushrooms, mozzarella, sundried tomatoes and spinach.
- FETTUCCHINI ALFREDO** 14
Fettuccini in a classic Alfredo cream sauce
- TORTELLINI ALLA PANNA** 16
Rounded pasta filled with meat, served in a pink pea cream sauce and Italian cooked ham.
- SPAGHETTI MEATBALLS** 14
Spaghetti in our homemade tomato sauce With our traditional homemade meatballs.
- SPAGHETTI BOLOGNESE** 14
Spaghetti in our homemade meat sauce
- AGNOLOTTI DEL MAGNIFICO** (Vegetarian) 15
Homemade rounded pasta filled with ricotta cheese And spinach, served in a pink cream sauce
- LASAGNA** 15
Homemade pasta with béchamel ricotta and Bolognese sauce
- PENNETTE HARRY'S BAR** (Vegetarian) 13
Penne pasta, garlic, oil and fresh spinach, Sprinkled Parmigiano cheese Sundried tomatoes and pinenuts With a touch of tomato
- LINGUINE VONGOLE** 16
Flat thin pasta, fresh clams in tomato sauce Or white clam sauce
- LINGUINE SALMON** 18
Linguine with garlic and oil, asparagus, tomato, fresh salmon.
- LINGUINE NETTUNO** 19
Flat thin pasta, served in an array of fresh seafood and tomato sauce.

Carni

- TAGLIATA DI MANZO** 18
Grilled butter flied sirloin , served in a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar
- SCALOPINI PICCATA** 17
Veal scalopini, a light lemon butter sauce with roasted peppers and capers.
- POLLO SCARPARELLO** 18
Bone in chicken with sausage, olives, roasted peppers, demi glace pepperoncini balsamic
- POLLO PARMIGIANA** 17
Chicken breast lightly breaded, topped with marinara sauce and melted mozzarella. Served with vegetable of the day and potatoes
- POLLO AL CARBONI** 15
Sliced butterflied breast of chick on the grill, served in a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar
- POLLO ALLA MILANESE** 16
Chicken breast lightly breaded, served in a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar
- POLLO MARSALA** 17
Breast of chicken sautéed in Marsala wine, topped with sliced Portobello mushrooms. Served with vegetable of the day and potato



Conciliate of Goddesses 1517-1519



Lion of San Marco



La Galatea, 1512

Pesce - Fish

- TILAPIA FRANCESE** 17
Fresh Tilapia pan fried, served in a lemon sauce with a touch of white wine.
- SALMONE A LETTO** 18
Fresh Atlantic salmon, baked to perfection
- PESCESPADA SAPORITO** 22
Swordfish baked with kalamata oilives, mushrooms, red onion and cherry tomatoes in lemon sauce.
- SNAPPER MARECHIARO** 21
Fresh red snapper with a touch of tomato, clam juice and white wine.
- TONNO** 21
Grilled fresh yellow fin tuna, capers in a lemon sauce. Served in bed of arugula in lemon dressing.



Tower of Pisa

Pizza e Panini

- PIZZA MARGHERITA** 13
Tomato sauce and mozzarella
- PIZZA PEPPERONI** 13
Mozzarella, tomato sauce and pepperoni
- PIZZA QUATTRO FORMAGGI** 15
Tomato sauce, mozzarella, caprino, fontina and svizzero
- PIZZA VILLAGIO** 15
Tomato sauce, mozzarella, parmacotto ham and mushroom
- PIZZA PAZZA** 15
Tomato sauce, arugula, mozzarella and prosciutto.
- PANINO VILLAGIO** 12
Homemade ciabatta bread, mayonnaise, parmacotto ham, swiss cheese slice tomato and romaine lettuce, served with French fries or house salad
- PANINO DI POLLO** 12
Homemade ciabatta bread, mayonnaise,grilled chicken, sautéed mushrooms and sundry tomato with garlic and rosemary, served with French fries or house salad

* Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risks of food borne illness, especially if you have certain medical conditions.

18% Gratuity will be added to all parties of 6 or more