



Colosseum, Rome

*Management is not responsible for personal items left behind in the restaurant.

La Pasta

Whole Wheat / Gluten Free Pasta \$3.95

CAPELLINI POMODORO Angel hair pasta with fresh tomatoes. Add shrimp \$5.95 Add chicken \$3.95	13.95
FETTUCCINI ALFREDO Fettuccini in a classic Alfredo cream sauce. Add chicken \$3.95 Add shrimp \$5.95	17.95
GNOCCHI QUATTRO FORMAGGI Homemade potato dumplings in blended cheese cream sauce	16.50
FUSILLI AL TELEFONO Spring shaped pasta, tomato, basil, pieces of mozzarella and sprinkled parmigiano.	14.95
MANICOTTI Homemade pasta stuffed with ricotta cheese and spinach in a parmesan cream sauce. Baked to perfection.	16.50
FARFALA Bowtie pasta with smoked salmon and green peas in a tomato sauce with a touch of cream.	16.50
CAPELLINI PRIMAVERA Angel hair pasta with fresh vegetables and marinara sauce. Add shrimp \$5.95 Add chicken \$3.95	15.95
SPAGHETTI MEATBALLS Spaghetti in our homemade tomato sauce with our traditional meatballs.	16.50
TORTELLINI AURORA Rounded pasta filled with veal served with pink cream sauce.	16.95
LASAGNA Homemade pasta layered with bechamel in our delicate bolognese sauce.	17.95
AGNOLOTTI DEL MAGNIFICO Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.	16.95
LINGUINE DEL SELVAGGIO Flat thin pasta in garlic and oil, topped with three types of mushrooms, mozzarella, sundried tomatoes and spinach.	17.95
PENNETTE VILLAGGIO Penne pasta, garlic, oil and fresh spinach and a sprinkled parmigiano cheese and a touch of tomato, sundried tomatoes and pinenuts. Add shrimp \$5.95 Add chicken \$3.95	17.50
FETTUCCINE DOLCE VITA Homemade fettuccine in a cream sauce with mushroom and peas.	17.95
RAVIOLI DI PORCINI Ravioli stuffed with fresh porcini mushrooms and chicken in saffron cream sauce.	16.95
LINGUINE VONGOLE Flat thin pasta, fresh clams in tomato sauce or white clam sauce.	20.95
LINGUINE NETTUNO Flat thin pasta served in an array of fresh seafood, fish, and tomato.	22.95
SPAGHETTI BOLOGNESE Spaghetti pasta with our signature meat sauce.	15.95



Conciliate of Goddesses 1517-1519

Risotto

RISOTTO AI PORCINI Carnaroli rice with porcini mushroom and truffle oil.	23.95
RISOTTO PRIMAVERA Carnaroli rice with fresh vegetables of the day.	23.95
RISOTTO DOLCE VITA Carnaroli rice, diced shrimp, spinach and goat cheese.	24.95
RISOTTO FRUTTI DI MARE Carnaroli rice in saffron sauce with an array of fresh seafood.	24.95

La Pizza

MARGHERITA Tomato, and mozzarella.	13.50
PICCANTE Tomato sauce Italian sausage and mozzarella.	14.50
CAPRICCIOSA Tomato, fresh artichokes and mozzarella.	14.50
PEPPERONI Mozzarella, tomato sauce and pepperoni.	14.50
ORTOLANA Tomato sauce, mozzarella, spinach, zucchini, mushrooms, garlic and olive oil	14.50
QUATTRO FORMAGGI Tomato sauce, mozzarella, caprino, fontina and svizzero.	15.00
PIZZA PAZZA Tomato sauce, arugula and prosciutto.	16.95
INGLESE Smoked salmon and goat cheese.	16.95

Antipasti-Appetizers

Whole Wheat / Gluten Free Pasta \$3.95

POLENTA BOLOGNESE Ground yellow cornmeal topped with ragu sauce and melted cheese.	10.95
POLPETTA DI MANZO Homemade meatball topped with ricotta cheese in a tomato sauce.	11.25
MELANZANA ALLA PARMIGIANA Eggplant topped with mozzarella and baked with a touch of tomato sauce.	14.25
CARCIOFI RIPIENI (When in season - Please allow time) Whole artichoke stuffed with seasoned bread crumbs, garlic and oil	13.95
COZZE TARANTINO AND SCALLOPS Fresh steamed mussels and scallops cooked in a delicate tomato and basil sauce with a touch of wine and garlic.	15.50
CALAMARI FRITTI CON ZUCCHINI Deep fried rings of calamari and french fried zucchini in a delicate marinara sauce.	13.95
MOZZARELLA BURRATA Buffalo mozzarella sliced tomato in balsamic vinaigrette, with parma prosciutto.	16.50
TUNA TARTAR Sushi grade tuna tartare topped with chopped ripe avocado and creamy sour cream served on a bed of fresh seaweed.	18.95

Insalate - Salads

MISTA Chopped radicchio, arugula, lettuce, mushrooms in a balsamic vinegar, lemon juice, diced tomato, extra virgin olive oil. Add chicken \$3.95 Add shrimp \$5.95	8.25
DI CESARE CAESAR Traditional ceasar salad, topped with croutons and parmigiano cheese Add chicken \$3.95 Add shrimp \$5.95	8.25
PORTOFINO Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved parmesan.	10.95
MOZZARELLA CAPRESE Slices of fresh homemade mozzarella, fresh sliced tomatoes and basil.	14.95
GAMBERI DADOLATI Chopped shrimp, chopped broccoli, served in a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.	14.95

Carni - Meats

All dishes are served with fresh vegetable of the day and sliced potatoes gratinee.

Combo Pasta \$6.95

LAMB SHANK Slow cooked in red wine served with sautéed vegetables of the day.	27.95
SCALOPPINI PORTOBELLO Veal scaloppini sautéed with a touch of marsala wine, topped with sliced portobello mushrooms.	24.95
SCALOPPINI PICCATA Veal scaloppini served in a light lemon butter sauce with roasted peppers.	24.95
LOMBATA MILANESE Flattened veal chop lightly breaded and sautéed topped with fresh house salad.	29.95
LOMBATA PORTOBELLO Flattened veal chop sautéed in marsala wine topped with sliced portobello mushrooms.	30.95
LOMBATA PARMIGIANA Flattened veal chop lightly breaded topped with marinara sauce and melted mozzarella.	30.95
BISTECCA TRICOLORE 14oz Sirloin steak grilled, topped with tricolore salad.	29.95
BISTECCA VILLAGIO 14oz Sirloin steak sautéed with green peppercorn, brandy and a touch of cream. Served with vegetable of the day and potato.	31.95
FILET MIGNON 10oz Filet with mushrooms and onions in dijon-mustard brandy sauce with a touch of cream.	36.95
VEAL CHOP PORTOBELLO Veal chop sautéed in marsala wine topped with sliced portobello mushrooms.	39.95



Lion of San Marco

*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 parties of six or more.

*Il Carpaccio di Carne

THIN SLICES OF RAW CURED FILET MIGNON.
SERVED WITH THE FOLLOWING:
Add shrimp \$5.95

ARUGULA AND PARMIGIANO	13.95
PORTOBELLO AND PARMIGIANO	13.95
CARCIOFI AND PARMIGIANO	13.95

*Il Carpaccio di Pesce

THIN SLICES OF CURED FRESH FISH
SALMON OR TUNA
SERVED WITH THE FOLLOWING:
ADD SHRIMP \$5.95

ARUGULA AND PARMIGIANO	13.95
FRESH ARTICHOKE AND PARMIGIANO	13.95
PORTOBELLO AND PARMIGIANO	13.95
SLICES OF ORANGE, PINK PEPPERCORN, LEMON AND OLIVE OIL	13.95



Trevi Fountain, Rome

Zuppe - Soups

LENTICCHIE Fresh lentil soup with bucatini pasta.	7.95
BROCCOLI AND ZUCCHINI Fresh chopped broccoli and zucchini, in a delicate broth with a touch of garlic, a taste of fresh tomato and angel hair topped with parmesan cheese.	7.95
PASTA FAGIOLI Tuscan white bean soup with pasta and a touch of tomato.	7.95
CREMA DI CARCIOFI Soup of fresh artichokes topped with homemade croutons.	7.95
ZUPPA MARE E MONTI Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with zucchini.	13.95
ZUPPA DI GRANCHIO Fresh crabmeat in a delicate reduction of celery, onions, garlic and a touch of cream.	9.95



La Galatea, 1512

Pollo - Chicken

Combo Pasta \$6.95

POLLO AI CARBONI Breast of chicken simply done on the grill, served with vegetable of the day.	18.95
POLLO MILANESE Chicken breast lightly breaded served in a bed of house salad with fresh diced tomatoes, olive oil, lemon juice and balsamic vinegar.	19.50
POLLO PARMIGIANA Breast of chicken lightly breaded, marinara and melted mozzarella. Served with vegetable of the day and potato.	20.95
POLLO PICCATA Breast of chicken sautéed in a lemon butter sauce, topped with roasted peppers, capers and a touch of white wine.	20.95
POLLO MARSALA Breast of chicken sautéed in marsala wine, topped with sliced portobello mushroom. Served with vegetable of the day.	20.95

Pesce - Fish

All dishes are served with fresh vegetables of the day and sliced potatoes gratinee.

Combo Pasta \$6.95

TILAPIA FRANCESE Fresh Tilapia pan fried served in a lemon sauce with touch of white wine and chopped shrimp.	21.50
GROUPE GRATINNE Fresh grouper rolled in a grined macadamian in a lemon sauce with a touch of wine and baked to perfection.	28.50
SALMONE A LETTO Fresh salmon paillard baked to perfection.	24.95
TONNO AMMIRAGLIO Grilled fresh tuna, asparagus, shiitaki mushroom in a white wine lemon-sauce.	27.50
PESCESPADA ACAPULCO Swordfish with artichokes, lemon butter, white wine and diced shrimp.	27.50
DENTICE PESCATORE Filet of fresh red snapper, topped with onions, shrimp and a touch of tomato.	28.95
SCAMPI	34.95