



Colosseum, Rome

Antipasti - Appetizers

MOZZARELLA MILANESE	10.25
Mozzarella breaded, deep fried with a light tomato sauce on top.	
POLENTA BOLOGNESE	10.25
Ground yellow cornmeal topped with ragu sauce and smoked mozzarella.	
POLPETTA DI MANZO	12.25
Homemade meatball topped with ricotta cheese in a tomato sauce.	
MELANZANA ALLA PARMIGIANA	14.75
Eggplant topped with mozzarella and baked with a touch of tomato sauce.	
COZZE TARANTINO	15.25
Fresh mussels and scallops sautéed in a touch of fresh tomato, garlic and white wine sauce.	
MOZZARELLA CAPRESE	14.75
Slices of fresh homemade mozzarella, fresh sliced tomatoes and basil.	
CARCIOFI RIPIENI	14.25
(When in season - Please allow time) Whole artichoke stuffed with seasoned bread crumbs, garlic and oil.	
CALAMARI FRITTI CON ZUCCHINI	14.95
Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.	
MOZZARELLA BURRATA	16.95
Buffalo mozzarella, sliced tomatoes in balsamic vinaigrette with Parma prosciutto.	
TUNA TARTAR	17.95
Sushi grade tuna tartare topped with chopped ripe avocado and creamy sour cream served on a bed of fresh seaweed.	

Zuppe - Soups

PASTA FAGIOLI	8.50
Tuscan white bean soup with pasta, and a touch of tomato.	
BROCCOLI AND ZUCCHINI	8.50
Fresh broccoli, zucchini, angel hair and a touch of fresh tomato.	
LENTICCHIE	8.50
Fresh lentil soup with bucatini pasta.	
CREMA DI CARFIOFI	8.50
Soup of fresh artichokes topped with homemade croutons.	
ZUPPA MARE E MONTI	10.50
Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with zucchini.	
ZUPPA DI GRANCHIO	13.95
Fresh crabmeat in a delicate reduction, celery, onions, garlic with a touch of cream.	



Tower of Pisa

Lunch



Conciliate of Goddesses 1517-1519

Insalate - Salads

Add Chicken \$4.95 / Add Shrimp \$6.95

MISTA	8.25
Chopped radicchio, arugula, lettuce, mushrooms in a balsamic vinegar, lemon juice, diced tomato and extra virgin olive oil.	
DI CESARE	8.95
Traditional Caesar salad, topped with croutons and parmigiano cheese.	
PORTOFINO	10.95
Portobello mushrooms marinated in a citrus olive oil, served with arugula salad and shaved parmesan.	
GRECA	12.95
Romaine lettuce, diced tomatoes, peppers, olives, feta cheese and olive oil dressing.	
MISTICANZA	12.95
Medley of fresh baby greens, cherry tomatoes and walnuts with an orange blossom honey and Dijon mustard dressing. Garnished with creamy French goat cheese.	
RIVIERA	14.95
Chopped radicchio, arugula, lettuce, broccoli, shrimp, lemon juice, olive oil and balsamic vinaigrette.	
AMALFI	17.95
Plump shrimp, Mediterranean mussels, Palm Bay clams and tender squid rings, marinated in citrus olive oil dressing, tossed with basil, fresh baby arugula and radicchio.	
ST. TROPEZ	14.50
Romaine lettuce, boiled potatoes, string beans, olives, tuna, boiled eggs and artichokes.	

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



Trevi Fountain, Rome

*11 Carpaccio di Carne

THIN SLICES OF RAW CURED FILET MIGNON
ADD SHRIMP \$6.95

- ARUGULA CON PARMIGIANO** 14.95
With arugula and shaved parmesan.
- CARCIOFO CON PARMIGIANO** 15.95
Fresh artichokes and shaved parmesan.
- PORTOBELLO AND PARMIGIANO** 15.95
Portobello mushrooms and shaved parmesan.
- PALMITO AND PARMIGIANO** 15.95
Hearts of palm and shaved parmesan.
- FETA AND ARUGULA** 15.95
Feta cheese and arugula.

*11 Carpaccio di Pesce

THIN SLICES OF CURED FRESH FISH
SALMON OR TUNA
SERVED WITH THE FOLLOWING:
ADD SHRIMP \$6.95

- ARUGULA AND PARMIGIANO** 14.95
- FRESH ARTICHOKE AND PARMIGIANO** 15.95
- PORTOBELLO AND PARMIGIANO** 15.95
- SLICES OF ORANGE, PINK PEPPERCORN, LEMON AND OLIVE OIL** 15.95



Lion of San Marco

La Pasta

Whole Wheat / Gluten Free Pasta \$3.95
Add Chicken \$4.95 / Add Shrimp \$6.95

- CAPELLINI POMODORO** 13.95
Angel hair pasta with fresh tomatoes.
- FETTUCCINI ALFREDO** 17.95
Fettuccini in a classic Alfredo cream sauce.
- CAPELLINI PRIMAVERA** 15.95
Angel hair pasta with fresh vegetables and marinara sauce.
- FUSILLI AL TELEFONO** 15.95
Spring shaped pasta, tomato, basil, pieces of mozzarella.
- PENNETTE VILLAGIO** 17.25
Penne pasta, garlic, oil and fresh spinach, sprinkled parmigiano cheese and a touch of tomato, sundried tomatoes and pinenuts.
- LASAGNA** 18.95
Homemade pasta layered with Bechamel in a delicate bolognese sauce.
- MANICOTTI** 17.50
Homemade pasta stuffed with ricotta cheese and spinach in a parmesan cream sauce baked to perfection.
- GNOCCHI QUATTRO FORMAGGI** 16.25
Homemade potato dumplings in a blended cheese cream sauce.
- AGNOLOTTI DEL MAGNIFICO** 16.25
Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.
- TORTELLINI AURORA** 16.25
Rounded pasta filled with veal, served with pink cream sauce.
- LINGUINE DEL SELVAGGIO** 17.95
Flat thin pasta in garlic and oil, topped with 3 types of mushrooms, spinach, sundried tomatoes and mozzarella.
- FETTUCCINE DOLCE VITA** 17.95
Homemade fettuccine in a cream sauce with mushroom and peas.
- FARFALLA ALLA CHEF** 17.50
Bowtie pasta with Norwegian smoked salmon and green spring peas in a cream sauce with a touch of tomato.
- SPAGHETTI MEATBALLS** 19.75
Spaghetti in our homemade tomato sauce with our traditional meatballs.
- LINGUINE VONGOLE** 20.95
Flat thin pasta, fresh clams, tomato sauce or white clam sauce.
- RAVIOLI DI PORCINI** 16.25
Ravioli stuffed with fresh porcini mushrooms and chicken in saffron cream sauce.
- LINGUINE NETTUNO** 22.95
Flat thin pasta, served in an array of fresh seafood and tomato sauce.
- SPAGHETTI BOLOGNESE** 17.50
Spaghetti pasta with our signature sauce.

La Pizza

- MARGHERITA** 14.95
Tomato, mozzarella and basil.
- ORTOLANA** 16.50
Tomato sauce, mozzarella, spinach, zucchini, mushrooms, garlic and olive oil.
- PIZZA PEPPERONI** 15.50
Mozzarella, tomato sauce and pepperoni.
- CAPRICCIOSA** 16.50
Tomato, fresh artichokes and mozzarella.
- QUATTRO FORMAGGI** 16.50
Mozzarella, caprino, fontina and svizzero.
- PICCANTE** 16.50
Tomato sauce, Italian sausage and mozzarella.
- INGLESE** 18.95
Smoked salmon and goat cheese.
- PIZZA PAZZA** 17.95
Tomato sauce, mozzarella, arugula and Parma prosciutto and olive oil.

Pollo - Chicken

Combo Pasta \$6.95

- POLLO AI CARBONI** 17.50
Sliced butterflied breast of chicken on the grill, served in a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.
- POLLO ALLA MILANESE** 19.25
Chicken breast lightly breaded, served in a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.
- POLLO PARMIGIANA** 20.95
Chicken breast lightly breaded, topped with marinara sauce and melted mozzarella. Served with vegetable of the day and potatoes.
- POLLO MARSALA** 20.95
Chicken breast sautéed with a touch of marsala wine, topped with sliced Portobello mushrooms. Served with vegetable of the day and potatoes.

Focaccia E Panini

Add French Fries \$3.95

- ROASTED SAUSAGE PANINI** 13.25
Homemade roasted Italian sausage smothered with roasted peppers, fontina cheese and caramelized onions.
- GRILLED CHICKEN PANINI** 13.25
Breast of chicken smothered with Portobello mushrooms, sliced fresh tomatoes and mozzarella.
- PROSCIUTTO E MOZZARELLA** 13.25
Homemade mozzarella with sliced fresh tomato and Parma prosciutto.
- FOCACCIA NAPOLITANA** 16.95
Prosciutto and mozzarella.
- FOCACCIA VILLAGIO** 16.95
Smoked salmon with goat cheese.
- FOCACCIA SICILIANA** 16.95
Grilled chicken, roasted peppers, onions and mozzarella.



La Galatea, 1512

Pesce - Fish

All dishes are served with fresh vegetable of the day and potatoes.
Combo Pasta \$6.95

- TILAPIA FRANCESE** 17.50
Fresh tilapia pan fried, served in a lemon sauce with a touch of white wine.
- TUNA** 19.95
Grilled fresh tuna, capers in a lemon sauce. Served with arugula salad, diced tomatoes, balsamic vinegar and olive oil.
- SALMON** 20.95
Fresh Atlantic salmon, baked to perfection.
- SNAPPER MARECHIARO** 22.95
Fresh red snapper with a touch of tomato, clam juice and white wine.
- SWORDFISH PIZZAIOLA** 18.95
Swordfish fillet, black olives, onions, dry oregano in a marinara sauce.

Carni - Meats

Combo Pasta \$6.95

- TAGLIATA DI MANZO** 19.95
Grilled butterflied sirloin steak, served in a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.
- SCALOPPINI LIMONE** 20.95
Veal scaloppini served in a light lemon butter sauce and roasted peppers.
- SCALOPPINI AL PORTOBELLO** 20.95
Veal scaloppini sautéed, a touch of marsala wine, topped with sliced Portobello mushrooms.
- SCALOPPINI PAILLARD** 18.95
Veal scaloppini in virgin olive oil, garlic and rosemary.
- TENDERLOIN DIANA** 21.95
Tenderloin medallions with mushrooms and onions in Dijon-mustard brandy sauce with a touch of cream.



Gondals at San Marco, Venice

*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.