

Antipasti - Appetizers

- POLPETTA DI MANZO** 10.95
Homemade meatball topped with ricotta and pecorino cheese in a tomato sauce.
- MELANZANE ALLA PARMIGIANA** 11.95
Eggplant topped with mozzarella and baked with a touch of tomato sauce.
- COZZE TARANTINO** 13.95
Fresh steamed Mediterranean mussels cooked in a delicate tomato and basil sauce with a touch of wine and garlic.
- CALAMARI FRITTI CON ZUCCHINI** 13.95
Deep fried rings of calamari and French fried zucchini and a delicate marinara sauce.
- MOZZARELLA BURRATA** 16.95
Cream filled mozzarella served with prosciutto and sliced tomatoes.
- MOZZARELLA CAPRESE** (Vegetarian) 11.95
Slices of fresh mozzarella, fresh sliced tomatoes, basil and a touch of pesto.
- SALMONE AFFUMICATO** 14.95
Scottish smoked salmon, Mascarpone, chopped onions and capers.
- TARTARA DI TONNO** 14.95
A tower of sushi grade tuna topped with chopped ripe avocado, crème fraiche and a touch of sesame oil and ponzu, served on a bed of cucumber slices and seaweed.
- ANTIPASTO ITALIANO** 18.95
Assorted Italian cold cuts, variety of cheeses, olives and roasted peppers.
- POLIPO ALLA GRIGLIA** 17.95
Portuguese octopus grilled with lemon and olive oil.

Zuppe - Soups

- LENTICCHIE** 6.95
Fresh lentil soup.
- BROCCOLI AND ZUCCHINI** (Vegetarian) 6.95
Fresh chopped broccoli and zucchini, in a delicate broth with a touch of garlic, a taste of fresh tomato and angel hair topped with parmigiano cheese.
- ZUPPA DI FAGIOLI** 6.95
Tuscan white bean soup with pasta spinach and a touch of tomato.
- ZUPPA MARE E MONTI** 10.95
Mixed fish, rice, calamari, shrimp, zucchini, fish stock and a touch of tomato sauce.
- MINISTRONE DI VERDURA** 7.95
Fresh chopped vegetable in a delicate (vegetarian) broth.

* Il Carpaccio di Carne

Thin slices of raw cured beef

- ARUGULA CON PARMIGIANO** 13.95
Thin slices of raw cured beef topped with fresh tangy arugula and shaved parmigiano cheese.
- CARCIOFO CON PARMIGIANO** 14.95
Thin slices of raw beef mignon topped with fresh chopped artichoke heart and shaved parmigiano cheese.

* Il Carpaccio di Pesce

Thin slices of raw cured fresh salmon or tuna

- ARUGULA CON PARMIGIANO** 13.95
Thin slices of raw cured fresh salmon or tuna topped with fresh tangy arugula and shaved parmigiano cheese.
- AVOCADO CON GAMBERI** 14.95
Thin slices of raw cured fresh salmon or tuna topped with fresh, ripe, buttery avocado and shrimp with our fresh chopped tomato and basil house vinaigrette dressing.

Insalate - Salads

Add chicken \$4.95 or shrimp \$5.95 to any Salad

- MISTA** (Vegetarian) 8.95
Chopped radicchio, arugula, lettuce, mushrooms in a balsamic vinegar, lemon juice, diced tomato and extra virgin olive oil dressing.
- CESARE** (Vegetarian) 9.95
Traditional Caesar salad, topped with croutons and parmigiano cheese.



Trevi Fountain, Rome

- PORTOFINO** (Vegetarian) 10.95
Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved parmesan.
- AMALFI** 15.95
Plump shrimp, Mediterranean mussels, Palm Bay clams and tender squid rings, marinated in citrus olive oil dressing, over fresh baby arugula and endive.
- GAMBERI DADOLATI** 12.95
Romaine salad with shrimp, avocado, in balsamic vinaigrette dressing.
- GRECA** (Vegetarian) 10.95
Romaine lettuce, diced tomatoes, bell peppers, cucumbers, black kalamata olives, vidalia onion, feta cheese in olive oil dressing.
- QUINOA SALAD** 12.95
Quinoa, baby arugula, sun dried tomato, pinenuts, goat cheese and roasted beets in a light lemon 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 and goat cheese.

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) Add shrimp (\$5.95) to any Pasta

CAPELLINI POMODORO (Vegetarian) **14.95**
Angel hair pasta with fresh tomato sauce.

FETTUCCHINI ALFREDO (Vegetarian) **16.95**
Fettuccini in a classic Alfredo cream sauce.

GONDOLETTA **18.95**
Homemade four cheeses and spinach filled pasta in a light truffle cream sauce.

SPAGHETTI MEATBALLS **16.95**
Spaghetti in our homemade tomato sauce with our traditional meatballs.

TORTELLINI AURORA **16.95**
Rounded pasta filled with veal, served in a pink cream sauce.

PAPPARDELLE 3 GUSTI **16.95**
Homemade pappardelle pasta in tomato and meat sauce with mozzarella cream and topped with pecorino.

AGNOLOTTI DEL MAGNIFICO (Vegetarian) **16.95**
Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.

MANICOTTI (Vegetarian) **14.95**
Homemade pasta stuffed with ricotta cheese and spinach in a parmesan cream sauce baked to perfection.

LASAGNA **16.95**
Homemade pasta with bechamel ricotta and bolognese sauce.

LINGUINE DEL SELVAGGIO (Vegetarian) **17.95**
Flat thin pasta in garlic and oil, topped with three types of mushrooms, mozzarella, sundried tomatoes, spinach and pecorino.

PENNETTE HARRY'S BAR (Vegetarian) **15.95**
Penne pasta, garlic, oil and fresh spinach, sprinkled parmigiano cheese, sundried tomatoes and pinenuts with a touch of tomato.

SPAGHETTI BOLOGNESE **16.95**
Spaghetti in our homemade meat sauce.

SPAGHETTI PUTTANESCA **16.95**
Spaghetti with kalamata olives, onion, capers, anchovy in a fresh tomato sauce.

LINGUINE VONGOLE **18.95**
Flat thin pasta, fresh clams in tomato sauce or white clam sauce.

LINGUINE NETTUNO **20.95**
Flat thin pasta served in an array of fresh seafood and tomato sauce.

Risotto

RISOTTO AI PORCINI **22.95**
Arborio rice with porcini mushroom and truffle oil.

RISOTTO FRUTTI DI MARE **23.95**
Arborio rice in saffron sauce with an array of fresh seafood.

RISOTTO DOLCE VITA **22.95**
Arborio rice, diced shrimp, spinach and goat cheese.

Carni - Meats

LAMB SHANK **26.95**
Slow cooked in red wine, served with sautéed vegetables of the day.

SCALOPPINI MONTECARLO **23.95**
Veal scaloppini sautéed in a cream sauce, mushrooms, and a touch of champagne.

SCALOPPINI PORTOBELLO **23.95**
Grilled veal scaloppini sautéed with a touch of marsala wine, topped with sliced Portobello mushrooms.



Conciliate of Goddesses 1517-1519

SCALOPPINI PICCATA CAPERS **23.95**
Veal scaloppini, served in a light lemon butter sauce with roasted peppers.

LOMBATA MILANESE **28.95**
Flattened veal chop lightly breaded and pan fried, topped with fresh house salad.

LOMBATA PARMIGIANA **29.95**
Flattened veal chop lightly breaded and pan fried, topped with marinara sauce and melted mozzarella.

BISTECCA ALLA GRIGLIA 14 oz. **30.95**
New York strip steak on the charcoal grill. Served with vegetables and potatoes.

BISTECCA CIPRIANI 14 oz. **30.95**
New York steak sautéed with pink peppercorn, brandy and a touch of cream. Served with vegetable of the day and potato.

BISTECCA PIZZAIOLA 14 oz. **30.95**
New York strip steak with garlic, tomato and oregano sauce. Served with vegetables and potatoes.

FILET MIGNON 9 oz. **32.95**
Filet with mushrooms and shallots in Dijon-mustard brandy sauce with a touch of cream.

VEAL CHOP **MP**
Veal chop simply done on the grill. Served with vegetables and potatoes.

Pesce - Fish

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

TILAPIA FRANCESE	22.95
Fresh Tilapia pan fried, served in a lemon sauce with a touch of white wine and chopped shrimp.	
SALMONE A LETTO	24.95
Fresh Atlantic salmon, baked to perfection over spinach.	
TONNO AMMIRAGLIO	26.95
Grilled fresh yellow fin tuna, asparagus, mushrooms in a white wine lemon sauce.	
DENTICE PESCATORE	27.95
Fillet of fresh red snapper, shrimp and a touch of tomato sauce.	
BACCALA ALLA LIVORNESE	26.95
Fresh cod fish wrapped in paper thin potato and baked with kalamata olives red onion, Capers in a light tomato sauce.	
BRANZINO ALLA GRIGLIA	38.95
Fresh whole deboned grilled Mediterranean white fish.	

La Pizza

MARGHERITA	13.95
Tomato sauce and mozzarella.	
PEPPERONI	14.95
Mozzarella, tomato sauce and pepperoni.	
PICCANTE	14.95
Tomato sauce, spicy Italian sausage and mozzarella.	
ORTOLANA	14.95
Tomato sauce, mozzarella, spinach, zucchini, mushrooms, garlic and olive oil.	
QUATTRO FORMAGGI	14.95
Tomato sauce, mozzarella, caprino, fontina and svizzero.	
PORTOBELLO	14.95
Tomato sauce, fresh Portobello mushrooms and mozzarella.	
PIZZA PAZZA	15.95
Tomato sauce, arugula, mozzarella and prosciutto.	



Lion of San Marco

Sides

ASPARAGUS GRILLED	6.00
SAUTÉED MUSHROOMS	6.00
SAUTÉED SPINACH	6.00
STEAMED QUINOA	5.00
FRENCH FRIES	5.50
GRILLED VEGETABLE PLATTER	12.95



La Galatea, 1512

Pollo - Chicken

POLLO AI CARBONI	18.95
Breast of chicken simply done on the grill, served with vegetable of the day.	
POLLO MILANESE	19.95
Chicken breast lightly breaded and pan fried, topped with a house salad in fresh diced tomatoes, olive oil, lemon juice and balsamic vinegar dressing.	
POLLO PARMIGIANA	20.95
Breast of chicken lightly breaded and pan fried topped with, marinara sauce and melted mozzarella. Served with vegetable of the day and potatoes.	
POLLO PICCATA	19.95
Breast of chicken sautéed in a lemon butter sauce, roasted peppers and capers and a touch of white wine. Vegetable of the day and potatoes	
POLLO MARSALA	19.95
Breast of chicken sautéed in marsala wine, topped with sliced Portobello mushrooms. Served with vegetable of the day and potato.	



Tower of Pisa