

Dinner Menu



Colosseum, Rome

Antipasti - Appetizers

POLENTA BOLOGNESE Ground yellow cornmeal topped with Ragù sauce and melted cheese.	13.95
POLPETTA DI MANZO Homemade meatball topped with ricotta cheese in a tomato sauce.	16.50
MELANZANA ALLA PARMIGIANA Eggplant topped with mozzarella and baked with a touch of tomato sauce.	17.95
CARCIOFI RIPIENI (When in Season - Please allow time) Whole artichoke stuffed with seasoned bread crumbs, garlic and oil.	17.95
COZZE TARANTINO AND SCALLOPS Fresh steamed Mussels and scallops cooked in a delicate tomato and basil sauce with a touch of wine and garlic.	19.95
CALAMARI FRITTI CON ZUCCHINI Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.	18.50
MOZZARELLA BURRATA Buffalo mozzarella Mozzarella sliced tomato in balsamic vinaigrette, with parma prosciutto.	20.95
TUNA TARTAR Sushi grade Tuna tartare topped with chopped ripe avocado and creamy sour cream served on a bed of fresh seaweed.	22.95

Zuppe - Soups

LENTICCHIE Fresh lentils soup with bucatini pasta.	10.95
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.	10.95
PASTA FAGIOLI Tuscan white bean soup with pasta and a touch of tomatoes.	10.95
CREMA DI CARCIOFI Soup of fresh artichokes topped with homemade croutons.	10.95
ZUPPA MARE E MONTI Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with clams and mussels.	17.50
ZUPPA Di GRANCHIO Fresh crabmeat in a delicate reduction of celery onions, garlic and a touch of cream.	13.50

Il Carpaccio Di Carne

Thin slices of raw cured Filet Mignon.
Served with the following
ADD SHRIMP \$6.95

ARUGOLA AND PARMIGIANO	19.50
PORTOBELLO AND PARMIGIANO	19.50
CARCIOFI AND PARMIGIANO	19.50

Insalate - Salads

ADD CHICKEN \$4.95. ADD SHRIMP \$6.95.

MISTA Chopped radicchio, arugula lettuce, mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil dressing.	9.95
DI CESARE CAESAR Traditional Caesar salad, topped with croutons and Parmigiano cheese.	10.95
PORTOFINO Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved parmesan.	13.95
MOZZARELLA CAPRESE Slices of fresh homemade mozzarella fresh sliced tomatoes and basil.	18.50
GAMBERI DADOLATI Chopped shrimp, chopped broccoli, served in a house salad with dice fresh tomatoes, olive oil, lemon juice and balsamic vinegar.	19.50



Trevi Fountain, Rome

Il Carpaccio Di Pesce

Thin slices of raw cured Fresh Fish.
SALMON OR TUNA
Served with the following
ADD SHRIMP \$6.95

ARUGOLA AND PARMIGIANO	19.50
FRESH ARTICHOKE AND PARMIGIANO	19.50
PORTOBELLO AND PARMIGIANO	19.50
SLICES OF ORANGE PINK PEPPERCORN, LEMON AND OLIVE OIL	19.50

La Pasta

(WHOLE WHEAT / GLUTEN FREE PASTA \$3.95)
ADD CHICKEN \$4.95 ADD SHRIMP \$6.95

CAPELLINI POMODORO Angel hair pasta with fresh tomatoes.	17.50
FETTUCINI ALFREDO Fettuccini in a Classic Alfredo cream sauce.	21.95
GNOCCHI QUATTRO FORMAGGI Homemade potatoes dumplings in blended cheese cream sauce.	20.95
FUSILLI AL TELEFONO Spring shaped pasta, tomato basil pieces of mozzarella and sprinkled parmigiana.	19.95
MANICOTTI Homemade pasta stuffed with ricotta cheese and spinach in a parmesan cream sauce. Baked to perfection.	22.50
FARFALLA ALLA CHEF Bowtie pasta with smoke salmon and green peas in a tomato sauce with a touch of cream.	21.50
CAPELLINI PRIMAVERA Angel hair pasta with fresh vegetables and marinara sauce.	19.50
SPAGHETTI MEATBALLS Spaghetti in our homemade tomato sauce with our traditional homemade meatballs.	23.95
TORTELLINI AURORA Rounded pasta filled with veal, served in a pink cream sauce.	20.95
LASAGNA Homemade pasta layers with béchamel in our delicate Bolognese sauce.	22.50
AGNOLOTTI DEL MAGNIFICO Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.	20.95
LINGUINE DEL SELVAGGIO Flat thin pasta in garlic and oil, topped with three types of mushrooms, mozzarella, sundried tomatoes and spinach.	21.95
PENNETTE VILLAGIO Penne pasta, garlic oil and fresh spinach and a sprinkle Parmigiano cheese and a touch of tomato, Sundried tomatoes and pinenuts.	21.50
FETTUCINE DOLCE VITA Homemade fettucine in a cream sauce with mushrooms and peas.	21.95
RAVIOLI DI PORCINI Ravioli stuffed with fresh porcini mushrooms and chicken in saffron sauce.	20.95
LINGUINE VONGOLE Flat thin pasta, Fresh clams in tomato sauce or white Clam sauce.	25.50
LINGUINE NETTUNO Flat thin pasta served in an array of fresh seafood Fish and tomato.	27.95
SPAGHETTI BOLOGNESE Spaghetti pasta with our signature meat sauce.	21.50

Risotto

RISOTTO AL PORCINI Carnaroll rice with porcini mushroom and truffle oil.	28.95
RISOTTO PRIMAVERA Carnaroll rice with fresh vegetables of the day.	28.95
RISOTTO DOLCE VITA Carnaroll rice, dice shrimp, spinach and goat cheese.	30.95
RISOTTO FRUTTI DI MARE Carnaroll rice in saffron sauce with an array of fresh seafood.	31.95

CARNI – MEATS

All dishes are served with fresh vegetables 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.	33.50
SCALOPPINI PORTOBELLO Veal scaloppini sautéed with a touch of Marsala wine, topped with sliced Portobello mushrooms.	29.95
SCALOPPINI PICCATA Veal scaloppini a light lemon butter sauce with roasted peppers and capers.	29.95



LOMBATA MILANESE Flattened veal chop lightly breaded and sautéed topped with fresh house salad.	35.95
LOMBATA PORTOBELLO Flattened veal chop sautéed in Marsala wine topped with sliced Portobello mushroom.	37.95
LOMBATA PARMIGIANA Flattened Veal chop lightly breaded topped with marinara sauce and melted mozzarella.	37.95
BISTECCA TRICOLORE 14oz Sirloin Steak grilled topped with tricolore salad.	38.95
BISTECCA VILLAGIO 14oz Sirloin steak sauteed with green peppercorn brandy and a touch of cream.	39.95
FILET MIGNON 10 OZ Filet with mushrooms and onion in Dijon-mustard Brandy sauce with a touch of cream.	55.95
VEAL CHOP PORTOBELLO Veal chop sautéed in Marsala wine topped with sliced Portobello mushrooms.	49.95

* 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

Pesce - Fish

All dishes are served with fresh vegetables of the day and sliced potatoes gratinee.
Combo pasta \$6.95

DENTICE FRANCESE Filet of Fresh Red Snapper served in a egg batter lemon sauce, touch of wine, chopped shrimp and 1 sautéed Jumbo Shrimp top.	37.95
GROUPER GRATINNE Fresh Grouper rolled in a grined macadamian in a lemon sauce with a touch of wine and baked to perfection.	35.50
SALMONE A LETTO Fresh Salmon paillard baked to perfection.	29.95
TONNO AMMIRAGLIO Grilled fresh tuna, asparagus shiitaki mushrooms in a white wine lemon-sauce.	31.95
PESCESPADA ACAPULCO Swordfish with artichokes, lemon butter, white wine and dice shrimp.	31.95
DENTICE PESCATORE Fillet of fresh red snapper topped with onions, shrimp and a touch of tomato.	35.95
SCAMPI Grilled sautéed Jumbo Shrimp served on a bed of pasta or vegetables of the day vegetables.	42.95

La Pizza

MARGHERITA Tomato and Mozzarella	18.50
PICCANTE Tomato sauce Italian sausage and mozzarella.	19.95
CAPRICCIOSA Tomato, fresh artichoke and mozzarella.	19.95
PEPPERONI Mozzarella tomato sauce and pepperoni.	19.95
ORTOLANA Tomato sauce mozzarella spinach zucchini, mushrooms, garlic and olive oil.	19.95
QUATTRO FORMAGGI Tomato sauce mozzarella caprine fontina and swizzere.	19.95
PIZZA PAZZA Tomato sauce arugula and prosciutto.	21.95
INGLESE Smoke salmon and goat cheese.	22.95

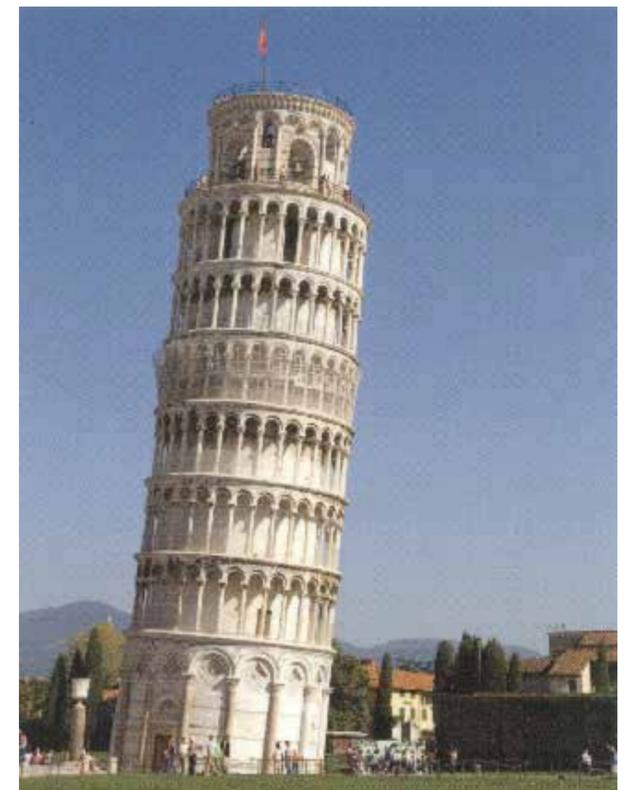


La Galatea, 1512

Pollo - Chicken

Combo pasta \$6.95

POLLO AL CARBONI Breast of chicken simply done on the grill. Served with the vegetables of the day.	22.95
POLLO MILANESE Chicken breast lightly breaded, served in a bed of house salad with fresh dice tomatoes, olive oil, lemon juice and balsamic vinegar.	24.95
POLLO PARMIGIANA Breast of chicken lightly breaded marinara and melted mozzarella. Served with vegetables of the day and potatoes.	25.95
POLLO PICCATA Breast of chicken sautéed in a lemon butter sauce topped with roasted peppers, capers and a touch of white wine.	26.50
POLLO MARSALA Breast chicken sautéed in Marsala Wine topped with sliced Portobello mushrooms. Served with vegetables of the day.	26.50



Tower of Pisa