

- ANTIPASTI, INSALATE e ZUPPE -

{starters, salads and soups}

ANTIPASTO MISTO

15

Selection of cured Italian meats, cheeses & olives

CAPRESE

10

Fresh mozzarella, tomato & basil, drizzled with EVO & balsamic reduction

CLAMS & MUSSELS (seasonal)

11

Manila clams, mussels sautéed in white wine & garlic

BRUSCHETTA CLASSICA

8

Toasted homemade bread with tomatoes, garlic, basil and EVO

INSALATA TRICOLORE*

10

Baby arugula, fresh mozzarella & cherry tomatoes tossed with EVO and balsamic reduction

INSALATA DI SPINACI*

11

Spinach, crispy pancetta & hard-boiled egg, drizzled with a balsamic reduction

INSALATA CESARE*

9

Romaine, parmesan croutons, homemade Caesar dressing & grated Parmigiano

INSALATA MISTA*

8

Mixed green & cherry tomatoes tossed in EVO with balsamic reduction

INSALATA DI BARBABIETOLE*

11

Mixed green, beets, gorgonzola cheese and toasted walnuts tossed in a sherry vinaigrette

ZUPPA MINISTRONE

10

Classic Italian vegetarian vegetable soup

ZUPPA DI LENTICCHIE

11

Lentil, vegetal broth, Italian sausage

VELLUTATA DEL GIORNO

10

Soup of the day

MONDEI
RISTORANTE ITALIANO

Notice: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical condition

- PANINI E FRITTATE -

{served with mixed green salad}

FELLINI** 12

Prosciutto, mozzarella and tomatoes on
homemade bread

MARCELLO MASTROIANNI**

11

Tomatoes, basil and mozzarella on
homemade bread

MAGNOLIA**

13

Breaded chicken breast, tomatoes, lettuce
and homemade mayonnaise on homemade
bread

SOFIA LOREN** 11

Fried egg sandwich with homemade
mayonnaise and tomatoes

FRITTATA PROVOLONE & SPINACH

14

Two eggs frittata with provolone cheese and
sautéed spinach

FRITTATA HAM, MOZZARELLA &
TOMATO 15

Two eggs frittata with Italian ham,
mozzarella and tomatoes

*Homemade Ricotta gnocchi in a creamy
Gorgonzola sauce with Parmigiano and
walnuts*

FETTUCCINE POLPETTE

14

*Homemade veal meatballs with tomato
sauce, Parmigiano and basil*

LINGUINE ALLE VONGOLE

17

*Manila clams steamed in white wine &
garlic*

PUTTANESCA

15

*Kalamata olives, capers, anchovies & garlic
in spicy tomato basil sauce*

RAVIOLI MARSALA

15

*Homemade 3 cheeses ravioli in a Porcini
mushroom Marsala sauce*

LASAGNA

15

*Fresh pasta sheets with meat sauce,
homemade béchamel and Parmigiano*

SPAGHETTI BOLOGNESE

14

Beef ragu, sweet peas and Parmigiano

- LA PASTA -

SPAGHETTI CARBONARA

15

*Pancetta, parmigiano, black pepper, egg
yolk*

GNOCCHI GORGONZOLA

15

**add chicken breast to any salad 5*

***add ham to any sandwich 3*

****gluten free pasta available 4*