                                                                     ZUPPE

VEGETALI (vegetable broth)                                                                                12.00

      Fresh vegetable soup

PASTA e FAGIOLI (chicken broth)                                                                                12.00

     Purée of white cannellini beans, garlic with a little bit of chopped up pasta

ASPARAGI (chicken broth / non-dairy)                                                                        13.00

     Fresh asparagus purée, with a little onions, garlic and potatoes in the mix,

STRACCIATELLA                                                                                                         12.00

     Egg and spinach soup in chicken broth

SHRIMP DELFINI in GUAZZETTO                                                                               22.00

     Shrimp served in a lightly spicy tomato sauce with capers and olives.

     Served with garlic bread

ZUPPA di PESCE in GUAZZETTO                                                                                36.00

     Manila clams, P.E.I black mussels, calamari, shrimp, snow crab claw and

     fresh fish in a lightly spicy tomato sauce. served with garlic bread

INSALATE - ANTIPASTI

MISTA                                                                                                                  12.00

     Chopped butter lettuce, radicchio, shaved carrots and sliced mix tomatoes

     dressed with extra virgin olive oil and aceto balsamico

RUGOLA e RADICCHIO                                                                                                12.00

     Rugola and radicchio lettuce, topped with shaved parmesan cheese

     and sliced mix tomatoes, dressed with extra virgin olive oil and aceto balsamico

CAESAR SALAD                                                                                                          14.00

     Chopped hearts of Romaine lettuce, shaved Reggiano cheese, tossed

      in light Caesar dressing. Served with homemade garlic croutons.

     (contains pasteurized eggs)

POMODORI e CIPOLLE                                                                                               14.00

     Fresh sliced mixed tomatoes, topped with finely sliced onions, basil and

      anchovies

CAPRESE                                                                                                                    17.00

     Fresh buffalo style (pasteurized) mozzarella cheese with sliced mixed tomatoes

     and fresh basil

BURRATA                                                                                                                      18.00

     Fresh, soft, creamy (pasteurized) mozzarella cheese, on bed of fresh rugola,

     with cherry tomatoes, extra virgin olive oil and 12 year old aceto balsamico

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INSALATA di CARCIOFINI                                                                                           18.00

     Shave baby artichokes tossed with fresh arugola, diced celery, Parmesan

     cheese in lemon, garlic and mustard dressing. Contains pasteurized eggs)

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ZINGUINI SALAD                                                                                                         21.00

     Lukewarm Zinguini with shrimp, extra virgin olive oil, garlic and red wine vinegar

PROSCIUTTO e MOZZARELLA                                                                                  22.00

     Parma ham, topped with fresh buffalo style (pasteurized) mozzarella

BRESAOLA                                                                                                                  22.00

     Imported aged beef tenderloin, topped with fresh arugola, shaved Reggiano

     cheese, olive oil and lemon juice

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BRUSCHETTA                                                                                                             8.00

     Toasted bread, topped with fresh chopped tomatoes, basil and garlic oil

BABY SPINACH                                                                                                            12.00

      Sautéed with garlic cloves, olive oil and 2 touches of red chili flakes

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FINOCCHIO GRATINATO                                                                                             17.00

      Baked fennel with bechamel (butter, milk, flour) and Parmesan cheese sauce

INSALATA di MARE (lukewarm)                                                                                   22.00

     Manila clams, P.E.I. black mussels, shrimp & calamari, with extra virgin olive

     oil & lemon juice and side of canellini beans

GRILLED CALAMARI                                                                                                   20.00

     Grilled calamari dressed with a touch of Worcestershire sauce

PASTE

                                                                                                                                                            CAPELLINI  CHECCA                                                                                       21.00          21.Angel hair with fresh chopped tomatoes, basil, touch fresh finely

     chopped garlic

​

H.M. FETTUCINE BUFFALO BUTTER and PARMESAN CHEESE                        22.00

      Homemade Fettuccine with Italian Buffalo Butter from Parma

      and Parmesan cheese

RIGATONI alla NORMA                                                                                              22.00

     Tubular pasta with eggplant, plum tomatoes,smoked mozzarella,

     onion, garlic and a touch of red chili flakes

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H.M. TAGLIOLINI al PESTO Verde                                                                              23.00

     Homemade Linguine with homemade pesto and toasted pine nuts on top

PENNE ARRABBIATA                                                                                                 18.00

     Penne pasta with lots of garlic cloves in spicy tomato sauce

H.M. FETTUCCINE BOLOGNESE                                                                              24.00

     Homemade Fettuccine with delicate lean, ground natural veal in tomato sauce

PENNE al POMODORO e BASILICO                                                                         18.00

     Penne pasta with basil, butter, cheese and tomato sauce

RIGATONI GORGONZOLA                                                                                         19.00

     Tubular pasta in a creamy Gorgonzola sauce

BUCATINI AMATRICIANA                                                                                           23.00

    Long, hollow pasta with guanciale (pork cheek), onions,

    pecorino cheese, red chili flakes in tomato sauce

H.M. Tagliolini RADICCHIO                                                                                         23.00

     Homemade Tagliolini with guanciale (pork cheek), radicchio,

     Parmesan cheese and cream

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H.M. Tagliolini PORTOFINO                                                                                       26.00

     Homemade Tagliolini with fresh chopped tomatoes, shrimp, basil, extra

     virgin olive oil and a touch or red chili flakes

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LINGUINE MARE (white wine sauce - mild)                                                               27.00

     Linguine pasta with Manila clams, P.E.I black mussels, shrimp,

     calamari, snow crab claw, garlic, parsley and a touch of red chili flakes in

     white wine sauc

LINGUINE MARE (red sauce - mild)                                                                          27.00

     Linguine pasta with Manila clams, P.E.I black mussels,

     shrimp, calamari, snow crab claw,garlic, parsley and a touch of red

     chili flakes in tomato sauce

LINGUINE CLAMS e PORCINI in BIANCO                                                       27.00

     Linguine pasta with Manila clams and fresh porcini mushrooms in

     white wine garlic sauce

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LINGUINE AGLIO, OLIO e PEPERONCINO                                                            18.00

     Linguine with Oil, Garlic and Red chili flakes

H.M. FETTUCCINE ALFREDO                                                                                 19.00

     Homemade Fettuccine with Parmesan cheese and cream

PENNE BUTTER SAUCE                                                                                         14.00

     Butter and Parmesan cheese

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PENNE VODKA                                                                                                         23.00

     Vodka, cream, tomato sauce with onion and parsley

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PENNE VODKA e GUANCIALE                                                                                 26.00

     Vodka, guanciale (pork cheek), cream, onion and tomato sauce

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H.M. SPAGHETTI CARBONARA                                                                               24.00

     Homamade Spaghetti, egg, guanciale (pork cheek) cream

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H.M. SPAGHETTI PUTTANESCA                                                                              25.00

     Homemade Linguine with capers, olives, anchovies, a touch or red chili

     flakes, garlic and tomato sauce

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PENNE PORCINI (Red)                                                                                             25.00

     Porcini mushrooms, garlic, parsley and tomato sauce

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PENNE PORCINI al PARMIGIANO (W)                                                                     25.00

     Porcini mushrooms, garlic and Parmesan cheese

LINGUINE CLAMS and BOTTARGA                                                                         27.00

     Linguine with Manila Clams and bottarga (cured tuna roe)

     in white wine garlic sauce and a touch of red chili flakes

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LINGUINE BOTTARGA (W)                                                                                        27.00

     Linguine with bottarga (cured tuna roe)

     in white wine garlic sauce and a touch of red chili flakes

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PENNE SALMONE (Pink)                                                                                          24.00

     Fresh salmon, onions and arugola in cream and tomato sauce

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FUSILLI NASSA                                                                                                          24.00

    Corkscrew shaped pasta with shrimp in a reduction of cream and

    tomato sauce with garlic a tiny touch of red chili flakes

H.M. SPAGHETTI SQUID INK  with Calamari and shrimp                                      27.00

PASTA SUBSTITUTIONS (gluten free)

QUINOA  SPAGHETTI                                                                                                     3.00

    Contains rice flour and royal quinoa only. From Bolivia

    Organic, kosher, gluten - wheat - corn - soy and nuts fre

BROWN RICE FUSILLI                                                                                                    3.00

    Gluten and wheat free. Contains organic brown rice only

RED LENTIL  GROOVED PENNE                                                                            3.00

     Made with 100% red lentils. Organic, gluten, soy and nuts  free. (by Tolerant).

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ZINGUINE (100% zucchine noodles)

(Gluten free)

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ZINGUINE AMATRICIANA                                                                                           26.00

     Guanciale (pork cheek), onions,pecorino cheese, red chili flakes

     and tomato sauce

ZINGUINE PESTO VERDE                                                                                         23.00

     Green pesto and toasted pine nuts on top

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ZINGUINE NORMA                                                                                                     22.00

     Eggplant, plum tomatoes, smoked mozzarella, onion and a touch of chili flakes

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ZINGUINE POMODORO                                                                                             21.00

     Tomato sauce,butter, cheese and basil

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ZINGUINE ARRABBIATA                                                                                            21.00

    Garlic, red chili flakes, spicy tomato sauce

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ZINGUINE MARE (Red)                                                                                              27.00

     Manila clams, P.E.I. black mussles, shrimp, calamari, blue crab claw,

     garl, parsley in medium spicy tomato sauce

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ZINGUINE SHRIMP DIABLO                                                                                      28.00

     Shrimp, garlic, medium spicy tomato sauce

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ZINGUINE BOLOGNESE                                                                                             26.00

    Lean, ground, natural veal in tomato sauce

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ZINGUINE BABY ARTICHOKE                                                                                    25.00

    Garlic, baby artichokes, touch of red chili flakes and Parmesan cheese

     You can substitute the Parmesan cheese for a vegan Nut or vegan soy cheese

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ZINGUINE SALMONE DIABLO                                                                                    26.00

     Chunks of salmon, garlic, medium spicy tomato sauce

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ADD ONS

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Add   PORCINI MUSHROOMS                                                                                     $ 8.00

Add   MOZZARELLA                                                                                                    $ 4.50

Add   SHRIMP                                                                                                             $ 8.00

Add   Grilled CHICKEN BREAST                                                                                 $ 8.00

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RISOTTI

(most risottos contain onion)

RISOTTO ai PORCINI (RED sauce)                                                                             26.00

    Italian Arborio rice with porcini mushroom in tomato sauce

RISOTTO ai PORCINI (WHITE sauce)                                                                         26.00

    Italian Arborio rice with porcini mushroom in Parmesan cheese sauce

RISOTTO MARE (RED sauce)                                                                                      25.00

    Italian Arborio rice with Manila clams, P.E.I black mussels, shrimp, calamari,

    snow crab claw, garlic, parsley and a touch of red chili flakes in tomato sauce

RISOTTO MARE (WHITE sauce)                                                                                  25.00

    Italian Arborio rice with Manila clams, P.E.I black mussels, shrimp, calamari,

    snow crab claw, garlic, parsley and a touch of red chili flakes in white wine sauce

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RISOTTO al ROSMARINO                                                                                            25.00

    Beef demi-glass

RISOTTO TALEGGIO e SERRANO                                                                               28.00

     Cave aged mild cow milk semi-soft cheese and Spanish prosciutto

RISOTTO SQUID INK                                                                                             27.00

The real squid ink, shrimp and calamari

RISOTTO SAFFRON & SHRIMP                                                                                  26.00

MEATS & POULTRY

PETTO di POLLO PAILLARD                    (free range)                                                  25.00

     Boneless, skinless, pounded, grilled breast of chicken, seasoned with a

     touch of garlic and rosemary, served with rosemary roasted potatoes and

     sautéed mixed vegetables

PETTO di POLLO PIZZAIOLA                   (free range)                                                  28.00

     Boneless, skinless, pounded, breast of chicken, sautéed in tomato with

     garlic, shallots, oregano and wine, served with rosemary roasted potatoes

     and sautéed mixed vegetables

PETTO di POLLO MILANESE                   (free range)                                                  28.00

     Boneless, skinless, pounded, breaded, breast of chicken,

     served with rosemary roasted potatoes and sautéed mixed vegetables

     (contains egg)

PETTO di POLLO PICCATA                  (free range)                                                      28.00

     Boneless, skinless, pounded, breast of chicken sautéed in lemon and butter

     sauce. served with rosemary roasted potatoes and sautéed mixed vegetables

     (contains egg)

VEAL CHOP MILANESE    (natural veal)                                                                       48.00

     Thinly pounded, breaded, pan fried veal chop, served with rosemary

     roasted potatoes,fresh chopped tomatoes and basil   (contains egg)

VEAL SCALOPPINE ai FUNGHI               (natural veal - gluten free)                           34.00

     Medallions of veal, sautéed with a white wine mushroom sauce,

     served with rosemary roasted potatoes and sautéed mixed vegetables

VEAL SCALOPPINE al MARSALA           (natural veal - gluten free)                           34.00

   Medallions of veal, sautéed with Marsala sauce,

    served with rosemary roasted potatoes and sautéed mixed vegetables

VEAL SCALOPPINE PICCATA                 (natural veal - gluten free)                           34.00

     Medallions of veal, sautéed with white wine, lemon and butter sauce,

     served with rosemary roasted potatoes and sautéed mixed vegetables

TAGLIATA di MANZO (12 oz.)                  (certified angus natural)                               47.00

     Sliced New York steak, dressed with balsamic sauce, (olive oil, raw garlic,

     lemon basil) served on a bed of rugola, with sautéed spinach and rosemary

     roasted potatoes

ZUPPA di PESCE in GUAZZETTO                                                                                36.00

     Manila clams, P.E.I black mussels, calamari, shrimp, snow crab claw and fresh

fish in a lightly spicy tomato sauce. served with garlic bread

FISH and SHELLFISH

SALMON  (Wild Alaskan from mid May to end of October)                                            33.00

                 (Atlantic from Nov to mid May)

     White wine oven baked and served with roasted rosemary potatoes

     and sautéed mix vegetables

JUMBO SHRIMP                                                                                                     40.00

     Butterflied and grilled, served with roasted rosemary potatoes and

     mixed vegetables

BRANZINO MEDITERRANEO                                                                                       37.00

     Mediterranean striped bass, baked with white wine, a touch of

     rosemary and garlic, served with roasted rosemary potatoes and

     spinach sautéed with garlic and red chili flakes

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ZUPPA di PESCE in GUAZZETTO                                                                                36.00

     Manila clams, P.E.I black mussels, calamari, shrimp, snow crab claw and

     fresh fish in a lightly spicy tomato sauce. served with garlic bread

CONTORNI  / SIDES

                                                                                                                                                              SAUTEED

       Sautéed CARROTS                                                                                             7.00

       Sautéed BROCCOLI                                                                                            7.00

       Sautéed YELLOW SQUASH                                                                               7.00

       Sautéed BABY SPINACH                                                                                    8.00

       Sautéed SWEET PEAS                                                                                       7.00

       Sautéed ASPARAGUS                                                                                        9.00

       Sautéed BROCCOLINI                                                                                        9.00

STEAMED

       Steamed CARROTS                                                                                            7.00

       Steamed BROCCOLI                                                                                           7.00

       Steamed YELLOW SQUASH                                                                               7.00

       Steamed BABY SPINACH                                                                                    8.00

       Steamed SWEET PEAS                                                                                       7.00

       Steamed ASPARAGUS                                                                                        9.00

       Steamed BROCCOLINI                                                                                        9.00

Also

       ROSEMARY ROASTED POTATOES                                                                   7.00

       FRESH CHOPPED TOMATOES and BASIL                                                        7.00

       CASTELVETRANO GREEN OLIVES                                                                   7.00

       CANNELLINI BEANS                                                                                            7.00

       GRILLED RADICCHIO                                                                                          8.00

       PORCINI MUSHROOM                                                                                       12.00

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WEEKLY SPECIALS

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  Monday          H.M. SPAGHETTI CACIO e PEPE                                                    22.00

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  Tuesday         H.M. RAVIOLI RICOTTA e SPINACI con PORCINI al PARMIG        25.00

  Wednesday    H.M. FETTUCCINE LOBSTER MEAT in NASSA SAUCE                35.00

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  Thursday        H.M. GNOCCHI al TALEGGIO                                                          25.00

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  Friday             H.M. TORTELLINI EMILIANI CREAM, PEAS AND MUSHROOM    26.00

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  Saturday        H.M. SPAGHETTI with grilled JUMBO SHRIMP alla DIAVOLA         44.00

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  Sunday          H.M. SPAGHETTI VEAL MEATBALLS                                              25.00

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