

LE CARNI & I PESCI

Entrée

BATTUTA DI POLLO ALLA GRIGLIA CON PORRI BRASATI <i>Grilled thinly pounded chicken breast with braised leeks</i>	12.50
BOCCONCINI DI POLLO DEL CIABATTINO <i>Chunks of chicken with mushrooms White wine sauce, garlic and rosemary</i>	13.50
BATTUTA DI VITELLO <i>Thinly pounded grilled veal Scaloppini with Arugula, tomatoes & onions salad</i>	21.50
COSTOLETTA DI VITELLO ALLA MILANESE <i>Thinly pounded breaded veal chop with Arugula and tomato salad</i>	29.50
CONIGLIO ALLA CAPRESE <i>Oven roasted rabbit with fresh herbs & wine sauce</i>	21.50
SCALOPPINE DI VITELLO AI FUNGHI SELVATICI E OLIO <i>Veal scaloppina with mixed wild mushrooms and truffle oil</i>	19.50
COSTATA DI MANZO AI FERRI CON PATATINE FRITTE <i>Grilled aged prime rib eye steak with shoestring fries</i>	23.50
TRANCIO DI SALMONE ALLA GRIGLIA <i>Grilled salmon fillet with grilled zucchini & mustard sauce</i>	19.50
SPIEDINO DI GAMBERI CAPESANTE E VEGETALI <i>Grilled Shrimp, Sea Scallops and Vegetable</i>	21.50

ANTIPASTI & INSALATE

Appetizers & Salad

ZUPPA DEL GIORNO <i>Soup of the day</i>	P.A.
MOZZARELLA FARCITA DELLO CHEF <i>Home made stuffed fresh mozzarella of the day</i>	7.50
VERDURE ALLA GRIGLIA <i>Mix grilled vegetables with extra virgin olive oil & balsamic vinegar</i>	10.50
FRITTO MISTO DEL MARE <i>Golden fried calamari, shrimps & sea scallops</i>	14.50
CARPACCIO DI MANZO <i>Thinly sliced raw beef with parmesan cheese & arugula salad</i>	10.50
POLPETTE DI MANZO DELLA MASSERIA <i>Fresh Daily Made Meat Balls With Tomato Sauce and Basil</i>	12.50
MISTICANZA ALL'ACETO BALSAMICO <i>Mesculin salad with balsamic vinegar dressing</i>	5.50
INSALATA MASSERIA <i>Arugula, radicchio, endive, mushrooms, olives, tomato & roast peppers Salad</i>	7.50
INSALATA DI CAPRINO <i>Mesculin Salad with string beans, tomatoes & warm goat cheese</i>	8.50
INSALATA RICCIA <i>Frisee` Salad with parmesan cheese & Crispy bacon</i>	7.50
INSALATA ALLA CESARE <i>Cesar Salad with Parmesan Cheese and croutons</i>	6.50 (with chicken add. \$ 4) (with shrimp add. \$ 6)

LE PASTE

Pastas

SPAGHETTI ALLO SPUGNITO DI POMODORO <i>Spaghetti with cherry tomato sauce & fresh basil</i>	10.50
LINGUINE ALLE VONGOLE <i>Linguini with fresh baby clams, garlic and white wine sauce</i>	14.50
TAGLIATELLE ALLA BOLOGNESE <i>Homemade fresh fettuccine with meat sauce</i>	13.50
RAVIOLI DI ANGELINA <i>Homemade fresh caciotta cheese ravioli in a light tomato sauce, Capri style</i>	12.50
MINCHIARIEDDHI TE FARRU DELL'ORTOLANO <i>Whole wheat ziti pasta with mix vegetables</i>	12.50
GNOCCHI ALLA SORRENTINA <i>Homemade potatoes gnocchi with tomato sauce, basil and fresh mozzarella</i>	13.50
PENNE DEL MASSARO <i>Penne in a light tomato sauce, bacon radicchio & smoked mozzarella</i>	12.50
SCHIAFFONI CON ZUCCHINI E BASILICO ALLA CAPRESE <i>Large Rigatoni Pasta with Zucchini and Fresh Basil Capri Style</i>	12.50
TAGLIOLINI AI GAMBERI E RUGOLA <i>Fresh Home Made thin Fettuccini Pasta with Shrimp, aruola and fresh tomato</i>	15.50
RISOTTO DEL GIORNO <i>Risotto of the day</i>	P.A.

PANINI ALL'ITALIANA

Italian Style Sandwiches

*(All Panini are served with Shoestring
Potatoes and Mix Salad with Balsamic
Vinegar dressing)*

CIABATTA CALDA CON BROCCOLI DI RAPE E SALSICCIA <i>Pressed Ciabatta Bread with Broccoli Rabe and Italian Sausage with spicy extra virgin olive oil</i>	10.50
SFILATINO ALLA CAPRESE <i>Italian Baguette with mozzarella & tomato basil and eggplant (balsamic spread)</i>	10.50
PANINO DI POLLO <i>Grilled breast of chicken with lattuce and tomato (spread of roasted pepper)</i>	10.50

I CONTORNI

Side dish

I CUCUZIELLI FRITTI ALLA PINO <i>Crispy fried zucchini</i>	5.50
SPINACI SALTATI AGLIO & OLIO <i>Sauté spinach with garlic & oil</i>	6.00
BROCCOLI DI RAPE <i>Sauté broccoli rabe with garlic & oil</i>	7.50
PATATINE FRITTE <i>Shoestring fried potatoes</i>	5.50
BROCCOLETTI SALTATI AGLIO E OLIO <i>Sauté broccoli with garlic & oil</i>	6.00