

Appetizers

- MOZZARELLA SICILIANA** 10.25
Homemade fresh mozzarella with roasted peppers, onions, mushrooms.
- MOZZARELLA 3 COLORI** 10.25
Homemade fresh mozzarella topped with arugola, radicchio and diced tomatoes.
- MOZZARELLA INGLESE** 13.95
Mozzarella and sliced tomato topped with smoked salmon.
- GAMBERI MARECHIARE** 12.95
Shrimps, squid, baby peas in a light tomato sauce and a touch of wine.
- MOZZARELLA MILANESE** 9.95
Mozzarella breaded, deep fried with a light tomato sauce.
- COZZE & CAPESANTE** 12.95
Fresh mussels and scallops sauteed in a touch of tomato and wine sauce.



Soups

- PASTA FAGIOLI** 6.25
Tuscan white bean soup, with pasta, and a touch of tomato.
- BROCCOLI AND ZUCCHINI SOUP** 6.25
Fresh broccoll, zucchini, angel hair and a touch of fresh tomato.
- LENTIL SOUP AND BUCATINI** 6.25
Lentils with tiny tubes of pasta.

Please Refrain from Pipe
and Cigar Smoking.
Thank You

Focaccia Ripiena

HOMEMADE PIZZA SANDWICH.
STUFFED AND BAKED.

- FOCACCIA PRIMAVERA** 11.75
Broccoli, zucchini, spinach, mozzarella and tomato sauce.
- FOCACCIA NAPOLITANA** 11.95
Prosciutto and mozzarella.
- FOCACCIA DANIELI** 14.95
Smoked salmon with goat cheese.
- FOCACCIA SICILIANA** 12.95
Grilled chicken, roasted peppers onions, mozzarella and tomato sauce.
- FOCACCIA CATANIA** 12.95
Sausage, broccoll, spinach, onions and tomato sauce.



Salads

- MOZZARELLA CAPRESE** 11.95
Slices of fresh mozzarella, fresh tomatoes and basil.
- PORTOFINO** 11.50
Portobello mushrooms, arugola, shaved parmesan.
- CHICKEN CAESAR** 11.95
- RIVIERA** 12.50
Broccoli, shrimp, lemon juice, olive oil, balsamic vinaigrette over mixed greens.
- MONTE CARLO** 12.25
Romaine lettuce, roasted veal, fresh mozzarella.
- ROMANA** 12.95
Romaine lettuce, boiled potatoes, grilled tuna.
- AMALFI** 13.75
Shrimp, mussels, clams, calamari in lemon dressing over mixed greens.
- ST. TROPEZ** 11.95
Boiled potatoes, string beans, olives, tuna, boiled eggs and artichokes.

Il Carpaccio di Pesce

THIN SLICES OF CURED FRESH FISH.

Salmon, Swordfish or Tuna

SERVED WITH THE FOLLOWING:

ARUGOLA AND PARMESAN	13.95
FRESH ARTICHOKE AND PARMIGIANO	13.95
PORTOBELLO AND PARMIGIANO	13.95
SLICES OF ORANGE, PINK PEPPERCORN, LEMON AND OLIVE OIL	13.95

Pesce

TUNA Lemon, butter, capers, and white wine over arugola.	16.95
SALMON Garlic and oil served on a bed of spinach.	16.95
SWORDFISH PIZZAIOLA Served over braised eggplant.	16.95
SNAPPER MARECHIARO A touch of tomato, clam juice, and white wine over sliced roasted potatoes.	23.95



Il Carpaccio di Carne

THIN SLICES OF RAW CURED FILET MIGNON.
MAIN COURSE PORTION

ARUGOLA AND PARMIGIANO With arugola and shaved parmesan.	12.95
CARCIOFI AND PARMIGIANO Fresh artichokes and shaved parmesan.	13.25
PORTOBELLO AND PARMIGIANO Portobello mushrooms and shaved parmesan.	13.25
PALMITO AND PARMIGIANO Hearts of palm and shaved parmesan.	13.25
AVOCADO AND GAMBERI Avocado and shrimp.	15.50
FETA AND ARUGOLA Feta cheese and arugola.	13.25



La Tagliata Steak - Poultry

TAGLIATA DI MANZO Butterflied sirloin on the grill served on a bed of arugola, radicchio and endive topped with diced fresh tomato in an olive oil, lemon juice, balsamic vinegar dressing.	18.50
TAGLIATA DI POLLO Sliced butterflied breast of chicken on the grill, served on a bed of arugola, radicchio and endive topped with diced fresh tomato, olive oil, lemon juice and balsamic vinegar.	14.95
SCALOPPINI LIMONE Veal scaloppini served in a light lemon butter sauce and roasted peppers	17.95
SCALOPPINI PORTOBELLO Veal scaloppini sauteed in a touch of marsala wine topped with sliced portobello mushrooms.	17.95
SCALOPPINI PAILLARD Veal scaloppini in virgin olive oil, garlic and rosemary.	17.95

La Pasta

FUSILLI AL TELEFONO 13.25

Spring shaped pasta, tomato, basil, pieces of mozzarella.

AGNOLOTTI DEL MAGNIFICO 13.95

Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.

LINGUINE VONGOLE 15.50

Flat, thin pasta, fresh clams, tomato sauce or white clam sauce.

RIGATONI DEL DIVINO 13.95

Tube shaped pasta, tomato and aged ricotta cheese sprinkles.

CAPELLINI PRIMAVERA 13.95

Angel hair with fresh vegetables and fresh tomato.

LINGUINE DEL SELVAGGIO 13.95

Flat, thin pasta in garlic and oil topped with 3 types of mushrooms, spinach mozzarella and sundried tomatoes.

LINGUINE NETTUNO 16.95

Flat, thin pasta served in an array of fresh seafood and tomato.

FETTUCCINE DOLCE VITA 14.95

Fettuccine in a cream sauce with mushroom and peas.

CAPELLINI MANGIAMI MANGIAMI 13.95

Angel hair pasta with arugola, onions and peas in a tomato sauce.

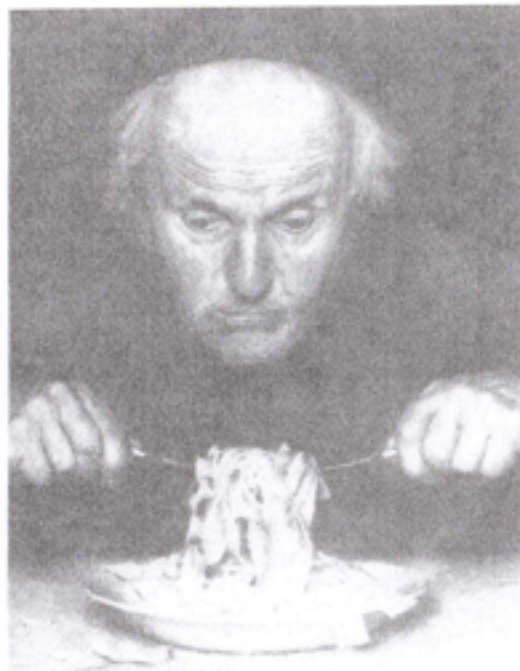
TORTELLINI AURORA 13.95

Rounded pasta filled with veal served with pink cream sauce.

PENNETTE HARRY'S BAR 13.95

Penne pasta, garlic, oil, fresh spinach, pinenuts and sundried tomatoes with a touch of tomato sauce.

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase your risk of food borne illness, especially if you have a medical condition.



La Pizza

PIZZA FROM OUR WOOD BURNING OVEN.

MARGHERITA 12.25

Tomato sauce, mozzarella and basil.

CAPRICCIOSA 12.95

Tomato sauce, fresh artichokes and mozzarella.

INGLESE 15.50

Smoked salmon and goat cheese.

QUATTRO FORMAGGI 15.50

Mozzarella, feta, fontina and parmigiano.

QUATTRO STAGIONI 13.95

All vegetables and tomato sauce topped with mozzarella.

ORTOLANA 12.95

Tomato sauce, mozzarella, spinach, zucchini, mushrooms, garlic and oil.

PORTOBELLO 12.95

Tomato sauce, fresh portobello mushrooms and mozzarella.

PICCANTE 13.50

Tomato sauce, spicy sausage and mozzarella.

MONTAGNOLA 13.50

Tomato sauce, arugola and goat cheese.

PIZZA PAZZA 15.50

Tomato sauce, mozzarella, arugola, prosciutto and olive oil.

Antipasti

- MOZZARELLA AMALFITANA** 10.75
Fresh homemade mozzarella, artichokes, portobello mushrooms, roasted peppers with lemon juice, balsamic vinegar, extra virgin olive oil and diced tomato.
- GAMBERETTI AND CANNELLINI** 11.50
Tender delicate shrimp tossed with white beans, rice, red sweet onion, in a balsamic dressing and mixed salad.
- FIOR DI LATTE AND MELANZANE** 10.95
Fresh homemade mozzarella on a slice of grilled eggplant topped with a slice of fresh tomato, balsamic and extra olive oil dressing in mixed salad.
- SAUTÉED POLENTA SICILIANA** 9.95
Corn meal with roasted peppers, onions, and mushrooms.
- SAUTÉED POLENTA BOLOGNESE** 10.50
Corn meal with ragu sauce topped with smoked mozzarella.
- COZZE CAPRESE** 10.95
Fresh steamed mussels, cooked in a delicate tomato and basil sauce with a touch of wine and garlic.
- CALAMARI** 10.95
Grilled whole baby squid, topped with red and yellow sweet peppers, lightly spiced.
- CARCIOFI FARCITI** 11.50
Fresh artichoke hearts stuffed with fontina cheese and baked.
- CALAMARI FRITTI CON ZUCCHINI** 10.95
Deep fried rings of calamari and french fried zucchini.
- MELANZANE RIVIERA** 10.75
Stuffed eggplant topped with mozzarella and baked in a touch of tomato sauce.



Zuppe - Soups

- LENTICCHIE** 6.50
Fresh lentil soup.
- BROCCOLI AND ZUCCHINI** 6.50
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.
- PASTA FAGIOLI** 6.50
Tuscan white bean soup with pasta and a touch of tomato.

Insalate - Salads

- PORTOBELLO** 7.95
Portobello mushrooms, arugola and shaved Parmigiano.
- CAESAR** 7.25
- MISTA** 6.95
Chopped radicchio, arugola, endive, mushrooms in a balsamic vinegar, lemon juice, diced tomato, extra virgin olive oil.
- GAMBERI DADOLATI** 10.95
Chopped shrimp, chopped broccoli, diced fresh tomato in a balsamic vinaigrette dressing over mixed greens.



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THERE WILL BE A PRICE ADJUSTMENT ON SPECIAL ORDERS REQUESTED BY THE CUSTOMER

La Pasta

- FUSILLI AL TELEFONO** 14.95
Spring shaped pasta, tomato, basil, pieces of mozzarella and sprinkled parmigiano.
- AGNOLOTTI DEL MAGNIFICO** 15.75
Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.
- CAPELLINI MANGIAMI MANGIAMI** 14.75
Angel hair pasta with arugola, peas in a tomato sauce and onions.
- RIGATONI DEL DIVINO** 14.95
Tube shaped pasta, tomato and aged ricotta cheese sprinkled.
- CAPELLINI PRIMAVERA** 14.95
Angel hair with fresh vegetables and fresh tomato.
- LINGUINE DEL SELVAGGIO** 14.95
Flat thin pasta in garlic and oil, topped with three types of mushrooms, mozzarella and sundried tomatoes.
- LINGUINE NETTUNO** 18.25
Flat thin pasta served in an array of fresh seafood fish, and tomato.
- FETTUCCINE DOLCE VITA** 17.50
Fettuccine in a cream sauce with mushroom and peas.
- LINGUINE VONGOLE** 17.50
Flat thin pasta, fresh clams in tomato sauce or white clam sauce.
- TORTELLINI AURORA** 16.50
Rounded pasta filled with veal served with pink cream sauce.
- PENNETTE HARRY'S BAR** 15.95
Penne pasta, garlic, oil and fresh spinach and a sprinkled parmigiano cheese and a touch of tomato sauce, sundried tomatoes and pinenuts.
- CAPELLINI TOMATO** 14.25
- PAPPARDELLE 3 GUSTI** 16.50
Fettuccine in a tomato and meat sauce topped with fontina cheese, a touch of cream, mozzarella and parmigiana.
- FETTUCCINE GENOVESE** 17.95

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Il Carpaccio - Manzo

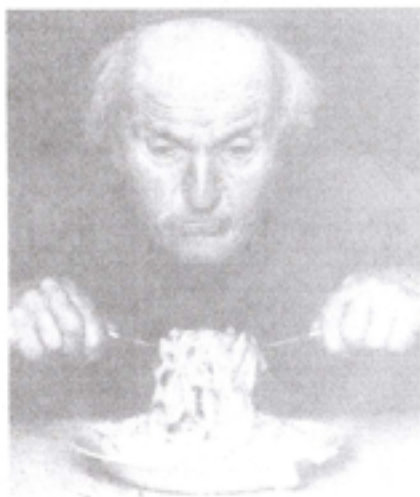
Filet Mignon

- ARUGOLA AND PARMIGIANO** 11.95
- PORTOBELLO AND PARMIGIANO** 11.95
- CARCIOFI AND PARMIGIANO** 11.95

Il Carpaccio

Pesce - Fish

- SALMON, ARUGOLA AND PARMIGIANO** 12.95
- SWORDFISH** 12.95
Slices of orange, pink peppercorn, lemon and olive oil.
- TUNA** 12.95
Slices of avocado, baby shrimp, lemon and olive oil.



La Pizza

Pizza from our wood burning oven

- MARGHERITA** 12.95
Tomato sauce and mozzarella.
- CAPRICCIOSA** 13.95
Tomato sauce, fresh artichokes and mozzarella.
- INGLESE** 15.50
Smoked salmon and goat cheese.
- QUATTRO FORMAGGI** 15.50
Mozzarella, feta, fontina and parmigiano with tomato sauce.
- QUATTRO STAGIONI** 15.50
Eggplant, spinach, mozzarella cheese, peppers and mushrooms.
- PORTOBELLO** 14.95
Tomato sauce, fresh portobello mushrooms and mozzarella.
- RUGANTINO** 14.75
Tomato sauce, arugola and goat cheese.
- PIZZA PAZZERELLA** 14.95
Tomato sauce, arugola, prosciutto and mozzarella.

Carni - Meats

- SCALOPPINI MONTECARLO** 21.50
Veal scaloppini sauteed in a cream sauce, mushrooms, topped with a touch of champagne.
- SCALOPPINI PORTOBELLO** 21.50
Veal scaloppini sauteed with a touch of marsala wine, topped with sliced portobello mushrooms.
- SCALOPPINI PICCATA** 21.50
Veal scaloppini served in a light lemon butter sauce with roasted peppers and capers.
- LOMBATA MILANESE** 25.95
Flattened veal chop lightly breaded and sauteed topped with fresh diced tomatoes, arugola, lemon, radicchio, juice, balsamic vinegar and extra virgin olive oil.
- NODINO** 33.95
Veal chop simply done on the grill.
- LOMBATA PASSANA** 25.95
Flattened veal chop with artichokes and roasted potatoes.
- LOMBATA PORTABELLO** 25.95
Flattened veal chop sauteed in marsala wine topped with sliced portobello mushrooms.
- LAMB CHOPS** 34.95
Succulent rack of lamb broiled to perfection.



Risotto

- RISOTTO FRUTTI DI MARE** 20.95
Risotto in an array of fresh seafood.
- RISOTTO AI PORCINI** 20.95
Risotto with porcini mushroom.
- RISOTTO PRIMAVERA** 20.95
Risotto with fresh vegetables of the day.
- RISOTTO DOLCE VITA** 20.95
Risotto, diced shrimp, spinach and goat cheese.



Steaks

- BISTECCA TRE COLORI** 26.95
Sirloin steak grilled, topped with arugola, radicchio, fresh diced tomato, in a lemon, extra virgin olive oil, balsamic vinegar dressing.
- BISTECCA MONTEPULCIANO** 26.95
Sirloin steak sauteed with roast peppers and mushrooms in a light tomato sauce topped with a touch of wine.
- BISTECCA CYPRIANI** 26.95
Sirloin steak sauteed with green peppercorn, brandy and a touch of cream.

Pollo - Chicken

- POLLO PICCATA** 18.95
Breast of chicken sauteed in a lemon butter sauce, topped with roasted peppers, capers and a touch of white wine.
- POLLO FARCITO** 18.95
Breast of chicken stuffed with fresh spinach and mozzarella cheese, gratinee with a touch of cream.
- POLLO AI CARBONI** 18.95
Breast of chicken simply done on the grill, served with vegetable of the day.

Pesce-Fish

- TONNO AMMIRAGLIO** 24.95
Grilled fresh tuna, in a asparagus and mushroom sauce, lemon and butter.
- SALMONE A LETTO** 24.95
Fresh salmon pan sauteed with olive oil and garlic served on a bed of spinach with roasted potatoes.
- PESCESPADA ACAPULCO** 25.50
Swordfish with artichokes, lemon butter, white wine and diced shrimp.
- DENTICE PESCATORE** 28.95
Filet of fresh red snapper, topped with thin slices of potatoes, onions, and a touch of tomato and shrimp.