

## Antipasti

Cold...

<b>Antipasto</b> (Assorted Cold Cuts, Cheeses, Pimientos, etc.)	14.00
<b>Mozzarella Caprese</b> (Fresh Mozzarella, Sliced Tomato, and Basil)	10.00
<b>Prosciutto e Melone</b> (Thin Slices of Cured Italian Ham and Melon)	10.00
<b>Pepperoni Arrosto</b> (Roasted Red Bell Peppers and Anchovies)	9.00
<b>Smoked Salmon</b> (Served with Capers, Onions, and Toast)	14.00
<b>Carpaccio</b> (Marinated Filet Mignon, Grana Padano Cheese, and Arrugola)	14.00

Hot...

<b>Calamaretti Fritti</b> (Fried Baby Squid, Served with Marinara Sauce)	10.00
<b>Mozzarella Marinara</b> (Fried Mozzarella Cheese, Served in Marinara Sauce)	10.00
<b>Steamed Clams</b> (Served in a White Wine Broth)	10.00
<b>Scampi Porto Fino</b> (Sautéed with Garlic, Herbs, White Wine, and Tomato)	14.00

## Insalate

<b>Guidos Salad</b> (Chopped Iceberg Lettuce, Salami, Mozzarella, Garbanzo Beans in our Italian Dressing)	8.00
<b>Caesar Salad for Two</b> (Romaine Lettuce, Croutons, Parmesan Cheese, and our Caesar Dressing)	18.00
<b>For One</b>	10.00
<b>Insalata Tre Colore</b> (Radicchio, Endive, Arugula, and shaved Parmesan cheese in balsamic dressing)	8.00
<b>Insalata con Frutti di Mare</b> (Lettuce, Shrimp, Scallops, and Calamari in our house Italian dressing)	10.00

## Zuppa

<b>Minestrone</b> (Assorted vegetable soup in a vegetable broth)	6.00
<b>Pasta e Fagioli</b> (Tube-shaped pasta soup with white beans)	8.00
<b>Stracciatella Romana</b> (Spinach, egg, parmesan cheese, and chicken broth)	8.00

## Paste

<b>Spaghetti Bolognese</b> (Spaghetti in a Meat Sauce)	15.00
<b>Ravioli di Aragosta</b> (Homemade Ravioli Stuffed with Lobster in a Champagne Cream Sauce)	18.00
<b>Cannelloni</b> (Rolled Pasta Stuffed with Veal and Spinach in a Pink Sauce)	14.00
<b>Ravioli di Magro</b> (Spinach, Swiss Chard, and Cheese Ravioli in Marinara Sauce with Fresh Basil)	14.00
<b>Linguini alle Vongole</b> (Linguini and Clams in White Wine Sauce)	17.00
<b>Linguini Pescatore</b> (Shrimp, Scallops, Clams, Mussels, and Fish in a Red Tomato Sauce)	20.00
<b>Spaghetti "Casa"</b> (With Shrimps, Capers, and Brandy in a Pink Sauce)	19.00
<b>Linguini Scampi Indivolati</b> (With Five Jumbo Shrimp in a Spicy Tomato Sauce)	21.00
<b>Eggplant Parmigiana</b> (Baked Eggplant in a Marinara Sauce Topped with Melted Cheese)	13.00
<b>Rigatoni Vesubio</b> (Chicken, Sun-Dried Tomatoes and Mushrooms in a Light Cream Sauce)	18.00
<b>Lasagna Romagnola</b> (Meat Lasagna Topped with Melted Cheese)	15.00

## Pesce

Served with roasted potatoes and sautéed vegetables

<b>Pesce del Giorno</b> (Fish of the Day - Ask your server for today's selection)	M.P.
<b>Salmon Dijon</b> (Filet of Atlantic Salmon, Broiled and Topped with a Light Dijon Sauce)	19.00
<b>Scampi alla Pizzaiola</b> (Five Prawns Sautéed in Olive Oil, Garlic, White Wine, and Tomato Sauce)	21.00
<b>Scampi Aglio e Olio</b> (Five Jumbo Shrimp Sautéed in Olive Oil and Garlic)	21.00
<b>Cioppino</b> (Shrimp, Scallops, Calamari, Clams, Mussels, and Lobster Tail in a Seafood-Saffron Broth)	22.00

## Polli

Served with roasted potatoes and sautéed vegetables

<b>Pollo Piccata</b> (Sautéed Chicken Breast in a White Wine, Lemon Butter Sauce)	19.00
<b>Pollo Marsalla</b> (Sautéed Chicken Breast in a Marsala Wine Mushroom Sauce)	19.00
<b>Pollo Melanzana</b> (Sautéed Chicken Breast Topped with Eggplant and Melted Mozzarella Cheese)	19.00
<b>Pollo Toscana</b> (Sautéed Chicken Breast with Porcini Mushrooms, Fresh Tomatoes, and White Wine)	19.00

## Vitello e Carne

Served with roasted potatoes and sautéed vegetables

<b>Vitello Piccata</b> (Sautéed Veal Scaloppini in a Lemon Butter Sauce)	22.00
<b>Vitello alla Milanese</b> (Breaded Veal Cutlet, Pan-Fried and Served with Spaghetti Marinara)	23.00
<b>Vitello Saltimboca</b> (Sautéed Veal Scaloppini, Prosciutto, and Cheese in a Madeira Wine Sauce)	22.00
<b>Vitello Marsala</b> (Sautéed Veal Scaloppini in a Marsala Mushrooms Sauce)	22.00
<b>Vitello Parmigiana</b> (Lightly Breaded Veal Topped with Melted Cheese and Marinara Sauce)	22.00
<b>Costolette di Vitello</b> (Grilled Veal Chop, Topped with Madeira Wine and Mushroom Sauce)	30.00
<b>Filet Mignon</b> (Served in a Green Peppercorn and Cognac Sauce)	30.00
<b>New York Steak</b> (Marinated, Grilled New York Steak Topped with Roasted Garlic & Fresh Herbs)	28.00

## Sides

Sautéed Spinach or Steamed Vegetables - \$6

Pasta Marinara or in Olive Oil and Garlic - \$5

## Desserts

Tartufo - \$6.50

Mixed Berries Capriccio - \$6.50

Pastry Cart - \$6.50

## Beverages

Soda - \$3    Juice - \$3    Coffee - \$2.50    Tea - \$2.50    Espresso - \$2.50    Cappuccino - \$4

Corkage \$15

Cake Cutting \$2 per person

18% Gratuity for Parties 8 or More