

Antipasti

Cold...

Antipasto (Assorted Cold Cuts, Cheeses, Pimientos, etc.)	12.00
Mozzarella Caprese (Fresh Mozzarella, Sliced Tomato, and Basil)	10.00
Prosciutto e Melone (Thin Slices of Cured Italian Ham and Melon)	10.00
Pepperoni Arrosto (Roasted Red Bell Peppers and Anchovies)	10.00
Smoked Salmon (Served with Capers, Onions, and Toast)	15.00
Carpaccio (Marinated Filet Mignon, Grana Padano Cheese, and Arrugola)	14.00

Hot...

Calamaretti Fritti (Fried Baby Squid, Served with Marinara Sauce)	10.00
Mozzarella Marinara (Fried Mozzarella Cheese, Served in Marinara Sauce)	10.00
Steamed Clams (Served in a White Wine Broth)	10.00
Steamed Mussels (Served in a Tomato Broth)	10.00
Scampi Porto Fino (Sauteed with Garlic, Herbs, White Wine, and Tomato)	12.00

Insalate

Guidos Salad (Chopped Iceberg Lettuce, Salami, Mozzarella, Garbanzo Beans in our Italian Dressing)	10.00
Caesar Salad (Romaine Lettuce, Croutons, Parmesan Cheese, and our Caesar Dressing)	10.00
With Grilled Shrimp	15.00
With Grilled Chicken	15.00
Marinara Salad (Lobster, Crab, Shrimp, and Lettuce with House Dressing)	15.00
Nicoise Salad (Tuna, Mixed Greens, Avocado, Tomato, Shrimp, and Egg in Vinaigrette Dressing)	15.00

Paste

Served with Soup or Novella Salad

Spaghetti Bolognese (Spaghetti in a Meat Sauce)	14.00
Ravioli di Aragosta (Homemade Ravioli Stuffed with Lobster in a Champagne Cream Sauce)	15.00
Cannelloni (Rolled Pasta Stuffed with Veal and Spinach in a Pink Sauce)	14.00
Ravioli di Magro (Spinach, Swiss Chard, and Cheese Ravioli in Marinara Sauce with Fresh Basil)	13.00
Linguini alle Vongole (Linguini and Clams in White Wine Sauce)	15.00
Linguini Pescatore (Shrimp, Scallops, Clams, Mussels, and Fish in a Red Tomato Sauce)	16.00
Spaghetti "Casa" (With Shrimps, Capers, and Brandy in a Pink Sauce)	16.00
Linguini Scampi Indivolati (With Five Jumbo Shrimp in a Spicy Tomato Sauce)	19.00
Eggplant Parmigana (Baked Eggplant in a Marinara Sauce Topped with Melted Cheese)	13.00
Rigatoni Vesubio (Chicken, Sun-Dried Tomatoes and Mushrooms in a Light Cream Sauce)	14.00
Penne Alla Arrabiata (Tube Pasta in Spicy Marinara Sauce)	12.00
Capellini Pomodoro (Angel Hair Pasta with Fresh Tomato, Garlic, and Basil)	12.00
Lasagna Romagnola (Meat Lasagna Topped with Melted Cheese)	14.00

Pesce

Served with Soup or Novella Salad

Pesce del Giorno (Fish of the Day - Ask your server for today's selection)	M.P.
Salmon Dijon (Filet of Atlantic Salmon, Broiled and Topped with a Light Dijon Sauce)	16.00
Scampi alla Pizzaiola (Five Prawns Sautéed in Olive Oil, Garlic, White Wine, and Tomato Sauce)	17.00
Scampi Aglio e Olio (Five Jumbo Shrimp Sautéed in Olive Oil and Garlic)	17.00
Cioppino (Shrimp, Scallops, Calamari, Clams, Mussels, and Lobster Tail in a Seafood-Saffron Broth)	16.00

Polli

Served with Soup or Novella Salad

Pollo Piccata (Sautéed Chicken Breast in a White Wine, Lemon Butter Sauce)	14.00
Pollo Marsalla (Sautéed Chicken Breast in a Marsala Wine Mushroom Sauce)	14.00
Pollo Melanzana (Sautéed Chicken Breast Topped with Eggplant and Melted Mozzarella Cheese)	14.00
Pollo Cacciatore (Sautéed Chicken Breast, Bell Peppers, and Mushrooms in a Tomato Sauce)	14.00
Pollo Toscana (Sautéed Chicken Breast with Porcini Mushrooms, Fresh Tomatoes, and White Wine)	14.00

Vitello e Carne

Served with Soup or Novella Salad

Vitello Piccata (Sautéed Veal Scaloppini in a Lemon Butter Sauce)	17.00
Vitello alla Milanese (Breaded Veal Cutlet, Pan-Fried and Served with Spaghetti Marinara)	18.00
Vitello Saltimboca (Sautéed Veal Scaloppini, Prosciutto, and Cheese in a Madeira Wine Sauce)	17.00
Vitello Marsala (Sautéed Veal Scaloppini in a Marsala Mushrooms Sauce)	17.00
Vitello Parmigiana (Lightly Breaded Veal Topped with Melted Cheese and Marinara Sauce)	18.00
Costolette di Vitello (Grilled Veal Chop, Topped with Madeira Wine and Mushroom Sauce)	23.00
Filet Mignon (Served in a Green Peppercorn and Cognac Sauce)	24.00
New York Steak (Marinated, Grilled New York Steak Topped with Roasted Garlic & Fresh Herbs)	22.00

Sides

Sautéed Spinach or Steamed Vegetables - \$6

Roasted Potatoes - \$5

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

Desserts

Tartufo - \$4.50

Mixed Berries Capriccio - \$6.50

Pastry Cart - \$5.25

Beverages

Soda - \$3 Juice - \$3 Coffee - \$2 Tea - \$2 Espresso - \$2 Cappuccino - \$4