

ANTIPASTI

Vongole Oreganate 12.95
(Baked Clams)

Crostini Di Mozzarella 10.95
(Breaded Mozzarella with Tomato Sauce)

Assortimento Caldo 14.95
(Assorted Hot Antipasto)

Cocktail Di Gamberi Classico 16.95
(Shrimp Cocktail)

Peperoni Arrostiti con Filetti D'Alici 10.95
(Fresh Roasted Peppers with Anchovies)

Assortimento all'Italiana 14.95
(Assorted Cold Antipasto)

Prosciutto e Melone 12.95
(Prosciutto with Melon)

Carpaccio Di Bue 13.95
(Sliced Beef with Simple Garnish)

Vongole Alla Capri 12.95
(Clams in Light Tomato Sauce)

Bresaola All'Olio Tatufato con Rucola 15.50
(Air-Dried Beef with Truffle Oil and Rucola)

Assortimento all'Italiana 14.95
(Assorted Cold Antipasto)

ZUPPE

Zuppa Dell'Ortolanto 8.50
(Vegetable Soup)

Zuppa Del Giorno 8.50
(Soup of the Day)

Consomme con Pastina 8.50
(Pastina in Broth)

Tortellini in Brodo 8.50
(Dumplings in Broth)

INSALATE

Insalate Tre Colori 9.50
(Endive, Radicchio & Rucola)

Insalata Di Pollo (main course) 18.95
(Grilled Boneless Pieces of Chicken with
Salad & Vegetables)

Insalata Mista 8.50
(Mixed Salad)

Insalata alla Cesare (main course) 16.95
(Caesar Salad)

Insalata Arno (main course) 18.50

CARNI

Piccatina Al Limone 25.95

(Veal Scaloppine Sauteed with Lemon Sauce)

Scaloppine alla Cardinale 26.95

(Veal Scaloppine Sauteed with White Wine, Prosciutto, Mozzarella and Roasted Peppers)

Saltimbocca Alla Fiorentina Con Salvia 26.95

(Veal Sauteed with Prosciutto, Spinach & Sage)

Filetto Di Bue 34.50

(Broiled Prime Filet Mignon, Peas, Mushrooms & Onions)

Costoletta alla Parmigiana 27.95

(Breaded Veal Chop with Tomato Sauce & Cheese)

Scaloppine dei Castelli 26.95

(Veal Scaloppine with Artichokes, Mushrooms & Dry Wine)

Costoletta Di Vitello Alla Griglia 36.50

(Broiled Veal Chop)

Bistecca alla Americana 32.50

(Aged Prime New York Sirlion)

Scaloppine Arno 26.95

(Veal Scaloppine with Peas, Olive, Sundried Tomatoes and Dry White Wine)

PESCI

Gamberi alla Marinara 28.95

(Shrimp Sauteed with Fresh Tomato, Garlic & White Wine)

Gamberi ell'Arno 28.95

(Shrimp, Sauteed Peas, Pimentos, Cream & Cognac)

Scampi 28.95

Fileti Di Sogliola Adriatico 26.50

(Filet of Sole Sauteed With Capres, Lemon & White Wine)

Aragosta

Market Price - (Maine Lobster)

Spada Alla Griglia 28.95

(Broiled Swordfish)

Dentice all'Aurora 28.50

(Red Snapper Sauteed with Clams, Shrimp, Garlic, Fresh Tomato and White Wine)

Fileto Di Salmone All Griglia 26.50

(Grilled Atlantic Salmon)

Zuppa Di Pesce 29.95

(Assorted Fresh Fish in a Light Red Sauce)

FARINACEI

Linguine Alle Vongole 20.95
(White or Red Clam Sauce)

Tortellini Bolognese 19.95
(Tortellini with Meat Sauce)

Capellini Pomodoro & Basilico 18.50
(Angel Hair with Tomato & Fresh Basil)

Risotto ai Frutti Di Mare 26.95
(Risotto with Assorted Sea Food)

Gnocchi Al Pesto 19.50
(Dumpling with Pesto Sauce)

Taglioni Freschi con 4 Funghi 19.95
(Homemade Egg Pasta with Fresh Four Wild
Mushroom)

Capellini Primavera 19.95
(Angel Hair with Fresh Garden Vegetables)

Rigatoni all'Amatriciana 19.95
(Rigatoni with Fresh Tomato, Sauteed Onions,
Bacon and Prosciutto)

Fettucine Alla Panna 19.50
(Fresh Pasta with Cream)

POLLO

Pollo dei Castelli 22.95
(Breast of Chicken with Artichokes, Mushrooms, Fresh Tomato and White Wine)

Pollo alla Pisana 26.50
(Breast of Chicken stuffed with Asparagus and Shrimp)

Pollo alla SScarpariello 22.95
(Breast of Chicken with Garlic, Lemon and Balsamic Vinegar)

Pollo Al Limone 22.95
(Breast of Chicken Sauteed with Lemon Sauce)

Pollastrella ai Ferri Al Rosmarino 22.95
(One half broiled Chicken & fresh Rosemary)

Petto Di Pollo Ripeno - Milanese 23.95
(Chicken Breast stuffed with Cheese & Wild Mushrooms)

Pollo Bolognese 22.95
(Chicken Breast with Prosciutto & Cheese)

LEGUMI

(Vegetables can be Steamed or Sauteed in Garlic and Extra Virgin Olive Oil)

Broccoli Rabe P/A
Fresh Spinach 9.50
String Beans 9.50

Broccoli 9.50
Asparagus P/A
Escarole 9.50

Splitting Orders Charges Accordingly
Gratuity of 18% will be added to parties of more than 6 persons.