

❧ *Antipasto* ❧

<i>Antipasto della Casa</i> A carousel of cold appetizers	\$11.50
<i>Prosciutto di Parma con Peperoni</i> Cured smoked ham with roasted bell pepper	\$11.50
<i>Salmone Affumicato</i> Smoked salmon with capers, sweet onion and horseradish sauce	\$10.50
<i>Carpaccio di Manzo*</i> Thinly sliced beef with shaved parmesan, greens, and olive oil	\$11.50
<i>Bruschetta alla Luciano</i> Toasted bread with tomatoes, onions, garlic, cheeses, basil and olive oil ..	\$10.50
<i>Cozze e Vongole Marinara</i> Mussels and clams in a tomato broth	\$10.95
<i>Calamaretti alla Siciliana</i> Sautéed squid in a spicy tomato sauce with olives and capers.....	\$10.95
<i>Gamberetti al Cognac</i> Sautéed prawns with garlic, mushroom, in a tomato garlic cream sauce	\$12.50
<i>Escargot di Giuseppe</i>	\$10.95

*Served raw

❧ *Pasta* ❧

<i>Spaghetti al Pomodoro Fresco</i> Fresh tomatoes, basil, garlic, goat cheese, spinach and pine nuts....	\$14.95
<i>Spaghetti Bolognese</i> Tossed in a slowly simmered zesty meat sauce	\$15.50
<i>Spaghetti di Paolo</i> Mushrooms, garlic, onions, meat, in a savory tomato cream sauce	\$15.50
<i>Penne alla Messinese</i> Sautéed chicken, spinach and mushrooms, in a gorgonzola cream sauce	\$16.50
<i>Tortellini al Prosciutto</i> Beef tortellini with ham, peas, in a traditional cream sauce	\$15.95
<i>Gnocchi di Patate</i> Potato dumplings in a basil tomato sauce, topped with mozzarella cheese	\$15.95
<i>Lasagna Ragu al Forno</i> Baked with meat, mozzarella and ricotta chesses	\$15.50
<i>Ravioli della Nonna</i> Cheese ravioli with mushrooms, and garlic in a cream tomato pesto sauce	\$15.95
<i>Fettuccine Naxos</i> Prawns, scallops, mussels, and mushrooms, in a spicy curry cream sauce	\$22.95
<i>Fettuccine ai Funghi Selvatici</i> Portobello mushrooms in a goat cheese tomato cream sauce.....	\$16.50
<i>Linguine Vongole</i> Fresh clams and garlic in a white wine and tomato broth	\$17.50
<i>Linguine Bella Gina</i> Prawns pesto creamy pesto sauce topped with pine nuts diced tomatoes	\$22.50
<i>Linguine Mediterraneo</i> Mussels, clams, fish, squid and prawns in a spicy marinara sauce	\$23.50

❧ Zuppe ❧

<i>Minestrone della Casa</i> A classic soup of vegetables and pasta	\$6.50
<i>Zuppa di Arragosta</i> Lobster bisque garnished with a prawn.....	\$7.25

❧ Insalate ❧

<i>Insalata della Casa</i> Baby greens with a balsamic vinaigrette, pine nuts, gorgonzola and parmesan ..	\$6.95
<i>Insalata Cesare</i> Romaine with a classic caesar dressing (raw egg yolk and anchovy used)	\$6.95
<i>Insalata Caprese</i> Fresh tomatoes, mozzarella, and basil drizzled with virgin olive oil and balsamic ..	\$8.95
<i>Insalata di Mare</i> Salmon and shrimp salad with eggplant, and peppers in a balsamic vinaigrette	\$15.50

❧ Piatti Favoriti ❧

<i>Salmone al Limone</i> Fresh salmon over a bed of spinach with lemon cream sauce	\$22.50
<i>Pesce Fresco del Giorno</i> Fresh fish of the day - ask your server	Market Price
<i>Cioppino Isolabella</i> An assortment of fish, clams and mussels in a light, spicy tomato sauce	\$21.95
<i>Pollo alla Parmigiana</i> Breaded breast of chicken with tomato, mozzarella and gorgonzola	\$17.50
<i>Pollo Piccata</i> Breast of chicken with artichokes and capers in lemon cream sauce	\$18.50
<i>Anatra ai Prugní</i> Pan-roasted duck breast with a honey, plum, and rosemary sauce.....	\$21.50
<i>Vitello alla Marsala</i> Tender veal scaloppini with mushrooms in a sweet marsala wine sauce	\$22.95
<i>Salsiccia al Paesano</i> Italian sausages with red onions, bell peppers, garlic and tomatoes	\$17.50
<i>Bistecca ai Funghi</i> 10 oz. New York steak with mushroom cabernet sauce	\$27.00
<i>Filetto al Pepe Verde</i> An 8 oz. Filet of beef with peppercorn brandy sauce	\$30.00
<i>Sella di Agnello</i> Oven roasted rack of lamb with mushrooms in a rosemary cream sauce	\$31.00

Ask your server for our dessert selection * All Menu items can be prepared for take out

Cin-Cin E Buon Appetito