

ANTIPASTI

- Vongole al Forno** 9.
Whole topneck clams, topped with lemon-garlic fused butter and seasoned breadcrumbs, baked to perfection.
- Fungi Ripieni** 11.
A sampling of : spinach and Feta, crabmeat and vegetable stuffed mushrooms.
Topped with a rich tomato demi-glace.
- Mozzarella Fritta** 8.5
Breaded fresh mozzarella, served with a lemon, caper, tomato and anchovy butter sauce
- Gamacci e Pancetta** 12.
Italian bacon wrapped shrimp, served over mesculine salad, mandarin orange, red onion and crispy pancetta croutons
- Mozzarella Caprese** 9.
Fresh mozzarella, tomato, grilled eggplant and roasted pepper stack, topped with candied garlic, red onion and drizzled with pesto
- Zucchini Fritta** 8.
Battered zucchini, sliced and golden fried
- Calamari Arrabiata** 12.
Fried calamari sauteed with hot cherry peppers and sweet roasted peppers tossed in a plum tomato sauce
- Cotti Meo (Genovese)** 14.
Oversized crock of Black Canadian Mussels, served in your choice of: Zaffron shrimp, Arrabiati, Genovese, Fra Diavolo OR Oriental
- Gamacci Fritti** 11.5
Classic shrimp cocktail, served with mixed field greens and our homemade cocktail sauce
- Torta di Gamacci** 11.
Crab cakes served over mixed field greens with a tomato-eggplant relish and a spicy remoulade
- Antipasto Classico (Genovese)** 13.5
Prosciutto, Genoa salami, spicy dried sausage, roasted peppers and a variety of preserved Italian style vegetables and cheeses

INSALATE

ALL SALADS AVAILABLE WITH GRILLED

Chicken 4. Beef 5. Salmon 5. Salmon 6.

- Caesare** 7.5
Romaine hearts, garlic croutons, Dijon Caesar dressing and shaved Pecorino Romano cheese shavings
- Tac Colada** 8.5
Arugula, endive and radicchio tossed in a lemon thyme vinaigrette, topped with candied garlic cloves and imported ricotta salatta
- Portobello alla Griglia** 12.
Grilled portobello mushrooms, roasted pepper, red onion and goat cheese over mesculine greens, tossed in a balsamic vinaigrette, topped with candied garlic cloves
- Arzuola e Pera** 12.
Chianti poached pear, crumbled gorgonzola, cheese and walnuts, served over mixed field greens, drizzled with a chianti pear vinaigrette
- Famaccia Caprina e Alicorno** 13.
Baby Arugula with roasted peppers, pignoli nuts, dried apricot and goat cheese with a white balsamic vinaigrette

DEL MARE

Aqua Pazza



Red Snapper tossed with sundried tomatoes, capers and calamata olives in a Chardonnay wine sauce

21.

Salmone Fiorantino

Filet of Salmon simmered in a roasted pepper cream sauce, over a bed of baby spinach

19.

Sociola al Limone

Egg battered Filet of Sole, served in a white lemon butter sauce with broccoli spears

18.

Gamacci di Focai

Marinated and grilled jumbo shrimp, wine, served over Tuscan style grilled vegetables

17.

Gamacci Massimo

Breaded and pan fried jumbo shrimp simmered in a portobello mushroom, Marsala wine sauce and topped with homemade mozzarella

19.

Pollo

Pollo Toscano

Chicken breast rolled with baby spinach, broccoli and fontina cheese, simmered in a roasted pepper, Sherry wine brown sauce topped with fresh mushrooms

19.

Pollo Pontosino

Chicken breast with prosciutto and homemade mozzarella, prepared in a white wine and lemon butter sauce, topped with artichoke hearts

17.

Pollo Caprese

Pan fried chicken cutlets served with marinated tomatoes and red onion over a bed of arugula

16.

Pollo alla Garglia

Broccoli rabe sautéed with sundried tomatoes and cherry peppers over grilled chicken breast

17.

Pollo Fiorantino



Chicken breast layered with eggplant, imported prosciutto and mozzarella, simmered in a brown Marsala wine sauce

17.

Carne

Vitello Fontina

veal medallions topped with Fontina cheese and asparagus spears, simmered in a wild mushroom, Sherry wine plum tomato sauce

20.

Vitello Saltimbocca

veal scallopine with mozzarella and prosciutto sautéed in a calamata olive, caper and plum tomato sauce, over a bed of baby spinach

20.

Costoletta di Vitello Alpina

veal chop stuffed with prosciutto, sundried tomato and provolone cheese simmered in a demi-glaze Port wine sauce

28.

Vitello e Funghi



veal scallopine, in a brown Marsala wine sauce topped with portobello, shiitake and garden mushrooms

20.

Costoletta di Manzo Toscano

Marinated and grilled center cut pork chop, served with a red onion marmalade

19.

bistecca di Manzo


16 oz. grilled NY strip steak served with sautéed escarole

26.

PASTA

- Riotto Toscano** 17. **ORZECCHIETTE SICILIANI** 14.
Aborio rice tossed with calamari, scallops,
peas, fresh tomato and roasted garlic
Hat shaped pasta with eggplant in a plum
tomato Marsala wine sauce. Topped with
ricotta salatta shavings
- Cappellini Luca** 16. **PELICANOPE DUE COLORI** 17.
Angel hair pasta tossed with grilled shrimp
and vegetables in a roasted garlic, and
extra virgin olive oil sauce
Black and white linguine with mussels
shrimp, scallops and New Zealand clams,
in a fra diavolo sauce
- Penne alla Vodka** 13. **LINGUINE CON VONGOLE** 15.
Prosciutto, pancetta and scallions in a
creamy pink vodka sauce
New Zealand clams sautéed with roasted
garlic and extra virgin olive oil
- Pasta e Fico**  16. **FUSILLI ALLA PALCANTANA** 14.
Egg and spinach fettuccine, sautéed with
veal strips, shiitake mushrooms and
roasted peppers in a brown Madiera
wine sauce
Long corkscrew shaped pasta tossed with
broccoli rabe, sausage and sundried
tomatoes, sautéed in a roasted garlic and
extra virgin olive oil
- Papardelle Bolognese** 15. **RIGATONI ROSA** 16.
Long ribbon shaped pasta in a veal and beef
meat sauce, with peas and a touch of cream
Rigatoni with grilled chicken and portobello
mushrooms, in a plum tomato, pesto sauce
- Spaghettoni di Pomodoro** 12. **RAVIOLI ARAGOSTA** 16.
Extra thick spaghetti tossed with our
homemade pomodoro sauce
Lobster filled ravioli, sautéed in a pink
sauce, topped with asparagus tips

VERDURA

- Asparagi** 6.5 **SPINACI** 6.5 **FAGIOLI E SCAROLA** 6.5
Asparagus Baby Spinach Escarole and Beans
- Broccolo** 6.5 **BROCCOLI RABE** 6.5 **PATATE**  6.5
Broccoli Spears Broccoli Rabe Your choice of Garlic Mashed,
Red Roasted or Baked Potato

Acquolina Toscana

Tuscan style minestrone, cooked with country bread

Pasta Facile

Classic pasta and bean soup

Toscana

Shrimp, portobello mushrooms, roasted peppers, fresh mozzarella, pesto and parmigiano flakes

Quattro Stagioni

Artichokes, olives, mushrooms and prosciutto with Fontina cheese and a plum tomato sauce

Margherita

"San Marsano" plum tomato sauce and fresh mozzarella

Basilico

Grilled chicken, portobello mushrooms, tomato and fresh mozzarella topped with pesto

Gambacri Fuori Diavolo

Spicy marinated shrimp with fresh mozzarella, cherry peppers and plum tomato sauce

Aromatico

Portobello mushrooms, artichokes, sliced plum tomatoes, fresh mozzarella, asparagus, fresh basil, grated Locatelli cheese and a squeeze of lemon

ZUPPE

6. **Salsiccia e Cacioppa**  6.
Traditional sausage and chickpea soup

6. **Pappa al Pomodoro** 6.
Tomato and bread soup

PIZZETTE

16. **Luciano** 11.
Fresh mozzarella, pesto and extra virgin olive oil, baked and topped with imported mortadella

13. **Pizzotto alla Caiccia** 13.5
Grilled pizza crust, topped with our classic Caesar salad and grilled chicken

10. **Provolone e Salami** 11.
Imported provolone, Genoa salami and plum tomato sauce

14. **Bianca con Spinaci** 12.5
Seasoned ricotta, fresh mozzarella, sautéed spinach and fresh garlic

15. **Melanzane** 12.
Eggplant and a "San Marsano" plum tomato sauce topped with ricotta salatta

14. **Broccoli Rabe e Salsiccia** 13.
Broccoli rabe and sausage with fresh mozzarella and diced cherry peppers



Chef's Choice