



Antipasti (Appetizers)

Antipasto Italiano – \$19.85

Assorted Italian cured meats and cheeses
Surtido italiano de embutidos y quesos

Bruschetta Tradizionale – \$10

Toasted bread topped with fresh tomato and basil
Pan tostado con tomate fresco y albahaca

Pizzette – \$10

Toasted bread with tomato sauce, melted mozzarella, and oregano
Pan tostado con salsa de tomate, mozzarella derretida y orégano

Caprese – \$12

Fresh mozzarella, tomato, and basil
Mozzarella fresca, tomate y albahaca

Ravioli Fritti – \$12

Fried ricotta-filled ravioli
Ravioli rellenos de ricotta, fritos

Calamari Fritti – \$14.95

Fried calamari

Insalata Mista – \$8.95

Mixed house salad

Pregunte por la sopa del día

Primi Piatti

First Courses - Platos principales

Carbonara – \$22

Egg, bacon, pecorino cheese, and black pepper
Huevo, tocineta, pecorino y pimienta negra.

Arrabbiata – \$18

Garlic and spicy Aurora sauce
Salsa Aurora picante con ajo.

Amatriciana – \$21

Tomato sauce, bacon, and onion
Salsa de tomate, tocineta y cebolla

Pasta Bolognese – \$20

Ground meat in a rich tomato sauce
Carne molida en salsa de tomate

Pasta ai frutti di mare– \$35

With mixed seafood and fresh tomatoes
Con mariscos mixtos y tomates frescos.

Cacio e pepe - \$18.00

With Pecorino Romano cheese and pepper.
Con queso Pecorino Romano y pimienta.

Ravioli di Ricotta in Salsa Aurora – \$18

Ricotta-filled ravioli in Aurora sauce
Ravioli rellenos de ricotta en salsa Aurora

Ravioli Ripieni di Funghi – \$23

Mushroom-filled ravioli in olive oil and butter.
Ravioli rellenos de setas en aceite de oliva y mantequilla.

Lasagna di carne – \$22.95

Creamy béchamel and mozzarella cheese.
Con bechamel y queso mozzarella .

Secondi Piatti

Main Courses · Platos principales

Sophia Loren – \$23.95

Chicken breast with mushrooms and onions

Pechuga de pollo con setas y cebolla

Scaloppine al Vino Bianco – \$23

Pork medallions in white wine sauce

Medallones de cerdo en salsa de vino blanco

Scaloppine alla Pizzaiola – \$23

Pork medallions in tomato sauce with garlic and oregano.

Medallones de cerdo en salsa de tomate, ajo y orégano.

Costolette di Agnello al Vino Rosso – \$34.95

Lamb chops in red wine sauce, served with gnocchi

Chuletas de cordero en salsa de vino tinto, servidas con gnocchi

Gamberi grigliati – \$25.00

Grilled shrimps in a brandy and garlic sauce.

Camarones a la parrilla en salsa de Brandy y ajo.

Salmone al Vino Bianco – \$24.95

Salmon in white wine sauce

Salmón en salsa de vino blanco

Meat and fish dishes are served with: pasta aglio e olio, pasta al pomodoro, or mixed vegetables.

Los platos de carne y pescados vienen acompañados de: Pasta aglio e olio, pasta al pomodoro o vegetales mixtos.

Extras

Side salad \$3.95

Bread/Pan extra \$2.50

Mashed potatoes \$5.00

Vegetales \$5.00

Dolci (Desserts)

Tiramisu: \$10

Tarta Vasca de Vainilla: \$10

Brownie: Ricotta and orange brownie with vanilla ice cream.

Brownie de ricotta y naranja con helado de vainilla.

Bevande (bebidas)

Succhi / Jugos:

Fruit punch

Orange juice

Apple Juice

Cranberry

Birre / cervezas:

Heineken

Medalla

Michelob

Moretti

Peroni

Cocktails:

Spritz aperol

Margarita

Sangria

Mimosa