

## Appetizers

	1/2 Tray (7 portions)	Tray (14 portions)	Individual
<b>Eggplant Rolatini</b> eggplant filled with ricotta in tomato sauce	50	90	10
<b>Stuffed Mushrooms</b> stuffed with puree of mixed vegetable	45	80	9
<b>Caprese</b> tomatoes, mozzarella & roasted peppers	55	100	11
<b>House Salad</b> Romaine letuce, cucumbers, tomatoes, onions with italian dressing	35	60	7
<b>Cold Antipasto</b> Salami, prosciutto, cheese	55	100	11
<b>Caesar Salad</b>	40	70	8
<b>Shrimp Cocktail</b>	60	110	12

## Pastas

<b>Rigatoni Boscaiolo</b> with sausages, mushrooms, peas and pink sauce	80	150	16
<b>Tortellini alla Nona</b> Cheese tortellini with pink sauce, mushrooms & peas	80	150	16
<b>Gnochi</b> Potato dumplings with fresh basil sauce pine nuts, garlic & parmigiano cheese	80	150	16
<b>Rigatoni Imperatore</b> With sausages, broccolli di rabe oil and garlic sauce	90	170	18
<b>Pene with Marinara Sauce</b>	60	110	12
<b>Ravioli of the day</b>	85	160	17
<b>Pene Puttanesca</b>	75	140	15
<b>Risotto</b>	100	190	20
<b>Farfale Alex</b> with shrimps, asparagus, pepperoncino, oil and garlic sauce	95	180	19
<b>Fusili Ragu</b> with lamb ragu	95	180	19

## Meats and Seafood

<b>Pollo Nocello</b> with wild mushrooms, walnuts, white wine	85	160	17
<b>Pollo Parmigiana</b> breaded with tomato sauce and melted cheese on top	85	160	17
<b>Pollo Romano</b> with artichokes and sun dried tomatoes in a lemon sause	85	160	17
<b>Veal Borgo</b> in mushroom sauce with asparagus	100	190	20
<b>Veal Martini</b> encrusted in parmigiano cheese with lemon sauce	100	190	20
<b>Salmon</b> with a creamy mustard sauce	100	190	20
<b>Filet of sole Francese</b> with egg and flour in lemon sauce	85	160	17