

Zuppe (Soups)

MINISTRONE	\$6.95	PASTA E FAGIOLI	\$6.95
LENTIL	\$6.95	SOUP of THE DAY (Please ask your server).....	\$6.95

All a la carte soups served with fresh hot home made bread and butter.

Insalate (Salads)

SICILIAN	\$8.95	CAESAR Original	\$8.95
<i>Fresh tomatoes, red onions, kalamata olives, oregano, extra virgin olive oil, and anchovies.</i>		<i>Fresh romaine salad, with our own special dressing, served with two pieces of our garlic bread.</i>	
CALAMARI	\$12.95	HOUSE	\$6.95
<i>Tender calamari, with chunks of bell peppers, fresh garlic, olive oil, and fresh lemon.</i>		<i>Fresh greens, peperoncino, tomato, carrots, raisins, garbanzo beans, and our special homemade dressing.</i>	
SCUNGILLE	\$12.95	SCUNGILLE and CALAMARI	\$13.95
<i>Tender scungille with chunks of bell peppers, fresh garlic, olive oil, and fresh lemon.</i>		<i>Tender scungille and calamari, with chunks of bell peppers, fresh garlic, olive oil, and fresh lemon.</i>	

Add to any salad, grilled chicken for \$5.95 or grilled shrimp for \$7.95

Antipasti (Appetizers)

GARLIC BREAD	\$5.95	FRIED CALAMARI	\$11.95
<i>Fresh real garlic. Great taste.</i>		<i>Served with marinara sauce and lemon wedges.</i>	
BRUSCHETTA SICILIANA	\$7.95	FRIED MOZZARELLA	\$7.95
<i>Grilled Italian bread, topped with tomatoes, garlic, romano cheese, and basil.</i>		<i>Dipped in egg and bread crumbs, fried, and served with marinara sauce.</i>	
SHRIMP SCAMPI	\$12.95	PROSCIUTTO & MELON of the season	\$10.95
<i>Sautéed in a white wine & butter garlic sauce.</i>		<i>Honeydew melon and Italian prosciutto.</i>	
STUFFED MUSHROOMS	\$8.95	MOZZARELLA CAPRESE	\$9.95
<i>Stuffed with bread crumbs, raisins, and pine nuts, then baked and served with marinara sauce.</i>		<i>Fresh mozzarella, sliced fresh tomatoes, fresh basil, and extra virgin olive oil. Add grilled shrimp for \$7.95</i>	
SHRIMP COCKTAIL	\$10.95	CLAMS OREGANATE or on ICE	\$12.95
ESCARGOT	\$12.95	BLACK MUSSELS or CLAMS	\$12.95
<i>In a white wine, butter, & garlic sauce, with garlic bread.</i>		<i>In a white or red sauce.</i>	
ANTIPASTO MISTO for two or more	\$12.95	ARANCINE DI RISO** Really Sicilian	\$6.95
<i>A variety of Italian cold cuts, cheeses, roasted peppers, eggplant, and much more.</i>		<i>Arborio rice cooked with saffron, made like an orange, stuffed with meat, peas, mozzarella cheese, and sauce.</i>	
FRITTO MISTO FOR TWO (or more)	\$21.95	CAPONATA SICILIANA**	\$10.95
<i>Fried shrimp and calamari, served with two pieces of garlic bread, marinara sauce, and lemon wedges.</i>		<i>Sicilian delicacy of vegetables like fried eggplant, celery, olives, capers, and onions in a sweet vinegary sauce.</i>	

(Personal Pizza)

CHEESE ONLY	\$10.95	VEGETARIAN	\$12.95
<i>Add pepperoni and mushrooms for \$2.00 more.</i>		<i>Sun dried tomatoes, bell peppers, onions, and olives.</i>	
SICILIANA	\$12.95	MARGHERITA	\$12.95
<i>Fried eggplant, provolone cheese, special sauce, & basil.</i>		<i>Fresh mozzarella cheese, tomatoes, and basil.</i>	
SEAFOOD PIZZA	\$17.95	PIZZA GRAZIELLA BELLA	\$12.95
<i>Tender Shrimp, Calamari, Black Mussels, Garlic, and Wine.</i>		<i>Fresh pesto sauce and shaved parmigiano cheese.</i>	

Additional pizza items \$1.50 each.

Pasta and More

RISOTTO a la PIETRO.....\$18.95

Arborio rice, shrimp, mushrooms, and garlic,
Sautéed with brandy and wine.

PASTA with MEATBALLS.....\$15.95

Pasta with two homemade meatballs.
Choice of Rigatoni, Penne, or Linguini.

PASTA with SAUSAGE\$15.95

Pasta with one homemade Italian sausage and house sauce.

RIGATONI a la CALABRESE.....\$17.95

Baked with ricotta cheese, eggplant,
and house sauce. Great dish!

PASTA & BROCCOLI.....\$15.95

Fresh broccoli sautéed with garlic and olive oil,
tossed with penne pasta and parmigiano cheese.

PENNE a la SICILIANA.....\$17.95

Italian sausage, roasted garlic, peppers, eggplant, and oregano
with our special house sauce.

FETTUCCINE PRIMAVERA.....\$16.95

Sautéed vegetables, with your choice of creamy
alfredo sauce or olive oil & garlic.

FETTUCCINE ALFREDO.....\$15.95

Classic alfredo sauce tossed with fettuccine pasta.
Add grilled chicken for \$5.95 or shrimp for \$7.95.

SPAGHETTI with GARLIC and OIL.....\$15.95

Please ask if you would like anchovies.

GNOCCHI.....\$15.95

Your choice of meat, alfredo, or tomato cream sauce.

CHEESE TORTELLINI.....\$15.95

Your choice meat, alfredo, or house sauce.

STUFFED SHELLS.....\$15.95

Filled with ricotta cheese and served with house sauce.

CHEESE RAVIOLI.....\$15.95

With your choice of meat, alfredo, or house sauce.

PAPPARDELLE a la ROMANA.....\$17.95

With creamy meat sauce, topped with Ricotta cheese.

FUSSILLI a la MIMMA\$18.95

Pasta with chicken, spinach, and mushrooms in a tomato cream sauce.

EGGPLANT PARMIGIANA.....\$15.95

Eggplant layered with mozzarella and parmigiano cheese,
topped with house sauce, and served with pasta.

LASAGNA SICILIANA.....\$15.95

Layers of pasta, meat, ricotta cheese, and basciamella sauce,
topped with mozzarella cheese.

PASTA with MEAT SAUCE.....\$15.95

Otherwise marinara or house sauce is same price.

PENNE a la CHECCA.....\$15.95

Fresh chopped tomatoes blended with garlic, basil,
fresh mozzarella cheese, and extra virgin olive oil.

CANNELLONI RIPIENI.....\$15.95

Cannelloni pasta stuffed with meat, baked, and topped with
mozzarella cheese and house sauce.

FETTUCCINE a la SICILIANA.....\$17.95

Sautéed with prosciutto, peas, and mushrooms,
in a tomato cream sauce.

RIGATONI AMATRICIANA.....\$17.95

Pancetta, onions, garlic and crushed red pepper,
tossed with a touch of red wine vinegar and tomatoes.

PENNE a la PUTTANESCA.....\$16.95

Sautéed with onions, olives, capers, and anchovies,
in a tomato sauce.

SPAGHETTI a la CARBONARA.....\$17.95

Sautéed with pancetta, onions, eggs, and parmigiano cheese.

ANGEL HAIR POMODORO.....\$15.95

Angel hair pasta in a garlic, basil, and tomato sauce.

BAKED ZITI.....\$15.95

Baked with house sauce, parmigiano, and mozzarella cheese.

MANICOTTI RIPIENI.....\$15.95

Manicotti stuffed with ricotta, parmigiano, and mozzarella
cheese, baked and topped with our house sauce.

SHELL PASTA SICILIANA.....\$15.95

Sautéed with peas and meat sauce.

LOBSTER RAVIOLI.....\$18.95

Served with pesto or house sauce.

SPAGHETTI a la NORMA\$16.95

Spaghetti topped with fried eggplant, house sauce, and basil.

ZITI 4 FORMAGGI.....\$18.95

Ziti pasta in a parmigiano, mozzarella, fontina, and gorgonzola cheese sauce.

*All dinners are served with your choice of soup or house salad, and fresh homemade bread & butter
Split plate charge \$6.95*

Pollo (Chicken Breasts)

All dinners served with bread and butter, soup or house salad, and side of penne pasta marinara or vegetables.

PARMIGIANA.....\$17.95

Lightly breaded, baked, and topped with marinara sauce and mozzarella cheese.

FRANCESE..... \$17.95

Dipped in egg and sautéed in a garlic, lemon, and white wine butter sauce.

GRILLED\$17.95

Served with lemon wedges.

PORTOBELLO..... \$19.95

Pan seared, layered with Portobello mushrooms and mozzarella cheese.

PICCATA.....\$17.95

Pan seared and sautéed with garlic, shallots, and capers, in a lemon and white wine butter sauce.

MARSALA\$18.95

Pan seared, sautéed with mushrooms, garlic, and Marsala wine.

MILANESE..... \$17.95

Breaded, pan fried, and served with lemon wedges.

ANGELO.....\$18.95

Sautéed with garlic, artichoke hearts, mushrooms, black olives and white wine.

CALABRESE.....\$18.95

Sautéed in a sauce of garlic, capers, mushrooms, and fresh tomato.

SICILIANA.....\$18.95

With garlic, eggplant, mushrooms, onions, and marinara sauce.

TAORMINA..... \$18.95

Sautéed with roasted peppers, peas, and mushrooms, in a tomato brandy cream sauce.

CARCIOFI.....\$18.95

Artichoke hearts sautéed with garlic, shallots, lemon, and white wine butter sauce.

SALTIMBOCCA.....\$21.95

Sage-seasoned, topped with prosciutto and mozzarella cheese served over spinach. (Prosciutto is a little salty)

AMARETTO.....\$18.95

Same as Marsala, except made with Amaretto liqueur.

Chicken Brasciola and Scampi a la Veneziana \$26.95

Breast of chicken pounded flat and stuffed with chunks of frittata, prosciutto, mozzarella, spinach, and mushrooms, sautéed in a mushroom cream sauce, and served with shrimp scampi and penne pasta.

(The Godfather) Veal Chop \$38.95

Approx. 16 oz. Veal Chop pan seared, in a mushroom brandy cream sauce, served with potatoes au gratin and string beans.

Veal Chop a la Milanese \$38.95

Approx. 16 oz. Veal Chop pounded, breaded, pan fried, baked with fresh mozzarella cheese, and topped with seasoned vegetables. Made especially for veal enthusiasts!

Veal Osso Bucco \$42.95

Center cut veal shank, cooked to perfection, slow simmered in tomato sauce, red wine, and herbs, served with fettuccine pasta or risotto. The best in Las Vegas.

Rack of Lamb \$49.95

Western Australian full Rack of Lamb, marinated in salmoriglio and grilled. Or the same, but with mint jelly and a balsamic vinagrette reduction. You're gonna lick your fingers!

Vitello (Veal)

PARMIGIANA.....\$24.95

Lightly breaded, baked with mozzarella cheese, and topped with marinara sauce.

MARSALA or AMARETTO.....\$24.95

Pan seared veal sautéed with mushrooms, garlic, and Marsala wine or Amaretto liquor.

MILANESE.....\$24.95

Breaded, pan fried, and served with lemon wedges.

SALTIMBOCCA.....\$27.95

Sage-seasoned, topped with prosciutto and mozzarella cheese, served over spinach. (Prosciutto is a little salty)

PICCATA.....\$24.95

Pan seared, sautéed with garlic, shallots, and capers in a lemon and white wine butter sauce.

CARCIOFI.....\$24.95

Artichoke hearts sautéed with garlic, shallots lemon and white wine butter sauce.

GRILLED\$24.95

Served with lemon wedges.

FRANCESE.....\$24.95

Dipped in egg and sautéed in a garlic, lemon, and white wine butter sauce.

Pesce Pasta ed'altre Specialita' (Fish Pasta and other Specialties)

SHRIMP PORTOFINO.....\$23.95

White shrimp wrapped in prosciutto, sautéed with mushrooms in a brandy cream sauce, served with vegetables.

Please note this dish is SALTIER than most dishes.

GRILLED SALMON.....\$19.95

Salmon grilled, served with lemon wedges and a side of mixed vegetables.

GRILLED SWORDFISH.....\$19.95

Served with lemon wedges and vegetables or penne marinara.

LOBSTER RAVIOLI & SHRIMP.....\$24.95

White shrimp breaded a la Parmigiana or grilled and topped with a pesto sauce. Just delicious!

RISOTTO a la PALERMITANA.....\$24.95

Arborio rice, de-shelled mussels, tender calamari, white shrimp, mushrooms, white wine, a little bit of this, and a little bit of that.

SHRIMP SCAMPI.....\$19.95

White shrimp sautéed in white wine, garlic, and butter. Served with a side of penne pasta marinara or vegetables.

GRILLED SHRIMP & SCALLOPS.....\$24.95

Served with lemon wedges and vegetables or penne marinara.

SHRIMP FRANCESE.....\$19.95

White shrimp dipped in egg and sautéed in garlic, lemon, and white wine butter sauce. Served with vegetables or penne marinara.

Fresh Sea Bass \$36.95

Fresh sea bass baked with oven roasted tomatoes and bell peppers, topped with lemon white wine butter sauce, served with vegetables.

Cioppino a la Siciliana \$38.95

A seafood soup with Black Mussels, Clams, Calamari, Shrimp, Scallops, Crab Legs, and White Fish, cooked in a sweet tomato broth. A real Sicilian favorite.

Brazilian Lobster Tail\$49.95

10-12 oz. Broiled, Francese, Parmigiana, or Vodka sauce, served with vegetables.

W. Australian Lobster Tail.....\$78.95

12-14 oz. Broiled, Francese, Parmigiana, or Vodka sauce, served with vegetables.

LOBSTER RAVIOLI.....\$18.95

with Pesto or Alfredo sauce.

LINGUINI with CALAMARI.....\$17.95

In a white or red sauce with linguini pasta.

SHRIMP FRADIAVOLO...(HOT).....\$20.95

Sautéed shrimp in a spicy tomato sauce, over linguini pasta.

ANGEL HAIR LEMON PEPPER.....\$19.95

Sautéed shrimp and sun dried tomatoes in a cream sauce, served over angel hair pasta.

SALMON a la SICILIANA.....\$20.95

tomatoes, and red wine, then tossed with linguini pasta. Diced salmon sautéed with capers, onions,

SALMON a la VODKA.....\$21.95

Sautéed with Farfalle pasta and vodka, in a pink cream sauce.

LINGUINI with BLACK MUSSELS.....\$18.95

In a white or red sauce with linguini pasta.

LINGUINI with CLAMS.....\$19.95

Sautéed in garlic and white wine, or a red tomato sauce.

LINGUINI PESCATORE.....\$26.95

Sautéed shrimp, calamari, clams, mussels, and scallops in a white or red sauce with linguini pasta.

FETTUCINE a la ROMANA.....\$22.95

served over fettuccine pasta. Shrimp and scallops sautéed in a pink cream sauce,