



## ANTIPASTO ♦ APPETIZERS

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### **CAPRESE - 14**

*Fresh mozzarella cheese, sliced tomatoes, basil and extra virgin olive oil*

### **ANTIPASTO LA VECCHIA - 15**

*Fresh mozzarella cheese, sliced tomatoes, basil, with roasted peppers and zucchini, served on a bed of pesto sauce*

### **CALAMARI FRITTI - 16**

*Fried baby squid served with spicy marinara sauce and fresh lemon on the side*

### **MELANZANE ALLA CAPRINA - 14**

*Rolled slices of eggplant stuffed with goat cheese and herbs, topped with our marinara sauce, mozzarella cheese, basil and oven baked*

### **BRUSCHETTA - 14**

*Flat bread topped with diced Roma tomatoes, garlic and extra virgin olive oil*

### **PADELLATA DI COZZE E VONGOLE- 16**

*Steamed manila clams and black Mediterranean mussels in a spicy garlic white wine broth*

### **CARPACCIO DI TONNO - 16**

*Sushi grade ruby red Ahi tuna with baby mixed greens in a extra virgin olive oil lemon dressing*

### **CAPRICCIO IMPERIALE - 17**

*Chilled seafood salad with lobster, shrimp, baby calamari and green beans tossed in a Italian extra virgin olive oil lemon dressing*

## INSALATA ♦ SALADS

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### **MISTA - 12**

*Baby mixed greens with tomatoes, cucumber, celery, radish and carrots tossed in our classic balsamic vinaigrette*

### **CAESAR - 12**

*Romaine lettuce hearts and croutons tossed in our classic creamy Caesar dressing topped with Parmesan cheese  
(Topped with whole anchovies +1)*

### **TIBURCIO - 13**

*Baby mixed greens tossed in a raspberry vinaigrette, topped with roasted pine nuts, sun dried tomatoes and crumbled goat cheese*

### **POMODORI E CIPOLLE - 12**

*Sliced Roma tomatoes and red onions tossed with extra virgin olive oil and balsamic vinegar*

### **TRI-COLORI - 13**

*Baby arugula, radicchio and Belgian endive tossed in our classic balsamic vinaigrette topped with walnuts and shaved Parmesan cheese*

### **TAGLIATA - 15**

*Our chopped salad with romaine and iceberg lettuce, tomatoes, turkey breast, salami and fresh mozzarella cheese tossed in a champagne vinaigrette*

## PASTE ♦ PASTA

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### **SPAGHETTI AGLIO E OLIO - 16**

*Spaghetti tossed with extra virgin olive oil, garlic, parsley and crushed red chili flakes*

### **SPAGHETTI VECCHIO MONDO - 20**

*Spaghetti tossed with our housemade, hand-rolled meatballs in our pomodoro sauce*

### **RIGATONI BOLOGNESE - 20**

*Rigatoni tossed with our signature meat sauce*

### **LINGUINE ALLA PUTTANESCA - 18**

*Linguine tossed with kalamata olives, capers, mushrooms and basil in our pomodoro sauce*

### **PENNE ARRABBIATA - 18**

*Penne tossed with garlic, olive oil, red chili flakes and parsley in a spicy marinara sauce*

### **CAPELLINI ALLO SCOGLIO - 21**

*Capellini tossed with diced jumbo shrimp, garlic, basil, bell peppers, zucchini, eggplant, and scallions in a olive oil cognac sauce*

### **RISOTTO AL FUNGHI PORCINI - 20**

*Italian Arborio rice with sautéed mushrooms in a creamy porcini mushroom sauce*

### **LINGUINE ALLA ZINGARA - 19**

*Linguine tossed with diced chicken breast, sun dried tomatoes, leeks, zucchini, fresh tomatoes and basil tossed in a olive oil garlic sauce*

### **FARFALLE LA VECCHIA - 26**

*Farfalle tossed with sautéed lobster, asparagus, white alba mushrooms and fresh tomatoes in a light white wine pomodoro sauce*

### **LINGUINE MARE E MONTE - 23**

*Linguine tossed with sautéed diced jumbo shrimp, shitake mushrooms and fresh tomatoes in a creamy pesto sauce*

### **PENNE AL SALMONE - 22**

*Penne tossed with diced salmon, scallions, green beans, radicchio and tomatoes in a cream sauce*

### **LINGUINE ALLE VONGOLE - 22**

*Linguine tossed with manila clams, garlic, red chili flakes and parsley in a white wine sauce*

### **LINGUINE PESCATORE - 26**

*Linguine tossed with manila clams, black Mediterranean mussels, squid, diced fresh fish and a jumbo shrimp in our spicy marinara sauce*



## PIZZE ♦ PIZZA

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*Our pizza dough is made fresh daily in-house*

### **MARGHERITA - 16**

*Tomato sauce, mozzarella cheese and basil*

### **CAPRICCIOSA - 17**

*Tomato sauce, mozzarella cheese, mushrooms, artichoke hearts and kalamata olives*

### **RUSTICA - 18**

*Mozzarella cheese, goat cheese and oregano topped with fresh tomato, arugula and topped with Prosciutto di San Daniele*

### **CHECCA - 16**

*Mozzarella cheese, fresh tomatoes, garlic, extra virgin olive oil and basil*

### **SALSICCIA - 18**

*Tomato sauce, mozzarella cheese, mild Italian sausage, mushrooms and artichoke hearts*

### **TEVERE - 17**

*Mozzarella cheese, spicy chicken breast, baked onions, roasted peppers, fresh mozzarella cheese and topped with fresh tomatoes*

### **DELUXE - 17**

*Tomato sauce, mozzarella cheese, pepperoni, mild Italian sausage, mushrooms, green peppers and onions*

### **FUNGHI E PROSCIUTTO - 18**

*Tomato sauce, mozzarella cheese, mushrooms and topped with Prosciutto di Parma*

### **PRIMAVERA - 17**

*Tomato sauce, tri-color bell peppers, red onions, mushrooms, artichoke hearts, zucchini, tomatoes, kalamata olives and basil  
(Served with or without cheese)*

## SECONDI ♦ ENTREES

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### **SALMONE AL FORNO - 29**

*Oven broiled sustainable salmon topped with baby mixed greens and black olives tossed in olive oil and balsamic vinegar*

### **PESCE BIANCO ALLA LIVORNESE - 26**

*Oven broiled white fish, finished in a light white wine pomodoro sauce with fresh basil*

### **SCAMPI LA VECCHIA - 26**

*Jumbo shrimp sautéed with garlic and rosemary in a white wine sauce*

### **BRANZINO AL FORNO - 28**

*Oven broiled striped bass in an extra virgin olive oil lemon herb sauce*

### **POLLO TOSCANA - 24**

*Half chicken baked with leeks and mushrooms in a light pomodoro sauce*

### **POLLO AL LIMONE - 22**

*Grilled chicken breast sautéed in a white wine lemon sauce*

### **ROTOLO ALLA BRACE - 24**

*Chicken breast rolled and stuffed with baked eggplant, grilled zucchini and mozzarella cheese in a shitake mushroom Marsala wine sauce*

### **POLLO MILANESE - 22**

*Lightly pounded and breaded chicken breast topped with sautéed fresh tomatoes, garlic, and extra virgin olive oil*

### **POLLO ALLA LEVINI - 22**

*Grilled chicken breast marinated with olive oil, garlic, parsley and crushed red chili flakes, served with sautéed green vegetables*

### **SCALOPPINE ALLA PARMIGIANA - 30**

*Thinly pounded veal sautéed in a light white wine pomodoro sauce, topped with fresh basil and mozzarella cheese*

### **VITELLO MARSALA - 30**

*Thinly pounded veal sautéed with artichoke hearts and sun dried tomatoes in a Marsala wine sauce*

### **VITELLO PICCATA - 30**

*Thinly pounded veal sautéed in a light white wine lemon caper sauce*

### **MEDAGLIONI DI VITELLO - 32**

*Veal medallions sautéed in a porcini mushroom Marsala wine sauce*

### **OSSOBUCO ALLA ROMANA - 36**

*Veal shank braised with celery, carrots, onions, veal stock and Amarone, served on a bed of Italian Arborio rice*

### **COSTOLETTE D'AGNELLO - 34**

*Grilled lamb chops topped with a garlic and rosemary balsamic reduction sauce*

### **TAGLIATA DI MANZO - 32**

*Thinly pounded USDA choice filet mignon grilled and topped with an arugula salad tossed in an extra virgin olive oil lemon dressing*

### **BISTECCHINE ALLA PIZZAIOLA - 32**

*Grilled USDA choice filet mignon medallions topped in a light white wine pomodoro sauce with garlic, basil and oregano*

### **FILETTO AL PORTO - 36**

*Grilled USDA Choice filet mignon, topped in a port wine reduction sauce with mushrooms and leeks*