



ANTIPASTO ♦ APPETIZERS

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 - 15

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

MISTA - 12

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

CAESAR - 11

*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 - 11

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

SPAGHETTI AGLIO E OLIO - 15

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

SPAGHETTI VECCHIO MONDO - 19

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

RIGATONI BOLOGNESE - 18

Rigatoni tossed with our signature meat sauce

LINGUINE ALLA PUTTANESCA - 17

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

PENNE ARRABBIATA - 16

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

CAPELLINI ALLO SCOGLIO - 20

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

RISOTTO AL FUNGHI PORCINI - 19

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

LINGUINE ALLA ZINGARA - 18

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 - 24

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

LINGUINE MARE E MONTE - 21

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

PENNE AL SALMONE - 20

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

LINGUINE ALLE VONGOLE - 20

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

LINGUINE PESCATORE - 24

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



PIZZE ♦ PIZZA

Our pizza dough is made fresh daily in-house

MARGHERITA - 15

Tomato sauce, mozzarella cheese and basil

CAPRICCIOSA - 16

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

RUSTICA - 17

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

CHECCA - 15

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

SALSICCIA - 16

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

TEVERE - 16

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

DELUXE - 16

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

FUNGHI E PROSCIUTTO - 17

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

PRIMAVERA - 16

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

SECONDI ♦ ENTREES

SALMONE AL FORNO - 27

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

PESCE BIANCO ALLA LIVORNESE - 25

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

SCAMPI LA VECCHIA - 24

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

BRANZINO AL FORNO - 26

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

POLLO TOSCANA - 22

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

POLLO AL LIMONE - 20

Grilled chicken breast sautéed in a white wine lemon sauce

ROTOLO ALLA BRACE - 22

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

POLLO MILANESE - 21

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

POLLO ALLA LEVINI - 20

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

SCALOPPINE ALLA PARMIGIANA - 28

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

VITELLO MARSALA - 28

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

VITELLO PICCATA - 28

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

MEDAGLIONI DI VITELLO - 30

Veal medallions sautéed in a porcini mushroom Marsala wine sauce

OSSOBUCO ALLA ROMANA - 34

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

COSTOLETTE D'AGNELLO - 32

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

TAGLIATA DI MANZO - 31

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 - 31

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

FILETTO AL PORTO - 34

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