



## ANTIPASTI ♦ APPETIZERS

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### **CAPRESE - 17**

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

### **BURRATA - 19**

*Fresh burrata cheese, heirloom tomatoes, prosciutto San Daniele, basil, extra virgin olive oil, and aged balsamic vinegar*

### **CALAMARI FRITTI - 17**

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

### **MELANZANE ALLA CAPRINA - 16**

*Eggplant rollatini with goat cheese and herbs, topped with our marinara sauce, mozzarella cheese, basil and oven baked*

### **BRUSCHETTA - 16**

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

### **ANTIPASTO LA VECCHIA - 18**

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

### **PADELLATA DI COZZE E VONGOLE- 19**

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

### **CAPRICCIO IMPERIALE - 19**

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

## INSALATE ♦ SALADS

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### **MISTA – 15**

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

### **CAESAR – 15**

*Romaine lettuce hearts and croutons tossed in our classic creamy Caesar dressing topped with grated Parmigiano-Reggiano cheese (Topped with whole anchovies +2)*

### **TRI-COLORI – 15**

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

### **TAGLIATA – 17**

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

## PASTE ♦ PASTA

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### **SPAGHETTI AGLIO E OLIO - 20**

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

### **SPAGHETTI POMODORO - 21**

*Spaghetti tossed with our classic pomodoro sauce and basil*

### **RIGATONI BOLOGNESE - 27**

*Rigatoni tossed with our signature meat sauce*

### **SPAGHETTI VECCHIO MONDO - 27**

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

### **PENNE ARRABBIATA - 23**

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

### **LINGUINE ALLA PUTTANESCA - 21**

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

### **BUCATINI AL' AMATRICIANA - 26**

*Fresh bucatini pasta tossed with sautéed shallots, garlic, smoked guanciale and pecorino cheese in our pomodoro sauce*

### **CASARECCIA ALL' AGNELLO - 28**

*Fresh casareccia pasta tossed in a braised lamb shank ragu topped with a quenelle of Italian buffalo milk ricotta cheese and micro basil*

### **SPAGHETTI CARBONARA - 25**

*Spaghetti tossed in a classic sauce made from Parmigiano-Reggiano cheese, pecorino cheese, eggs, black pepper and smoked guanciale*

### **PENNE ALLA VODKA - 24**

*Penne tossed with garlic and vodka in our marinara sauce with a touch of cream*

### **LINGUINE ALLA ZINGARA - 25**

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

### **FARFALLE LA VECCHIA - 33**

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

### **LINGUINE MARE E MONTE - 25**

*Linguine tossed with sautéed diced U12 wild blue shrimp, shitake mushrooms and diced tomatoes in a creamy pesto sauce*

### **PENNE AL SALMONE - 25**

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

### **LINGUINE ALLE VONGOLE - 28**

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

### **LINGUINE PESCATORE - 30**

*Linguine tossed with manila clams, black Mediterranean mussels, squid, striped bass and a U12 wild blue shrimp in our spicy marinara sauce*

### **LASAGNA DELLA NONNA - 25**

*Lasagna made with layers of mozzarella cheese, parmesan cheese, ricotta cheese with prosciutto cotto in our ragu sauce*



## PIZZE ♦ PIZZA

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

### **MARGHERITA - 20**

*Tomato sauce, mozzarella cheese and basil*

### **CAPRICCIOSA - 20**

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

### **RUSTICA - 20**

*Mozzarella cheese, goat cheese and oregano topped with fresh Prosciutto San Daniele, diced tomatoes and baby arugula*

### **SALSICCIA - 20**

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

### **SICILIANA - 20**

*Tomato sauce, mild Italian sausage, kalamata olives, red onions and basil topped with fresh burrata cheese*

### **CALABRESE - 21**

*Tomato sauce, mozzarella cheese, pepperoni, mild Italian sausage, chorizo, diced jalapeño pepper and caramelized onions*

### **DELUXE - 21**

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

### **FUNGHI E PROSCIUTTO - 20**

*Tomato sauce, mozzarella cheese and mushrooms topped with fresh Prosciutto San Daniele*

### **PRIMAVERA - 20**

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

## SECONDI ♦ ENTRÉES

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### **SALMONE AL FORNO - 34**

*Oven broiled Ōra King salmon with baby mixed greens and kalamata olives tossed in extra virgin olive oil and balsamic vinegar*

### **SCAMPI LA VECCHIA - 30**

*Fair trade U12 wild blue shrimp, caught off the western coast of Mexico, sautéed with garlic and rosemary in a white wine sauce*

### **BRANZINO AL FORNO - 34**

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

### **POLLO AL LIMONE - 27**

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

### **ROTOLO ALLA BRACE - 26**

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

### **POLLO MILANESE - 26**

*Lightly pounded and breaded chicken breast topped with a baby arugula and tomato salad tossed in an extra virgin olive oil lemon dressing*

### **POLLO ALLA LEVINI - 24**

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

### **POLLO ALLA PARMIGIANA - 26**

*Lightly pounded and breaded chicken breast topped with basil, mozzarella and Parmigiano-Reggiano cheese and finished in a light white wine pomodoro sauce*

### **SCALOPPINE ALLA PARMIGIANA - 32**

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

### **VITELLO MARSALA - 32**

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

### **VITELLO PICCATA - 32**

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

### **OSSOBUCO ALLA ROMANA - 38**

*Center cut veal shank braised with celery, carrots, onions, veal stock and red wine, served on a bed of Italian Arborio rice*

### **COSTOLETTE D'AGNELLO - 38**

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

### **TAGLIATA DI MANZO - 35**

*Lightly pounded grilled USDA choice filet mignon medallions topped with a baby arugula salad tossed in an extra virgin olive oil lemon dressing  
(Topped with shaved Parmigiano-Reggiano +2)*

### **BISTECCHINE ALLA PIZZAIOLA - 35**

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

### **FILETTO AL PORTO - 39**

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

## SIDES

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### **BROCCOLI - 8**

*(Sautéed or Steamed)*

### **POTATOES - 7**

*(Roasted or Mashed based on availability)*

### **LEVINI GREEN VEGETABLES - 9**

*(Zucchini, Broccoli & Peas)*

### **CARROTS - 8**

*(Sautéed or Steamed)*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies. While we may offer gluten-free items, our kitchen is not gluten free.*

*18% Gratuity added to parties of 6 or more / 20% added to parties of 9+.*