



ANTIPASTI ♦ APPETIZERS

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

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

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

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

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

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+.