

Colosseum, Rome



Trevi Fountain, Rome

## Antipasti - Appetizers

<b>MELANZANA ALLA PARMIGIANA</b> Eggplant topped with mozzarella and baked with a touch of tomato sauce.	13.50
<b>CALAMARI FRITTI CON ZUCCHINI</b> Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.	16.00
<b>COZZE TARANTINO</b> Fresh steamed Mediterranean Mussels cooked in a delicate tomato and basil sauce with a touch of wine and garlic.	15.50
<b>MOZZARELLA BURRATA</b> Cream filled mozzarella served with prosciutto and sliced tomatoes.	18.50
<b>MOZZARELLA CAPRESE</b> Slices of fresh mozzarella fresh sliced tomatoes basil and touch of pesto.	13.50
<b>SALMONE AFFUMICATO</b> (HOUSE MADE) Smoked salmon, mascarpone, chopped onions and capers.	19.00
<b>TARTARA DI TONNO</b> A tower of sushi grade tuna topped with chopped ripe avocado, crème fraiche and a touch of sesame oil and ponzo served on a bed of cucumber slices and seaweed.	20.00
<b>POLIPO A LA GRIGLIA</b> Portuguese octopus grilled with lemon and olive oil.	22.00

## Zuppe - Soups

<b>LENTICCHIE</b> Fresh lentils soup.	8.50
<b>ZUPPA DI FAGIOLI</b> Tuscan white bean soup with pasta spinach and a touch of tomatoes.	8.50
<b>ZUPPA MARE E MONTI</b> Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with clams and mussels.	14.00
<b>MINISTRONE DI VERDURA</b> Fresh chopped vegetable in a delicate (vegetarian ) broth.	8.00

## \*Il Carpaccio

Thin slices of raw cured Filet Mignon.

<b>ARUGULA CON PARMIGIANO</b> Thin slices of raw cured beef or salmon topped with fresh arugula and shaved Parmigiano cheese.	17.00
--	-------

## Insalate - Salads

ADD CHICKEN \$5 SHRIMP \$6 or SALMON \$9 to any salad.

<b>MISTA</b> (Vegetarian) Chopped radicchio, arugula, endive mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil dressing.	10.00
<b>CESARE</b> Traditional Caesar salad, topped with croutons and Parmigiano cheese. ADD CHICKEN \$5 ADD SHRIMP \$6	11.00
<b>PORTOFINO</b> Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved parmesanale, flax seeds, roasted chick peas, English cucumber and croutons, tossed in a Caesar dressing.	12.00
<b>AMALFI</b> Plump shrimp, Mediterranean mussels, Palm Bay Clams and tender squid rings, marinated in citrus olive oil dressing, over fresh baby arugula, endive and radicchio.	17.00

\* Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risks of food borne illness, especially if you have certain medical conditions.

18% Gratuity will be added to all parties of 6 or more

## La Pasta

(Whole wheat linguine is available for additional \$2.50)

(Linguine Quinoa is available for additional \$3.00)

(Gluten Free pasta is available for additional \$3.00)

ADD CHICKEN \$5 ADD SHRIMP \$6

### CAPELLINI AL POMODORO 16.50

Thin spaghetti with fresh tomatoes in our classic tomato sauce and fresh basil.

### FETTUCINI ALFREDO 18.50

Fettuccini in a Classic Alfredo cream sauce.

### GONDOLETTA 19.00

Homemade four cheeses and spinach filled pasta in a light truffle cream sauce.

### SPAGHETTI MEATBALLS 18.50

Spaghetti in our homemade tomato sauce with our traditional homemade meatballs.

### SPAGHETTI BOLOGNESE 18.50

Spaghetti in our homemade meat sauce.

### SPAGHETTI PUTTANESCA 18.50

Spaghetti with Kalamata olives onion capers anchovy in a fresh tomato sauce.

### TORTELLINI ALLA PANNA 18.50

Rounded pasta filled with meat, served in a pink pear cream sauce and Italian cooked ham

### PAPPARDELLE 3 GUSTI 22.00

Homemade pappardelle pasta in tomato and meat sauce with mozzarella cream and topped with pecorino.

### AGNOLOTTI DEL MAGNIFICO (Vegetarian) 18.00

Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce

### LASAGNA 20.00

Homemade pasta with béchamel ricotta and Bolognese sauce.

### LINGUNE DEL SELVAGGIO 21.50

Flat thin pasta in garlic and oil, topped with three types of mushrooms, mozzarella, sundried tomatoes and spinach.

### PENNETTE HARRY'S BAR (Vegetarian) 17.50

Penne pasta, garlic oil and fresh spinach. Sprinkle Parmigiano cheese, Sundried tomatoes and pine nuts with a touch of tomato.

### LINGUINE VONGOLE 22.00

Flat thin pasta, Fresh clams in tomato sauce or white Clam sauce.

### LINGUINE NETTUNO 24.50

Flat thin pasta served in an array of fresh seafood and tomato sauce.

## Risotto

### RISOTTO AL PORCINI 24.50

Arborio rice with porcini mushroom and truffle oil

### RISOTTO FRUTTI DI MARE 27.00

Arborio rice in saffron sauce with an array of fresh seafood.

### RISOTTO DOLCE VITA 25.50

Arborio rice, dice shrimp, spinach and goat cheese.

## CARNI

Combo pasta \$7.0

### LAMB SHANK 29.50

Slow cook in red wine, served with sautéed vegetables of the day

### SCALOPINI PORTOBELLO 25.50

Veal scaloppini sautéed with a touch of marsala wine topped with sliced Portobello mushrooms.



Conciliate of Goddesses 1517-1519

### SCALOPINI PICCATA 25.50

Veal scaloppini a light lemon butter sauce with roasted peppers and capers.

### LOMBATA MILANESE 33.00

Flattened veal chop lightly breaded. Topped with fresh house salad.

### LOMBATA PARMIGIANA 34.00

Flattened veal chop lightly breaded. Topped with marinara sauce and melted mozzarella.

### BISTEC ALLA GRIGLIA 12 OZ. 34.00

New York strip sirloin steak. Served with vegetables and potatoes.

### FILET MIGNON 8 OZ. 34.00

Filet with mushrooms and shallots in Dijon-mustard Brandy sauce with a touch of cream.

## Pesce - Fish

All dishes are served with fresh vegetable of the day.

Combo Pasta 7.00

### TILAPIA FRANCESE 24.00

Fresh Tilapia pan fried, served in a lemon sauce with a touch of white wine.

### BACCALA ALLA LIVORNESE 30.00

Fresh COD fish wrapped in paper thin potato and baked with Kalamata olives red onion, capers in a light tomato sauce.

### SALMONE A LETTO 28.00

Fresh Atlantic salmon baked to perfection.

### BRANZINO ALLA GRIGLIA 39.00

Fresh whole deboned grilled Mediterranean white fish.

### PESCESPADA ACAPULCO 30.00

Swordfish with lemon butter, shrimp artichokes

## La Pizza

### MARGHERITA 16.00

Tomato sauce and mozzarella.

### PEPPERONI 17.00

Mozzarella, tomato sauce and pepperoni.

### QUATRO FORMAGGI 17.00

Tomato sauce, mozzarella, caprino fontina and swizzero.

### PIZZA PAZZA 19.00

Tomato sauce arugula and prosciutto.



Lion of San Marco

## Sides

### ASPARAGUS GRILLED 8.00

### SAUTEED MUSHROOMS 7.00

### SAUTEED SPINACH 8.00

### STEAM QUINOA 6.00

### FRIES 7.00

### GRILLED VEGETABLE PLATTER 15.00



La Galatea, 1512

## Pollo - Chicken

Combo Pasta 7.00

### POLLO AL CARBONI 21.00

Breast of chicken simply done on the grill. Served with the vegetables of the day.

### POLLO MILANESE 22.00

Chicken breast lightly breaded, Topped with a house salad in fresh dice tomatoes, olive oil, lemon juice and balsamic vinegar dressing.

### POLLO PARMIGIANA 24.00

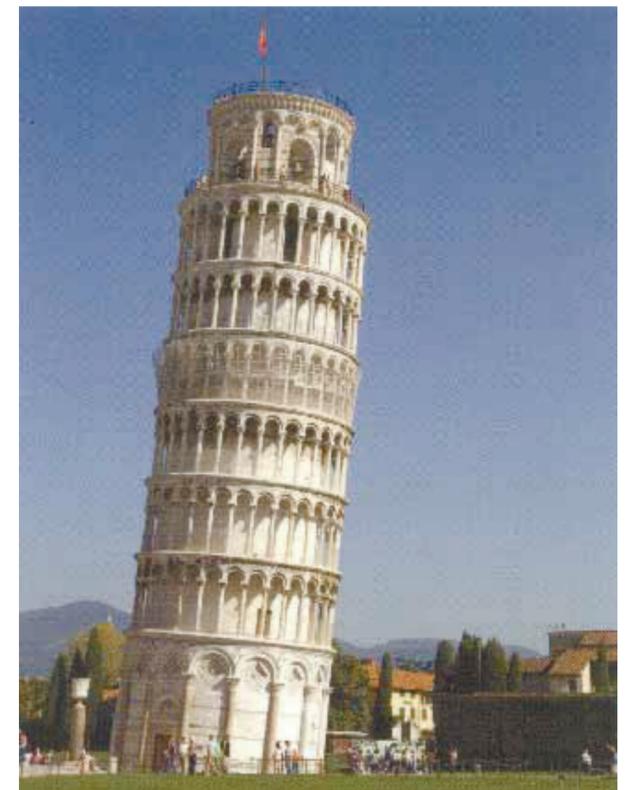
Chicken breast lightly breaded topped with marinara sauce and melted mozzarella. Served with vegetables of the day and potatoes.

### POLLO PICCATA 21.50

Breast of chicken sautéed in a lemon butter sauce roasted peppers, and capers and a touch of white wine. Vegetables of the day and potatoes.

### POLLO MARSALA 21.50

Breast chicken sautéed in Marsala Wine topped with sliced Portobello mushrooms. Served with vegetables of the day and potato.



Tower of Pisa