

## Antipasti

<b>Cold Antipasto</b>	<b>\$9.95</b>
<b>Carpaccio</b> Thinly sliced marinated beef, capers, & parmesan shavings over arugula	<b>\$8.95</b>
<b>Caprese</b> Fresh tomato, mozzarella, roasted peppers, & sundried tomatoes	<b>\$8.95</b>
<b>Mussels alla Capri</b> White sauce or red sauce	<b>\$8.95</b>
<b>Spiedino</b> Fried mozzarella sandwiches in a tomato, caper, & anchovies sauce	<b>\$7.95</b>
<b>Bruschetta</b> Garlic toast topped with diced tomato & onion	<b>\$5.95</b>
<b>Funghi Trifolati</b> Mushrooms sautéed with herbs, garlic, & olive oil	<b>\$6.95</b>
<b>Sauteed Spinach</b> Sautéed with garlic and oil	<b>\$5.95</b>

## Insalate

<b>Mista Casa</b> Mixed greens with parmesan shavings, red onions & tomatoes in a balsamic dressing	<b>\$5.95</b>
<b>Caesar Salad</b> Romaine lettuce, croutons, & parmesan	<b>\$5.95</b>
<b>Arancina</b> Radicchio, romaine lettuce, oranges, walnuts, & gorgonzola marinated in honey & balsamic vinegar	<b>\$5.95</b>

## Zuppe

<b>Straciatella</b> Chicken broth with spinach & egg	<b>\$5.50</b>
<b>Pasta Fagioli</b> Bean & pasta soup	<b>\$5.50</b>

## Pasta

<b>Seafood Ravioli</b> Homemade ravioli stuffed with lobster, shrimp, sundried tomato, & spinach; served in a pink sauce	<b>\$14.95</b>
<b>Cheese Ravioli</b> Stuffed with ricotta, parmesan, & mozzarella cheeses; served in a pink sauce	<b>\$12.95</b>
<b>Lasagna</b> Homemade with ground beef, tomato sauce & bechamelle	<b>\$12.95</b>
<b>Tortellini Alfredo</b> Ricotta filled tortellini in an alfredo sauce	<b>\$12.95</b>
<b>Linguine alle Vongole</b> Clams in a white or red sauce	<b>\$15.95</b>
<b>Penne al Ragù</b> In an Italian meat sauce	<b>\$12.95</b>
<b>Penne alla Vodka</b> In a Tomato & cream sauce	<b>\$12.95</b>
<b>Spaghetti Carbonara</b> In a Prosciutto, egg yolk, & cream sauce	<b>\$12.95</b>
<b>Spaghetti with Meat Balls</b> In a marinara sauce	<b>\$12.95</b>
<b>Farfalle Capri</b> With mushrooms, prosciutto, & peas; Served in a cream sauce	<b>\$12.95</b>
<b>Farfalle Parmigiana</b> With mushrooms, peas, & asparagus; served in a pink sauce.	<b>\$12.95</b>

## Pollo

<b>Chicken Pizzaiola</b> With garlic, roasted peppers, artichokes, & tomato	<b>\$14.95</b>
<b>Chicken Piccata</b> Lemon, caper & white wine sauce	<b>\$14.95</b>
<b>Chicken Balsamico</b> With mushrooms, artichokes, & roasted peppers; flamed with balsamic vinegar	<b>\$14.95</b>
<b>Chicken Marsala</b> With mushrooms in a marsala sauce	<b>\$14.95</b>
<b>Chicken Spezzato</b> With artichokes, mushrooms, & rosemary; flamed with white wine	<b>\$14.95</b>
<b>Chicken Fiorentina</b> Dipped in eggs; sautéed in a lemon & white wine sauce; served over spinach	<b>\$14.95</b>
<b>Chicken Di Conza</b> With olives, capers, sundried tomatoes, roasted peppers, white wine, & garlic	<b>\$14.95</b>
<b>Chicken Cacciatore</b> With mushrooms, sausage, roasted peppers, & tomato	<b>\$14.95</b>
<b>Chicken Parmigiana</b> With melted mozzarella & marinara	<b>\$14.95</b>

## Vitello

<b>Veal Piccata</b> Lemon, caper, & white wine sauce	<b>\$17.95</b>
<b>Veal Marsala</b> With mushrooms in a marsala sauce	<b>\$17.95</b>
<b>Veal Saltimbocca</b> Prosciutto, spinach, & white wine	<b>\$18.95</b>
<b>Veal Parmigiana</b> With melted mozzarella & marinara	<b>\$18.95</b>

## Pesce

<b>Filet of Sole</b> in a lemon, caper, & white wine sauce	<b>\$13.95</b>
<b>Shrimp Scampi</b> In a garlic, white wine, & lemon sauce	<b>\$16.95</b>
<b>Shrimp Mare Chiaro</b> In a garlic, white wine, & tomato sauce	<b>\$16.95</b>
<b>Shrimp Francese</b> Dipped in eggs; sautéed in lemon, butter, & white wine sauce	<b>\$16.95</b>
<b>Salmon Atlantico</b> Dijon mustard & cream sauce	<b>\$15.95</b>
<b>Grilled Salmon</b> Served with a slice of lemon	<b>\$15.95</b>
<b>Grouper Piccata</b> Lemon, caper, & white wine sauce	<b>\$15.95</b>
<b>Grouper Livornese</b> Capers, black olives, garlic, white wine, mussels, clams, & tomato	<b>\$17.95</b>



Entrées are served with vegetables of the day or over pasta upon request.

# House Wines

## Red

Ca' Brigiano: Merlot  
Ca' Brigiano: Cabernet  
Ca' Brigiano: Montepulciano

Glass: \$6.00  
1/2 Carafe: \$14.00  
Carafe: \$26.00

## White

Ca' Brigiano: Pinot Grigio  
Ca' Brigiano: Chardonnay

Glass: \$6.00  
1/2 Carafe: \$14.00  
Carafe: \$26.00

## *Beer*

Domestic: \$3.75

Budweiser  
Bud Light  
Miller Light  
ODouls (Non-Alcoholic)

Import: \$4.50

Moretti  
Peroni  
Heineken  
Moretti La Rossa (\$5.00)

## *Beverages*

Soft Drinks: \$2.00

Pepsi  
Diet Pepsi  
Sierra Mist  
Dr. Pepper  
Sunkist  
Ginger Ale

San Pellegrino (1 L): \$5.00

Iced Tea: \$2.00

Come back the third Wednesday of every month for a 5 course wine tasting dinner hosted by Emanuele Magnani of Sunrise Wine (please call for reservations)



## White Wines

<b>Ca' Brigiano Chardonnay</b>	\$20.00
<i>Smooth and delicate with aromas and flavors of apple and pear.</i>	
<b>Ca' Brigiano Pinot Grigio</b>	\$21.00
<i>Very refreshing with a beautiful core of citrus fruit and green apple flavors.</i>	
<b>Alovini Greco</b>	\$30.00
<i>A delicious wine from Basilicata, South Italy. Attractive floral notes on the nose with apple and pear flavors on the palate.</i>	

## Red Wines

<b>Ca' Brigiano Montepulciano</b>	\$20.00
<i>Very approachable showing a nice core of raspberry and dark cherry flavors.</i>	
<b>Ca' Brigiano Merlot</b>	\$20.00
<i>Fresh and lively on the palate with flavors of blackberry and cherry.</i>	
<b>Ca' Brigiano Cabernet</b>	\$20.00
<i>Fruity and smooth on the palate with a nice core of cherry and blueberry.</i>	
<b>L'Armangia Barbera</b>	\$23.00
<i>Beautiful aromas of raspberry and violet. The palate is rich and elegant with a marvelous complexity.</i>	
<b>Alovini Monteserico</b>	\$24.00
<i>An intriguing blend of sangiovese and montepulciano displaying a good structure and a juicy finish.</i>	
<b>Alovini Terra Degli Eventi</b>	\$28.00
<i>A great blend of sangiovese and aglianico with good structure, great currant fruit and a nice finish.</i>	
<b>La Querce Chianti</b>	\$33.00
<i>Beautiful aroma and flavor of dark cherries and raspberries.</i>	
<b>Ruggeri Corsini Dolcetto</b>	\$40.00
<i>A superb dolcetto. Very smooth with lovely cherry aromas and flavors and a touch of spices.</i>	
<b>Stefano Accordini Ripasso</b>	\$50.00
<i>Wonderful aromas of plums, ripe cherry and spices. Rich and complex on the palate with a luscious finish.</i>	
<b>Stefano Accordini Passo</b>	\$75.00
<i>Wonderful flavors of ripe plums and blackberries. Great complexity with a stunning finish.</i>	

## Dessert

### Tiramisu

\$5.50

*Lady fingers dipped in espresso, layered with mascarpone cream and topped with cocoa powder.*

### Cannoli

\$5.50

*A pastry shell filled with sweetened, creamy, ricotta cheese and chocolate chips.*

### Tartufo

\$6.00

*A sphere of vanilla and chocolate gelato covered in hard chocolate.*

### Fruit Sorbet

\$7.00

*Flavorful Italian sorbet served in a fruit shell (Ask about our selection of flavors).*



Tiramisu



Tartufo

## Café

### Cappuccino

\$3.50

### Espresso

\$2.50

### Coffee

\$2.00

### Hot Tea

\$2.00

## Dessert Wine

### Prosecco Zerdetto

\$27.00

Dry, light, & bubbly

### Moscato Bricco Riella

\$27.00

Fruity, bubbly, peach flavor



Cappuccino