

Antipasti Caldo - Hot Appetizers

PORTOBELLO ALLA GRIGLIA	\$9.50
<i>Marinated in balsamic vinegar, extra virgin olive oil and fresh savory herbs. Topped with roasted peppers, grilled tomato and fresh warm mozzarella.</i>	
CALAMARI E ZUCCHINE FRITI	\$9.95
<i>Baby calamari and zucchini fried to perfection, served with your choice of sweet or spicy marinara sauce.</i>	
VONGOLE RIPIENE (CLAMS CASINO)	\$8.95
<i>Middle neck clams stuffed with diced, sautéed vegetables, butter sauce, and crispy bacon.</i>	
BROCCOLI RABE E SALSICCE	\$9.95
<i>Grilled mild-and-sweet Italian sausage, served on a bed of broccoli rabe sautéed with garlic and olive oil.</i>	
ZUPPA DI VONGOLE (ZUPPA DI CLAMS)	\$10.95
<i>Red: Fresh tomato, garlic, olive oil, clams juice and basil. White: garlic, olive oil, clams juice, parsley, white wine and lemon.</i>	
CALAMARI LUCIANO	\$10.95
<i>Sautéed baby calamari with capers, black olives, chopped fresh tomatoes, garlic, oil and white wine. Served with grilled seasoned bread.</i>	
ZUPPA DI COZZE PROVENZALE (ZUPPA DI MUSSELS)	\$10.95
<i>Red: Fresh tomato, garlic, onions, basil and grilled seasoned bread. White: Garlic, onions, white wine, parsley, clam juice, and grilled seasoned bread</i>	
ROLATINI DI MELANZANE RIPIENO	\$8.95
<i>Slices of eggplant egg batter and lightly fried, stuffed with three chesses and baked with marinara sauce.</i>	
LUMACA AL LEMONE (ESCARGOT)	\$10.95
<i>Sautéed with shiitake mushrooms, chopped garlic, white wine, lemon, and parsley served in puff pastry.</i>	

PLEASE ASK OUR WAIT-STAFF ABOUT THE SOUP OF THE DAY

Insalatas - Salads

INSALATA DI LA CASA	\$8.95
<i>Mixed greens with Gorgonzola cheese, black olives and roasted peppers, tossed with home-made red wine vinaigrette.</i>	
INSALATA CESARE	\$8.95
<i>Romaine lettuce tossed with our traditional Caesar dressing, croutons & grated parmesan cheese.</i>	
INSALATA TRE-COLORE	\$8.95
<i>Belgium endive, arugula, radicchio and tomatoes, tossed with our homemade balsamic vinaigrette and topped with shaved Parmesan cheese.</i>	
INSALATA DI ARUGULA E PERE	\$8.95
<i>Arugula, Julienne of pear, medallions of walnut encrusted goat cheese and walnut vinaigrette.</i>	
MOZZARELLA NAPOLITANO	\$9.95
<i>Tower of homemade mozzarella, yellow and red tomatoes, roasted peppers, topped with prosciutto, garnished with basil essence.</i>	
INSALATA CRISTOFONO	\$8.95
<i>Baby leaf spinach and frisee lettuce, avocado slices, pine nuts, goat cheese, and tossed with home-made raspberry vinaigrette.</i>	
ANTIPASTO MILANO	\$10.95
<i>Assorted Italian meat, home-made mozzarella, artichokes hearts, olives, roasted peppers, and tomatoes.</i>	
INSALATA SANTA ELENA	\$10.95
<i>Fried yellow tomatoes, baby arugulas, goat cheese, walnuts, and mandarins tossed with balsamic vinegar and roasted pepper sauce.</i>	

Piatti Acanto-Side Dishes

SIDE OF PASTA	5.95
<i>Marinara, Garlic and Oil, Bolognese or Vodka sauce</i>	
SPINACH, BROCCOLI RABE, ESCAROLE & BEANS	6.95
<i>Sautéed with extra-virgin olive oil, garlic and a touch of chicken broth</i>	