



## Appetizers ~ Antipasti

### Hot ~ Caldi

#### **Arancini di Riso alla Siciliana 10**

Fried panko breaded rice balls, stuffed with diced fresh Mozzarella, peas, meat ragout, Saffron, Served with marinara sauce

#### **Polpettine al forno 9**

Baked homemade meat ball casserole

#### **Vongole & Cozze alla Marinara 14**

Sautéed Clams & Mussels in olive oil, garlic, touch of red pepper, fresh basil, white wine and tomato marinara sauce

#### **Calamari Fritti alla Veneziana 14**

Fried lightly floured fresh Calamari and zucchini served with marinara sauce

#### **Rollatina di Melanzana alla Pamigiana 10**

Baked rolled sliced eggplant stuffed with ricotta cheese, spinach, marinara sauce, fresh basil, Parmigiano Reggiano, with homemade Mozzarella cheese

#### **Calamari alla Griglia 14**

Fresh Calamari marinated and grilled served over arugula lettuce with extra virgin olive oil and lemon

### Cold ~ Freddi

#### **Prosciutto di Parma e Melone 12**

Thin sliced Parma Prosciutto & seasonal Melon

#### **Carpaccio di Manzo 14**

Thin sliced raw Beef tenderloin, yogurt Tartare sauce coulis, arugula, shaved Parmigiano Reggiano, gourmet capers extra virgin olive oil and lemon

#### **Mozzarella Caprese 12**

Fresh Mozzarella, sliced Tomatoes, fresh basil, & extra virgin olive oil

#### **Bruschetta alla Napoletana 10**

Toasted Italian bread with cherry tomatoes, fresh basil, garlic & olive oil

#### **Carpaccio di Vitello Tonnato 14**

Thin sliced seared Veal tenderloin, special Italian Tonnata sauce, mix green lettuce, pickled onions, diced cucumbers, gourmet capers, extra virgin olive oil, and lemon

#### **Burrata alla Posta 13**

Fresh Burrata \*Mozzarella stuffed with Stracciatella cream cheese\* served over a bed of mix green lettuce, grilled zucchini, roasted peppers, tomatoes, Cerignola olives, fresh basil, and extra virgin olive oil  
Rosemary baked Porchetta ham, Pecorino Toscano and Cerignola Olives

### **Antipasto Misto Salumeria Italiana 19/35**

*\*serving for 2 or 4 \**

From our selection of top quality cured imported Italian meats:

Combination of thin sliced Parma Prosciutto 24 months aged, Salamino, Pancetta, Soppresata, Mortadella with Pistachio,

### Soup ~ Zuppe

#### **Pasta e Fagioli 8**

Traditional Italian Cannellini beans in a Prosciutto base soup with Ditalini pasta

#### **La Zuppa del Giorno 8**

*\*Ask the server about it\**

#### **Cioppino alla Genovese 25**

*\*Entrée size only\**

Made to order seafood soup with clams, mussels, sea scallops, shrimp, sliced calamari, fish of the day, jumbo lump crab meat, olive oil, garlic, and hot peppers, in a white wine and tomato broth

### Salads ~ Insalate

#### **Insalata Mista di Stagione 10**

Mixed green field lettuce, carrots, cherry tomatoes, red onions & cucumber with Champagne vinaigrette dressing

#### **Arugula 11**

Baby Arugula mixed with seed less grapes, toasted pine nuts, crumbled Gorgonzola cheese  
diced cucumbers, aged balsamic vinegar & extra virgin olive oil

**Add entrees topping**

Grilled Chicken 6 \* Grilled Shrimps 8 \* Grilled Salmon 12

#### **Caesar Salad 10**

Romaine hearts lettuce, tossed with our homemade Caesar dressing, Parmigiano Reggiano cheese



### ~Pastas~

*\*Available Gluten free 3\**

#### **Linguine alle Vongole 16/18**

Linguine pasta sautéed with clams in olive oil, garlic, touch of hot red peppers Italian parsley and white wine sauce.

*\*Also available in red marinara sauce\**

#### **Paccheri allo Scoglio 22/26**

Paccheri semolinas pasta sautéed with shrimp, clams, mussels, sliced calamari, sea scallops in garlic, olive oil, Italian parsley, white wine and grape tomato marinara sauce

#### **Spaghetti alla Puttanesca 15/17**

Fresh spaghetti pasta sautéed with olive oil, garlic, touch of anchovies, black olives, capers, grape tomato, fresh basil and marinara sauce

#### **Fettuccine alla Matriciana 15/17**

Fettuccine pasta sautéed with sliced imported Pancetta, onions grape tomatoes, fresh basil and marinara sauce

#### **Pappardelle al Ragù di Cinghiale 17/20**

Pappardelle pasta sautéed with wild boar meat, and tomato ragout sauce

#### **Ravioli di Ricotta alla Posta 18/20**

Ravioli filled with ricotta cheese and spinach in a creamy Parmesan cheese sauce with porcini mushrooms, and sliced Speck prosciutto

#### **Gnocchi al Pomodoro e Basilico 15/17**

Homemade Gnocchi potato dumpling sautéed in fresh grape tomato and basil marinara sauce

*\*Also available in Gorgonzola cream sauce\* 3*

#### **Fettuccine all' Ortolana 15/17**

Fettuccine pasta sautéed with garlic, diced eggplants, zucchini, Porcini mushrooms, grape tomatoes, in a basil and marinara sauce

**~Meats & Fish~**

**Pollo alla Fiorentina 21**

*\*Veal 25 also available\**

Sauteed all natural chicken breast, topped with sliced Parma Prosciutto, spinach & Provolone cheese, in a garlic and white wine reductions sauce

**Filetto al Pepe Verde 34**

Broiled Beef Tenderloin (8/9 oz.) topped with sautéed shallots, soft green peppercorn in a Brandy sauce

**Scaloppine di Vitello Parmigiana 25**

*\*Chicken 20 also available\**

Broiled breaded Veal scaloppini topped with tomato marinara sauce & sliced fresh Homemade mozzarella, oregano & Parmesan cheese over linguine pasta

**Vitello Marsala 25**

Veal medallions sautéed with mushrooms, cooked in our homemade marsala wine sauce over linguine pasta

**Salmone alla Mugnaia 23**

Grilled Atlantic Salmon topped with sautéed garlic, capers, lemon butter sauce

**Vitello Piccata 25**

Veal medallions sautéed in a lemon, butter, white wine sauce garnished with capers over linguine pasta

**Gamberi alla Scampi 23**

Jumbo Shrimp sautéed in garlic, olive oil, white wine & butter served with linguine pasta

**Pollo Francese 21**

Chicken breast dipped in flour & egg sautéed in white wine lemon butter sauce over linguine pasta

**Tilapia Livornese 25**

Tilapia sauteed with garlic olive oil white wine tossed with black olives, capers, grape tomato in a light marinara garnished with mussels & shrimp

**~Pizzas~**

*All our Pizzas are made with the use of top quality products from Imported Caputo "00" flour to San Marzano D.O.P plum tomatoes fresh Mozzarella & Buffalo mozzarella cheese Our Italian made wood burning Oven will maintain a 900 degrees' temperature, providing you with an authentic artisanal made pizza crust flavored by only top quality ingredients.*



**Margherita 13**

Tomato sauce, fresh mozzarella "Fior di Latte", basil and E.V. olive oil

**Napoletana 13**

Tomato sauce, fresh mozzarella, Buffalo Mozzarella, basil and E.V olive oil

**Diavola 14**

Tomato sauce, fresh mozzarella, spicy Salamino, spicy Sausage, and E.V. olive oil

**Burrata & Speck 14**

Tomato sauce, fresh mozzarella, and after baking, Burrata cheese and sliced imported Speck Prosciutto & E.V. olive oil

**Crudo di Parma e Arugola 15**

Tomato sauce, fresh mozzarella and after baking, sliced Parma's Prosciutto and arugola

**Piemontese 14**

Tomato sauce, fresh mozzarella, sautéed mixed Porcini and shitake mushrooms, fontina cheese

**Capricciosa 15**

Tomato sauce, fresh mozzarella, imported Scamone Italian ham, artichokes, mushrooms, Capers, oregano and E.V. olive oil

**Melanzane e Grana 15**

Tomato sauce, fresh mozzarella, grilled Italian eggplant, grated Parmigiano Reggiano cheese, and after baking, sliced Parma's Prosciutto and E.V. olive oil

**Calabrese 14**

Tomato sauce, fresh mozzarella, mild Roma sausages, black olives, roasted peppers, oregano and E.V. olive oil

**Pizza Bianca 13**

Fresh mozzarella cheese, Scamorza cheese, mild Roma sausage, garlic sautéed broccoli di Rabe, and E.V. olive oil

**Quattro Formaggi 15**

Fresh mozzarella cheese, Buffalo mozzarella, imported sweet Gorgonzola cheese, Ricotta cheese, basil and E.V olive oil

**Vegetariana 15**

Tomato sauce, fresh mozzarella, mushrooms, zucchini, eggplant, roasted peppers and E.V. olive oil

**Calzone Ripieno 12**

Stuffed pizza with Tomato sauce, fresh mozzarella, Ricotta cheese, Scamone Italian ham, Salamino, mushrooms, basil and E.V. olive oil

**Additional topping**

Anchovies \* spinach \* roasted peppers \* grilled zucchini\* black olives \* eggplant \* mushrooms \* basil \* onions 1.75

Sausage \* salamino \* Ham \* Speck \* fresh mozzarella 3.50

**~Sandwiches~**

*\*Served with homemade bread and home fries\**

**~ Lunch Only ~**

**Emiliano 12**

Thin sliced Parma's prosciutto with homemade Mozzarella cheese, tomato and basil

**Italian Cold Cut 12**

Combination of Mortadella, Porchetta ham, Soppressata, Provolone cheese, roasted peppers, lettuce, tomato and onions, finished with E.V. olive oil

**C- Steak La Posta 14**

Fresh sliced Rib Eye, sautéed mushrooms, onions, Bannana peppers, lettuce, tomato and Provolone cheese

**Napoletano 14**

Grilled mild Roma sausages, sautéed Broccoli di Rabe and Smoked Scamorza cheese

**Hamburger Cosa Nostra 15**

Grilled top quality Wagyu beef burger, topped with Oregon Cheddar cheese, Porcini mushroom, Pancetta, caramelized onions, tomato, mayo

**~Sides of Vegetables~**

**Broccoli di Rabe & Italian Sausage 8**

**Sautéed Mushrooms 7**

**Sautéed Spinach 8**

**French Fries 6**



**~Ragazzi~**

**Cheese or Pepp Pizza 9**

**Penne Pasta & Meatballs 8**

**Chicken Tenders & Fries 8**

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