

Antipasti

Bruschetta 7.

Grilled Tuscan bread| fresh tomatoes| onions| garlic oil

Minestrone di Verdure 8.

Seasonal vegetables soup

Calamari alla Griglia 11.

Grilled fresh baby Calamari |Tuscan bean salad

La Mozzarella 9.

Fresh mozzarella| roasted red peppers| basil | extra virgin oil

Tagliere di Quattro 13.

Assortment of Italian cured meats| Grana Padana| olives

Melanzane con Scarmozza 9.

Grilled eggplant |red peppers |smoked mozzarella | balsamic reduction

Polpettine di Domenica 9.

House made tiny meatballs in a tomato sauce

Vongole Veraci 9.

Manilla Clams| pancetta| beans| garlic oil broth

Capesante con Lenticchie 12.

Grilled Diver Scallops | lentil salad

Gamberi alla Griglia 12.

Grilled shrimp | sautéed spinach

Pasta e Fagioli 8.

Big Bowl of Papa's savory pasta| beans soup

Insalata al Taglio 9.

Chopped Salad, cucumber| romaine| onions| tomatoes

Olives |roasted red peppers| shallot vinaigrette

Cento Colori 10.

Endive |Radicchio| arugula| tomatoes| fresh mozzarella| balsamic vinaigrette

Rucola con Pere e Noci 10.

Arugula| Endive| walnuts| pear | gorgonzola cheese| isherry vinaigrette

Cesare con Scaglie di Grana 9.

Traditional Caesar salad | grana padana shavings

Panzanella Toscana 10.

Vine ripe tomatoes| cucumbers| Tuscan beans| basil | onions| garlic croutons

Barbietola con Crocchette di Pecorino 10.

Arugula | roasted red beets| red peppers| goat cheese croquette |balsamic

Quattro Pazzi

Secondi Piatti

Pollo Francese 23.

Chicken breast| dipped in egg wash| lemon butter sauce| sautéed spinach

Cotoletta Capricciosa 23.

Breaded Chicken| topped with arugula| tomatoes| fresh mozzarella| olive oil

Pollo con Gamberi 24.

Chicken breast| shrimp| roasted tomatoes| fava beans| wine butter sauce

Scaloppine Sorrentina 25.

Medallions of Veal| eggplant | prosciutto |mozzarella |sherry wine sauce

Scallopine con Carciofi 25.

Medallions of Veal | artichokes| porcini mushrooms |cream sauce

Scampi Ubriachi 23.

Shrimp | white wine garlic sauce| escarole & Tuscan beans

Trancio di Salmone alla Griglia 24.

Grilled Salmon | sautéed spinach

Sogliola Incrostata di Parmigiano 25.

Parmesan Encrusted Filet of Sole| spinach| lemon sauce

Scallopine alla Piccata 24.

Medallions of Veal | capers | lemon wine sauce| sautéed spinach

Bistecchina alla Pizzaiola 24.

N.Y Strip Steak |roasted peppers| onions| mushrooms| over mashed potato

Capesante alla Griglia 22.

Grilled diver Scallops | asparagus gnocchi

Secondi Piatti are served with sides salad or side of pasta marinara

Contorni

Spinach 5. | Asparagus 6. | Broccoli 5. | Mushrooms 6.

Please add \$1.50 for Grana Padana| Goat cheese| Gorrgonzola

Piatti di Pasta

Chitarra al Pomodoro 15.

Hand cut square spaghetti| tossed in marinara sauce| basil

Rigatoni alla Buttera 17.

Crumble hot sausage| peas| pink sauce |topped with ricotta

Paccheri ai Quattro Formaggi 15.

Large Rigatoni| Ricotta| parmigiano| gorgonzola| mozzarella pink sauce

Malloreddus Sardi 17.

House made Gnocchetti| Pancetta lardons | sweet sausage

zucchini | cream sauce

Pappardelle di Porcini con Funghi Misti 18.

Wild mushrooms | sun dried |gorgonzola cream sauce | white truffle oil

Fettuccine alla Mitty 18.

Chopped scallops| shrimp| lump crab meat | pink cognac sauce

Tagliolini Primavera 16.

Zucchini| broccoli |carrots| mushrooms| oven roasted tomato & garlic

Cavatelli Marco Polo 17.

Strips of chicken |sun dried tomatoes | broccoli and garlic and oil

Capellini con Piselli e Prosciutto 15.

Prosciutto| sweet peas | pink sauce

Linguine Pescatore 20.

Shrimp| scallops| mussels| clams | spicy marinara sauce.

Paccheri al Scarpariello 17.

Large Rigatoni Pasta |Chicken | hot cherry peppers| mushrooms |

rosemary -fresh tomato-garlic broth

Bucatini all' Amatriciana 15.

Hollow Spaghetti| pancetta| onions | spicy tomato sauce

Gnocchi Fatti a Casa Bolognese 16.

Handmade Ricotta Gnocchi | meat ragu sauce | touch of cream

Farfalle con Gamberi 17.

Shrimp| sun dried tomatoes | pink vodka sauce

Cavatelli Toscani 17.

Sausage | Tuscan beans| arugula| fresh tomato | garlic oil

Drechiette Barese 16.

Fire hats with tiny meatballs| marinara sauce

Linguini con Vongole 17.

Manila clams | fresh tomato -garlic broth