



**La Volta**  
Italiano

**DINNER**

Served Monday – Thursday 4:00 pm until 10:00 pm  
Friday – Saturday 4:00 pm until...

**ANTIPASTI**

<b>Mozzarella Caprese</b>	<i>Sliced vine ripened tomatoes, homemade mozzarella, fresh basil drizzled with aged balsamic vinegar and extra virgin olive oil</i>	7.95
<b>Calamari Fritti</b>	Flash fried squid served with our Fra Diavolo sauce and fresh lemon wedges	7.95
<b>Bruschetta</b>	<i>Our homage to the classic! Fresh diced tomatoes tossed with fresh basil, garlic and extra virgin olive oil, served over grilled focaccia topped with imported feta cheese</i>	6.95
<b>Polpette della Casa</b>	<i>Homemade meatballs (Mama's recipe), topped with our homemade ragout</i>	5.95
<b>Cozze alla Napoletana</b>	<i>Fresh Prince Edward island mussels served with your choice of either a fresh marinara or a white wine sauce</i>	8.50
<b>Melanzane Rollatini</b>	<i>Thin slices of breaded eggplant stuffed with four different cheeses, topped with our homemade ragout and mozzarella</i>	7.95
<b>Antipasto Tradizionale</b>	<i>Prosciutto di Parma, soppressata, mortadella, imported provolone, homemade mozzarella, marinated artichoke hearts, roasted red peppers, Kalamata olives and pepperoncini peppers. This is what every Italian holiday meal starts with.</i> (serves two)	8.95 14.95

**ZUPPE**

<b>Tortellini in Brodo</b>	<i>Tri-colored cheese filled tortellini in a chicken broth</i>	4.95 / 8.95
<b>Zuppa del Giorno</b>	<i>Our fresh Soup of the Day (ask your server)</i>	4.95 / 8.95 14.95 (serves two)

**INSALATE**

(Add grilled chicken to any salad \$4)

<b>Pomegranate</b>	<i>Mixed greens with walnuts, vine ripened tomatoes, red onions and Mandarin oranges topped with our homemade pomegranate dressing</i>	6.95
<b>Insalata Mista</b>	<i>An assortment of mixed greens, vine ripened tomatoes, red onions, kalamata olives and sliced cucumbers with our homemade balsamic vinaigrette dressing</i>	5.95
<b>Mediterranean</b>	<i>Our mixed green salad with pepperoncini peppers and imported feta cheese</i>	6.95
<b>Caesar</b>	<i>Crisp romaine lettuce, fresh grated Romano cheese, focaccia bread croutons tossed with our creamy Caesar salad dressing</i>	5.95

**PASTA**

<b>Risotto alla Pescatora</b>	<i>Creamy risotto with saffron served with jumbo shrimp, sea scallops and</i>	18.95
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*calamari in a white wine sauce*

Gnocchi alla Napoletana	<i>Potato dumplings baked with our homemade ragout, Romano cheese and fresh Mozzarella</i>	13.95
Penne con Melanzane	<i>Penne pasta sautéed with eggplant, fresh mozzarella in a marinara sauce</i>	12.95
Pappardella alla Bolognese	<i>Large egg noodles with our homemade meat sauce and Romano cheese</i>	13.95
Penne Rustiche	<i>Penne pasta with spinach, sun dried tomatoes, artichoke hearts, garlic, feta cheese</i>	13.95
Melanzane alla Parmigiana	<i>Breaded eggplant topped with our homemade ragout and mozzarella served with a side of pasta</i>	13.95
Orecchiette dell'Amore	<i>Orecchiette pasta tossed with sautéed broccoli rabe and Italian sausage in a white wine garlic sauce</i>	13.95
Pappardelle Alfredo	<i>Large egg noodles in a classic Alfredo sauce</i>	13.95
Homemade Meat Lasagna	<i>Need we say more?</i>	12.95

### **POLLO**

Scarpariello	<i>Chicken breast, Italian sausage, garlic and pepperoncini peppers in a balsamic white wine sauce, served with a choice of side dish</i>	14.95
Francese	<i>Chicken breast dipped in a egg wash, sautéed in a white wine lemon sauce and served with a choice of side dish</i>	14.95
Marsala	<i>Veal scaloppine in a Marsala wine sauce with wild mushrooms served with a choice of side dish</i>	14.95
Parmigiana	<i>Breaded chicken breast topped with our homemade ragout and mozzarella served with a choice of side dish</i>	14.95

### **VITELLO e CARNE**

Parmigiana	<i>Breaded veal topped with our homemade ragout and mozzarella served with a choice of side dish</i>	17.95
Marsala	<i>Veal scaloppine in a Marsala wine sauce with wild mushrooms served with a choice of side dish</i>	18.95
Piccata	<i>Fresh veal medallions sautéed with capers, in a white wine lemon sauce served with a choice of side dish</i>	18.95
Saltimbocca	<i>Veal medallions sautéed with artichoke hearts in a Marsala wine sauce topped with prosciutto and fresh mozzarella over a bed of sautéed spinach and a choice of side dish</i>	19.95
Bistecca alla Griglia	<i>Grilled Ribeye topped with a basil lemon butter served with choice of side dish</i>	19.95

### **PESCE**

Gamberi Scampi	<i>Jumbo shrimp simmered in a white wine lemon sauce served over risotto</i>	16.95
Gamberi Fra' Diavolo	<i>Jumbo shrimp sautéed in a spicy marinara sauce served over linguini</i>	16.95
Linguine alle vongole	<i>Linguine Pasta and Long Island little neck clams with your choice of either</i>	15.95

*a white wine sauce or a light marinara sauce*

<b>Cernia alla Livornese</b>	<b><i>Grouper filet simmered with capers, Kalamata olives, and red onions in a light marinara sauce served over linguine</i></b>	<b>18.95</b>
<b>Salmone alla griglia</b>	<b><i>Grilled marinated salmon with choice of side dish</i></b>	<b>18.95</b>
<b>Ippoglosso Vincenzo</b>	<b><i>Pan seared halibut with a fig glaze served with a choice of side dish</i></b>	<b>19.95</b>

### **SIDE DISHES**

**(All selections \$4.95)**

***Sautéed Spinach***

***Penne Marinara***

***Green Beans***

***Two Potato Croquette***

For your convenience an 18% Gratuity will be added for parties of 6 or more.