

LA SERA ITALIANA

Dinner Menu

APPETIZERS

ANTIPASTO PLATTER | 14.95

Italian cured meats, cheeses, olives, marinated vegetables

BRUSCHETTA | 9.95

Fresh ricotta cheese, heirloom tomatoes, olive oil, balsamic reduction

CALAMARI FRITTI | 15.95

Calamari, shrimp, carrots, jalapeno, spicy marinara

COZZE | 14.95

Fresh mussels, parsley, lemon white wine/ marinara sauce

MUSHROOMS | 14.95

Creamy garlic mushrooms, bacon, parsley, shaved parmesan

BROCCOLI RABE & SAUSAGE | 15.95

Italian sausage, cannellini beans, garlic olive oil, shaved parmesan

SALADS

CLASSIC CAESAR | 12

Fresh romaine, croutons, shaved parmesan, homemade dressing

RUCOLA | 13

Baby arugula, mixed nuts, berries goat cheese, olive oil dressing

BURRATA | 14

Prosciutto, pomodorini, olive oil, balsamic reduction

CAPRESE | 13

Fresh mozzarella, tomatoes, roasted peppers, olives, balsamic reduction

BEET SALAD | 14

Spring mix, beets, walnuts, goat cheese, honey mustard

PASTA

gluten-free pasta available

PENNE VODKA | 25

Pancetta, peas, creamy rose sauce

FETTUCCINE ALFREDO | 22

Homemade fettuccine, shaved parmesan, creamy sauce
add chicken | 4.95 add shrimp | 5.95
add salmon | 6.95

SPAGHETTI CARBONARA | 25

Pancetta, pecorino romano, egg yolk

SPAGHETTI MARINARA | 26

Homemade meatballs, parmesan, marinara sauce

RIGATONI BARESE | 25

Italian sausage, broccoli rabe, white wine sauce

GNOCCHI LA SERA | 25

Homemade potato gnocchi, fresh mozzarella, creamy rose sauce

GNOCCHI GENOVESE | 25

Homemade potato gnocchi, walnuts, creamy pesto sauce

RIGATONI BOLOGNESE | 26

Parmesan & ricotta cheese, homemade bolognese sauce

RAVIOLI DI FORMAGGIO | 24

Cheese ravioli, marinara or creamy blush sauce

SEAFOOD PASTA & RISOTTO

LINGUINE PESCATORE | 28.95

Shrimp, mussels, clams, calamari,
white wine or marinara sauce

LINGUINE VONGOLE | 26.95

Clams, parsley, garlic white wine
sauce

RAVIOLI ROSA | 27.95

Homemade lobster ravioli, crabmeat,
spinach, creamy rose sauce

SPAGHETTI CAPESANTE | 28.95

Scallops, shrimp, asparagus,
cherry tomatoes, lemon white
wine sauce

RISOTTO SCAMPI | 27.95

Shrimp, mushrooms, creamy rose
sauce

CHICKEN & VEAL

CHICKEN PARMIGIANA | 27.95

Breaded chicken cutlet,
mozzarella, marinara sauce

CHICKEN LUNA | 27.95

Chicken breast, crab meat,
capers, white wine lemon sauce

CHICKEN MILANESE | 25.95

Breaded chicken cutlet, baby
arugula, cherry tomatoes,
lemon olive oil

VEAL PIEMONTESE | 29.95

Veal medallions, prosciutto, fresh
fontina cheese, light marinara sauce

VEAL PICATTA | 29.95

Veal medallions, capers, fresh
lemon, white wine sauce

VEAL MARSALA | 29.95

Veal medallions, wild mushrooms,
shrimp, creamy marsala sauce

FISH

TUSCAN SALMONE | 28.95

Fresh salmon fillet, sun-dried
tomatoes, spinach, white wine
sauce

BRANZINO | 30.95

Pan-seared branzino fillet, asparagus,
capers, cherry tomatoes,
lemon white wine sauce

SIDES | 10

SIDE PASTA

GRILLED ASPARAGUS

BROCCOLI RABE

TRUFFLE FRIES

SAUTÉED SPINACH

BEVERAGES

BOTTLED STILL/SPARKLING | 7

COFFEE | 4

ESPRESSO | 4

CAPPUCCINO | 5

AFFOGATO | 6

TEA | 4

SODA/JUICE | 4