



## APPETIZERS

### *OSTRICHE*

*FRESH BLUE POINT OYSTERS ON THE HALF SHELL, SERVED WITH A HORSERADISH COCKTAIL SAUCE... 16.95*

### *MANHATTAN CLAM CHOWDER*

*MADE WITH APPLEWOOD BACON AND GARNISHED WITH POACHED SHRIMP... 8.95*

### *SALSICCIA CIMA DI RAPPA*

*GRILLED SWEET ITALIAN SAUSAGE SERVED OVER SAUTEED BROCCOLI RABE, GARLIC, PLUM TOMATOES AND OLIVES... 14.95*

### *BRUSSEL SPROUTS*

*CRISPY BRUSSEL SPROUTS MINGLED WITH DRIED FIGS AND APRICOTS, SERVED OVER GREEK YOGURT AND DRIZZLED WITH ORANGE REDUCTION ... 14.95*

### *CALAMARI FRITTI*

*TRADITIONAL FRIED CALAMARI SERVED WITH MARINARA SAUCE... 14.95*

### *CEVICHE*

*A CHILLED COMBINATION OF SHRIMP, SCALLOPS, OCTOPUS, AND CRAB MEAT CURED WITH CITRUS, PLUM TOMATOES, AVACADO AND A HINT OF JALAPENO... 15.95*

### *VONGOLE*

*FRESH LITTLENECK CLAMS STEAMED IN A GARLIC LEMON WHITE WINE BROTH... 16.95*

### *CARPACCIO ALLA NAVONA*

*PAPER THIN SLICES OF FILET MIGNON TOPPED WITH RED ONION, CELERY, REGGIANO CHEESE, HARD-BOILED EGG AND CAPERS SERVED OVER ARUGULA... 14.95*

## INSALATA

### **NAVONA SALAD**

MIXED GREENS TOSSED IN A BALSAMIC VINAIGRETTE...5.95

### **INSALATA MESCALINA**

MIXED FIELD GREENS TOSSED WITH A LIGHT RASPBERRY VINAIGRETTE, MINGLED WITH GORGONZOLA CHEESE AND CARMELIZED WALNUTS...12.95

### **BURRATA CAPRESE**

FRESH BURRATA CHEESE SERVED WITH RIPE TOMATOES, FRESH BASIL, ROASTED RED PEPPERS, DRIZZLED WITH BALSAMIC AND EXTRA VIRGIN OLIVE OIL...14.95

### **INSALATA CESARE**

FRESH ROMANE LETTUCE TOSSED IN A TRADITIONAL CAESAR DRESSING GARNISHED WITH CROUTONS AND SHAVED PARMIGIANO CHEESE...10.95

## LA PASTA

### **GAMBERI VILLA BELLA**

JUMBO SHRIMP SAUTEED WITH PORTABELLA MUSHROOMS, SUN-DRIED TOMATOES IN A GARLIC AND EXTRA VIRGIN OLIVE OIL SAUCE, SERVED OVER ANGEL HAIR PASTA...26.95

### **RAVIOLI BOLOGNESE**

SPINACH AND CHEESE RAVIOLI TOPPED WITH A TRADITIONAL HOMEMADE BOLOGNESE SAUCE, GARNISHED WITH A DOLLOP OF RICOTTA CHEESE...22.95

### **RIGATONI PISELLI**

RIGATONI PASTA TOPPED WITH CHICKEN, PANCETTA, ONIONS AND PEAS IN A TOMATO VODKA CREAM SAUCE ...22.95

### **SUNDAY SAUCE**

MARCO'S MAMMAS MEATBALLS, SAUSAGE AND BRACIOLE, SLOW COOKED IN OUR HOMEMADE MARINARA, SERVED OVER PENNE PASTA ... 26.95

### **ZUPPA DI PESCE**

TRADITIONAL SEAFOOD STEW WITH SHRIMP, SCALLOPS, CLAMS AND MUSSELS. SLOW COOKED IN A LIGHT TOMATO-SEAFOOD BROTH AND SERVED OVER LINGUINE PASTA... 31.95

## MAIN COURSE

### *POLLO FRANCESE*

*BREAST OF CHICKEN DIPPED IN A LIGHT EGG BATTER THEN SAUTEED, SERVED IN A WHITE WINE LEMON BUTTER SAUCE...22.95*

### *POLLO PARMIGIANO*

*BREADED BONELESS CHICKEN BREAST TOPPED WITH MELTED MOZZARELLA CHEESE AND MARINARA SAUCE SERVED OVER SPAGHETTI ...22.95*

### *VITELLO MODENESE*

*MEDALLIONS OF VEAL SAUTEED WITH WILD MUSHROOMS IN A GARLIC DEMI-GLACE SAUCE, TOPPED WITH FRESH MOZZARELLA CHEESE...26.95*

### *SALMONE IN PANKO*

*BAKED FILET OF ATLANTIC SALMON COATED IN JAPANESE BREAD CRUMBS, DRIZZLED WITH TANGY WASABI AND CREAMY DIJONAISE SAUCE... 26.95*

### *CERNIA ALLA FIORENTINA*

*FILLET OF GROUPER DIPPED IN A LIGHT EGG BATTER THEN SAUTEED, TOPPED WITH PLUM TOMATOES, CAPERS AND A GARLIC WHITE WINE SAUCE SERVED OVER SPINACH...28.95*

### *FILLETO DI MANZO BAROLOSE*

*10 OZ CENTER CUT FILET MIGNON SERVED IN A BAROLO WINE SAUCE...34.95*

### *GRANCHIO MARYLAND*

*DELICATELY SAUTEED MARYLAND CRAB CAKES, SERVED OVER CREAMY RISOTTO AND GRILLED ASPARAGUS, TOPPED WITH A LEMON CHARDONNAY SAUCE...26.95*

### *LOMBATA MAIALE*

*GRILLED THICK CENTER CUT PORK CHOP, TOPPED WITH BELL PEPPERS, ONIONS AND A GARLIC BALSAMIC DEMI-GLACE SAUCE, SERVED OVER ITALIAN FRIES...29.95*

### *CAPPA SANTA VOLPI*

*PAN SEARED SEA SCALLOPS IN A CHAMPAGNE CREAM SAUCE, DRIZZLED WITH PORT WINE REDUCTION AND SERVED OVER SAUTEED SPINACH...28.95*