

# *Antipasti*

*(Appetizers)*

## **COZZE E VONGOLE**

PEI mussels and New England clams sautéed in garlic, oregano and bay leaves in a red or white sauce 19.99

## **VONGOLE AL FORNO**

Clams baked with signature stuffing topped with slivers of Italian bacon 14.99

## **ANTIPASTO ALL' ITALIANA**

Thinly sliced prosciutto, soppressata and artisanal provolone cheese studded with artichoke hearts, olives then drizzled with imported olive oil 16.99

Imported anchovies available (2.00)

## **FUNGHI TRIFOLATI**

Mushrooms sautéed with garlic and extra virgin olive oil 12.99

## **ANTIPASTO DI MARE DELLA CASA**

Calamari and octopus salad dressed with imported olive oil, balsamic vinegar and kalamata olive garnish 20.99

## **ZUPPA DI COZZE DELLA CASA**

Black mussels house style poached in a white wine sauce or red sauce with fine herbs 14.99

## **FUNGHI RIPIENI**

Mushrooms stuffed with Italian sweet sausage, herbed breadcrumbs and sherry wine sauce 14.99

## **LUMACHE ALLA PARIGINA**

Escargots bourguignonne 14.99

## **PROSCIUTTO E MELONE**

Parma ham thinly sliced with seasonal melon 12.99

## **PASTA E FAGIOLI**

Savory pasta and bean soup 12.99

## **FRITTURA DI CALAMARI**

Fried calamari served with marinara dipping sauce 19.95

# *Insalate*

*(Salads)*

## **INSALATA CAPRESE**

Red ripe tomatoes with fresh mozzarella slices 15.99

## **INSALATA DELLA CASA**

House salad 9.99

## **INSALATA PRIMAVERA**

Tomatoes and oregano with seasoned vinaigrette 8.99

## **INSALATA ALLA CESARE**

Crisp romaine hearts tossed in a classic Caesar dressing cheese and savory croutons 14.99 for two; 9.99 for one

Imported anchovies available (2.00)

# *Paste & Risotti*

*(Pasta and Rice Dishes)*

## **LASAGNA AL FORNO DELLA CASA**

Creamy ricotta, parmigiano and romano cheeses layered with ribbons of pasta, ground beef and traditional Bolognese sauce then baked to perfection 22.99

## **TORTELLINI AI FORMAGGI**

Tossed in a light pink vodka sauce 22.99

## **SPAGHETTI ALL' AMATRICIANA**

Spaghetti with richly flavored tomato-onion-Italian bacon sauce and sharp parmigiano cheese 19.99

## **SPAGHETTI ALLA CARBONARA**

Spaghetti with a silky sauce of eggs, parmigiano cheese, pancetta and white wine 19.99

## **RAVIOLI AL FORMAGGIO**

Ricotta ravioli served with your choice of house marinara or traditional bolognese sauce 19.99

## **SPAGHETTI ALLE VONGOLE**

Spaghetti al dente, a medley of New England and imported clams tossed with oregano, parsley and garlic in a red or white sauce 24.99

## **FETTUCCINE BOLOGNESE**

Fettuccine with traditional veal, beef and pork based tomato sauce 22.99

## **GNOCCHI ALLA NAPOLETANA**

Potato pasta pillows with light marinara and melted mozzarella 18.99

## **RIGATONI ALL' ARRABBIATA**

Rigatoni with spiced tomato or white sauce 18.99

## **FETTUCCINE ALL' ALFREDO**

Fettuccine al dente tossed with cream, egg yolk and imported Italian cheese 22.99

## **LINGUINE AI FRUTTI DI MARE**

Linguine al dente smothered with succulent shrimp and scallops, tender calamari, PEI mussels and New England clams simmered in Saraceno's signature marinara 29.99

## **RISOTTO ALLA PESCATORA**

Mussels, clams, scallops, shrimp and calamari 29.99

## **RISOTTO CON FUNGHI**

Mushrooms, saffron and imported romano cheese 21.99

## **SPAGHETTI MARINARA**

Spaghetti with plum tomato sauce seasoned with fine herbs 15.99

Before placing your order, please advise your server if anyone in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## *Piatti di Pollo*

*(Chicken Dishes)*

### **PETTI DI POLLO AL MARSALA**

Chicken breasts sautéed in Marsala wine with ham and mushrooms 22.99

### **POLLO ALLA CACCIATORE**

Chicken sautéed with onions, peppers and mushrooms in a marinara sauce 22.99

### **POLLO VERDICCHIO**

Chicken breast sautéed with onions, mushrooms, peas and artichoke hearts in a Verdicchio wine sauce 23.99

### **POLLO IN CARROZZA**

Chicken breast egg battered, sautéed and topped with fresh mozzarella cheese and white wine sauce 22.99

### **POLLO PICCATA**

Lightly floured chicken breast with capers and lemon in a white wine sauce 22.99

### **POLLO ALLA PARMIGIANA**

Floured, sautéed chicken cutlet sauced with marinara then topped with melted mozzarella 22.99

### **PETTI DI POLLO AL VINO BIANCO**

Chicken breasts sautéed in white wine 22.99

### **POLLO ALLA PUTTANESCA**

Lightly floured chicken cutlet with diced eggplant, capers and olives in a light marinara 23.99

## *Piatti di Vitello*

*(Veal Dishes)*

### **COTOLETTE DI VITELLO AL MARSALA**

Veal scaloppini sautéed in Marsala wine with ham in a mushroom sauce 24.99

### **SALTIMBOCCA ALLA ROMANA**

Veal scaloppini with prosciutto and fine herbs in a white wine sauce 24.99

### **VITELLO ALLA PIZZAIOLA**

Scaloppini of veal sautéed in Saraceno's signature marinara and spiced with a hint of crushed red pepper. Served with olive oil roasted potatoes and vegetables 24.99

### **VITELLO IN CARROZZA**

Veal scaloppini egg battered, sautéed and topped with fresh mozzarella cheese and white wine sauce 24.99

### **VITELLO PICCATA**

Lightly floured veal scaloppini with capers and fresh lemon in a white wine sauce 24.99

### **VITELLO ALLA FRANCESE**

Veal scaloppini egg battered and sautéed in a lemon, butter and white wine sauce 24.99

### **VITELLO ALLA PUTTANESCA**

Lightly floured veal scaloppine sautéed with diced eggplant, capers and olives in light marinara 24.99

### **VITELLO ALLA CACCIATORE**

Veal scaloppini sautéed with onions, peppers and mushrooms in a marinara sauce 24.99

### **VITELLO ALLA PARMIGIANA**

Thin slices of floured and sautéed veal sauced with marinara, then topped with melted mozzarella 24.99

# *Piatti di Gamberi*

*(Shrimp Dishes)*

## **GAMBERI SCAMPI**

Jumbo shrimp sautéed in olive oil and garlic with a hint of butter and white wine served over a bed of linguine al dente 25.99

## **FRITTURA DI GAMBERI**

Lightly battered fried jumbo shrimp 25.99

## **GAMBERI ALLA LUCIANA**

Shrimp sautéed in olive oil in a house marinara served on a bed of linguine al dente 25.99

## **GAMBERI ALLA CACCIATORE**

Jumbo shrimp sautéed with onions, peppers and mushrooms in a light tomato sauce 26.99

## **GAMBERI ALLA CARBONARA**

Jumbo Shrimp tossed with cream, sautéed onion and Italian bacon served over linguini 26.99

# *Specialità dello Chef*

*(Specialties of the Chef)*

## **ARAGOSTA ALLA GRIGLIA**

Grilled lobster 39.00

## **MELANZANE ALLA PARMIGIANA**

Thin slices of floured and sautéed eggplant sauced with marinara, then topped with melted mozzarella 19.99

## **FRITTO MISTO ALLA SARACENO**

Traditional fried Italian seafood platter with calamari, shrimp and scallops 29.99

## **SOGLIOLA MEUNIERE**

Filet of sole egg battered and sautéed with lemon and butter 22.99

## **POLPETIELLI AFFOGATI**

Baby octopus simmered with capers, olives and fresh cherry tomatoes in red sauce 22.99

## **ZUPPA DI PESCE**

Cioppino with little necks, mussels, calamari, shrimp, lobster and scallops in a fragrant seafood broth with a touch of tomato, pinch of saffron and medley of fine herbs 42.99

## **ARAGOSTA BOLLITA**

Boiled lobster served with olive oil roasted potatoes and vegetables 39.00

## **ARAGOSTA FRA' DIAVOLO**

Lobster sautéed with onions and fresh cherry tomatoes finished with a spicy red sauce served with linguine al dente 42.00

## **BISTECCA ALLA FIORENTINA**

Choice hand cut 12 oz Angus sirloin seasoned with sea salt, freshly ground pepper and broiled to your liking. Served with olive oil roasted potatoes and vegetables 32.99