

## Antipasti

**Calamari Fritta** Lightly battered & deep-fried

**Fried Calamari via Postino** fried calamari tossed with gorgonzola & hot peppers

**Clams Casino Wellfleet** little necks topped w/ casino butter & bacon

**Mozzarella en Carrozza** Mozzarella, layered between sliced bread and deep fried -Marinara sauce

**Hot Antipasto for 2** Fried Calamari, stuffed mussels, clams casino, mozzarella en carrozza & grilled shrimp

**Grilled Eggplant Pyramid** Layered with roasted peppers & tomatoes, spinach & fresh mozzarella

**Artichokes Roberto** Artichoke Hearts, lightly battered, garlic- lemon - butter sauce

**Tomato & Mozzarella Brushetta**

grape tomatoes, fresh mozzarella, extra virgin olive oil, on toasted ciabiatta bread

## Insalata

**Insalata Caprice a la Zia**

Fresh mozzarella, prosciutto di Parma tomatoes, roasted peppers, olive oil & balsamic

**Aunt Merlina** Mixed greens, bleu cheese, carrot sticks, house vinaigrette dressing

**Spinach e' Noce**

Baby spinach, sun dried cranberries, walnuts, almonds, apples & shaved Asiago. Raspberry vinaigrette

**Caesars Salad** Romaine, croutons, classic Caesar dressing-shaved Parmigiana

**Apple Walnut Salad** Mixed greens - bleu cheese - apples - Candied walnuts.

**Grandfather Salad** Spinach, Gorgonzola, bacon & Tomato Salad, olive oil & vinegar

**Pasta (all Pasta is House made)**

**Tuscan Rigatoni**

Sausage, prosciutto, escarole, garlic, white beans, olive oil-touch of cream & Asiago

**Paglio Fieno (1249 Classic)**

Green & white angel hair pasta, prosciutto, peas, Cream, Parmigiana Regginata

**Fettuccini Carbonara con Rabe (Cousin John Favorite)**

Bacon, caramelized onions, black pepper, broccoli rabe, olive oil & cheese

**Cavetelli a la Toscana** Cavetelli - sausage - broccoli di rabe - Tuscan beans - olive oil & garlic

**Cavetelli Pomodoro ("Krista's Favorite")** whole plum tomato basil sauce

**Jumbo Ravioli** Our house made ravioli. Variety changes

**Rigatoni ala Vodka** Caramelized onions, plum tomatoes, vodka splash of cream

Add grilled jumbo shrimp Grilled chicken Grilled scallops

**Flelida's chicken alla Parmigiana**

Cutlet topped with tomato, Fontina & fresh mozzarella cheese, plum tomato sauce

**Chicken Carciofa** Chicken breast sautéed with artichoke hearts, Mushrooms- brown sauce

**Chicken Roberto (created especially for Robert)**

*Cutlet, mushrooms, Marsala sauce on a bed of Fettuccini with cream & parmigan*

**Chicken alla Fiorentina**

*Angle hair pasta tossed with sautéed chicken, spinach, mushrooms, sun dried tomatoes, fresh basil in a white wine lemon butter sauce*

**Veal Sophia Loren (Robert's creation)**

*Veal cutlet, eggplant, spinach, angel hair pasta. Special pink sauce*

**Veal Cutlet Milanese**

*topped with field greens diced fresh mozzarella, tomatoes. Lemon vinaigrette*

**Veal Marsala or Francaise**

*Veal Alla Parmigiana Breaded veal cutlet topped with fresh mozzarella. Marinara sauce*

*Pork Chop Valdastano Thick chop stuffed w. Prosciutto di Parma. Fontina cheese. Marsala sauce*

*Cowboy Rib Eye Steak Angus Extra thick cut smothered w/ fried onion crisps*

**Scampi Aldo (1249 Style)**

*Jumbo Shrimp baked w/garlic, lemon, butter & breadcrumbs*

**Shrimp Scamp**

*Jumbo Shrimp Sautéed with Garlic, white beans, prosciutto-over angel hair*

**Shrimp Francaise**

*Jumbo Shrimp Lightly Battered, lemon, butter, white wine sauce over Fettuccini*

**Crispy – Skin Salmon with roasted tomatoes**

*Fresh Atlantic salmon, Pan seared over mixed greens. Drizzled with lime juice & olive oil*

**“Salmon Roberto”**

*Baked fresh Atlantic salmon crabmeat stuffing. Lemon white wine butter sauce.*

**Scallops w/ Wilted Spinach & Arugula**

*Large sea scallops pan seared w/ wilted garlicky spinach & arugula on a bed of fettuccini*

**Tagliatelle con scallops sugo di Aglio e Pomodoro**

*Large sea scallops, plum tomatoes, spinach, garlic & olive oil over fettuccini*

**Rigatoni Fruitti di Mare**

*Large tubular pasta - calamari - shrimp - mussels- scallops, clams. Olive oil, garlic, plum tomato sauce*

