

~Antipasti Freddi e Caldi~
~Hot and Cold Appetizers~

Pomodoro e Mozzarella \$8.95

Tomato and Mozzarella

Prosciutto e Melone \$9.95

Prosciutto and Melon

Carpaccio di Manzo \$10.95

*Beef Carpaccio with Parmigiano
and Arugula*

Zuppetta di Cozze e Vongole \$10.50

*Sauteed Clams and Black Mussels
with Garlic, White Wine and Tomato*

Frittura Mista \$9.95

Fried Calamari and Zucchini

~Zuppe e Insalate~

~Soups~

Zuppa del Giorno \$4.50

Soup of the Day

Minestrone Genovese \$4.95

Mixed Vegetable Soup with Pasta and Pesto

~Salads~

Caesar Salad \$6.95

Chicken Caesar Salad \$9.95

House Salad \$7.95

*Mixed Green Salad with Tomato,
Onion, Olives and Cucumber*

Tonno Salad \$9.95

*Romaine Salad with Tuna, Black Olives,
Capers and Sun Dried Tomatoes*

Granchio Salad \$12.95

*Baby Green Salad, Cucumbers, Crabmeat,
Avocado, and Red Onions*

Steak Salad \$13.50

*Arugula, Cherry Tomatoes, and
Grilled Sliced Sirloin Steak*

Spring Salad \$13.95

*Mixed Baby Greens Salad with Shaved
Parmigiano Cheese, Fresh Mozzarella, and
Cherry Tomatoes with Chicken or Salmon*

Watercress Salad \$10.95

*Watercress with Prosciutto, Asiago Cheese,
Pine Nuts, and Raisins in Extra Virgin Olive
Oil and Balsamic Dressing*

Le Golosita \$14.50

Watercress, Radicchio, Olives and Grilled Shrimp wrapped in Prosciutto

~Panini Sandwiches~

~Cold~

Bresaola \$10.95

Dill Bread with Cured Beef, Stracchino Cheese and Tomato

~Hot~

Caprino \$10.95

*Anchovy Bread with Goat Cheese,
Prosciutto and Grilled Zucchini*

Controfiletto \$12.95

*Onion Bread with Asiago Cheese, Sliced NY
Steak, Tomato and Lettuce*

Pancetta \$12.50

*Pancetta Bread with Grilled Eggplant, Fontina Cheese
and Lettuce*

~Classic Ciabatta Bread Panini~

Eggplant Parmigiana \$9.50

Veal Parmigiana \$9.95

Meatball Parmigiana \$8.50

Chicken Parmigiana \$9.50

Sausage and Peppers \$8.50

~Focaccia Sandwiches~

~Cold~

Provolone and Cured Salami \$9.50

Prosciutto, Mozzarella and Lettuce \$9.50

~Hot~

Brie, Grilled Eggplant and Tomatoes \$9.50

Camogli \$9.50

Italian Ham, and Fresh Mozzarella Cheese

Vegetarian \$10.50

*Grilled Eggplant, Zucchini, Tomato, Lettuce
and Onion*

~Hot Toasted Sandwiches~

Cooked Italian Ham and Mozzarella served on Toasted Bread \$8.50

Speck, Fontina Cheese, and Grilled Eggplant served on Toasted Bread \$8.50

Fresh Mozzarella, Artichokes, and Tomatoes served on Toasted Bread \$8.50

Prosciutto, Tomatoes, and Fresh Mozzarella served on Toasted Bread \$8.50

Italian Ham, Brie Cheese, and Grilled Zucchini served on Toasted Bread \$8.50

~Gourmet Pizza~

Napoletana \$11.95

Tomato, Mozzarella and Oregano

Pizza Margherita \$11.95

Fresh Mozzarella Cheese, Tomato and Basil

Vegetarian \$12.50

Pizza with Grilled Vegetables

Al Gorgonzola Bianca o Rossa \$11.95

Gorgonzola Cheese with White or Red Sauce

Al Salame Piccante \$12.50

Pepperoni Pizza

Prosciutto e Funghi \$13.50

Prosciutto, Mushroom, Cheese and Tomato

Pizza al Pesto \$12.50

Pizza with Pesto, Mozzarella and Tomato

Sicilan \$12.50

Sicilian Style Pizza

Quattro Stagioni \$13.50

Tomato, Mozzarella, Ham, Mushroom, Artichoke and Black Olives

Della Nonna \$11.50

Grandmother's Special Sauce, Fresh Tomatoes, and Mozzarella

Extra Toppings \$1.50 each

~ Large Pizza~

Naples \$16.50 ~ *Tomato Sauce and Mozzarella*

Margherita \$16.50 ~ *Fresh Tomato, Mozzarella, Fior di Latte and Basil*

Grand Dame \$17.50 ~ *Fresh Tomato and Mozzarella*

Sicilian Style \$19.95 ~ *Fresh Tomato, Oregano, Parmigiano and Mozzarella Cheese*

Le Golosita Pizza \$22.50 ~ *Tomato Sauce, Fresh Tomatoes, Prosciutto, Mushroom, Sausage,*

Pepperoni, Roasted Bell Peppers, Grilled Vegetables and Mozzarella Cheese

~Extra Toppings~

Pepperoni, Roasted Bell Peppers, Mushroom, Prosciutto, Sausage, and Grilled Vegetables

For one additional topping \$2.50

Any additional toppings add \$1.50

~Le Paste e Risotto~

~Pasta and Rice~

Fettuccine Alfredo with Chicken \$14.50

Fettuccine with Meat Sauce \$10.00

Spaghetti with Meatballs \$10.00

Penne with Vodka \$12.50

Linguine Vongole \$14.95

Linguine with Red or White Clam Sauce

Ravioli Rosa \$11.95

Homemade Cheese Ravioli with Tomato and Cream

Fettuccine with Tomato and Basil \$12.95

Spaghetti with Meat Sauce \$10.00

Lasagna Emiliana \$12.50

Maccheroni and Cheese \$10.95

Cappellini Sorrentina \$12.95

Angel Hair with Fresh Mozzarella and Basil

Linguine Diavola \$14.50

Linguine with Shrimp in a Spicy Tomato Sauce

~Secondi Piatti~

~Entrees~

Eggplant Parmigiana \$11.95

Served with a side of Spaghetti with Tomato Sauce

Chicken Parmigiana \$12.95

Served with a side of Spaghetti with Tomato Sauce

Veal Parmigiana \$17.95

Served with a side of Spaghetti with Tomato Sauce

Saltimbocca alla Romana \$17.95

Veal Scallopini topped with Sage and Pancetta in a White Wine Sauce

Grilled Beef Tenderloin \$18.50

Grilled Filet Mignon served with Watercress, Parmigiano Cheese and Pine Nuts

Fracosta di Manzo \$18.50

Grilled Sirloin Steak served with Arugula

Sogliola alla Mugnaia \$15.50

Fillet of Sole with White Wine, Butter and Lemon

Salmone Griglia \$15.95

Salmon fillet, grilled and served with Lemon, Olive Oil, Sun Dried Tomatoes and Garlic Dressing

Uccelletto di Spada \$16.95

Sliced Swordfish, sauteed with White Wine, Mushrooms, Black Olives and Pine Nuts

~Le Golosita ' Childrens Menu~

Under 12 Years of Age

Pollo Fritto con Patate \$9.95

Chicken Fingers with Fries

Spaghetti with Meatballs \$9.95

Spaghetti with Meatballs

Chicken Parmigiana \$9.95

*Served with a side of Spaghetti with Tomato
Sauce*

Raviola Rosa \$9.95

*Homemade Cheese Ravioli with Tomato
Cream*

Selection of Pizza Slices for Children

\$3.00 per Slice

~Wines by the Glass~

White

<i>1001 Rotari Brut</i>	<i>\$8.50</i>
<i>2001 Pinot Grigio</i>	<i>\$8.00</i>
<i>2006 Chardonnay Frei Brothers</i>	<i>\$8.00</i>
<i>2007 White Zinfandel Beringer</i>	<i>\$5.00</i>
<i>2008 Riesling Chateau St. Michelle</i>	<i>\$6.00</i>
<i>2009 Pinot Grigio Terrazzo</i>	<i>\$5.00</i>

Red

<i>3000 Chianti Poggio Basso</i>	<i>\$8.00</i>
<i>3002 Merlot Vignetti Pittaro</i>	<i>\$6.00</i>
<i>3004 Cabernet Sauvignon Gundlach Bundschu</i>	<i>\$8.00</i>
<i>3006 Pinot Noir Avila</i>	<i>\$8.00</i>
<i>3007 Merlot Terrazzo</i>	<i>\$5.00</i>

~Antipasti Freddi~

~Cold Appetizers~

Pomodoro e Mozzarella \$10.95

Tomato and Mozzarella

Prosciutto e Melone \$11.50

Prosciutto di Parma and Melon

Afettati Misti \$12.50

Assorted Italian Cold Cuts

Carpaccio di Manzo \$12.95

Beef Carpaccio with Reggiano and Arugula

Gamberi al Vapore \$13.95

Jumbo Shrimp Cocktail

~Antipasti Caldi~

~Hot Appetizers~

Frittura Mista \$10.95

Fried Calamari and Zucchini

Frittelle di Melanzane \$9.95

Fried Eggplant in a Spicy Tomato Sauce

Bruschetta Calda \$9.95

Tomato and Mozzarella Bruschetta

Calamari Diavola \$11.95

Sauteed Calamari with Garlic, Capers, and Bell Peppers in a Spicy Tomato Sauce

Zuppetta di Cozze e Vongole \$12.50

Sauteed Clams and Black Mussels with Garlic, White Wine and Tomato

Zuppetta di Gamberi \$12.50

Baby Shrimp with Garlic, White Wine, and Tomatoes, served with Toasted Bread

~Zuppe~

Soup

Zuppa del Giorno \$5.95

Soup of the Day

Minestrone Genovese \$6.50

Mixed Vegetable Soup with Pasta and Pesto

~Side Dishes~

Roasted Potatoes, French Fries, and Fresh Vegetables of the Day \$4.50

~Insalate~

~Salads~

Caesar Salad \$8.95

House Salad \$8.95

Mixed Green Salad with Tomato, Onions, Olives and Cucumbers

Chicken Caesar Salad \$10.95

Watercress Salad \$12.95

Watercress with Prosciutto, Asiago Cheese, Pine Nuts, and Raisins, with an Extra Virgin Olive Oil and Balsamic Dressing

Spring Salad \$13.95

Mixed Greens with Salmon or Chicken, Shaved Parmigiano Cheese, and Cherry Tomatoes

Granchio Salad \$12.95

Crab Salad with Baby Greens, Cucumbers, Avocado and Red Onions

Tonno Salad \$13.95

Romaine Salad with Tuna, Black Olives, Capers, and Sun Dried Tomatoes

Arugula Salad \$13.50

Served with Cherry Tomatoes, and Grilled Sliced NY Steak

Le Golosita \$14.50

Watercress, Radicchio, Arugula, Cherry Tomatoes, Olives, and Shrimp wrapped in Prosciutto

~Gourmet Pizza~

Napoletana \$11.95

Tomato, Mozzarella and Oregano

Pizza Margherita \$11.95

Fresh Mozzarella Cheese, Tomato and Basil

Vegetarian \$12.50

Pizza with Grilled Vegetables

Al Gorgonzola Bianca o Rossa \$11.95

Gorgonzola Cheese with White or Red Sauce

Al Salame Piccante \$12.50

Pepperoni Pizza

Prosciutto e Funghi \$13.50

Prosciutto, Mushroom, Cheese and Tomato

Pizza al Pesto \$12.50

Pizza with Pesto, Mozzarella and Tomato

Sicilan \$12.50

Sicilian Style Pizza

Quattro Stagioni \$13.50

Tomato, Mozzarella, Ham, Mushroom, Artichoke and Black Olives

Della Nonna \$11.50

Grandmother's Special Sauce, Fresh Tomatoes, and Mozzarella

Extra Toppings \$1.50 each

~ Large Pizza~

Naples \$16.50 ~ Tomato Sauce and Mozzarella

Margherita \$16.50 ~ Fresh Tomato, Mozzarella, Fior di Latte and Basil

Grand Dame \$17.50 ~ Fresh Tomato and Mozzarella

Sicilian Style \$19.95 ~ Fresh Tomato, Oregano, Parmigiano and Mozzarella Cheese

Le Golosita Pizza \$22.50 ~ Tomato Sauce, Fresh Tomatoes, Prosciutto, Mushroom, Sausage, Pepperoni, Roasted Bell Peppers, Grilled Vegetables and Mozzarella Cheese

~Extra Toppings~

Pepperoni, Roasted Bell Peppers, Mushroom, Prosciutto, Sausage, and Grilled Vegetables

For one additional topping \$2.50

Any additional toppings add \$1.50

~Le Paste e Risotto~

~Pasta and Rice~

Fettuccine Pomodoro e Basilico \$14.50

Fettuccine with Tomato Sauce and Basil

Maccheroni al Formaggio \$11.95

Baked Maccheroni and Cheese

Spaghetti con Polpetta \$11.95

Spaghetti with Meatballs

Fettuccine al Ragu \$13.50

Homemade Fettuccine with Meat Sauce

Penne alla Vodka \$13.50

Penne with Pink Vodka Sauce

Fettuccine alla Panna con Pollo \$15.50

Fettuccine Alfredo with Chicken

Linguine alle Vongole Bianche o Rosse \$15.95

Linguine with Clams in a Red or White Sauce

Linguine Diavola con Gamberi \$16.50

Linguine sauteed with Shrimp in a Spicy Tomato Sauce

Pappardelle ai Frutti di Mare \$16.95

Homemade Pasta with Clams, Mussels, Baby Shrimp, Scallops and Calamari in Tomato Sauce

Ravioli Rosa \$13.50

Homemade Cheese Ravioli with Tomato Cream Sauce

Cappellini alla Sorrentina \$14.95

Angel Hair Pasta with Tomato Sauce, Fresh Mozzarella and Basil

Taglierini all'Astice \$16.95

Homemade pasta with Lobster in Tomato Sauce

Taglierini Gamberi e Asparagi \$16.95

Homemade Pasta sauteed with Baby Shrimp, Cherry Tomatoes, and Asparagus

Risotto ai Porcini \$14.95

Porcini Mushroom Risotto

Risotto alla Parmigiana \$16.95

Parmigiano Chesse Risotto

~Secondi Piatti~

Entrees

Meat and Poultry

Melanzane alla Parmigiana \$15.50

Eggplant Parmigiana served with side of Spaghetti with Tomato Sauce

Petto di Pollo alla Parmigiana \$15.50

Chicken Parmigiana served with side of Spaghetti with Tomato Sauce

Cotoletta alla Parmigiana \$18.95

Veal Parmigiana served with side of Spaghetti with Tomato Sauce

Saltimbocca alla Romana \$18.95

Veal Scaloppini topped with Sage and Pancetta in a White Wine Sauce

Petto di Pollo Valdostana \$15.95

Chicken Breast filled with Fontina Cheese and served on Fontina Cheese Fondue

Medaglioni di Manzo al Barolo \$19.50

Filet Mignon Medallions, Pan Seared in a Barolo Wine Sauce

Fracosta di Manzo alla Griglia \$19.50

Grilled Sirloin Steak served with Arugula and Cherry Tomatoes

Fish

Sogliola alla Mugnaia \$16.50

Dover Sole fillet with White Wine, Butter and Lemon

Branzino ai Capperi \$17.95

Mediterranean Sea Bass fillet with White Wine and Capers

Spada al Salmoriglio \$17.95

Swordfish grilled and served with Extra Virgin Olive Oil, Lemon Juice, Parsley, Oregano and Garlic

Salmon alla Griglia \$16.95

Salmon fillet, grilled with Lemon, Olive Oil, and Garlic Dressing

Uccelletto di Spada \$17.95

Sliced Swordfish, sauteed with White Wine, Mushrooms, Black Olives and Pine Nuts

~Le Golosita' Childrens Menu~

Under 12 Years of Age

Pollo Fritto con Patate \$9.95

Chicken Fingers with Fries

Spaghetti with Meatballs \$9.95

Chicken Parmigiana \$9.95

Served with a side of Spaghetti with Tomato Sauce

Ravioli Rosa \$9.95

Homemade Cheese Ravioli with Tomato Cream

Selection of Pizza Slices for Children

\$3.00 per Slice

~Wines by the Glass~

White

<i>1001 Rotari Brut</i>	<i>\$8.50</i>
<i>2001 Pinot Grigio</i>	<i>\$8.00</i>
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Red

<i>3000 Chianti Poggio Basso</i>	<i>\$8.00</i>
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<i>3006 Pinot Noir Avila</i>	<i>\$8.00</i>
<i>3007 Merlot Terrazzo</i>	<i>\$5.00</i>

*~Dalla Rosticceria~
~From the Rotisserie~*

Roasted Chicken \$8.95

Boneless Roasted Pork Loin \$8.95

Roasted Turkey \$8.95

Roasted Sirloin of Beef \$10.95

Roasted Ribeye of Beef \$11.95

Swiss Chard Cake \$5.95

Rice Cake \$4.50

Green Bean Polpettone \$4.50

Meatloaf \$8.95

Butternut Squash Cake \$4.50

Artichoke Cake \$5.50

Mixed Stuffed Vegetables \$5.50

Rice Arancini \$3.95

Potato Croquettes \$3.95

Chicken Croquettes \$4.95

Garlic Mashed Potatoes \$3.95

Creamed Spinach \$4.50

Please be advised that we need at least 24 hours notice for Catering Party Menus.
Thank you.

~Dessert & Gelato Menu~

<i>Black Berry Mousse</i>	\$4.75	<i>Raspberry Mousse</i>	\$4.75
<i>Cream Puff</i>	\$3.25	<i>Cheesecake</i>	\$3.50
<i>Apple Tart</i>	\$3.75	<i>Pecan Tart</i>	\$3.50
<i>Strawberry Éclair</i>	\$3.75	<i>Crème Brulee</i>	\$3.50
<i>Hazelnut Mousse</i>	\$4.75	<i>Tuxedo Strawberry</i>	\$2.75
<i>Banana Mousse</i>	\$4.75	<i>Chocolate Éclair</i>	\$3.75
<i>Chocolate Chip Cannoli</i>	\$3.75	<i>Carrot Cake</i>	\$3.50
<i>Lemon Tart</i>	\$3.50	<i>Vanilla Éclair</i>	\$3.75
<i>Strawberry Tart</i>	\$3.75	<i>Tiramisu</i>	\$4.75
<i>Berry Napoleon</i>	\$4.25	<i>Apple Strudel</i>	\$2.50
<i>Napoleon</i>	\$3.75	<i>Lobster Tail with Custard</i>	\$4.75
<i>Mango Mousse</i>	\$4.75	<i>Pistachio Mousse</i>	\$4.75
<i>Opera</i>	\$4.75	<i>Italian Cheesecake</i>	\$4.00
<i>Chocolate Mousse</i>	\$4.75	<i>Fruit Tart</i>	\$4.50

~Gelato Flavors \$8.00 each~

<i>Rice and Saffron</i>	<i>Tiramisu</i>	<i>Malaga</i>
<i>Italian Cream</i>	<i>Vanilla</i>	<i>Zabaione</i>
<i>Gianduiotto</i>	<i>Papaya</i>	<i>Torrone</i>
<i>Hazelnut</i>	<i>Maracuja</i>	<i>Panna Cotta</i>
<i>Chocolate and Chili</i>	<i>Strawberry</i>	<i>Blackberry</i>
<i>Pistachio from Bronte</i>	<i>Basil</i>	<i>Mango</i>
<i>Meringotto</i>	<i>Fig</i>	<i>Liquorice</i>
<i>Cremino</i>	<i>Cherry</i>	<i>Orange</i>
<i>Walnut</i>	<i>Banana</i>	<i>Currant</i>
<i>Stracciatella</i>	<i>Pear Parmigiano</i>	<i>Yogurt</i>
	<i>Fior di Latte</i>	

Affocato al Caffè \$7.50
Espresso Coffee with Cream Gelato

Sorbetto al Limone con Vodka \$11.00
Lemon Sorbet with a shot of Vodka

Frutta Mista con Gelato Fior di Latte \$9.00
Fruit Cup with Heavy Cream Gelato