

~ANTIPASTI~

Crostini con Granchio e Carciofi _____ 11.50
Fresh crabmeat and artichokes blended with a light cream sauce, served on Italian bread topped with mozzarella and oven baked.

Salsiccia e Peperoni _____ 8.95
Mild Italian sausage with roasted red pepper.

La Rustica _____ 10.50
Marinated mushrooms, artichokes, roasted red peppers, fresh mozzarella, prosciutto and soppressata.

Calamari Fritti _____ 8.95
Squid rings lightly battered and deep fried, served with marinara sauce.

Peperoni Arrostiti _____ 7.50
Roasted red peppers.

Mozzarella Fritti _____ 6.50
Strips of mozzarella battered and deep fried, served with marinara sauce.

~ZUPPE~

Lenticchia _____ 5.95
Lentil bean soup with mild Italian sausages and potatoes.

Pasta Fagioli _____ 5.95
Pasta and cannellini bean soup.

Stracciatella _____ 5.95
Cheese tortellini in homemade chicken broth with spinach and egg.

~L'INSALATE~

"Il Tesoro" _____ 12.50
A fresh mesclun mix topped with grilled shrimp and served in our homemade bread.

Cesare con Pollo _____ 9.50
Our Caesar salad topped with grilled chicken

Tonno _____ 12.50
A fresh mesclun mix of greens tossed with grilled tuna, pepperoncini, olives and olive oil.

Caprese _____ 7.50
Our fresh mozzarella with sliced tomatoes, basil and olive oil.

Cesare _____ 6.50
Fresh romaine lettuce with croutons, tossed in our Caesar dressing and topped with grated parmigiano cheese.

Greca _____ 6.50
A mesclun mix with carrots, cucumbers, olives, feta cheese, pepperoncini and anchovies.

~LA PASTA~

Fettuccine Mediterraneo _____ 18.50
Homemade fettuccine with shrimp, scallops and crabmeat in a rose cream sauce.

Fusilli con Pesto e Pollo _____ 16.95
Spiral shaped pasta served in a pesto sauce with grilled chicken breast, mushrooms, onions and cream.

Fettuccine con Gamberetti, Asparagi e Funghi _____ 16.50
Homemade fettuccine served in a rose cream sauce with asparagus, shrimp and mushrooms.

Fettuccine con Ragù di Vitello _____ 16.50
Homemade fettuccine served in a ground veal red sauce with mushrooms and a touch of cream sauce.

Linguine alle Vongole _____ 15.50
Linguine with whole baby clams served in either a marinara or white wine sauce.

Tortellini Tri Colore _____ 15.50
Tri-Colored cheese tortellini with peas, prosciutto and sun-dried tomatoes, served in a rose cream sauce.

Penne Puttanesca _____ 14.50
Penne with olives, capers and anchovies in a marinara sauce.

Ravioli di Carne _____ 13.50
Pillows of pasta stuffed with meat, served in either a red sauce or a light cream sauce.

Penne con Salsiccia _____ 13.50
Penne with sliced mild Italian sausage served in a marinara sauce.

Penne Arrabiata _____ 12.50
Penne served in a spicy marinara sauce.

Agnolotti di Formaggio _____ 12.50
Pillows of pasta stuffed with ricotta cheese, served either in a red sauce or light cream sauce.

~POLLAME~

Pollo "Il Tesoro" _____ 17.95
Chicken breasts topped with prosciutto, fresh tomato and fresh mozzarella, served in a marsala wine sauce with rosemary and a touch of cream.

Pollo alla Regina _____ 15.95
Chicken breasts with rosemary, garlic and roasted red peppers, served in a lemon wine sauce.

Pollo al Marsala _____ 15.95
Chicken breasts served in a marsala wine sauce with mushrooms.

Pollo alla Parmigiana _____ 13.95
Chicken breasts lightly breaded and topped with tomato sauce and mozzarella.

~All of the above served over a bed of pasta and bread (Substitute vegetable for pasta for \$2.00 extra)~
~A house side salad may be added for \$2.50~

~VITELLO~

Vitello "Il Tesoro" _____ 21.95
Veal medallions with porcini mushrooms, shrimp and artichoke, served in a red wine sauce with a touch of cream.

Vitello dello Chef _____ 20.95
Veal medallions topped with crabmeat and asiago cheese, served in a sherry wine sauce with a touch of cream.

Vitello alla Saltimbocca _____ 18.95
Veal medallions topped with prosciutto and fresh mozzarella cheese, served in a light Madeira wine and sage sauce.

Vitello alla Piccata _____ 16.95
Veal medallions with capers, served in a lemon wine sauce.

Vitello al Marsala _____ 16.95
Veal medallions with mushrooms, served in a marsala wine sauce.

Vitello alla Parmigiana _____ 15.95
Veal lightly breaded and topped with tomato sauce and mozzarella cheese.

~All of the above served over a bed of pasta and bread (Substitute vegetable for pasta for \$2.00 extra)~
~A house side salad may be added for \$2.50~

~DALLA GRIGLIA~

Filetto "Il Tesoro" _____ 24.95
Beef tenderloin medallions chargrilled with a sauce of rosemary, marsala and porcini mushrooms, served with potatoes and vegetable of the day.

Gamberoni _____ 19.95
Jumbo marinated shrimp chargrilled and served over sun-dried tomato risotto.

Salmone _____ 18.95
Filet of marinated salmon chargrilled and served over pesto risotto.

Bistecca _____ 21.95
Rib-Eye steak chargrilled with vermouth sauce on the side and served with potatoes and vegetable of the day.

~LE PIZZE~

“Il Tesoro” _____ 12.95
Fresh scallops, shrimp and mozzarella in a light sauce.

Margherita _____ 9.95
Tomato sauce, mozzarella and basil.

Napoletana _____ 10.95
Anchovies, capers, olives, and mozzarella.

Calabrese _____ 10.95
Sausage, pepperoni and mozzarella.

Siciliana _____ 10.95
Roasted eggplant, sun-dried tomatoes and mozzarella.

Quattro Stagioni _____ 10.95
Mushrooms, prosciutto, olives, artichokes and mozzarella.

Americana _____ 12.95
Onions, green peppers, mushrooms, olives, sausage, pepperoni and mozzarella.

Bianca _____ 9.95
White pizza with romano, parmigiano, fontina and mozzarella cheese and garlic and olive oil.

Fiorentina _____ 11.95
Our white pizza topped with spinach and ricotta.

Abruzzese _____ 10.95
Our white pizza topped with potatoes and rosemary.

~16” pizzas available for carryout only~
~Create your own pizza upon request~
~Fresh mozzarella may be substituted for \$1.50 extra~