

ANTIPASTI

PROVOLETA 7.95

Melted provolone cheese topped with oregano, fresh tomatoes, and a touch of olive oil

CHICKEN EMPANADA 3.00

Homemade pastry, filled with chicken breast, onions, red bell peppers

BEEF EMPANADA 3.00

Homemade pastry, filled with ground top sirloin, cumin, bell peppers, caramelized onions, green olives, and little pieces of hard boiled eggs

VEGETARIAN EMPANADA 3.00

Homemade pastry, filled with a combination of cheese, caramelized onions, oregano, nutmeg and corn

BRUSCHETTA 6.95

Garlic toast topped with fresh tomatoes, basil, garlic, and feta cheese

CAPRESE 8.95

Thinly sliced beef, topped with olive oil, lemon juice, shaved parmesan cheese, and capers

CARPACCIO DI MANZO 9.00

Thinly sliced beef, topped with olive oil, lemon juice, shaved parmesan cheese, and capers

GUAZZETTO 12.95

Sautéed clams and mussels in white wine, olive oil, lemon juice, garlic, and chili flakes served with french bread toast

INSALATE

INSALATA VERDE 5.95

Organic mixed greens, shaved carrots, sliced tomatoes, tossed in the house Italian dressing
 Add split: 1.00

INSALATA DI CESARE 6.95

Fresh romaine tossed in our homemade dressing
 Add split: 1.00

AVOCADO GAMBERETTI 12.95

Open faced avocado, served over fresh greens and dressed in sautéed prawn and rock shrimp in a special pink tuna sauce (warm sauce over greens)

STAR BENE INSALATA 9.95

Fresh mozzarella stuffed with pesto sauce and wrapped in prosciutto. Baked and served over fresh greens

ZUPPA

ZUPPA DI GIORNO 5.95

Please ask you server for the soup of the day

PASTA

RIGATONI AL QUATTRO FORMAGGIO 15.95

Rigatoni in a four cheese sauce with gorgonzola, fontina, provolone, parmigiana, and shredded radicchio
 Add: Chicken—2.00 Prawns—4.00

RIGATONI SPICY CALABRESE 15.95

Rigatoni, Italian sausage, bell peppers, and black olives, tossed in a homemade marinara sauce with dried chili flakes

FARFALLE DELLA NONA SARA 16.95

Bow tie pasta with homemade pesto sauce, and topped with grilled chicken breast

FARFALLE ALLA RUSSA 17.95

Bow tie pasta with fresh & smoked salmon and sautéed onions in a vodka cream sauce

GNOCCHI DI JOAQUINA 15.95

Bow Homemade potato dumplings in your choice of: pesto, creamy gorgonzola or fresh pomodoro sauce
 Add all three sauces: 2.00

RAVIOLI GIARDINO 16.95

Homemade pasta filled with puréed vegetables and ricotta cheese, in a leek and pecan cream sauce

PENNE ALLA SICILIANA 15.95

Penne pasta with eggplant, zucchini, and mushrooms in a rich tomato sauce topped with goat cheese
 Add: Sausage—2.00 Prawns—4.00

SPAGHETTI CARBONARA 15.95

Spaghetti tossed in cream sauce with pancetta, egg yolk, parmigiano and peas

SPAGHETTI PUTANESCA 15.95

Anchovies, capers, black olives and tuna in a spicy tomato sauce

SPAGHETTI ALLA VONGOLE 19.95

Spaghetti and fresh clams in white wine, olive oil, garlic, and fresh tomatoes

SPAGHETTI DI MARE 23.95

Spaghetti tossed with fresh mixed seafood and homemade marinara sauce

FETTUCINE ALFREDO 14.95

Homemade fettucine in a creamy alfredo sauce with a touch of nutmeg and parmigiano reggiano
 Add: Chicken—2.00 Prawns—4.00

FETTUCCINE STEFANIA 17.95

Homemade fettuccine with mushrooms, green peas and smoked prosciutto in a thick cream sauce
 Add: Chicken—2.00 Prawns—4.00

FETTUCCINE BOLOGNESE 18.95

Homemade fettuccine with ground top sirloin in a marinara sauce

FETTUCCINE DIAVOLA 18.95

Mushrooms, tiger prawns, baby shrimp in a light spicy marinara sauce

ENTRÉES

Served with roasted potatoes and vegetables

VITELLO SALTIMBOCA 21.95

Veal sautéed in white wine, sage and olive oil. Topped with prosciutto and fresh melted mozzarella cheese

VITELLO FUNGHI 21.95

Veal slices with mushrooms and marsala wine

VITELLO PICCATA 21.95

Free range veal sautéed in white wine, lemon juice, and capers

POLLO ALLA MELANZANE 19.95

Chicken breast baked in white wine, garlic, basil, and eggplant topped with melted provolone and mozzarella cheese

GAMBERETTI ALLA ARRABIATTA 19.95

Tiger prawns sautéed in a spicy marinara sauce with fresh tomatoes, chili peppers, Italian spices and white wine

SALMONE ALLA GRECA 21.95

Fillet of wild salmon sautéed in white wine, onions, fresh dill, and a

RISOTTO

RISOTTO FRUTTI DI MARE 20.95

Arborio rice sautéed with fresh mixed seafood in white wine, tomatoes, and spinach

RISOTTO DI PAELLA 20.95

Arborio rice sautéed with fresh mixed seafood, sausage, and chicken in a white wine and saffron reduction

SEAFOOD SOUP

ZUPPA DI SERGIO 22.95

Fresh mussels, clams, rock shrimp, prawns, salmon, in a light garlic white wine in marinara sauce. Served with garlic toast

ARGENTINE OPTIONS

Served with roasted potatoes and vegetables

MILANESA ARGENTINA 20.95

Breaded chicken breast topped with melted mozzarella and fresh homemade marinara sauce

PATAGONIA PORK LOIN 22.95

Tender pork loin medallions, rolled and filled with sun-dried tomatoes and asiago cheese, topped with a light sauce, white wine, lemon juice, garlic, fresh oregano and rosemary

CHURRASCO ARGENTINO 26.95

Rib Eye steak grilled, topped with our homemade Argentine chimichurri sauce (garlic, parsley, oregano, white pepper, extra virgin olive oil and vinegar)

KID'S PASTAS

LORENZO'S PASTA 7.00

Farfalle, Rigatoni, Penne or Spaghetti with choice of sauces: Marinara, Pesto, Bolognese, Alfredo or plain with butter
Add: Meatballs or Chicken Breast 2.00

**Ask Your Server About
the Special of the Day**