

ANTIPASTI - APPETIZERS - SMALL PLATES / SHARING

Antipasto Misto	6.5 +	Mozzarella in Carrozza	13
Have it <i>your</i> way. Have fun creating your own antipasto board choosing items from our custom antipasto order sheet. A truly unique antipasto experience starting at \$6.5 per person.		Caprese Salad: Fresh mozzarella layered with tomato, cucumber, kalamata olives, spring mix and Sesto's pesto (Great appetizer for two)	
Oliva Ascolana	12	Lumache al Pesto	11
A delicacy from Mamma Angela's hometown of Ascoli Piceno: Large green olives stuffed with four meats and parmesan cheese then breaded and fried.		Escargot with Sesto's Basil Pesto Genovese	
Olive Miste	6	Cozze al Limone, Rosse al Pomodoro, e Curry all'Annick	13
Olive medley with Italian seasoning		Mussels in a lemon garlic wine sauce, tomato sauce or Annick's Belgian Curry Wine Sauce	
Pane all'aglio	7	Gamberoni all'aglio	13
Garlic Bread		Eight large shrimp sautéed in a white wine, lemon, garlic and butter sauce	
Pane all'aglio e Mozzarella	8	Brie e Lamponi al Forno con Crema al Balsamico	14
Garlic bread with melted mozzarella and tomato sauce		Baked Brie with raspberry and a balsamic glaze drizzle	
Bruschetta Romana	9	Calamari Fritti	13
Toasted bread served with chopped tomatoes, olive oil, garlic and pesto		Fried calamari served with our tomato and caper aioli sauce	
Prosciutto di Parma, Parmigiano Reggiano, Mozzarella Fresca e Pomodori Secchi	12	Calamari alla Veneziana	16
Italian cured ham, parmesan, fresh mozzarella, sundried tomato and kalamata olives with a balsamic glaze		Calamari sautéed with garlic in a light tomato and squid ink sauce	
Burrata al Tartufo Nero e Bresaola	13	Spinaci e Pancetta a l'Aglio e Olio	8
Black Truffle infused Burrata cheese and "Bresaola" cured beef on a bed of arugula with balsamic glaze		Sautéed spinach, pancetta, oil and garlic	
		Salsiccia con Cipolla e Peperone	10
		Sausage, onions and peppers	

CARNE - MEATS

All Entrees include choice of homemade soup or house salad & fresh baked bread. Add to your salad:
Gorgonzola crumbles \$2 Anchovies \$1.50

La Piccata	Creamy Lemon, capers, white wine sauce, served with your choice of fresh linguine, vegetables and potatoes, spinach or broccoli	
	Vitello - Veal	19
	Pollo - Chicken	18
La Marsala	Creamy Marsala wine and mushroom sauce, served with your choice of fresh linguine, vegetables and potatoes, spinach or broccoli	
	Vitello - Veal	19
	Pollo - Chicken	18
	Filetto - Center cut sirloin steak	20
La Parmigiana	Breaded and topped with Napoletana sauce and mozzarella cheese, served with your choice of fresh linguine, vegetables and potatoes, spinach or broccoli	
	Vitello - Veal	19
	Pollo - Chicken	18
Vitello al Nonno Vincenzo		22
	Veal in a white wine sauce with artichokes, roasted red peppers and black olives served with fettuccine	
Fagotto di Vitello		24
	Veal pouch stuffed with sausage, ham, pancetta, mushroom, spinach, and asiago cheese served with angel hair and Napoletana sauce	
Costata di Manzo Senz'ossa Salsa Pomodorini, Cipolla e Chianti Servito con Rigatoni		
	Boneless beef short rib in a cherry tomato, garlic, onions and chianti sauce served over rigatoni	28
Bistecca di manzo "Black Angus" con patatine al tartufu e broccoli		
	Grilled certified black angus 10oz New York strip steak served with truffle fries and broccoli	34
Abbachio Scottadito all'Espresso		32
	Grilled lamb chops with our house espresso rub, sauteed broccoli rabe and roasted potatoes	
Filetto Mignon Salsa al Pepe Verde, Coda D'Aragosta Arrosta e Risotto		45
	Seared 8 oz filet mignon in a brandy cream & green peppercorn sauce, grilled lobster tail & risotto	

There is a four-dollar charge for splitting a meal, which includes a soup or salad and fresh baked bread

FRUTTI DI MARE - SEAFOOD

All Entrees include choice of homemade soup or house salad & fresh baked bread.

Add to your salad:

Gorgonzola crumbles \$2 Anchovies \$ 1.50

Mosselen-Friet alla Annick	20
Mrs. Ramadori's Belgian Mussel Pot and Fries: Mussels in a curry white wine sauce, served with Belgian fries	
Linguine al Pescatore - Bianco o Rosso	22
Clams and mussels in a garlic, white wine and lemon sauce or tomato sauce served over linguine	
Salmone Limone e Miele	22
Salmon filet in a caramelized onion, honey-lemon sauce served with vegetables and roasted potatoes	
Gamberoni Michelina	24
Large shrimp in a garlic lemon wine sauce served with fettuccine	
Misto di Pesce al "Jimmy V" con Fettuccine Integrale	24
Shrimp, scallops and calamari in a light spicy tomato sauce over whole wheat fettuccine	
Cioppino "Zuppa di Pesce" con cozze, vongole, salmone, gamberoni e aragosta	38
Seafood stew containing mussels, clams, salmon, shrimp and lobster in a light tomato broth and served with toasted bread.	
Risotto Milanese con Frutti Di Mare	36
Italian saffron risotto with lobster, shrimp and scallops	
Salmone reale servito con caulilini	38
Salmon stuffed with a pasta medallion filled with scallops, shrimp, lobster and mascarpone on a lemon white wine sauce and served with caulilini.	
Lobster Lorenzo	38
Two 6 oz lobster tails in lemon-butter white wine sauce served with fettuccine in an asiago cream sauce	

CONTORNI - SIDES

Polpette	Homemade meatballs served in our tomato sauce	Two 6	One 3
Salsiccia	Italian sausage served in our tomato sauce		6
Lobster Tail			13
Belgian Fries			4
Sautéed Spinach			4
Broccoli			4
Roasted Potatoes			4
Grilled Eggplant			3
Grilled Zucchini			3
Roasted red Pepper			3

PASTA AL FORNO - OVEN BAKED PASTA

Melanzane alla Parmiggiana - Eggplant Parmesan	18
Fried breaded eggplant layered with tomato sauce and mozzarella, served with linguini	
Lasagna Bolognese - Meat Lasagna	18
Meat filled lasagna in tomato sauce	
Cannelloni di Carne - Meat Cannelloni	18
Meat filled cannelloni in tomato sauce	
Manicotti Ricotta - Cheese Manicotti	18
Cheese filled manicotti in tomato sauce	

PASTA RIPIENA – STUFFED PASTA

Tortellini Formaggio alla Katia	16
Cheese filled tortellini in a vodka tomato cream sauce	
Ravioli di Formaggio Salsa Napoletana	16
Cheese filled ravioli in a classic tomato sauce	
Ravioli di Pollo e Provolone Ravioli alla Salvia	17
Ravioli filled with chicken and provolone cheese in a butter, sage white wine sauce	
Ravioli di Carne Salsa Napoletana	17
Ravioli filled with a blend of four meats, ricotta and parmesan cheese in our Napoletana sauce	
Ravioli di Funghi Salsa Pugliese	17
Ravioli filled with mushroom and cheese in a grilled vegetables and tomato sauce	
Ravioloni di Formaggio Gorgonzola e Pera con Salsa al Zafferano	17
Jumbo ravioli filled with Gorgonzola cheese and pears in a saffron white wine cream sauce	
Ravioli all'Aragosta con Salsa Gamberoni	18
Lobster filled ravioli in a shrimp and garlic cream sauce	

PASTA FRESCA E SUGHI – FRESH PASTA & SAUCES

Mix & match your favorite pasta and sauce. We offer whole wheat, gluten free & other specialty flavored pasta. All our pastas are made fresh for us locally by Tampasta Pasta Company and are available for you to take home.

Spaghetti e Polpette 17 Spaghetti and two meatballs	Pappardelle Amore Mio alla Norcina 20 Pappardelle in a light tomato sauce with porcini mushroom, sausage and a drizzle of truffle oil
Capelli D'angelo Sesto's Pesto 15 Angel Hair in Sesto's Basil Pesto Genovese	Capellini Napoletana 14 Angel hair pasta with our homemade tomato sauce
Spaghetti Aglio e Olio 14 Spaghetti served in an oil and garlic sauce	Rigatoni Bolognese 15 Rigatoni served with our homemade meat sauce
Puttanesca Alla Francesca 16 Spaghetti served in tomato sauce with kalamata olives, capers, anchovies, garlic and roasted red peppers	Penne Arrabbiata 14 Penne served with our spicy tomato sauce
Fettuccine Alfredo 14 Fettuccine served in a traditional Alfredo cream sauce	Pappardelle Mamma Angela 16 Pappardelle served in a white wine cream sauce, capers, mushrooms, ham, Italian sausage and pancetta
Bucatini Amatriciana 16 Bucatini pasta with our sautéed guanciale, pancetta and Napoletana sauce	Gnocchi Gorgonzola 17 Potato gnocchi served in a creamy gorgonzola cheese sauce
Fusilli alla Katia 14 Fusilli served in our tomato cream vodka sauce	Spaghetti Carbonara 14 Traditional sauce made with egg, pancetta and Romano cheese
Penne alla Sesto 16 Penne served in cream sauce with sundried tomatoes, onions, and mushrooms	Risotto Milanese 15 Italian arborio rice with onions, chicken broth and saffron
Linguine Pollo Aglio e Broccoli 17 Chicken, broccoli & pancetta in olive oil & garlic	

ADD: Mozzarella au Gratin **2**, Broccoli **3**, Porcini **3**, Mushroom **2**, Fresh Mozzarella **4**, Scallops **6**, Shrimp **6**, Lobster Tail 5-7oz **13**, Chicken **4**, Sausage **5**, Mixed Vegetable **3**, Spinach **2**, Kalamata Olives **2**, Sundried Tomatoes **2**, Grilled Eggplant **2**, Grilled Zucchini **2**, Roasted Red Pepper **2**, Grilled Artichoke **2**

PIZZA - 12" THIN CRUST

Al Formaggio	Cheese and tomato sauce	13
Margherita	Fresh tomato, fresh mozzarella, Sesto's pesto, fresh basil	14
Sesto's Pesto	Sesto's pesto, arugula, fresh mozzarella	14
Salsiccia	Italian sausage mozzarella and tomato sauce	14
Prosciutto	Tomato sauce, prosciutto, arugula, black olives, mozzarella, gorgonzola	15
Bianca	Bechamel, mozzarella, prosciutto, figs, gorgonzola, arugula	15
Vegetariana	Tomato sauce, mozzarella grilled vegetables, black olives	15

MINESTRA FATTA IN CASA – HOMEMADE SOUP

Minestrone or Soup of the day	Cup 4	Bowl 6
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INSALATE - SALADS

Insalata Del Contadino	house salad	Small 5	Large 8
Romaine, spring mix, tomatoes, cucumbers, black olives, parmesan, house made balsamic vinaigrette			
Insalata Caesar	caesar salad	Small 6	Large 9.5
Romaine, house made croutons, parmesan cheese tossed in our house made Caesar dressing			
Insalata Caesar con Pollo	caesar salad with chicken		13
Romaine, chicken breast, house made croutons, parmesan, house made Caesar dressing			
Insalata Da Sesto	chef antipasto salad		13
Romaine, spring mix, ham, salami, provolone, tomato, cucumber, black olives, balsamic vinaigrette			
Insalata Vegetali	grilled vegetable salad		13
Romaine, grilled zucchini, eggplant, red peppers, artichokes, asiago cheese, black olives, house made balsamic vinaigrette			
Insalata Con Filetto	grilled sirloin steak salad		15
Romaine, spring mix, steak, tomatoes, cucumbers, house made gorgonzola dressing			
Insalata Del Fresca al Pollo	chicken spinach salad		13
Grilled chicken, spinach, gorgonzola cheese, mandarin oranges, toasted almonds, honey, house made balsamic vinaigrette			

CAFFE, TE A BEVANDE



Regular Coffee or Tea				\$3.00
Cappuccino/ Caffe Latte	Hot or Iced			\$6.00
Espresso	Single	\$3.00	Double	\$5.00
Panna Italian Natural Water	0.5 Lt	\$3.50	1 Lt	\$6.00
San Pellegrino Mineral Water	0.5 Lt	\$3.50	1 Lt	\$6.00
San Pellegrino Arranciata, Limonata				\$4.00
Coke/ Diet Coke/ Sprite/ Root Beer				\$2.50
Green Tea / Ice Tea	Regular or Sweetened			\$2.50
Milk				\$2.50
Add flavors to your drinks: Raspberry, Mango, Cherry, Peach				\$0.35