

BUONA VITA

EST. 2016

RESTAURANT



ANTIPASTI

CALAMARI FRESCHI16.95
Fresh calamari grilled or fried to perfection.

COZZE14.95
Pei mussels, pepperoncino, oil, garlic, white wine or tomato sauce.

VONGOLE16.95
Sauteed clams, oil, garlic, white wine or tomato sauce.

MELANZANE RIPIENO14.95
Light fried eggplant stuffed with whipped ricotta cheese topped with Fontina cheese and finished with marinara sauce.

BRUSCHETA DI POMODORO12.95
Homemade focaccia bread topped with heirloom chopped tomatoes, shallots, capers and extra virgin olive oil.

INSALATE

CESARE 11.95
Crispy romaine, focaccia croutons in our creamy homemade Caesar dressing.

ARUGULA É PERE12.95
Wild arugula, shaved pears, fennel and pecorino sardo toasted pine nuts, honey lemon vinaigrette.

ROASTED BEETS13.95
Beets, mix greens, toasted almonds, Gorgonzola deice, raspberry vinaigrette.

ZUPA DEL GIORNO 11.95

LE PASTA

SPAGHETTI CAPRESE25.95
Spaghetti pasta with fresh homemade marinara sauce, topped with fresh mozzarella and fresh basil.

FETTUCCHINE ALFREDO27.95
Egg fettuccine pasta tossed in our creamy egg yolk sauce, sprinkled with fresh grated Parmigiana cheese.

GNOCCHI28.95
Homemade potato dumplings tossed in your choice of sauce: Marinara, Gorgonzola or Aurora.

LASAGNA31.95
Homemade meat Lasagna, meat sauce topped with melted mozzarella cheese and fresh tomato gravy.

FETTUCCHINE BOLOGNESE29.95
Homemade Egg fettuccine pasta in our signature slow cooked meat sauce.

PENNE ALLA VODKA28.95
Penne pasta tossed with pancetta, green peas, pink vodka sauce.

PENNE ALLA PUTANESCA26.95
Penne pasta sauteed with black olives, anchovies, Pepepernconi spicy in our homemade tomato gravy.

LINGUINE DEL GIARDINO26.95
Linguine pasta, sauteed seasonal vegetables in oil, garlic white wine or our fresh tomato gravy.

RISOTTO PRIMAVERA27.95
Arborio rice, sauteed seasonal vegetables, basil in a oil, garlic white wine or our homemade tomato gravy.

SODAS & TEA 3.95



MINERAL WATER 7.97



All Entrees served with side Veggies of the day.

**** 20% GRATUITY WIU BE ADDED TO PARTIES OF 6 AND UP****

Friendly courtesy note: On Friday & Saturday, we have 1:45 maximum to overturn tables for the next party.

PASTA DI MARE

FETTUCCINE BUONA VITA32.95

Homemade spinach fettuccine tossed with jumbo lump crab meat, grape tomatoes, basil, garlic, extra virgin olive oil splash of white wine.

SPAGHETTI ALLA VONGOLE28.95

Spaghetti pasta, little neck clams, diced tomatoes, arugula, basil, oil, garlic white wine sauce.

SPAGHETTI ALLA COZZE26.95

Spaghetti pasta, PEI mussels, oil, garlic, lemon white wine sauce or homemade tomato gravy.

LINGUINE PESCATORE37.95

Linguine pasta tossed with sauteed mussels, clams, shrimp and calamari in white wine or homemade tomato gravy.

LINGUINE TRADITIONAL33.95

Linguine pasta tossed with sauteed shrimp, artichoke hearts, baby arugula, and cherry tomatoes in a lemon white wine sauce.

PENNE ALLA SCAMPI34.95

Penne pasta sauteed with shrimps, baby spinach, brandy cream sauce.

RISOTTO DEL MARE37.95

Arborio rice tossed with sauteed mussels, clams, shrimp and calamari in a white wine or homemade tomato gravy.

PESCE

SALMONE LIVORNESE34.95

Pan seared king salmon filet with olives, capers, shallots, finished in a light tomato sauce.

TILAPIA32.95

Stuffed with jumbo lump crab meat and spinach in a saffron white wine sauce perfection, finished with olive oil and fresh squeeze of lemon dressing.

LANGOUSTINE MARKET PRICE

Large Mediterranean shrimp, grilled to perfection, finished with olive oil and fresh squeeze of lemon dressing.

FLOUNDER FRANCESE38.95

Pan seared fresh flounder dipped in egg, sauteed with capers in lemon white wine served over capellini.

CARNE

VITELLO BUONA VITA32.95

Veal medallions topped with Prosciutto di Parma, smoked mozzarella, imported porcini mushrooms, brown veal stock reduction.

VEAL CARCIOFI 31.95

Veal medallions, artichokes, white mushrooms, white wine, lemon capers sauce.

VEAL FRANCESE31.95

Veal medallions, egg dip, lemon white wine sauce.

VEAL SCALOPPINE31.95

Veal medallions, roasted peppers, white mushrooms, homemade tomato gravy.

MEAT SPECIAL MARKET PRICE

POULTRY

POLLO BUONA VITA29.95

Sauteed chicken breast topped with Prosciutto di Parma, baby spinach, fontina cheese imported porcini mushrooms, light demi-glace sauce.

POLLO PARMIGIANA28.95

Breaded chicken breast with our homemade tomato gravy, and melted mozzarella cheese.

POLLO FANTASIA29.95

Chicken breast sauteed with fresh asparagus, melted fontina cheese, finished with lemon white wine sauce.

POLLO ALLA CACITORA29.95

Chicken breast sauteed with roasted peppers, white mushrooms, and homemade tomato gravy.

POLLO MARSALA26.95

Chicken breast, sauteed white mushrooms, sweet Marsala wine, Light demi-glace sauce.

POLLO SPECIALE MARKET PRICE



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