



ANTIPASTA / APPETIZERS

Mozzarella Caprese

home made fresh mozzarella, Roma tomato, prosciutto, roasted red peppers, basil E.V.O.O. 14

Jumbo Shrimp Cocktail

16

Clams Oreganata

little neck clams dusted with season breadcrumbs and baked. 12

Funghi Ripieni

mushroom stuffed with sausage, peppers, and breadcrumbs. 12

Burrata

soft creamy cheese, wrapped with mozzarella served with prosciutto, toast points, E.V.O.O. 16

Clams on a 1/2 Shell

half dozen little neck clams 12

Calamari Fritti

fresh calamari lightly battered and fried hot or sweet marinara 14

Vongoli Marechiaro

little neck clams steamed in a herb light tomato and chardonnay broth. 14

Arancini (6pcs) share it !!

ground veal, peas, mozzarella stuffed rice ball. 6

SOUP & SALADS

Escarole & Bean Soup

escarole and cannellini bean soup. 7

Stracciatella Romana Soup

egg drop soup, fresh spinach parmigiana in a clear consomme. 6

Insalata Di Mare

calamari, shrimp, scungilli, tossed in a lemon oil dressing. 16

Insalata Di Arugula

tossed in house vinaigrette with tomatoes and onion. 10

Pasta Fagioli

cannellini bean and ditalini pasta soup. 7

Tortellini In Brodo

cheese filled tortellini in a chicken broth. 6

Caesar Salad

romaine lettuce, croutons, grated cheese, with a dressing of olive oil, lemon juice, garlic, and seasonings. 10

Insalata Mista

mixed greens, tomatoes, red onion, with house dressing. 6

PASTA

Rigatoni Via Veneto

lobster, shrimp, shiitake mushrooms, peas, sun dried tomato, cognac pink cream sauce. 26

Linguine Con Salsa Di Vongole

Fresh brodetto clam sauce served red or white. 22

Penne Paesano

eggplant, fresh mozzarella, prosciutto, filetto sauce. 22

Tortellini Boscaiola

Cheese filled tortellini in a white cream sauce with peas, pancetta, and mushroom. 20

Penne Vodka

vodka infused pink cream sauce. 22

Capellini Malafemmina

lobster, shrimp & clams in a white clam sauce. 26

Penne Bolognese

Home made pasta with classic veal meat sauce. 24

Pappardelle Porcini & Shrimp

fresh porcini mushrooms, jumbo shrimp, cherry tomatoes ali olio. 26

Linguini with Broccoli Rabe & Shrimp

rabe and shrimp sautéed with garlic and extra virgin olive oil. 25

Spinach Fettuccini all'amatriciana

tomato sauce with onions, pancetta fresh basil. 20

Cheese Ravioli

homemade ricotta cheese filled ravioli, tomato sauce. 20

SPECIALTIES

Melanzane Parmigiana

Egg battered eggplant, fresh tomatoe sauce, mozzarella. 18

Trippa Romana

tripe cooked with tomato, pecorino Romano cheese and fresh mint appetizer 10 dinner 20

Melanzane Ripieni

egg battered eggplant, ricotta cheese, pomodoro sauce, mozzarella. 18

Trippa con Fagioli

tripe and beans in a tomato sauce. 20

POLLO / CHICKEN

Pollo Parmigiano

chicken cutlet, tomato sauce mozzarella and basil.
24

Pollo Francese

chicken in a white wine lemon sauce. 24

Pollo Marsala

chicken sautéed with mushrooms in a
demi-marsala sauce. 24

Pollo Murphy

chicken sautéed with hot and sweet peppers,
mushrooms and potatoes. 24

Pollo Scarpariello

chicken on the bone sautéed with sausage and mushrooms
in a white wine garlic sauce. 24

Pollo Picatta

lemon, capers and chardonnay wine. 24

Pollo Balsamic

chicken breast pieces sautéed with sliced sausage
in a balsamic reduction sauce finished with fresh arugula. 24

VITELLO / VEAL

Veal Valdostana

stuffed veal with fontina cheese, spinach, prosciutto
di Parma, finished in demi mushroom sauce. 28

Veal Saltimboca Alla Romana

sautéed in a demi-sage sauce, topped with sliced
prosciutto, mozzarella, & served with spinach. 26

Vitello Via Veneto

breaded veal cutlet topped with arugula and
bruschetta. 26

Veal Rossini

veal sautéed in a light tomato sauce topped with
prosciutto, mozzarella and fresh sliced tomato. 26

Cotoletta Di Vitello

breaded veal cutlet; Milanese or Parmigiano. 26

Veal Sorrentino

topped with eggplant, prosciutto and mozzarella in
a fresh tomato sauce. 26

STEAK & CHOPS

Rack of Lamb

NZ double cut lamb rack, broccoli rabe, demi-garlic rosemary sauce 42

Prime Pork Rib Chop

grilled prime reserve pork chop with a sweet pepper,
mushroom, caper,sherry wine demi fresh herb sauce. 27

Bistecca Sciliana

16oz broiled Angus steak topped with seasoned breadcrumbs and garlic. 35

Bistecca Di Pizzaiola

16oz broiled NY Angus strip steak with tomato and mushroom sauce. 35

NY Sirloin Strip

topped with maitre butter 35

FRUTTI DI MARE / SEAFOOD

Broiled Seafood Combination

broiled clams oreganata, shrimp, lobster, calamari
and our fresh fish of the day. 35

Zuppe Di Pesce

lobster, shrimp, calamari, anchovies, fish of the day, clams & mussels in a red sauce served over linguine. 35

Gamberi Marinara(sweet) or Fra diavolo(spicy)

shrimp in a tomato sauce served over linguine garnished with clams and mussels. 27

Shrimp Scampi

shrimp sautéed in a white wine garlic butter sauce & capellini 27

CONTORNI / SIDES

Broccoletti Di Rapini

10

Escarole Sauté

10

Pasta Garlic & Oil

4

Spinach Sauté

10

Broccoli sauté

10

Pasta Marinara

4