Appetizers: *Burrata Del Forno* Fresh Burrata Cheese Served with Oven Roasted Cherry Tomatoes and Garlic Over a Bed of Fresh Spinach and Finished with Balsamic Glaze and Extra Virgin Olive Oil \$16 *Portobello Paradise* Portobello Mushroom Stuffed with Eggplant, Roasted Red Peppers, Onions, Spinach, and Provolone Cheese Topped with a Balsamic Glaze \$14 *Bruschetta* Ripe Red Tomatoes, Onions, Basil, Grated Cheese over our Freshly Toasted Bread and a Balsamic Glaze \$12 *Garlic Knots *(6) \$5 *Fresh Mussels Spicy Sicilian Style* \$16 Mussels Sauteed in a Red Sauce with Hot Peppers, Capers, and Sicilian Olives *Fresh Clams Calabrese * \$16 Clams Sauteed with Olive Oil, Garlic, Cannellini Beans, and a Touch of Calabrian Hot Chili Peppers *Fried Calamari * *Lightly Battered and Fried* \$16 *Fried Mozzarella * Served with our Signature Marinara Sauce \$12 *Amato's Meatballs* Our Hand-rolled Meatballs Topped with Our Signature Marinara Sauce, Ricotta & Crostini \$12 * Charcuterie Board* A Delicious Assortment of Italian Meats, Cheeses, and Accoutrements \$30 *Chicken Tenders and French Fries* \$12

Soups:

Soup of the Day \$7

Salads:

Antipasto Lettuce, Olives, Banana Peppers, Roasted Red Peppers, Pepperoncini, Hot Capicola, Ham, Salami, Provolone \$16 *Caprese Salad* Sliced Fresh Mozzarella, Vine Ripened Tomatoes, Balsamic Glaze and Fresh Basil \$16 *Grilled Chicken Salad* Lettuce, Grilled Chicken Breast, Roasted Red Peppers, Olives, Tomatoes, Onions, Topped with a Balsamic Glaze \$16 *Tossed Salad* Lettuce, Tomatoes, Pepperoncini, Onions, Olives \$7

Dressing choices: ranch, bleu cheese, house vinaigrette

No Substitutions

Entrée:

From The Oven

Chicken Parmigianino Breaded Chicken Breasts, Layered with Cheese and Marinara Sauce and Baked \$24 *Veal Parmigianino* Breaded Tender Veal Cutlet, Layered with Cheese and Marinara Sauce and Baked \$27 *Eggplant Parmigianino* Sliced Eggplant Baked and Layered with Cheese and Marinara Sauce \$20 *Eggplant Rollatini* Eggplant Stuffed with Ricotta, Mozzarella, and Parmesan Cheese \$20 *Lasagna* Our Homemade Specialty, Made with Beef and Ricotta \$19 *Manicotti* Stuffed with our Homemade Ricotta \$18 *Baked Ziti with Ricotta* Topped with Mozzarella, and Baked to Golden Perfection \$20 *Parmigianino Combo* Can't decide? Try all three! Veal, Chicken, and Eggplant Parmigianino \$27

Pasta:

*Pasta Marinara *\$15 *Pasta with Meatballs or Sausage *\$19 *Penne Alla Vodka* \$20 *Fettuccine Alfredo* \$22 *Capellini with Garlic, Olive Oil, and Anchovies* \$19

Veal:

Veal Casa Mia Veal Lightly Floured and Sautéed in a Red Sauce with Olives, Onions, and Roasted Red Peppers Over Penne Pasta \$27 *Veal Piccata* Veal Lightly Floured and Sautéed with Capers in a Lemon White Wine Sauce \$27

If you don't see it on our menu, please ask your server. We are happy to make it for you, if possible. Everything is Made to Order

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"

No Substitutions

Chicken:

Chicken Bella

Chicken Breasts Lightly Floured and Sautéed with Portabella and Button Mushrooms with a Splash of Cream over Fresh Spinach \$24 ***Chicken Toscano*** Chicken Breasts Lightly Floured and Sautéed in an Olive Oil, Garlic, & White Wine Sauce with Hot Cherry Peppers and Roasted Red Peppers \$24

Seafood: All served with Red or White Sauce

Zuppa Di Mare Clams, Calamari, Shrimp, and Mussels \$34 *Linguini and Clams * \$24 *Linguini and Mussels* \$23 *Capellini with Large Shrimp* \$25

Ask About Our Specials

All Entrées come with a side pasta, salad or soup, bread & knots. Pasta choices are: ziti, linguine, capellini Dressing choices are: ranch, bleu cheese, house vinaigrette

Sides:

Sausage or Meatball \$7 Broccoli \$7 Spinach \$7 French Fries \$7

Dine in Specials

Comes with salad or soup, bread & knots

Monday: Lasagna \$13 Wednesday: Pasta with Clams \$16 Thursday: Chicken Parmigianino \$16

No Substitutions

Pizzas:

All Pizzas are 16" Large *Mozzarella \$16

Specialty Pizzas:

*Fresh Gulf Shrimp, White Sauce, Basil, Garlic \$24 *Fresh Tomato and Basil, White Sauce, Olive Oil and Garlic \$20 * Clams Casino, Roasted Red Peppers, Bacon, White Sauce, Garlic \$24 *Steak and Cheese, Mushrooms, Onions, Peppers, White Sauce \$24 *Buffalo Chicken \$20 *Barbeque Chicken \$20 *The Cherry Bomb with Sausage and Hot Cherry Peppers \$20 *Ham and Pineapple \$20 *Meat Lovers with Sausage, Meatballs, Bacon, Pepperoni \$24 *House Special with Sausage, Pepperoni, Bacon, Peppers, Onions, Olives, Mushroom \$24 *Veggie Special with Tomato, Mushroom, Peppers, Olives, Spinach, Onion, Garlic

\$24

Toppings:

\$2.50 each

Sausage, Pepperoni, Onion, Mushroom, Ham, Bacon, Meatball, Olives, Hot Peppers, Broccoli, Spinach, Sliced Tomatoes, Jalapenos, Banana Peppers, Pineapple **Prices for Premium Toppings Vary**

Personal Flat Bread Pizza:

*Make your own \$14

Calzones:

*Mozzarella and Ricotta \$14 \$1.50 Each Topping Add: Mushrooms, Peppers, Pepperoni, Onion, Meatball, Ham, Sausage, Olives

Stromboli:

*Pepperoni and Cheese \$14 *Spinach and Cheese \$14

*Buffalo Chicken \$16 *Chicken Parmigianino \$16

*Eggplant Parmigianino \$16

*Broccoli and Cheese \$16

*Barbeque Chicken \$16 *Steak and Cheese with Peppers and Onions \$16 Make your own \$1.50 for each topping.

Our Pizzas are cooked to perfection at extremely high temperatures as a result your pizza may have some charring and it adds to the flavor!

Desserts

By Vanilla Bean ConfectioneryTM

Homemade Cannoli \$5 Chocolate Dipped Cannoli \$5

Ask about our Dessert Specials!

Coffee \$4 Tea \$4 Espresso \$5 Cappuccino \$6

From the Bar:

Draft Pitcher \$15 Draft Pints \$5

Premium Pitcher \$18 Premium Pints \$6

Craft Beer Pitcher \$20 Craft Pints \$7

Soda (free refills) \$4 Iced tea (free refills) \$4 Pellegrino \$6 Acqua Panna \$6

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