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 \$20 *Portobello Paradise*

Portobello Mushroom Stuffed with Eggplant, Roasted Red Peppers, Onions, Spinach, and Provolone Cheese Topped with a Balsamic Glaze \$19

Bruschetta

Ripe Red Tomatoes, Onions, Basil, Grated Cheese over our Freshly Toasted Bread and a Balsamic Glaze \$17

*Fresh Clams Calabrese * \$20

Clams Sauteed with Olive Oil, Garlic, Cannellini Beans, and a Touch of Calabrian Hot Chili Peppers

*Fried Calamari *

Lightly Floured and Fried \$20

*Fried Mozzarella *

Topped with our Signature Marinara Sauce \$18

Amato's Meatballs

Meatballs Topped with Our Signature Marinara Sauce, Ricotta & Crostini \$18

Chicken Tenders and French Fries \$17

Soup:

Soup of the Day \$10

Salads:

Antipasto

Lettuce, Olives, Banana Peppers, Roasted Red Peppers, Pepperoncini, Hot Capicola, Ham, Salami, Provolone \$18

Caprese

Sliced Fresh Mozzarella, Vine Ripened Tomatoes, Balsamic Glaze and Fresh Basil \$18

Grilled Chicken Salad

Lettuce, Grilled Chicken Breast, Roasted Red Peppers, Olives, Tomatoes, Onions, Topped with a Balsamic Glaze \$18

Tossed Salad

Lettuce, Tomatoes, Pepperoncini, Onions, Olives \$9

Dressing Choices are House Vinaigrette, Ranch, or Bleu Cheese

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

Entrée:

From The Oven

Chicken Parmigianino

Breaded Chicken Breasts, Topped with Mozzarella, Marinara Sauce \$30 *Veal Parmigianino*

Breaded Tender Veal Cutlet, Topped with Mozzarella, Marinara Sauce \$32 *Eggplant Parmigianino*

Sliced Eggplant Baked and Topped with Mozzarella, Marinara Sauce \$25
Eggplant Rollatini

Eggplant Stuffed with Ricotta, Topped with Mozzarella, Marinara Sauce \$25 *Lasagna*

Our Homemade Specialty, Made with Beef and Ricotta \$22

Baked Ziti with Ricotta

Topped with Mozzarella and Baked to Golden Perfection \$24 *Parmigianino Combo*

Can't decide? Try all three! Veal, Chicken, and Eggplant Parmigianino \$34

Pasta:

*Pasta Marinara *\$18 *Pasta with Meatballs or Sausage *\$26 *Penne Alla Vodka* \$26 *Fettuccine Alfredo* \$28

Veal:

Veal Milanese

Veal Cutlet Topped with our Home-Made Bruschetta Topping and Finished with a Drizzle of EVOO and Balsamic Glaze. Served Over a Bed of Fresh Spinach \$32 *Veal Marsala*

Veal Lightly Floured and Sautéed in a Brown Marsala Wine Sauce with Mushrooms \$32

Chicken:

Chicken Piccata

Chicken Breasts Lightly Floured and Sautéed in a Lemon-Butter White Wine Sauce with a Hint of Garlic and Capers \$30

Chicken Toscano

Chicken Breasts Sautéed in a White Wine Sauce with Garlic, Olive Oil, RRP, and Hot Cherry Peppers Served Over Penne Pasta \$30

Seafood:

Served White (Roasted Garlic & Olive Oil) Or in Our House Red Sauce *Zuppa Di Mare*

Clams, Calamari, Shrimp, and Mussels \$39

*Linguini and Clams * \$33

Linguini and Mussels \$32

* Capellini with Large Shrimp* \$34

Ask About Our Specials

Entrées are Served with a Salad or Soup, Bread, and a Side Pasta.

Pasta Choices are Penne, Capellini, or Linguine

Dressing Choices are House Vinaigrette, Ranch, or Bleu Cheese

Sides:

Sausage or Meatball \$10 Spinach \$9 French Fries \$10

Dine in Specials

Served with salad or soup and bread

Monday: Lasagna \$17
Wednesday: Linguine with Clams \$19
Thursday: Chicken Parmigianino \$19
Friday: Capellini with Shrimp \$20
Saturday: Penne Alla Vodka \$18
Sunday: Pasta with Meatballs \$17

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

Special Dietary Requests

For your convenience, some menu items can be made allergen-free or gluten-free with modifications.

Please notify your server of any allergens when placing your order so they can note in on your ticket.

We will use reasonable efforts in our preparation and handling procedures to avoid the introduction of the named allergen into menu choices. However, it is possible for the allergen to be introduced inadvertently during our preparation or handling. We do not have a separate kitchen to prepare allergy-friendly items or separate dining areas for Guests with allergies or intolerances.

Pizzas:

All Pizzas are 16" Large *Mozzarella \$19

Specialty Pizzas:

*Fresh Tomato and Basil Served White with Olive Oil and Garlic \$26

*Clams Casino Served White with Roasted Red Peppers, Bacon, and Garlic \$28

*Steak and Cheese Served White with Mushrooms, Onions, and Bell Peppers \$29

*Buffalo Chicken Served White or Red \$24

*Barbeque Chicken Served White or Red \$24

*Ham and Pineapple Served White or Red \$24

*The Cherry Bomb with Sausage and Hot Cherry Peppers \$25

*Meat Lovers with Sausage, Meatballs, Bacon, Pepperoni \$28

*House Special with Sausage, Pepperoni, Bacon, Bell Peppers, Onions Black Olives, Mushroom \$28

*Veggie Special with Sliced Tomato, Mushroom, Bell Peppers, Black Olives, Spinach, Garlic \$28

Standard Toppings:

\$3 each

Sausage, Pepperoni, Onion, Mushroom, Bacon, Meatball, Black Olives, Hot Cherry Peppers, Bell Peppers, Spinach, Jalapenos, Banana Peppers

Prices for Premium Toppings Vary

Personal Flat Bread Pizza:

*Make your own \$16

Calzones:

*Mozzarella and Ricotta \$19

Stromboli:

*Pepperoni and Cheese \$17 *Eggplant Parmigianino \$19 *Spinach and Cheese \$17

gpiani Parmigianino \$19 *Ravboquo Chiokov \$10 *Chicken Parmigianino \$19

*Steak and Cheese with Bell Peppers and Onions \$20

Make your own Calzone or Stromboli

\$3 for each standard topping.

Sausage, Pepperoni, Onion, Mushroom, Bacon, Meatball, Black Olives, Hot Cherry Peppers, Bell Peppers, Spinach, Jalapenos, Banana Peppers

*Prices for Premium Toppings Vary**

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!

Wine & Dine Happy Hour

From Open until 6:30

\$20 Wine Bottle Specials

\$5 House Wine Glass

Assorted Small Bites

Desserts

Made in House By Vanilla Bean ConfectioneryTM

Homemade Traditional Cannoli \$8 Chocolate Dipped Cannoli \$9

Ask about our Dessert Specials!

Coffee \$6 Hot Tea \$6 (Ask your Server for Selections)

Espresso \$7 Cappuccino \$9

From the Bar:

Draft Pitcher \$20 Draft Pints \$6

Premium Pitcher \$24 Premium Pints \$7

Craft Beer Pitcher \$28 Craft Pints \$8

Soda (free refills) \$7 Iced tea (free refills) \$7 Bottled Water: Still or Sparkling \$9

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