

Appetizers:

****Arancini****

Crispy Risotto Balls Filled with a Beef and Pea Ragu, Served over Our Signature Marinara Sauce \$21

****Burrata Del Forno****

Fresh Burrata Cheese Served with Oven Roasted Cherry Tomatoes and Garlic Over a Bed of Greens and Finished with Balsamic Glaze and Extra Virgin Olive Oil \$21

****Portobello Paradise****

Portobello Mushroom Stuffed with Eggplant, Roasted Red Peppers, Onions, Spinach, and Provolone Cheese Topped with a Balsamic Glaze \$20

****Bruschetta****

Ripe Red Tomatoes, Onions, Basil, Grated Cheese over our Freshly Toasted Bread and a Balsamic Glaze \$18

****Clams Calabrese * \$21***

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

****Fried Calamari ****

Lightly Floured and Fried \$21

****Fried Mozzarella ****

Topped with our Signature Marinara Sauce \$18

****Amato's Meatballs****

Meatballs Topped with Our Signature Marinara Sauce, Ricotta & Crostini \$19

****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 \$19

****Caprese****

Sliced Fresh Mozzarella, Vine Ripened Tomatoes, Balsamic Glaze and Fresh Basil \$19

****Grilled Chicken Salad****

Lettuce, Grilled Chicken Breast, Roasted Red Peppers, Olives, Tomatoes, Onions, Topped with a Balsamic Glaze \$19

****Tossed Salad****

Lettuce, Tomatoes, Onions, Olives, Vinegar Peppers \$9

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

We Kindly Decline Substitutions

Entrée:

From The Oven

****Chicken Parmigianino****

Breaded Chicken Breasts, Topped with Mozzarella, Marinara Sauce \$32

****Veal Parmigianino****

Breaded Tender Veal Cutlet, Topped with Mozzarella, Marinara Sauce \$34

****Eggplant Rollatini****

Eggplant Stuffed with Ricotta, Topped with Mozzarella, Marinara Sauce \$27

****Lasagna****

Our Homemade Specialty, Made with Beef and Ricotta \$27

****Pasta Al Forno with Ricotta****

Topped with Mozzarella and Baked to Golden Perfection \$26

****Parmigianino Combo****

Can't decide? Try all three! Veal, Chicken, and Eggplant Parmigianino \$35

Pasta:

****Pasta Marinara *\$20***

****Pasta with Meatballs or Sausage *\$28***

****Penne Alla Vodka* \$28***

****Fettuccine Alfredo* \$32***

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 \$34

****Veal Marsala****

Veal Lightly Floured and Sautéed in a Brown Marsala Wine Sauce with Mushrooms \$34

Chicken:

****Chicken Piccata****

Chicken Breasts Lightly Floured and Sautéed in a Lemon-Butter White Wine Sauce with a Hint of Garlic and Capers \$32

****Chicken Toscano****

Chicken Breasts Sautéed in a White Wine Sauce with Garlic, Olive Oil, RRP, and Hot Cherry Peppers Served Over Penne Pasta \$32

Seafood:

Served White (Roasted Garlic & Olive Oil) Or in Our House Red Sauce

****Zuppa Di Mare****

Clams, Calamari, Shrimp, and Mussels \$42

****Linguini and Clams * \$35***

****Linguini and Mussels* \$35***

**** Capellini with Shrimp* \$36***

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****Ask About Our Weekly Specials****

Sides:

Sausage or Meatball \$10

Spinach \$10

French Fries \$10

\$20 Daily Dine in Specials

Monday: Lasagna

Wednesday: Pasta with Clams

Thursday: Chicken Parmigianino

Friday: Pasta with Shrimp

Saturday: Penne Alla Vodka

Sunday: Pasta with Meatballs

“Family recipes, New Haven roots, and a table always waiting for you”

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.

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Pizzas:

Pizzas are 16" Large All Served Red or White

**Mozzarella \$20*

Specialty Pizzas:

**New Haven Classic Traditional New Haven Apizza, Our Thin Crust Topped with Tomato Sauce, Extra Virgin Olive Oil, Oregano and Pecorino Romano Grated Cheese.*

Note: This Pizza Does Not Have Mozzarella Cheese \$20

**Fresh Tomato and Basil We Suggest White with Olive Oil and Garlic \$27*

** Clams Casino We Suggest White with Roasted Red Peppers, Bacon, and Garlic \$29*

**Steak and Cheese We Suggest White with Mushrooms, Onions, and Bell Peppers \$30*

**Buffalo Chicken We Suggest Enjoying this Pie White \$25*

**Barbeque Chicken We Suggest Enjoying this Pie White \$25*

**Ham and Pineapple We Suggest Enjoying this Pie White \$25*

**The Cherry Bomb with Sausage and Hot Cherry Peppers \$26*

**Meat Lovers with Sausage, Meatballs, Bacon, Pepperoni \$29*

**House Special with Sausage, Pepperoni, Bacon, Bell Peppers, Onions Black Olives, Mushroom \$29*

**Veggie Special with Sliced Tomato, Mushroom, Bell Peppers, Black Olives, Spinach, Garlic \$29*

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 \$20*

Stromboli:

**Pepperoni and Cheese \$18*

**Spinach and Cheese \$18*

**Eggplant Parmigianino \$20*

**Chicken Parmigianino \$20*

**Barbeque Chicken \$20*

**Buffalo Chicken \$20*

**Steak and Cheese with Bell Peppers and Onions \$22*

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

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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!

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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) \$5
Iced tea (free refills) \$5
Bottled Water: Still or Sparkling \$9

Desserts Made in House by Vanilla Bean Confectionery™

Homemade Traditional Cannoli \$8 Chocolate Dipped Cannoli \$10

Ask about our Dessert Specials!

Coffee \$6 Hot Tea \$6 (Ask for Selections) Espresso \$7 Cappuccino \$9

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

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