

Chef Ton

Appetizers

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| Fried Calamari | \$12.95 |
| Flash fried squid, crunchy on the outside and simply perfect on the inside. Kick it up a notch with squeeze of lemon. | |
| Buffalo Wings | \$12.95 |
| Mid or hot. Includes celery & blue cheese dressing. | |
| Garlic Bread | \$4.95 |
| Bread topped with garlic, herb seasoning, baked to perfection. | |
| Cheesy Garlic Bread | \$6.95 |
| A cross between garlic bread and pizza, cheesy bread is a quick easy and delicious party snack. | |
| Rollatini di Melanzane | \$11.95 |
| Eggplant rolled with ricotta, parmesan & parsley topped with tomato sauce and melted mozzarella cheese. | |
| Bruschetta | \$9.95 |
| A tantalizing mixture of crisp basil, fresh tomato, flavorful garlic and olive oil. Simple, yet stunning. | |
| Mozaerella Caprese | \$11.95 |
| Fresh mozzarella cheese, tomatoes, balsamic vinaigrette, extra virgin olive oil & fresh basil. | |
| Broccoli Rabe & Sausage | \$10.95 |
| Sautéed with garlic, olive oil & peperoncino. | |
| Mussels Posilipo | \$10.95 |
| Mussels with garlic, olive oil, plum tomato sauce & fresh basil. | |
| Fried Mozzarella Sticks - 8 pieces | \$8.95 |

This & That

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| Chicken Fingers | \$9.95 |
| Served with French fries or onion rings. | |
| Onion Rings | \$7.95 |
| Crispy onion slices deep-fried until golden-brown. | |
| French Fries | \$4.95 |
| Crunchy exterior and a light fluffy interior. Seasoned to perfection! | |
| Cheese Fries | \$6.95 |
| Melted mozzarella over our delicious fries. | |
| Garlic Knots ——— 6 pieces \$4.95 1 Dozen \$8.95 | |
| Strips of pizza dough tied in a knot, baked and topped with melted butter, garlic, parsley & parmesan cheese. | |

Salads & Soups

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| Mediterranean Salad | \$12.95 |
| House greens, salami, mozzarella cheese, artichokes & gorgonzola cheese. | |
| Chef's Salad | \$13.95 |
| House greens with ham, turkey & provolone cheese. | |
| Antipasto Paesano | \$13.95 |
| House greens with pinwheels of ham, salami & provolone cheese. | |
| House Salad | \$8.95 |
| Iceberg lettuce, romaine lettuce, tomatoes, cucumbers, onions, pepperoncini, black olives & croutons. | |
| Greek Salad | \$12.95 |
| Romaine lettuce, tomatoes, onions, cucumbers, pepperoncini, kalamata olives & feta cheese. | |
| Caesar Salad | \$8.95 |
| Romaine lettuce, croutons & grated cheese with a creamy Caesar dressing. With Grilled Chicken \$12.95 | |
| Tortellini in Brodo | \$7.95 |
| Cheese tortellini in simmered in fresh chicken stock & parsley. | |
| Pasta e Fagioli | \$7.95 |
| Naples favorite pasta and bean soup. | |

Pasta

Served with a regular house salad and bread

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| Penne alla Stella's | \$17.95 |
| Fresh diced tomatoes sautéed in garlic, olive oil with fresh mozzarella and fresh basil. | |
| Spaghetti al Pomodoro | \$16.95 |
| Spaghetti with fresh marinara sauce, basil & olive oil. | |
| Gnocchi Pomodoro | \$18.95 |
| Potato dumplings tossed with plum tomatoes, fresh basil & pecorino romano cheese | |
| Penne Norma | \$18.95 |
| Sautéed shallots, plum tomatoes, eggplant, fresh basil & fresh mozzarella. | |
| Penne Vodka | \$16.95 |
| Penne with a splash of vodka in our homemade pink sauce | |
| Rigatoni Arrabiata con Salsiccia | \$18.95 |
| Rigatoni with Italian sausage, peppers, onions, light garlic sautéed in a lightly spicy tomato sauce. | |
| Lobster Ravioli | \$22.95 |
| Ravioli filled with a special blend of ricotta cheese & lobster served with a creamy pink sauce. | |
| Linguine with Clam Sauce | \$19.95 |
| Linguine with chopped clams in a red or white sauce. | |
| Cheese Ravioli | \$16.95 |
| Cheese Ravioli topped with fresh marinara sauce & basil. | |
| Fettuccine Alfredo | \$16.95 |
| Fettuccine pasta with our homemade creamy Alfredo sauce. | |
| Fettuccine Carbonara | \$17.95 |
| Fettuccine tossed with bacon, onions, green peas & creamy parmesan. | |
| Fettuccine Bolognese | \$16.95 |
| Hearty meat sauce with plum tomatoes, basil, parmesan cheese over fettuccine. | |
| Spaghetti Rapini & Sausage | \$17.95 |
| Sautéed rapini with sausage, garlic, olive oil and peperoncino. | |
| Spaghetti with Meatballs or Sausage | \$17.95 |
| Meatball or Sausage with our homemade tomato sauce over spaghetti. | |
| Spaghetti with Garlic & Oil | \$16.95 |
| Garlic, olive oil, parsley & peperoncino. | |

Pasta al Forno

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| Tour of Italy | \$17.95 |
| Manicotti (1), ravioli (1), stuffed shell (1), meatball (1) & sausage (1) | |
| Baked Ziti | \$16.95 |
| Penne covered with a mixture of ricotta, parmesan cheese, tomato sauce and topped with melted mozzarella. | |
| Stuffed Shells | \$16.95 |
| Pasta shells filled with creamy ricotta cheese then baked with our tomato sauce topped with melted mozzarella & parmesan cheese. | |
| Manicotti | \$16.95 |
| Delicate pasta stuffed with rich ricotta cheese covered with a thick tomato sauce, melted mozzarella & parmesan cheese. | |
| Homemade Lasagna | \$17.95 |
| Three layers of tender pasta with creamy ricotta, ground beef, romano cheese, zesty tomato sauce, topped off with melted mozzarella. | |
| Rollatini di Melanzane | \$17.95 |
| Eggplant rolled with ricotta, parmesan & parsley topped with tomato sauce and melted mozzarella. <i>Dinner Size</i> | |

Chicken

Served with a regular house salad and bread

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| Chicken Parmigiana | \$18.95 |
| Breaded chicken with our homemade sauce and topped with melted mozzarella & parmesan cheese. | |
| Chicken Picatta | \$18.95 |
| Sautéed chicken cutlet with capers in a lemon butter sauce. | |
| Chicken Marsala | \$18.95 |
| Sautéed chicken breast with mushrooms & Marsala wine sauce. | |
| Chicken Pizzaiola | \$18.95 |
| Sautéed chicken breast with capers, oregano, plum tomato & white wine. | |
| Chicken & Sausage | \$19.95 |
| Sautéed chicken breast & Italian sausage with pepperoncini, pinot grigio & rosemary. | |
| Chicken Gorgonzola | \$19.95 |
| Tender breast of chicken sautéed with creamy gorgonzola sauce. | |
| Chicken Romana | \$19.95 |
| Sautéed breast of chicken topped with spinach, ham & melted mozzarella cheese in a demi-glaze. | |
| Chicken Artichokes | \$18.95 |
| Sautéed chicken breast with artichokes, olives, capers, chopped tomatoes and white wine. | |
| Chicken Melanzane | \$19.95 |
| Pan seared chicken breast topped with eggplant, ham, fresh mozzarella and light tomato sauce. | |
| Chicken Cacciatore | \$19.95 |
| Sautéed breast of chicken with mushrooms, peppers, onions with fresh tomato sauce. | |
| Chicken Broccoli Rabe | \$19.95 |
| Sautéed breast of chicken with broccoli rape, garlic, olive oil and white wine. | |

Veal & Steak

Served with a regular house salad and bread

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| Veal Picatta | \$23.95 |
| Sautéed veal cutlet with capers in a lemon butter sauce. | |
| Veal Diane | \$23.95 |
| Veal sautéed with onions, mushrooms, brandy and a touch of cream. | |
| Veal Parmigiana | \$23.95 |
| Breaded veal cutlet with our homemade sauce and topped with melted mozzarella & parmesan cheese. | |
| Veal Artichokes | \$23.95 |
| Sautéed veal scaloppini with artichokes, olives, capers, chopped tomatoes and white wine. | |
| Veal Marsala | \$23.95 |
| Sautéed tender veal with mushrooms & Marsala wine sauce | |
| Veal Pizzaiola | \$23.95 |
| Sautéed veal with capers, oregano & plum tomato sauce | |
| Veal Gorgonzola | \$23.95 |
| Tender veal sautéed with creamy gorgonzola sauce. | |
| Veal Peppers & Onions | \$23.95 |
| Sautéed veal with peppers, onions, white wine and fresh marinara sauce. | |
| *Steak Pizzaiola | \$26.95 |
| Sliced steak pan seared with capers, oregano, plum tomato & white wine with broccoli rabe & rosemary garlic roasted potatoes. | |
| *Steak Gorgonzola | \$26.95 |
| NY strip steak with melted gorgonzola, caramelized onions, with broccoli rabe & rosemary garlic roasted potatoes. | |
| *NY Steak | \$26.95 |
| Pan seared NY strip steak in a brandy cream sauce with broccoli rabe & rosemary garlic roasted potatoes. | |

*Thoroughly cooking meat reduces the risk of food borne illnesses.

Seafood

Served with a regular house salad and bread

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| Shrimp Scampi | \$22.95 |
| Shrimp sautéed in a garlic, lemon, butter sauce served over spaghetti. | |
| Calamari Marinara | \$18.95 |
| Calamari simmered in our marinara sauce served over spaghetti. | |
| Scungilli & Calamari | \$18.95 |
| Scungilli & Calamari simmered in our spicy marinara sauce served over spaghetti. | |
| Shrimp Fra Diavolo | \$22.95 |
| Shrimp sautéed in oil, garlic and spicy tomato sauce served over spaghetti. | |
| Salmone | \$24.95 |
| Salmon sautéed with garlic, olives, onions, plum tomatoes and served over spaghetti. | |
| Zuppa di Pesce | \$26.95 |
| Shrimp, clams, mussels, calamari sautéed in a fish broth served over linguine. | |
| Shrimp Alfredo | \$22.95 |
| Shrimp and broccoli sautéed in a creamy alfredo sauce served over fettuccine. | |
| Mussels Fra Diavolo | \$17.95 |
| Steamed mussels in a spicy marinara sauce served over spaghetti. | |
| Snapper Lemone | \$26.95 |
| Filet of snapper pan fried with capers in a white wine lemon sauce served with pappardelle. | |
| Scungilli | \$18.95 |
| Scungilli sautéed with garlic, oil & parsley in a white wine sauce served over spaghetti. | |
| Shrimp Aurorra | \$26.95 |
| Sautéed jumbo shrimp in a fresh tomato cream sauce over pappardelle. | |
| Snapper Mare Chiaro | \$26.95 |
| Snapper sautéed with plum tomatoes, black olives, garlic, olive oil & fresh basil served with spaghetti. | |

Sides

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| Side of Meatballs | \$5.95 |
| Ground meat prepared with bread crumbs, minced onions and Italian seasoning. | |
| Side of Sausage | \$5.95 |
| Who says sides are limited to just veggies? Get more meat and order a side of sausage. | |
| Side of Broccoli | \$5.95 |
| Sautéed with garlic & olive oil. | |
| Side of Broccoli Rabe | \$7.95 |
| Sautéed with garlic & olive oil. | |

Desserts

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| Cannoli | \$5.95 |
| Delicious tube of fried dough filled with sweet ricotta. | |
| Tiramisu | \$5.95 |
| Layers of espresso drenched ladyfingers separated by mascarpone cream and dusted with cocoa powder. | |
| Ricotta Cheesecake | \$5.95 |
| Cheesecake made with ricotta cheese, delicately textured with a hint of natural orange essence. | |
| Chocolate Fondant | \$5.95 |
| Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate miroir. | |