

POULTRY

- 25 **CHICKEN FRANCESE** \$19.95
dipped in egg and lightly fried served
with mushrooms in a garlic, white
wine, herbs and lemon butter sauce
- 22 **CHICKEN CACCIATORE** \$19.95
with fresh mushrooms and peppers
sautéed in tomato sauce
- 24 **CHICKEN PARMIGIANA** \$18.95
baked with tomato sauce and
mozzarella cheese
- 35 **CHICKEN PIZZAIOLA** \$19.95
with fresh mushrooms, garlic, olives,
and capers sautéed in tomato sauce
- 43 **CHICKEN MARSALA** \$19.95
sautéed with fresh mushrooms in
marsala sauce
- 42 **CHICKEN FLORENTINA** \$19.95
PICCATA
with mushrooms and spinach in a garlic,
white wine, herbs and lemon butter
sauce
- 53 **CHICKEN CORDON BLEU** \$20.95
layered with capicola ham, spinach,
and swiss cheese

VEAL

- 14 **VEAL FLORENTINA PICCATA** \$22.95
with mushrooms and spinach in a
garlic, white wine, herbs and lemon
butter sauce
- 8 **VEAL PARMIGIANA** \$20.95
baked with tomato sauce and
mozzarella cheese
- 10 **VEAL SORRENTINA** \$24.95
layered with eggplant, mozzarella, and
capiccoli, served with marsala sauce
- 48 **VEAL & SHRIMP** \$19.95
PARMIGIANA
baked with tomato sauce and
mozzarella cheese
- 15 **VEAL MARSALA** \$22.95
sautéed with fresh mushrooms in
marsala sauce
- 12 **VEAL PIZZAIOLA** \$22.95
with fresh mushrooms, garlic, capers
and olives in tomato sauce
- 13 **VEAL FRANCESE** \$22.95
dipped in egg and lightly fried served
with mushrooms in a garlic, white
wine, herbs and lemon butter sauce

EGGPLANT

- 51 **EGGPLANT ARCOBALENO** \$17.95
a combination of Eggplant Rollantini,
Florentina, and Pastore
- 44 **EGGPLANT FLORENTINA** \$17.95
with spinach baked in tomato sauce
and mozzarella cheese
- 41 **EGGPLANT PARMIGIANA** \$16.95
baked with tomato sauce and
mozzarella cheese

ALL ENTRÉES INCLUDE SOUP OR SALAD, GARLIC & PIZZA BREAD, AND PASTA

SEAFOOD

- 26 **SHRIMP PARMIGIANA** \$19.95
baked with tomato sauce and mozzarella cheese
- 27 **SHRIMP MARINARA** \$19.95
sautéed in fresh marina sauce served with spaghetti
- ^{SPICY} 33 **FRIED CALAMARI** \$18.95
served with marinara sauce
- 28 **SHRIMP SCAMPI** \$21.95
sautéed in a garlic, white wine, herbs and lemon butter sauce served with angelhair pasta
- ^{SPICY} 38 **MUSSELS MARINARA** \$20.95
sautéed in fresh marinara sauce served with spaghetti
- ^{SPICY} 36 **SEAFOOD SANTALUCIA** \$25.95
with clams, shrimp, calamari, and mussels in fresh tomato sauce served with spaghetti
- 32 **CALAMARI MARINARA** \$18.95
sautéed in fresh marinara sauce served with spaghetti
- 30 **SHRIMP CHEF'S STYLE** \$19.95
dipped in egg and lightly fried served with mushrooms in a garlic, white wine, herbs and lemon butter sauce
- ^{SPICY} 34 **SCUNGILLI** Market Price
sautéed in fresh marinara sauce served with spaghetti

COMBINATIONS FOR TWO

- 1 **VEAL PARMIGIANA, CHICKEN PARMIGIANA, BAKED ZITI** \$36.95
- 2 **VEAL PARMIGIANA, SHRIMP PARMIGIANA, BAKED ZITI** \$36.95
- 3 **VEAL PARMIGIANA, EGGPLANT PARMIGIANA, BAKED ZITI** \$36.95
- 6 **PASTA PLATTER** \$36.95
Lasagna, Manicotti, Sausage, Meatballs, and Baked Ziti

SAUSAGE AND PEPPERS

sautéed San Gennaro style with onions and a touch of fresh tomatoes
\$21.95

HOUSE SPECIAL

- 5 **VEAL DINNER** \$18.95
Veal Parmigiana served with Baked Ziti. Includes homemade Italian Cheesecake and Coffee

Parties of 6 or more are subject to an 18% gratuity.

Salad and soup are not included in take-out orders.

APPETIZERS

FRIED CALAMARI \$13.95

served with marinara sauce

STUFFED MUSHROOMS \$9.95

baked with tomato sauce

SAUTÉED BROCCOLI \$9.95

sautéed in garlic and oil

PASTA FAGIOLI \$9.95

traditional Italian pasta and bean soup

FRIED MOZZARELLA \$7.95

served with marinara sauce

FRESH MOZZARELLA \$9.95

CAPRESE

served with fresh tomatoes

COLD ANTIPASTO \$13.95

cold cuts and cheeses served with olive oil and vinegar

CASINO CLAMS \$11.95

chopped baked clams with a lemon garlic sauce

SIGNATURE PASTAS

SPAGHETTI \$13.95

with a choice of tomato sauce, marinara sauce, or garlic and oil

SPAGHETTI PUTTANESCA \$15.95

sautéed with capers and olives in marinara sauce

BAKED ZITI SICILIAN \$15.95

topped with eggplant baked with tomato sauce and mozzarella cheese

BAKED SHELLS BOLOGNESE \$16.95

baked with bolognese sauce (chicken, beef, sausage, mixed vegetables, onions) and mozzarella cheese

BAKED SHELLS \$16.95

NAPOLETANI

baked with a sausage and meatball in tomato sauce and mozzarella cheese

SPAGHETTI \$15.95

with a choice of meatballs, meatsauce, sausage, or mushrooms

SPAGHETTI WITH CLAM \$17.95

SAUCE

with fresh clams sautéed in a white or red sauce

BAKED ZITI NAPOLETANI \$15.95

baked with tomato sauce, ricotta and mozzarella cheese

BAKED SHELLS QUATTRO \$15.95

FORMAGGI

baked with ricotta, mozzarella, romano, and cheddar cheese

PENNE A LA VODKA \$16.95

sautéed with ham in a vegetable based vodka sauce

HEALTHY SELECTIONS

ANGELHAIR VENEZIA \$19.95

sautéed with chicken, broccoli, garlic, basil, and olive oil

45 **GRILLED CHICKEN BREAST** .. \$18.95

served with spinach

TILAPIA FRANCESE \$19.95

dipped in egg and lightly fried served in a garlic, white wine, herbs and lemon butter sauce

HOMEMADE PASTA

CHEESE RAVIOLI \$15.95

open-faced ravioli baked with tomato sauce and mozzarella cheese

BAKED GNOCCHI DIPATATE . \$16.95

baked with meat or cream sauce and mozzarella cheese

TORTELLINI WITH \$15.95

MEATSAUCE

baked with meat sauce and mozzarella cheese

LASAGNA \$16.95

baked with tomato sauce and mozzarella cheese

FETTUCCINI ALFREDO \$15.95

add chicken \$3.00

CANNELLONI \$18.95

stuffed with sausage, meatballs, chicken, and ground beef baked with tomato sauce and mozzarella cheese

MANICOTTI \$15.95

stuffed with ricotta baked with tomato sauce and mozzarella cheese

TORTELLINI FLORENTINA \$16.95

with spinach and chicken in a garlic, white wine, herbs and lemon butter sauce

STUFFED SHELLS \$15.95

with ricotta baked with tomato sauce and mozzarella cheese

GOURMET PIZZA

	SMALL	LARGE
NAPOLETON PIZZA	\$9.95	12.95
with mozzarella cheese and tomato sauce		
PIZZA LA MARGHERITA	\$14.95	25.95
with fresh tomatoes, fresh mozzarella, basil, garlic, and olive oil		
CALZONE	\$14.95	21.95
with ricotta and mozzarella cheese served with marinara sauce		
MEAT STROMBOLI	\$15.95	25.95
rolled pizza with salami, capicola, sausage, meatballs, and mozzarella cheese		
WHITE PIZZA	\$13.95	17.95
with garlic, ricotta and mozzarella cheese		
ADDITIONAL TOPPINGS	\$1.50	2.50
SICILIAN PIZZA		\$17.95
thick crust pizza with mozzarella chese and tomato sauce. Toppings \$3.00 each		
LARGE SPECIAL		\$25.95
with pepperoni, sausage, meatballs, onions, peppers, and mushrooms		
LARGE VEGETARIAN		\$25.95
with onions, broccoli, spinach, peppers, eggplant, and mushrooms		
GARLIC ROLLS (6)	(6) \$5.95	(12) 10.95

BEVERAGES

SODA \$2.95

Coke, Diet Coke, Sprite, Lemonade,
Root Beer, Ginger Ale, Orange Soda

COORS LIGHT DRAFT BEER \$3.95

YUENGLING DRAFT BEER \$4.95

PELLEGRINO MINERAL \$4.95

WATER

CAPPUCCINO \$4.50

COFFEE \$2.50

ICED TEA/HOT TEA \$2.95

DOMESTIC BEERS \$3.95

Budweiser, Bud Light, Miller Light,
Michelob Ultra

IMPORTED BEERS \$4.95

Peroni, Moretti, Heineken, Corona,
O'Doul's (non-alcoholic)

PANNA BOTTLED WATER \$4.95

SODA (CAN) \$2.50

ESPRESSO \$3.50

WINE

Chianti, Merlot, Cabernet, Lambrusco, Chardonnay, Pinot Grigio, White Zifandel

GLASS \$6.95

1/2 CARAFE (3 GLASSES) \$15.95

FULL CARAFE (6 GLASSES) \$22.95

DESSERTS

TIRAMISU \$6.50

lady fingers dipped in espresso layed with mascarpone cheese and topped with chocolate
shavings

CANNOLI \$5.95

ITALIAN CHEESECAKE \$5.95

made with ricotta cheese

ITALIAN RUM CAKE \$6.50

TORTONI \$5.95

vanilla ice cream topped with coconut shavings

SPUMONI \$5.95

TARTUFO \$6.95