

## 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
- <sup>SPICY</sup> 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
- <sup>SPICY</sup> 38 **MUSSELS MARINARA** ..... \$20.95  
sautéed in fresh marinara sauce served with spaghetti
- <sup>SPICY</sup> 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
- <sup>SPICY</sup> 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
<b>NAPOLETON PIZZA .....</b>	<b>\$9.95</b>	<b>12.95</b>
with mozzarella cheese and tomato sauce		
<b>PIZZA LA MARGHERITA .....</b>	<b>\$14.95</b>	<b>25.95</b>
with fresh tomatoes, fresh mozzarella, basil, garlic, and olive oil		
<b>CALZONE .....</b>	<b>\$14.95</b>	<b>21.95</b>
with ricotta and mozzarella cheese served with marinara sauce		
<b>MEAT STROMBOLI .....</b>	<b>\$15.95</b>	<b>25.95</b>
rolled pizza with salami, capicola, sausage, meatballs, and mozzarella cheese		
<b>WHITE PIZZA .....</b>	<b>\$13.95</b>	<b>17.95</b>
with garlic, ricotta and mozzarella cheese		
<b>ADDITIONAL TOPPINGS .....</b>	<b>\$1.50</b>	<b>2.50</b>
<b>SICILIAN PIZZA .....</b>		<b>\$17.95</b>
thick crust pizza with mozzarella chese and tomato sauce. Toppings \$3.00 each		
<b>LARGE SPECIAL .....</b>		<b>\$25.95</b>
with pepperoni, sausage, meatballs, onions, peppers, and mushrooms		
<b>LARGE VEGETARIAN .....</b>		<b>\$25.95</b>
with onions, broccoli, spinach, peppers, eggplant, and mushrooms		
<b>GARLIC ROLLS (6) .....</b>	<b>(6) \$5.95</b>	<b>(12) 10.95</b>

## 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**