

POULTRY

- 25 **CHICKEN FRANCESE** \$25.95
dipped in egg and lightly fried served
with mushrooms in a garlic, white
wine, herbs and lemon butter sauce
- 22 **CHICKEN CACCIATORE** \$24.95
with fresh mushrooms and peppers
sautéed in tomato sauce
- 24 **CHICKEN PARMIGIANA** \$23.95
baked with tomato sauce and
mozzarella cheese
- 43 **CHICKEN MARSALA** \$25.95
sautéed with fresh mushrooms in
marsala sauce
- 42 **CHICKEN FLORENTINA** \$25.95
PICCATA
with mushrooms and spinach in a garlic,
white wine, herbs and lemon butter
sauce
- 35 **CHICKEN PIZZAIOLA** \$25.95
with fresh mushrooms, garlic, olives,
and capers sautéed in tomato sauce

VEAL

- 8 **VEAL PARMIGIANA** \$25.95
baked with tomato sauce and
mozzarella cheese
- 7 **VEAL & EGGPLANT** \$25.95
PARMIGIANA
baked with tomato sauce and
mozzarella cheese
- 48 **VEAL & SHRIMP** \$25.95
PARMIGIANA
baked with tomato sauce and
mozzarella cheese
- 15 **VEAL MARSALA** \$26.95
sautéed with fresh mushrooms in
marsala sauce
- 13 **VEAL FRANCESE** \$26.95
dipped in egg and lightly fried served
with mushrooms in a garlic, white
wine, herbs and lemon butter sauce
- 10 **VEAL SORRENTINA** \$28.95
layered with eggplant, mozzarella, and
capiccoli, served with marsala sauce

EGGPLANT

- 51 **EGGPLANT ARCOBALENO** \$22.95
a combination of Eggplant Rollantini,
Florentina, and Pastore
- 44 **EGGPLANT FLORENTINA** \$22.95
with spinach baked in tomato sauce
and mozzarella cheese
- 41 **EGGPLANT PARMIGIANA** \$21.95
baked with tomato sauce and
mozzarella cheese

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

SEAFOOD

- 26 **SHRIMP PARMIGIANA** **\$25.95**
baked with tomato sauce and mozzarella cheese
- 27 **SHRIMP MARINARA** **\$26.95**
sautéed in fresh marina sauce served with spaghetti
- ^{SPICY} 33 **FRIED CALAMARI** **\$23.95**
served with marinara sauce
- 28 **SHRIMP SCAMPI** **\$26.95**
sautéed in a garlic, white wine, herbs and lemon butter sauce served with angelhair pasta
- ^{SPICY} 36 **SEAFOOD SANTALUCIA** **\$30.95**
with clams, shrimp, and calamari in fresh tomato sauce served with spaghetti
- 32 **CALAMARI MARINARA** **\$23.95**
sautéed in fresh marinara sauce served with spaghetti
- 30 **SHRIMP CHEF'S STYLE** **\$25.95**
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** **\$47.95**
- 2 **VEAL PARMIGIANA, SHRIMP PARMIGIANA, BAKED ZITI** **\$47.95**
- 3 **VEAL PARMIGIANA, EGGPLANT PARMIGIANA, BAKED ZITI** **\$47.95**
- 6 **PASTA PLATTER** **\$47.95**
Lasagna, Manicotti, Sausage, Meatballs, and Baked Ziti

SAUSAGE AND PEPPERS

sautéed San Gennaro style with onions and a touch of fresh tomatoes
\$25.95

Parties of 6 or more are subject to a 20% gratuity.
Salad and soup are not included in take-out orders.

APPETIZERS

FRIED CALAMARI \$18.95
served with marinara sauce

STUFFED MUSHROOMS \$13.95
baked with tomato sauce

SAUTÉED BROCCOLI \$13.95
sautéed in garlic and oil

PASTA FAGIOLI \$14.95
traditional Italian pasta and bean soup

SIDE SAUSAGE \$10.95

SIDE MEATBALLS \$10.95

FRESH MOZZARELLA \$14.95
CAPRESE
served with fresh tomatoes

COLD ANTIPASTO \$16.95
cold cuts and cheeses served with
olive oil and vinegar

CASINO CLAMS \$18.95
chopped baked clams with a lemon
garlic sauce

FRIED MOZZARELLA \$11.95
served with marinara sauce

SIGNATURE PASTAS

SPAGHETTI \$17.95
with a choice of tomato sauce,
marinara sauce, or garlic and oil

SPAGHETTI PUTTANESCA \$19.95
sautéed with capers and olives in
marinara sauce

BAKED ZITI NAPOLETANI \$20.95
baked with tomato sauce, ricotta and
mozzarella cheese

BAKED SHELLS \$21.95
NAPOLETANI
baked with meatballs in tomato sauce
and mozzarella cheese

SPAGHETTI \$20.95
with a choice of meatballs, meatsauce,
sausage, or mushrooms

SPAGHETTI WITH CLAM \$25.95
SAUCE
with fresh clams sautéed in a white or
red sauce

BAKED SHELLS MEATSAUCE \$21.95
baked with meatsauce and mozzarella
cheese

PENNE A LA VODKA \$22.95
sautéed with garlic, prosciutto, and
ham

LIGHTER SELECTIONS

ANGELHAIR VENEZIA \$23.95
sautéed with chicken, broccoli, garlic,
basil, and olive oil

45 **GRILLED CHICKEN BREAST** .. \$24.95
served with spinach

RED SNAPPER SCAMPI \$31.95
sautéed in a garlic, white wine, herbs
and lemon butter sauce served with
angelhair pasta

HOMEMADE PASTA

CHEESE RAVIOLI \$20.95

open-faced ravioli baked with tomato sauce and mozzarella cheese

BAKED GNOCCHI DIPATATE . \$22.95

baked with meat or cream sauce and mozzarella cheese

TORTELLINI WITH \$20.95

MEATSAUCE

baked with meat sauce and mozzarella cheese

LASAGNA \$22.95

meat lasagna baked with tomato sauce and mozzarella cheese

FETTUCCINI ALFREDO \$20.95

add chicken \$4.00

CANNELLONI \$23.95

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

MANICOTTI \$20.95

stuffed with ricotta baked with tomato sauce and mozzarella cheese

TORTELLINI FLORENTINA \$22.95

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

STUFFED SHELLS \$20.95

with ricotta baked with tomato sauce and mozzarella cheese

GOURMET PIZZA

	SMALL	LARGE
NAPOLETON PIZZA	\$12.95	\$17.95
with mozzarella cheese and tomato sauce		
PIZZA LA MARGHERITA	\$21.95	\$29.95
with fresh tomatoes, fresh mozzarella, basil, garlic, and olive oil		
CALZONE	\$20.95	\$27.95
with ricotta and mozzarella cheese served with marinara sauce		
MEAT STROMBOLI	\$20.95	\$30.95
rolled pizza with salami, capicola, sausage, meatballs, and mozzarella cheese		
WHITE PIZZA	\$18.95	\$24.95
with garlic, ricotta and mozzarella cheese		
ADDITIONAL TOPPINGS	\$2.50	\$3.50
SICILIAN PIZZA		\$23.95
thick crust pizza with mozzarella cheese and tomato sauce. Toppings \$4.50 each		
SPECIAL	\$22.95	\$30.95
with pepperoni, sausage, meatballs, onions, peppers, and mushrooms		
VEGETARIAN	\$22.95	\$30.95
with onions, broccoli, spinach, peppers, eggplant, and mushrooms		
GARLIC ROLLS	\$6.95	\$12.95
	(6)	(12)

BEVERAGES

<p>SODA \$3.50 Coke, Diet Coke, Sprite, Lemonade, Root Beer, Ginger Ale, Orange Soda</p> <p>PELLEGRINO MINERAL WATER \$5.95</p> <p>COFFEE \$3.50</p>	<p>ICED TEA/HOT TEA \$3.50</p> <p>PANNA BOTTLED WATER \$7.95</p> <p>ESPRESSO \$3.95</p> <p>CAPPUCCINO \$5.50</p> <p>SODA (CAN) \$3.50</p>
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BEER

<p>STELLA ARTOIS (DRAFT) \$5.95</p> <p>IMPORTS (BOTTLED) \$5.95 Peroni, Moretti, Heineken, Corona, Becks (non-alcoholic)</p>	<p>YUENGLING (DRAFT) \$5.95</p> <p>DOMESTIC (BOTTLED) \$4.95 Budweiser, Bud Light, Miller Light, Michelob Ultra</p>
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WINE

A: Chianti, Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zifandel, Prosecco (glass only)

B: Pinot Noir, Moscato, Lambrusco

	A	B
GLASS	\$8.95	\$9.50
1/2 CARAFE (3 GLASSES)	\$18.95	\$20.95
FULL CARAFE (6 GLASSES)	\$26.95	\$28.95

DESSERTS

<p>TIRAMISU \$7.95 lady fingers dipped in espresso layered with mascarpone cheese and topped with chocolate shavings</p> <p>ITALIAN RUM CAKE \$7.95</p> <p>TORTONI \$5.95 vanilla ice cream topped with coconut shavings</p>	<p>CANNOLI \$6.95</p> <p>ITALIAN CHEESECAKE \$6.95 made with ricotta cheese</p> <p>SFLOGLIATELLE \$7.95 shell-shaped filled Italian pastry</p> <p>SPUMONI \$7.95</p> <p>TARTUFO \$8.95</p>
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