

POULTRY

- 25 **CHICKEN FRANCESE** \$20.95
dipped in egg and lightly fried served
with mushrooms in a garlic, white
wine, herbs and lemon butter sauce
- 22 **CHICKEN CACCIATORE** \$20.95
with fresh mushrooms and peppers
sautéed in tomato sauce
- 24 **CHICKEN PARMIGIANA** \$19.95
baked with tomato sauce and
mozzarella cheese
- 35 **CHICKEN PIZZAIOLA** \$20.95
with fresh mushrooms, garlic, olives,
and capers sautéed in tomato sauce
- 43 **CHICKEN MARSALA** \$21.95
sautéed with fresh mushrooms in
marsala sauce
- 42 **CHICKEN FLORENTINA** \$21.95
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** \$23.95
with mushrooms and spinach in a
garlic, white wine, herbs and lemon
butter sauce
- 8 **VEAL PARMIGIANA** \$21.95
baked with tomato sauce and
mozzarella cheese
- 10 **VEAL SORRENTINA** \$26.95
layered with eggplant, mozzarella, and
capiccoli, served with marsala sauce
- 48 **VEAL & SHRIMP** \$20.95
PARMIGIANA
baked with tomato sauce and
mozzarella cheese
- 15 **VEAL MARSALA** \$23.95
sautéed with fresh mushrooms in
marsala sauce
- 12 **VEAL PIZZAIOLA** \$23.95
with fresh mushrooms, garlic, capers
and olives in tomato sauce
- 13 **VEAL FRANCESE** \$23.95
dipped in egg and lightly fried served
with mushrooms in a garlic, white
wine, herbs and lemon butter sauce

EGGPLANT

- 51 **EGGPLANT ARCOBALENO** \$18.95
a combination of Eggplant Rollantini,
Florentina, and Pastore
- 44 **EGGPLANT FLORENTINA** \$18.95
with spinach baked in tomato sauce
and mozzarella cheese
- 41 **EGGPLANT PARMIGIANA** \$17.95
baked with tomato sauce and
mozzarella cheese

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

SEAFOOD

- 26 **SHRIMP PARMIGIANA** **\$20.95**
baked with tomato sauce and mozzarella cheese
- 27 **SHRIMP MARINARA** **\$22.95**
sautéed in fresh marina sauce served with spaghetti
- ^{SPICY} 33 **FRIED CALAMARI** **\$19.95**
served with marinara sauce
- 28 **SHRIMP SCAMPI** **\$22.95**
sautéed in a garlic, white wine, herbs and lemon butter sauce served with angelhair pasta
- ^{SPICY} 38 **MUSSELS MARINARA** **\$21.95**
sautéed in fresh marinara sauce served with spaghetti
- ^{SPICY} 36 **SEAFOOD SANTALUCIA** **\$27.95**
with clams, shrimp, calamari, and mussels in fresh tomato sauce served with spaghetti
- 32 **CALAMARI MARINARA** **\$19.95**
sautéed in fresh marinara sauce served with spaghetti
- 30 **SHRIMP CHEF'S STYLE** **\$21.95**
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** **\$38.95**
- 2 **VEAL PARMIGIANA, SHRIMP PARMIGIANA, BAKED ZITI** **\$38.95**
- 3 **VEAL PARMIGIANA, EGGPLANT PARMIGIANA, BAKED ZITI** **\$38.95**
- 6 **PASTA PLATTER** **\$38.95**
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** **\$19.95**
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 \$14.95

served with marinara sauce

STUFFED MUSHROOMS \$10.95

baked with tomato sauce

SAUTÉED BROCCOLI \$10.95

sautéed in garlic and oil

PASTA FAGIOLI \$9.95

traditional Italian pasta and bean soup

SIDE SAUSAGE \$8.95

SIDE MEATBALLS \$8.95

FRESH MOZZARELLA \$10.95

CAPRESE

served with fresh tomatoes

COLD ANTIPASTO \$13.95

cold cuts and cheeses served with olive oil and vinegar

CASINO CLAMS \$13.95

chopped baked clams with a lemon garlic sauce

FRIED MOZZARELLA \$8.95

served with marinara sauce

SIGNATURE PASTAS

SPAGHETTI \$14.95

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

SPAGHETTI PUTTANESCA \$16.95

sautéed with capers and olives in marinara sauce

BAKED ZITI SICILIAN \$16.95

topped with eggplant baked with tomato sauce and mozzarella cheese

BAKED SHELLS BOLOGNESE \$18.95

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

BAKED SHELLS \$17.95

NAPOLETANI

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

SPAGHETTI \$16.95

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

SPAGHETTI WITH CLAM \$19.95

SAUCE

with fresh clams sautéed in a white or red sauce

BAKED ZITI NAPOLETANI \$16.95

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 \$17.95

sautéed with ham in a vegetable based vodka sauce

HEALTHY SELECTIONS

ANGELHAIR VENEZIA \$20.95

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

45 **GRILLED CHICKEN BREAST** .. \$19.95

served with spinach

TILAPIA FRANCESE \$21.95

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

HOMEMADE PASTA

CHEESE RAVIOLI \$16.95

open-faced ravioli baked with tomato sauce and mozzarella cheese

BAKED GNOCCHI DIPATATE . \$17.95

baked with meat or cream sauce and mozzarella cheese

TORTELLINI WITH \$16.95

MEATSAUCE

baked with meat sauce and mozzarella cheese

LASAGNA \$17.95

baked with tomato sauce and mozzarella cheese

FETTUCCINI ALFREDO \$16.95

add chicken \$3.00

CANNELLONI \$19.95

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

MANICOTTI \$16.95

stuffed with ricotta baked with tomato sauce and mozzarella cheese

TORTELLINI FLORENTINA \$17.95

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

STUFFED SHELLS \$16.95

with ricotta baked with tomato sauce and mozzarella cheese

GOURMET PIZZA

	SMALL	LARGE
NAPOLETON PIZZA \$10.95 with mozzarella cheese and tomato sauce	\$10.95	\$14.95
PIZZA LA MARGHERITA \$17.95 with fresh tomatoes, fresh mozzarella, basil, garlic, and olive oil	\$17.95	\$26.95
CALZONE \$15.95 with ricotta and mozzarella cheese served with marinara sauce	\$15.95	\$22.95
MEAT STROMBOLI \$17.95 rolled pizza with salami, capicola, sausage, meatballs, and mozzarella cheese	\$17.95	\$27.95
WHITE PIZZA \$14.95 with garlic, ricotta and mozzarella cheese	\$14.95	\$19.95
ADDITIONAL TOPPINGS \$2.00	\$2.00	\$2.50
SICILIAN PIZZA \$19.95 thick crust pizza with mozzarella chese and tomato sauce. Toppings \$3.00 each		
SPECIAL \$18.95 with pepperoni, sausage, meatballs, onions, peppers, and mushrooms	\$18.95	\$27.95
VEGETARIAN \$18.95 with onions, broccoli, spinach, peppers, eggplant, and mushrooms	\$18.95	\$26.95
GARLIC ROLLS \$5.95	(6) \$5.95	(12) \$10.95

BEVERAGES

<p>SODA \$2.95 Coke, Diet Coke, Sprite, Lemonade, Root Beer, Ginger Ale, Orange Soda</p> <p>PELLEGRINO MINERAL WATER \$4.95</p> <p>COFFEE \$2.95</p>	<p>ICED TEA/HOT TEA \$2.95</p> <p>PANNA BOTTLED WATER \$5.95</p> <p>ESPRESSO \$3.50</p> <p>CAPPUCCINO \$4.50</p> <p>SODA (CAN) \$2.50</p>
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BEER

<p>STELLA ARTOIS (DRAFT) \$5.95</p> <p>IMPORTS (BOTTLED) \$4.95 Peroni, Moretti, Heineken, Corona, O'Doul's (non-alcoholic)</p>	<p>YUENGLING (DRAFT) \$4.95</p> <p>DOMESTIC (BOTTLED) \$3.95 Budweiser, Bud Light, Miller Light, Michelob Ultra</p>
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WINE

A: Chianti, Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zifandel

B: Pinot Noir, Moscato, Lambrusco

	A	B
GLASS	\$6.95	\$7.95
1/2 CARAFE (3 GLASSES)	\$16.95	\$17.95
FULL CARAFE (6 GLASSES)	\$23.95	\$25.95

DESSERTS

<p>TIRAMISU \$6.95 lady fingers dipped in espresso layed with mascarpone cheese and topped with chocolate shavings</p> <p>ITALIAN RUM CAKE \$6.95</p> <p>TORTONI \$5.95 vanilla ice cream topped with coconut shavings</p>	<p>CANNOLI \$6.50</p> <p>ITALIAN CHEESECAKE \$6.50 made with ricotta cheese</p> <p>SFLOGLIATELLE \$6.50 shell-shaped filled Italian pastry</p> <p>SPUMONI \$5.95</p> <p>TARTUFO \$6.95</p>
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