

## POULTRY

- |   |                |  |                |
|---|----------------|--|----------------|
| 25 <b>CHICKEN FRANCESE</b> .....  | <b>\$23.95</b> | 43 <b>CHICKEN MARSALA</b> .....  | <b>\$24.95</b> |
| dipped in egg and lightly fried served<br>with mushrooms in a garlic, white<br>wine, herbs and lemon butter sauce |                | sautéed with fresh mushrooms in<br>marsala sauce   |                |
| 22 <b>CHICKEN CACCIATORE</b> .....  | <b>\$23.95</b> | 42 <b>CHICKEN FLORENTINA</b> .....   | <b>\$24.95</b> |
| with fresh mushrooms and peppers<br>sautéed in tomato sauce   |                | <b>PICCATA</b><br>with mushrooms and spinach in a garlic,<br>white wine, herbs and lemon butter<br>sauce |                |
| 24 <b>CHICKEN PARMIGIANA</b> .....  | <b>\$22.95</b> | 35 <b>CHICKEN PIZZAIOLA</b> .....  | <b>\$23.95</b> |
| baked with tomato sauce and<br>mozzarella cheese  |                | with fresh mushrooms, garlic, olives,<br>and capers sautéed in tomato sauce                              |                |

## VEAL

- |   |                |   |                |
|---|----------------|---|----------------|
| 8 <b>VEAL PARMIGIANA</b> .....  | <b>\$24.95</b> | 15 <b>VEAL MARSALA</b> .....  | <b>\$25.95</b> |
| baked with tomato sauce and<br>mozzarella cheese                      |                | sautéed with fresh mushrooms in<br>marsala sauce  |                |
| 7 <b>VEAL &amp; EGGPLANT</b> .....                                    | <b>\$24.95</b> | 13 <b>VEAL FRANCESE</b> .....   | <b>\$25.95</b> |
| <b>PARMIGIANA</b><br>baked with tomato sauce and<br>mozzarella cheese |                | dipped in egg and lightly fried served<br>with mushrooms in a garlic, white<br>wine, herbs and lemon butter sauce |                |
| 48 <b>VEAL &amp; SHRIMP</b> .....                                     | <b>\$23.95</b> | 10 <b>VEAL SORRENTINA</b> .....   | <b>\$27.95</b> |
| <b>PARMIGIANA</b><br>baked with tomato sauce and<br>mozzarella cheese |                | layered with eggplant, mozzarella, and<br>capiccoli, served with marsala sauce                                    |                |

## EGGPLANT

- |  |                |  |                |
|--|----------------|--|----------------|
| 51 <b>EGGPLANT ARCOBALENO</b> ....                               | <b>\$20.95</b> | 41 <b>EGGPLANT PARMIGIANA</b> .....              | <b>\$19.95</b> |
| a combination of Eggplant Rollantini,<br>Florentina, and Pastore |                | baked with tomato sauce and<br>mozzarella cheese |                |
| 44 <b>EGGPLANT FLORENTINA</b> .....                              | <b>\$20.95</b> |  |                |
| with spinach baked in tomato sauce<br>and mozzarella cheese      |                |  |                |

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

## SEAFOOD

- 26 **SHRIMP PARMIGIANA** ..... **\$23.95**  
baked with tomato sauce and mozzarella cheese
- 27 **SHRIMP MARINARA** ..... **\$25.95**  
sautéed in fresh marina sauce served with spaghetti
- <sup>SPICY</sup> 33 **FRIED CALAMARI** ..... **\$21.95**  
served with marinara sauce
- 28 **SHRIMP SCAMPI** ..... **\$25.95**  
sautéed in a garlic, white wine, herbs and lemon butter sauce served with angelhair pasta
- <sup>SPICY</sup> 36 **SEAFOOD SANTALUCIA** ..... **\$29.95**  
with clams, shrimp, and calamari in fresh tomato sauce served with spaghetti
- 32 **CALAMARI MARINARA** ..... **\$22.95**  
sautéed in fresh marinara sauce served with spaghetti
- 30 **SHRIMP CHEF'S STYLE** ..... **\$24.95**  
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** ..... **\$44.95**
- 2 **VEAL PARMIGIANA, SHRIMP PARMIGIANA, BAKED ZITI** ..... **\$44.95**
- 3 **VEAL PARMIGIANA, EGGPLANT PARMIGIANA, BAKED ZITI** ..... **\$44.95**
- 6 **PASTA PLATTER** ..... **\$44.95**  
Lasagna, Manicotti, Sausage, Meatballs, and Baked Ziti

## SAUSAGE AND PEPPERS

sautéed San Gennaro style with onions and a touch of fresh tomatoes  
**\$24.95**

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

## APPETIZERS

**FRIED CALAMARI** ..... \$17.95  
served with marinara sauce

**STUFFED MUSHROOMS** ..... \$12.95  
baked with tomato sauce

**SAUTÉED BROCCOLI** ..... \$12.95  
sautéed in garlic and oil

**PASTA FAGIOLI** ..... \$13.95  
traditional Italian pasta and bean soup

**SIDE SAUSAGE** ..... \$9.95

**SIDE MEATBALLS** ..... \$9.95

**FRESH MOZZARELLA** ..... \$13.95  
**CAPRESE**  
served with fresh tomatoes

**COLD ANTIPASTO** ..... \$15.95  
cold cuts and cheeses served with  
olive oil and vinegar

**CASINO CLAMS** ..... \$16.95  
chopped baked clams with a lemon  
garlic sauce

**FRIED MOZZARELLA** ..... \$10.95  
served with marinara sauce

## SIGNATURE PASTAS

**SPAGHETTI** ..... \$16.95  
with a choice of tomato sauce,  
marinara sauce, or garlic and oil

**SPAGHETTI PUTTANESCA** .... \$18.95  
sautéed with capers and olives in  
marinara sauce

**BAKED ZITI NAPOLETANI** ..... \$19.95  
baked with tomato sauce, ricotta and  
mozzarella cheese

**BAKED SHELLS** ..... \$20.95  
**NAPOLETANI**  
baked with meatballs in tomato sauce  
and mozzarella cheese

**SPAGHETTI** ..... \$19.95  
with a choice of meatballs, meatsauce,  
sausage, or mushrooms

**SPAGHETTI WITH CLAM** ..... \$23.95  
**SAUCE**  
with fresh clams sautéed in a white or  
red sauce

**BAKED SHELLS MEATSAUCE** \$20.95  
baked with meatsauce and mozzarella  
cheese

**PENNE A LA VODKA** ..... \$21.95  
sautéed with garlic, prosciutto, and  
ham

## LIGHTER SELECTIONS

**ANGELHAIR VENEZIA** ..... \$22.95  
sautéed with chicken, broccoli, garlic,  
basil, and olive oil

45 **GRILLED CHICKEN BREAST** .. \$22.95  
served with spinach

**TILAPIA FRANCESE** ..... \$23.95  
dipped in egg and lightly fried served  
in a garlic, white wine, herbs and  
lemon butter sauce

## HOMEMADE PASTA

**CHEESE RAVIOLI ..... \$19.95**

open-faced ravioli baked with tomato sauce and mozzarella cheese

**BAKED GNOCCHI DIPATATE . \$20.95**

baked with meat or cream sauce and mozzarella cheese

**TORTELLINI WITH ..... \$19.95**

**MEATSAUCE**

baked with meat sauce and mozzarella cheese

**LASAGNA ..... \$20.95**

baked with tomato sauce and mozzarella cheese

**FETTUCCINI ALFREDO ..... \$19.95**

add chicken \$4.00

**CANNELLONI ..... \$22.95**

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

**MANICOTTI ..... \$19.95**

stuffed with ricotta baked with tomato sauce and mozzarella cheese

**TORTELLINI FLORENTINA .... \$20.95**

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

**STUFFED SHELLS ..... \$19.95**

with ricotta baked with tomato sauce and mozzarella cheese

## GOURMET PIZZA

	SMALL	LARGE
<b>NAPOLETON PIZZA .....</b>	<b>\$12.95</b>	<b>\$17.95</b>
with mozzarella cheese and tomato sauce		
<b>PIZZA LA MARGHERITA .....</b>	<b>\$19.95</b>	<b>\$27.95</b>
with fresh tomatoes, fresh mozzarella, basil, garlic, and olive oil		
<b>CALZONE .....</b>	<b>\$18.95</b>	<b>\$25.95</b>
with ricotta and mozzarella cheese served with marinara sauce		
<b>MEAT STROMBOLI .....</b>	<b>\$19.95</b>	<b>\$29.95</b>
rolled pizza with salami, capicola, sausage, meatballs, and mozzarella cheese		
<b>WHITE PIZZA .....</b>	<b>\$17.95</b>	<b>\$23.95</b>
with garlic, ricotta and mozzarella cheese		
<b>ADDITIONAL TOPPINGS .....</b>	<b>\$2.50</b>	<b>\$3.50</b>
<b>SICILIAN PIZZA .....</b>	<b>\$23.95</b>	
thick crust pizza with mozzarella cheese and tomato sauce. Toppings \$4.00 each		
<b>SPECIAL .....</b>	<b>\$21.95</b>	<b>\$29.95</b>
with pepperoni, sausage, meatballs, onions, peppers, and mushrooms		
<b>VEGETARIAN .....</b>	<b>\$21.95</b>	<b>\$29.95</b>
with onions, broccoli, spinach, peppers, eggplant, and mushrooms		
<b>GARLIC ROLLS .....</b>	<b>\$6.95</b>	<b>\$12.95</b>
	(6)	(12)

## BEVERAGES

<b>SODA</b> ..... \$3.50 Coke, Diet Coke, Sprite, Lemonade, Root Beer, Ginger Ale, Orange Soda	<b>ICED TEA/HOT TEA</b> ..... \$3.50
<b>PELLEGRINO MINERAL WATER</b> ..... \$5.95	<b>PANNA BOTTLED WATER</b> ..... \$7.95
<b>COFFEE</b> ..... \$3.50	<b>ESPRESSO</b> ..... \$3.95
	<b>CAPPUCCINO</b> ..... \$4.95
	<b>SODA (CAN)</b> ..... \$3.50

## BEER

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

## WINE

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

B: Pinot Noir, Moscato, Lambrusco

	A	B
<b>GLASS</b> .....	<b>\$7.95</b>	<b>\$8.95</b>
<b>1/2 CARAFE (3 GLASSES)</b> .....	<b>\$17.95</b>	<b>\$19.95</b>
<b>FULL CARAFE (6 GLASSES)</b> .....	<b>\$25.95</b>	<b>\$27.95</b>

## DESSERTS

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