

Poultry and Pork Entrees

Frankie Marsala / \$25 (V, GF)

Mushrooms stuffed with grilled chicken and mushrooms, served over creamy risotto with marsala sauce.

Gavone / \$24

Homemade chicken pot pie topped with puffed pastry.

Fake Fancy Italian / \$26 (V, GF)

Penne ala vodka served with grilled chicken and peas, topped with Fried Mozzarella.

Maron' / \$28

Shake n Bake pork chops over cheesy grits, topped with caramelized apples.

The Stooly Pigeon / \$29 (GF)

Chicken breast stuffed with broccoli and mozzarella is fried then placed over bed of risotto and topped with a Scampi Sauce.

Stronzo / \$25 (V, Veg, GF)

Grilled jerk chicken served over coconut rice with Jamaican fried cabbage.

Beef Entrees

Bougie Balls / \$25

Naked meatballs served over creamy risotto with sauteed spinach and ricotta.

Corpo Costola / \$30

Short ribs, vegetables and stock gravy over mashed potatoes.

Cousin Vinny's Saltimbocca / \$32 (GF)

Fried veal cutlet topped with prosciutto, sautéed spinach and mozzarella baked till golden then served over roasted red potatoes and topped with marsala Sauce.

Shepherds Pie

Seasoned ground beef, brown gravy, vegetables and mashed potatoes baked till golden brown.

Trifecta Parmesan / \$30 (GF)

Veal, Chicken and Pork Cutlet Parmesan served over spaghetti with marinara sauce.

Seafood Entrees

Anthony's Scampi / \$28 (GF)*

Shrimp, linguine and scampi sauce topped with breadcrumbs and parmesan and baked till golden.

Sleeping with the Fishes / \$32 (GF)*

Shrimp, Calamari and Mussels tossed with spaghetti in a spicy marinara sauce.

Dolci Caraibi / \$29*

Coconut shrimp and sweet plantains served over fried rice and topped with a teriyaki glaze.

The Two Yootz / 30*

Jambalaya with shrimp, chicken, mussels and andouille sausage cooked in your own personal pot.

Bada Bing! / \$28 (V)*

Four cheese creamy grits with creole flavored shrimp.