

Take Out

Menu

Appetizers

Polenta con Funghi 14.95

(House specialty)

Cornmeal cake, topped with an assortment of mushrooms, garlic, sun dried tomatoes and extra virgin olive oil.

Fried Calamari 16.95

Domestic calamari lightly floured and pan fried, served with marinara sauce.

Shrimp Gorgonzola 16.95

Gulf shrimp grilled with Cajun spicy and sautéed with a blue cheese brandy cream sauce.

Eggplant Rollatine 15.25

Thinly slices of eggplant filled with a blend of ricotta and parmigiano cheese and baked with marinara sauce.

Zuppa di Cozze & Vongole 15.95

little neck clams and mussels, steamed with white wine, butter and garlic broth.

Antipasto di Casa 15.95

Prosciutto di Parma, dried sausage, imported cheese, olives and pickled vegetables.

Polpette della Nonna 12.95

Homemade meatballs baked with fresh mozzarella.

Burrata tre Colore 15.95

Fresh mozzarella ball with creamy center, served on a bed of arugula and red roasted peppers.

Hot & Spicy Shrimp 15.25

Gulf Shrimp sautéed with white wine, garlic and red pepper flakes.

Soup of the Day 6.95

Mozzarella Sticks 8.95

Served with tomato sauce.

Salads

Aruguletta 12.75

Baby arugula, local goat cheese, walnuts, oranges segments and aged balsamic vinaigrette.

Caesar 12.75

Crisp hearts of romaine lettuce, with our homemade creamy garlic dressing

Fields Greens 9.95

Spring Mix with cucumbers, tomatoes, red onions.

Spinach Salad 12.75

Baby spinach with Gorgonzola cheese, beats, red onions and Balsamic glaze.

ADD:

Grilled Chicken 5.95

Grilled Shrimp 8.95

Grilled Salmon 8.95

Grilled Steak 8.95

Children's Menu 12.95

Chicken fingers with fries

Shrimp with Fries

Penne with meatballs

Ravioli with tomato sauce

Pasta with butter

Side Orders

Broccoli Rabe 7.95

Sautéed Mushrooms 6.50

Fried Polenta 6.25

Rosemary Potatoes 6.25

Sautéed Spinach 5.50

Penne tomato sauce 5.75

Garlic Bread 2.50 with cheese 4.75

Meat Balls 5.75

Pasta

Ravioli Boscaiolo 19.95

(House specialty)

Jumbo cheese ravioli served with an assortment of sautéed mushrooms, fresh herbs and a hint of white truffle oil.

Orecchiette Contadina 20.95

Cap shaped pasta with sautéed broccoli rabe, fennel sausage, sun dried tomatoes, garlic and extra virgin olive oil.

Cavatelli Bolognese 19.95

Homemade pasta with our delicious meat sauce.

Pasta al Tegamino 21.50 *(House specialty)*

Cap shaped pasta baked with handmade mini meatballs, fresh mozzarella, pecorino cheese and tomatoes sauce.

Penne alla Vodka 18.75 *(House specialty)*

Quill shaped pasta with a creamy tomato sauce.

Linguine con Vongole 20.95

New England little neck clams sautéed with your choice of white or red sauce.

Fettuccine alla Panna 21.95

Wide ribbon egg pasta served with Cajun shrimp, peas and a brandy cream sauce.

Gnocchi Napoletani 18.95

Homemade potato pasta, tossed with fresh tomato sauce and topped with ricotta, fresh mozzarella and basil.

Rigatoni Amatriciana 17.95

Large ziti served with pancetta, onions, basil and plum tomato sauce.

Fusilli Malfatti

(House Specialty) 22.95

Spiral shaped pasta with sautéed arugula, gulf shrimp, fennel sausage, plum tomatoes and a touch of cream.

Whole wheat pasta 3.95 extra

Gluten Free pasta 3.95 extra

Entrée

All Entrée are served with your choice of: penne or linguine with tomato sauce or vegetable of the day.

Chicken Fantasia 23.95

Chicken breast sautéed with red roasted peppers, artichoke hearts, onions, white wine, tomato sauce and a touch of cream.

Chicken Boscaiolo 23.95

Grilled chicken breast topped with sautéed broccoli rabe, mushrooms, potatoes, sun dried tomatoes and extra virgin olive oil.

Chicken Marsala 22.75

Chicken breast sautéed with mushrooms and marsala wine.

Veal Parmigiana 25.95

traditional preparation of tomato sauce and mozzarella.

Veal Sinatra 26.95 *(House Specialty)*

sautéed with artichoke hearts, mushrooms and a brandy cream sauce.

Veal Sorrentino 26.95

topped with prosciutto, eggplant, mozzarella cheese, served with a white wine and a touch of tomato sauce.

Pork Valdostana 23.95 *(House Specialty)*

Tender pork scaloppini sautéed with prosciutto, shiitake mushrooms and a sherry cream sauce.

NY Strip Steak 29.95

16 oz. NY strip steak grilled to perfection.

Fritto Misto 26.95

Gulf shrimp, domestic calamari lightly floured, pan fried and served with marinara sauce.

Salmon Dijon 26.95

Faroe Island salmon filet, baked with a honey mustard glaze.

Hot & Spicy Shrimp 25.95

Gulf shrimp with crushed red pepper, garlic white wine and a touch of tomato sauce, served on a bed of linguine.

Zuppa di Pesce 32.95

clams, mussels, calamari and shrimp, over a bed of linguine

Shrimp Marinara 25.95

Gulf Shrimp with your choice of marinara or Fra diavolo sauce.

Chicken Parmigiana 21.75

Traditional preparation with tomato sauce and mozzarella.