



## - Antipasto -

### ESCARGOT – 14

SNAILS PREPARED IN A PESTO OR FRA DIAVOLO SAUCE

### BAKED CLAMS – 8 FOR 14 : 12 FOR 20

LITTLE NECK CLAMS TOPPED WITH SEASONED TOASTED BREADCRUMBS

### ZUPPA DI CLAMS – 18

IN A WHITE WINE SAUCE WITH A TOUCH OF SAN MARZANO TOMATOES

### MUSSELS LUCIANO – 16

IN A WHITE WINE SAUCE WITH A TOUCH OF SAN MARZANO TOMATOES

### CALAMARI FRITTI – 16

GOLDEN FRIED CALAMARI SERVED WITH MARINARA DIPPING SAUCE

### CALAMARI ARRABBIATA – 18

CALAMARI SAUTÉED IN A SPICY ARRABBIATA SAUCE

### SEAFOOD SALAD – 21

TRADITIONAL SEAFOOD SALAD WITH CALAMARI, MUSSELS, CLAMS AND SHRIMP IN A LEMON DRESSING

### CRAB CAKES – 2 FOR 18

REAL CRAB MEAT PREPARED WITH DICED VEGETABLES AND BREADCRUMBS WITH MARINARA DIPPING SAUCE

### HOT ANTIPASTO – FOR 1: 16 : FOR 2: 26

BAKED CLAMS, SHRIMP OREGANATA, STUFFED MUSHROOMS AND EGGPLANT ROLLATINI

### COLD ANTIPASTO – FOR 1: 13 : FOR 2: 24

FRESH MOZZARELLA, PROVOLONE, SOPPRESSATA, ROASTED PEPPERS, PROSCIUTTO, TOMATOES AND OLIVES

### CAPELLINI FRITTI – 12

BREADED TRIANGLES OF ANGEL HAIR PASTA BAKED WITH PEAS AND BACON WITH MARINARA DIPPING SAUCE

### SHRIMP COCKTAIL – 16

FOUR JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE

### ARTICHOKE OREGANATA – 16

ARTICHOKE HEARTS SERVED WITH TOASTED SEASONED BREADCRUMBS

### STUFFED MUSHROOMS – 6 FOR 15

SIX MUSHROOMS STUFFED WITH DICED VEGETABLES, HAM AND BACON

### EGGPLANT ROLLATINI – 2 FOR 18

FLOUR COATED EGGPLANT SLICES ROLLED WITH RICOTTA CHEESE AND TOPPED WITH MELTED MOZZARELLA

## - Soup -

### PASTA E FAGIOLI – 10

DITALINI PASTA WITH KIDNEY BEANS, CANNELLINI BEANS AND PROSCIUTTO IN CHICKEN BROTH

### MINISTRONE – 10

FRESH GARDEN VEGETABLES IN CHICKEN BROTH

### ITALIAN WEDDING – 12

BABY MEAT BALLS, ESCAROLE AND DITALINI PASTA IN CHICKEN BROTH

### LENTIL – 10

LENTILS, CELERY, CARROTS AND GARLIC SIMMERED IN A THICK BROTH

## - Salad -

GRILLED CHICKEN WITH ANY SALAD: **ADD \$4**

### HOUSE SALAD – 10

ICEBERG LETTUCE, RED ONIONS, TOMATOES, CUCUMBERS, CARROTS AND OLIVES IN OUR HOMEMADE VINAIGRETTE DRESSING

### CAESAR SALAD – 11

ROMAINE LETTUCE WITH OVEN BAKED CROUTONS AND SHAVED PARMESAN CHEESE IN OUR HOMEMADE CAESAR DRESSING

### TRI-COLOR SALAD – 12

RADICCHIO, ARUGULA AND MESCLUN WITH OUR HOMEMADE BALSAMIC DRESSING

JUMBO GRILLED SHRIMP WITH ANY SALAD: **ADD \$2 EA**

### CAPRESE SALAD – 14

HOMEMADE FRESH MOZZARELLA, ROASTED PEPPERS, SLICED TOMATOES AND BASIL WITH OUR HOMEMADE BALSAMIC DRESSING

### MESCLUN SALAD – 15

MESCLUN LETTUCE, RED ONIONS, DICED TOMATOES AND CRUMBLER GOAT CHEESE IN OUR HONEY DIJON VINAIGRETTE

### BAKED APPLE SALAD – 15

GRANNY SMITH APPLES BAKED WITH A TOUCH OF CINNAMON OVER ALMONDS, RAISINS AND GOAT CHEESE WITH AN APPLE CIDER VINAIGRETTE

## - Pasta -

GLUTEN-FREE AND WHOLE WHEAT PENNE SUBSTITUTIONS AVAILABLE UPON REQUEST **FOR \$3.50** ADDITIONAL CHARGE

GRILLED CHICKEN WITH ANY PASTA: **ADD \$4**

### FARFALLE ANTONIO – 27

DICED LOBSTER MEAT AND SHRIMP SAUTÉED WITH SUNDRIED TOMATOES, WILD MUSHROOMS AND CHIVES IN A BROWN BRANDY SAUCE WITH A TOUCH OF CREAM OVER BOWTIE PASTA

### GNOCCHI – 19

HOMEMADE POTATO GNOCCHI SERVED IN YOUR CHOICE OF SAUCE

### LINGUINI ALLE VONGOLE – 23

FRESH CLAMS SERVED IN YOUR CHOICE OF RED OR WHITE SAUCE

### RIGATONI MARGHERITA – 22

RIGATONI PASTA TOSSED IN MARINARA SAUCE AND TOPPED WITH DICED FRESH MOZZARELLA

### LINGUINI FRUTTI DI MARE – 28

CALAMARI, SHRIMP, MUSSELS AND CLAMS OVER LINGUINI IN MARINARA SAUCE

### PAPPARDELLE BOLOGNESE – 22

RIBBON-SHAPED PASTA SERVED IN A TRADITIONAL MEAT SAUCE WITH PEAS AND A TOUCH OF CREAM TOPPED WITH A DOLLOP OF RICOTTA

JUMBO GRILLED SHRIMP WITH ANY PASTA: **ADD \$2 EA**

### CAVATELLI NORMA – 24

DICED EGGPLANT SAUTÉED WITH HOMEMADE PASTA IN A FRESH TOMATO SAUCE TOPPED WITH RICOTTA SALATA

### SEAFOOD RISOTTO – 29

ITALIAN ARBORIO RICE WITH CALAMARI, CLAMS, SHRIMP AND MUSSELS

### RISOTTO CON PORCINI – 28

ITALIAN ARBORIO RICE IN A CREAMY PORCINI MUSHROOM SAUCE

### FETTUCCINI ALFREDO – 18

FETTUCCINI PASTA SERVED IN A CREAMY ALFREDO SAUCE

### TORTELLINI ALFREDO – 20

HOMEMADE CHEESE TORTELLINI SERVED IN A CREAMY ALFREDO SAUCE

### PASTA CLASSICO – 18

A CLASSIC ITALIAN PASTA DISH OF YOUR CHOICE:

MANICOTTI      CHEESE RAVIOLI      STUFFED SHELLS  
PENNE ALLA VODKA      PENNE FILETTO DI POMODORO

TOPPED WITH MELTED MOZZARELLA – **ADD \$2**

# - Pollo & Eggplant -

ALL CHICKEN & EGGPLANT ENTREES ARE SERVED WITH MIXED VEGETABLES AND ROASTED POTATOES

## POLLO CLASSICO – 22

A CLASSIC CHICKEN DISH PREPARED IN YOUR CHOICE OF STYLE:

**PARMIGIANA**      **FRANCESE**      **MARSALA**

**PICCATA:** LEMON WHITE WINE SAUCE WITH CAPERS

## POLLO SPECIALE – 24

A SPECIALTY CHICKEN DISH PREPARED IN YOUR CHOICE OF STYLE:

**PIZZAIOLA:** MUSHROOMS AND PEPPERS SERVED IN MARINARA SAUCE WITH A TOUCH OF BROWN GRAVY

**SORRENTINO:** SLICED EGGPLANT, PROSCIUTTO AND MOZZARELLA IN BROWN SAUCE

## POLLO ROLLATINI – 26

BREAST OF CHICKEN ROLLED WITH PROSCIUTTO, MOZZARELLA AND SEASONED BREADCRUMBS WITH MUSHROOMS IN A MARSALA SAUCE

## POLLO VARESE – 24

BREAST OF CHICKEN SAUTÉED WITH ONIONS, MUSHROOMS, SWEET PEPPERS AND SUNDRIED TOMATOES IN A LIGHT SHERRY WINE TOMATO DEMI-GLAZE

## POLLO MONTE BIANCO – 26

BREAST OF CHICKEN LAYERED WITH SPINACH, ARTICHOKE HEARTS, ROASTED PEPPERS AND MOZZARELLA IN A LIGHT WHITE WINE SAUCE

## POLLO SCARPARIELLO – 26

BREAST OF CHICKEN SAUTÉED WITH OLIVES, PEPPERONCINI, CAPERS, LEMON, BUTTER AND WHITE WINE

## EGGPLANT PARMIGIANA – 20

SLICES OF FLOUR COATED EGGPLANT SERVED IN TOMATO SAUCE WITH MELTED MOZZARELLA

## EGGPLANT ROLLATINI – 23

SLICES OF FLOUR COATED EGGPLANT ROLLED WITH RICOTTA CHEESE IN TOMATO SAUCE WITH MELTED MOZZARELLA

# - Carne -

ALL MEAT ENTREES ARE SERVED WITH MIXED VEGETABLES AND ROASTED POTATOES

## VEAL CLASSICO – 24

A CLASSIC VEAL DISH PREPARED IN YOUR CHOICE OF STYLE:

**PARMIGIANA**      **FRANCESE**      **MARSALA**

**PICCATA:** LEMON WHITE WINE SAUCE WITH CAPERS

## VEAL SPECIALE – 27

A SPECIALTY VEAL DISH PREPARED IN YOUR CHOICE OF STYLE:

**PIZZAIOLA:** MUSHROOMS AND PEPPERS SERVED IN MARINARA SAUCE WITH A TOUCH OF BROWN GRAVY

**SORRENTINO:** SLICED EGGPLANT, PROSCIUTTO AND MOZZARELLA IN BROWN SAUCE

## BISTECCA AI FERRI – 42

GRILLED RIB-EYE STEAK COOKED TO YOUR LIKING

## COSTATA DI VITELLO – 48

TENDER CENTER CUT VEAL CHOP GRILLED TO YOUR LIKING

## VITELLO BRUSCHETTA – 50

BUTTERFLY-CUT VEAL CHOP TOPPED WITH DICED TOMATOES AND FRESH MOZZARELLA WITH EXTRA VIRGIN SICILIAN OLIVE OIL

## FILET MIGNON – 52

10 oz. CENTER CUT FILET MIGNON GRILLED TO YOUR LIKING

## HAVANA CIGAR – 28

FILETS OF TENDER VEAL ROLLED WITH ASPARAGUS SPEARS, FRESH MOZZARELLA AND PROSCIUTTO, ALL SIMMERED WITH MUSHROOMS AND ONIONS IN A BROWN BRANDY WINE SAUCE

## VITELLO FORESTIERE – 27

MEDALLIONS OF VEAL, ROASTED PEPPERS AND MUSHROOMS PREPARED IN A ROSEMARY BALSAMIC DEMI GLAZE

## PORK CHOP PIZZAIOLA – 24

PORK CHOP SAUTÉED WITH MUSHROOMS AND PEPPERS SERVED IN MARINARA SAUCE WITH A TOUCH OF BROWN GRAVY

## SAUSAGE AND BROCCOLI RABE – 24

SWEET ITALIAN SAUSAGES SERVED WITH BROCCOLI RABE SAUTÉED IN GARLIC AND OIL

## SUNDAY'S GRAVY – 22

MEATBALLS, SAUSAGE AND SLICES OF BRACIOLE WITH RIGATONI IN A HOME STYLE TOMATO SAUCE

## TRIPPA FIORENTINA – 24

HONEYCOMB TRIPE SAUTÉED WITH PEAS, POTATOES AND TOMATOES IN A GARLIC AND WHITE WINE RED SAUCE

## SURF & TURF – 60

5 oz. LOBSTER TAIL AND 8 oz. FILET MIGNON COOKED TO YOUR LIKING

# - Pesce -

ALL SEAFOOD ENTREES ARE SERVED WITH MIXED VEGETABLES AND ROASTED POTATOES

## STRIPED BASS – 28

## SALMONE OR SOLE – 26

## TILAPIA – 24

A FRESH FILET OF FISH PREPARED IN YOUR CHOICE OF STYLE:

**GRILLED**      **BROILED**      **FRANCESE**

**OREGANATA:** WHITE WINE LEMON SAUCE TOPPED WITH SEASONED TOASTED BREADCRUMBS

**BRUSCHETTA:** DICED TOMATOES, DICED ONIONS, GARLIC AND FRESH MOZZARELLA IN BALSAMIC VINAIGRETTE

**SALTADO:** DICED TOMATOES, DICED ONIONS, CAPERS AND ARTICHOKE HEARTS IN A LEMON WHITE WINE SAUCE

**LIVORNESE:** CAPERS, ONIONS, OLIVES AND GARLIC IN OUR HOMEMADE TOMATO SAUCE

**MARECHIARA:** DICED TOMATOES IN A LIGHT WHITE WINE MARINARA SAUCE

## BRANZINO – 38

WHOLE BRANZINO GRILLED OR AL FORNO

## STUFFED SHRIMP – 28

FIVE (5) JUMBO SHRIMP STUFFED WITH CRAB MEAT AND SERVED IN A LEMON WHITE WINE SAUCE

## GAMBERI SCAMPI – 26

SIX (6) JUMBO SHRIMP BROILED WITH LEMON, GARLIC AND SEASONED TOASTED BREADCRUMBS AND SERVED WITH CAPELLINI PASTA

## LOBSTER ADRIATICA – 38

5 oz. LOBSTER TAIL WITH MUSSELS, CLAMS AND SHRIMP OVER LINGUINI IN MARINARA SAUCE OR FRA DIAVOLO SAUCE

# - Sides -

## SAUTÉED MUSHROOMS – 12

## SAUTÉED ESCAROLE – 12

## SAUTÉED BROCCOLI – 12

## SAUTÉED BROCCOLI RABE – 13

## BROCCOLI & BEANS – 11

## ESCAROLE & BEANS – 11

## ASPARAGUS OREGANATA – 12

## SWEET POTATO FRIES – 6