Antipasti

Arancini \$12

Rice balls filled with meat sauce

Artichoke Francese \$18

Artichokes dipped in egg, sautéed in a light white wine lemon sauce

Calamari Fritti \$18

Lightly battered, served with tomato sauce and lemon garlic aioli

Stuffed Hot Banana Peppers \$16

Four cheese stuffing

Fried Ravioli \$15

House made cheese ravioli tossed with fresh basil, Romano cheese, red pepper flakes served with tomato sauce

Sicilian Clams \$25

Middleneck clams in a spicy pomodoro broth with crumbled Italian sausage, peppers & onions, served with grilled crostini

Clams Casino \$16

Seasoned breadcrumbs, bacon, peppers, and onions

Roasted Garlic Bruschetta Platter \$18

A variety of tapenades and cheeses, served with crostini

Insalate

Caesar \$9

Add anchovy \$2

Caprese \$10

Fresh pulled mozzarella, Roma tomatoes, and shaved red onion drizzled with balsamic vinaigrette

House Salad \$7

Spring mix, tomato, cucumber, cabbage, and shredded carrot

Zuppe

Zuppa del Giornio Pasta e Fagioli \$8 French Onion \$8

*Gluten free options available upon request

Pasta

Alfredo \$26

Fettuccini tossed in a garlic and parmigiano cream sauce

Arrabbiata \$26

Penne tossed with prosciutto, hot banana peppers, parmigiano in a spicy pomodoro and white wine sauce

Bolognese \$27

Classic beef, pork, and veal ragu served with mezze rigatoni

Pasta with Sauce \$16

Traditional, summer sauce, Aglio e Olio Meat Sauce \$2

Pappardelle with Short Rib Ragu \$31

Braised beef short rib topped with shaved parmigiano

Vodka \$26

Penne tossed with traditional pomodorovodka blush sauce, prosciutto, and fresh basil

Ravioli (Meat or Cheese) \$24

Three house made ravioli topped with tomato sauce

Lasagna \$29

Layers of ricotta, meat sauce, and mozzarella

Seafood & Pasta

Grouper Piccata \$34

Egg dipped and pan seared fresh grouper, capers, lemon, and white sauce, over angel hair with seasonal vegetables

Shrimp Scampi \$25

Sautéed shrimp in a light white wine and lemon butter herb sauce, tossed with linguini

Lobster Ravioli \$32

House made ravioli with lobster meat finished in a cremini and sundried tomato sherry cream sauce

Linguine Alle Vongole \$26

Linguine tossed with sea clams sautéed with wine, garlic, butter, and fresh herbs or pomodoro sauce

Entrees

Francese \$32 • \$34

Chicken or veal cutlets dipped in egg, sautéed in a light lemon sauce, served with risotto

Fiorentina \$32 • \$34

Sautéed chicken or veal cutlets with a light Marsala wine cream sauce, topped with fresh baby spinach and melted mozzarella, served over angel hair

Marsala \$32 • \$34

Sautéed chicken or veal cutlets in a Marsala wine and cremini mushroom sauce served with risotto

Parmigiana \$32 • \$34

Breaded chicken or veal cutlets baked with tomato sauce & mozzarella served with penne

Margherita \$32 • \$34

Sautéed chicken or veal cutlets topped with eggplant, prosciutto cotto, mozzarella in a Marsala wine sauce, served with angel bair

Milanese \$32 • \$34

Breaded and pan-fried chicken or veal cutlets, served with arugula salad, lemon wedges, and white balsamic vinegarette

Eggplant Parmigiana \$26

Layers of thinly sliced eggplant topped with mozzarella baked in a tomato sauce with penne

Braciole \$32

Thinly sliced braised pork filled with ground beef, cured meats, hardboiled egg, mozzarella, served with penne

Tripe \$24

Honeycomb tripe slow cooked in a light tomato sauce

Braised Pork Shank \$39

Served with demi glaze, roasted potatoes, Roma tomatoes and carrots, finished with fried leeks

Filet \$42

6oz. grilled filet mignon topped with a demi glaze and blue cheese butter. Served with sautéed spinach with crisped bacon, roasted potatoes

ADD:

Meatballs (2) \$6
Italian Sausage \$6
Chicken \$8
Shrimp \$10