

HOLIDAY MENU



APPETIZERS

Bufala Mozzarella – 13.00

With fresh tomato, basil, extra virgin olive oil

Stuffed Artichoke – 10.00

Cold Antipasto – 13.00

Roasted Pepper with Mozzarella – 13.00

Fried Calamari – 14.00

Fried Zucchini – 10.00

Mussel Marinara – 11.00

Clam Oreganata – 11.00

Spedino alla Romana – 11.00

INSALATA

Seafood Salad – 14.00

Combination of calamari, shrimp and octopus with celery, onion, tomato in extra virgin olive oil and demon dressing

Rugola with Tomato – 10.00

La Tricolore – 11.00

Rugola, radicchio, endive and tomato

La Primavera – 13.00

With rugola, radicchio, endive, provolone, mozzarella, bell pepper, tomato, mushroom, and heart artichoke, house dressing

SOUP

Meat Tortellini in Brodo (beef broth) – 8.00

Pasta & Fagioli – 8.00

Minestrone Di Verdure – 8.00

PASTAS

Orecchiette Del Bosco – 19.00

With mixed wild mushrooms, touch of fresh tomatoes, cheese, and basil

Homemade Fusilli in Sausage-Bolognese – 19.00

Imported fresh pasta with a unique and tasty Italian sweet sausage

Cheese Tortellini – 16.00

In pink vodka sauce

Meat Tortellini in Bolognese sauce – 16.00

Lasagna – 19.00

Gnocchi – 15.00

Cavatelli & Broccoli – 15.00

With garlic & extra virgin olive oil

Spaghetti with Veal Meat ball – 17.00

Penne alla Zingara (hot) – 15.00

Penne Vera-Napoli – 15.00

With marinara, garlic, basil

Linguine with Raba & Baby Shrimp – 19.00

Penne in Vodka Sauce – 16.00

Fetuccine alla Matriciana – 15.00

Spaghetti alla Carbonara – 17.00

*SPECIAL Strascinati Dello Chef – 19.00

Imported fresh homemade pasta, shape of coin, indelicate leek sauce

ENTREES

Main courses will be served with pasta or salad

Pollo

Levanto – 24.00

Breast sautéed with mushrooms, olives, potato, artichoke heart, vinegar and pepper

Marengo – 21.00

On the bone with sautéed garlic in red wine vinegar sauce

Francese – 21.00

Egg battered and served in a lemon and white wine sauce

Parmigiana – 21.00

Topped with melted mozzarella cheese, oven baked and drizzled with our house tomato sauce

Eggplant Rollattine – 20.00

Veal

Sorrentino – 24.00

Veal scallopine lightly brown topped with eggplant, ham and melted mozzarella garnished with sautéed mushrooms in a brisk savory sauce

Pizzaiola – 23.00

Authentic Neapolitan recipe, scallopine browned quickly over high temperature, briefly with a savory sauce of garlic, black olives, fresh oregano, basil and marinara sauce

Piccata – 23.00

Lemon white wine sauce with capers

Parmigiana – 22.00

Topped with melted mozzarella with our tomato sauce

*SPECIAL Sirloin of Lamb – 29.00

In merlot, wine. Mashed potatoes and mushrooms

*SPECIAL Veal Osso Buco – 32.00

Center cut only with tagliatelle

Pesce

Linguine Marechiaro – 25.00

Shrimp, scallops, calamari, clams, mussel, herbs in light tomato sauce

Shrimp Scampi or Marinara – 25.00

In our homemade garlic-scampi sauce

Basa Fillet – 22.00

Choice of White Wine, Livornese, or Francese

Stuffed Shrimp – 22.00

With lump crab meat

Sea Food Riviera – 25.00

Broiled shrimp, scallops, clams oreganata, calamari, sole in a lemon sauce

Lobster (1-1/2" lb. 'half') – 29.00

Mixed with seafood over linguine

Talappia Oreganata – 22.00

**All main courses are served with salad or pasta marinara*

VEGETABLES

Sautee String Beans – 10.00

Broccoli Raba – 10.00

Broccoli – 10.00

Sautéed in garlic & extra virgin olive oil

