

ANTIPASTO

Cold Antipasto for Two 22 <i>Imported meats and cheeses, olives & roasted peppers</i>	Fried Calamari 15 <i>Served with marinara sauce</i>
Stuffed Mushrooms 8 <i>Mushrooms stuffed with puréed vegetables & seasoned Italian breadcrumbs</i>	Baked Clams Oreganata 12 <i>Whole clams topped with seasoned breadcrumbs</i>
Mozzarella en Carozza 10 <i>mozzarella, pan fried in olive oil and served with a choice of marinara or anchovy sauce</i>	Clams Casino 12 <i>Topped with garlic butter, roasted peppers & bacon</i>
Stuffed Artichoke 10 <i>(in season)</i>	Mussels Posillipo 12 <i>Served in a red or white sauce</i>
	Jumbo Shrimp Cocktail 18 <i>Chilled & served with cocktail sauce</i>

ZUPPA

Bowl10

Pasta é Fagioli

Cannellini beans served with pasta in broth with touch of tomato

Minestrone

Diced fresh vegetables, herbs & beans stewed in a chicken broth

Stracciatella

Whisked eggs & Parmesan cheese served with fresh spinach in a chicken broth

Tortellini en Brodo

Cheese tortellini served in chicken broth

INSALATA

Chopped Salad 12 <i>Mixed greens, grape tomatoes, chick peas & red onion tossed with a balsamic vinaigrette</i>	Fresh Tomato Bruschetta 12 <i>Diced plum tomato, baby arugula, served over seasoned crostini</i>
Garden House Salad 6	Grilled Portobello Mushroom 16 <i>Roasted peppers, burrata mozzarella & sliced tomato, topped with Gorgonzola cheese, drizzled in a balsamic reduction & extra virgin olive oil</i>
Insalata Caprese 12 <i>Sliced beefsteak tomatoes with fresh mozzarella & basil</i>	
Traditional Caesar 10 <i>Dressed with croutons & Pecorino Romano cheese</i>	

BAKED PASTA

Baked entrées are served with a garden house salad

Manicotti 18
Stuffed Shells 18
Meat Lasagna 18

PASTA

All fresh pasta and ravioli are made on premise in our specialty market.

All pasta entrées are served with a garden house salad

Rigatoni di Pomodoro 18 <i>Sautéed in a fresh tomato & basil</i>	Spaghetti alla Carbonara 22 <i>Served in a cream sauce with onions & pancetta</i>
Fettuccine Alfredo 18 <i>Sautéed in a rich cream sauce</i>	Cheese Ravioli 18 <i>Served in a tomato sauce</i>
Penne ala Vodka 21 <i>Sautéed in a pink cream sauce with pancetta</i>	Spinach Ravioli 19 <i>Sautéed in an alfredo sauce</i>
Pasta Primavera 19 <i>Whole-wheat penne sautéed in garlic & oil with fresh garden vegetables</i>	Lobster Ravioli 26 <i>Sautéed in a light pink sauce with shallots</i>
Pappardelle alla Mascali 22 <i>Sautéed in a Alfredo sauce with peas, mushrooms & bacon</i>	Cavatelli all' Amatriciana 20 <i>San Marzano plum tomatoes, fresh herbs & guanciale</i>
Linguine with Clam Sauce 22 <i>Choice of red or white sauce</i>	Gnocchi Bolognese 20 <i>Sautéed in a veal, pork & beef ragu with diced Mirepoix</i>

* All modifications subject to additional charge.

* Split Entrées \$5.00 Share Charge

POLLO

Served with fresh sautéed mixed vegetables

Chicken Francese	24
<i>Sautéed in white wine lemon butter sauce</i>	
Chicken Marsala	24
<i>Sautéed with mushrooms in a Marsala wine sauce</i>	
Chicken Griglia	25
<i>Served over sautéed spinach with garlic & oil</i>	
Chicken Sorrentino	25
<i>Sautéed in a sherry wine sauce topped with prosciutto, eggplant & mozzarella cheese</i>	
Chicken Scarpariello	26
<i>Sautéed with homemade sweet Italian sausage, garlic, hot cherry peppers & potatoes</i>	
on the bone.....	28
Chicken Gusmonda	25
<i>Sautéed in a Marsala wine sauce with mushrooms topped with mozzarella cheese served over fresh sautéed spinach</i>	

All chicken dishes prepared with Bell and Evans all natural chicken.

PARMIGIANA

Served with fresh spaghetti

Chicken Parmigiana	24
<i>Breaded, pan fried, topped with melted mozzarella cheese, served with tomato sauce</i>	
Veal Cutlet Parmigiana.....	26
<i>Breaded, pan fried, topped with melted mozzarella cheese, served with tomato sauce</i>	
Shrimp Parmigiana	25
<i>Breaded, pan fried, topped with melted mozzarella cheese, served with tomato sauce</i>	
Eggplant Parmigiana	20
<i>Breaded, pan fried, topped with melted mozzarella cheese, served with tomato sauce</i>	

MARINARA

Served over fresh linguine

Calamari Marinara.....	24
<i>Served with mussels</i>	
Seafood Marinara.....	31
<i>Served with clams, shrimp, mussels, scallops, calamari & Sole fillet</i>	
Shrimp Marinara	25
<i>served with mussels</i>	

CARNI

Served with fresh sautéed mixed vegetables

Veal Capricciosa	26
<i>Pan fried & topped with melted fresh mozzarella cheese served over tomato bruschetta</i>	
Veal Marsala	26
<i>Sautéed in a Marsala wine sauce with mushrooms</i>	
Veal Piccata	26
<i>Sautéed with parsley, capers & artichoke hearts in a white wine lemon butter sauce</i>	
Veal ala Mascali	27
<i>Sautéed in a brandy cream sauce with shallots, porcini mushrooms, artichoke hearts and pink peppercorns</i>	
Veal Saltimbocca	27
<i>Sautéed in a demi-glace topped with fresh sage, prosciutto & mozzarella cheese over fresh spinach</i>	
Steak Gorgonzola*	35
<i>Aged boneless shell steak sautéed in a red wine sauce topped with Gorgonzola cheese</i>	

PESCE

Served with fresh sautéed mixed vegetables

Sole Oreganata.....	26
<i>Topped with seasoned bread crumbs, baked in a lemon white wine butter sauce</i>	
Sea Scallops.....	27
<i>Broiled in sherry wine sauce with garlic & butter</i>	
Shrimp Scampi	25
<i>Broiled oreganata style</i>	
Salmon Griglia*	24
<i>Served with a dijonaise sauce</i>	

SIDE DISHES

Homemade Meatballs in Sauce	3
Fresh Pasta with Tomato Sauce.....	7
Fresh Cut Sautéed Mixed Vegetables (garlic & oil)	6
Rosemary Roasted Potato	6
Sautéed Fresh Spinach (garlic & oil)	7
Sautéed Broccoli (garlic & oil)	6
Sautéed Broccoli Rabe (garlic & oil).....	8
Sautéed Asparagus (garlic & oil).....	10

Before placing your order, please inform your server if a person in your party has a food allergy.

*These items, steaks/beef, can be cooked to your liking. Consuming raw or under cooked shellfish, chicken, or beef may increase your risk of food-borne illness especially if you have certain medical conditions.