APPETIZERS

tomato sauce

eggs and flour

Garlic Bread

French Fries

Frito Misto (SF)

White Fontina Pizza

Fresh squid, scallops, shrimp and zucchini dipped in beaten

SOUP/SALAD

Mozzarella Caprese	\$9	Add Grilled Chicken to any Salad	\$4
Fresh mozzarella, tomato and basil		Add Grilled Shrimp to any Salad	\$6
Fagioli Bianchi Appetizer	\$8	House Salad	\$7
White beans seasoned with onions and Italian herbs	5	Greek Salad	\$12
Roasted Red Peppers \$8 Red peppers with garlic, olive oil and Italian herbs		Fresh seasonal greens, feta, olives, peppers and onions	
Bruschetta \$7		Mixed greens, eggplant, capers, olives, sundried tomato, red onion, feta cheese and homemade balsamic vinaigrette. Vegetarian	
Fresh Tomatoes, Basil & Toasted Bread topped with Extra			
Virgin Olive Oil		Caesar Salad	\$8
Fried Zucchini (SF) \$8		Romaine, croutons, cheese and Caesar dressing. Anchovies upon request	
Fresh zucchini covered with Italian bread crumbs and fried			
to a golden finish		Pasta Fagioli Soup	\$7
Fried Calamari (SF)	\$13	Minestrone Soup	\$7
Fresh squid dipped in beaten eggs and flour in olive oil		Lobster Bisque Soup (SF) \$9	
Fried Calamari & Zucchini (SF)	\$14	Lobster bisque soup (3r)	ود
Steamed Clams (SF)	\$14		
Fresh clams cooked with garlic, parsley, Italian herb tomato sauce	s and		
Steamed Mussels (SF) \$12			
Fresh mussels cooked with garlic, parsley, Italian herbs and			



Allergy Index

\$16

\$13

\$4

\$4

(W)-Wheat (F)-Fish (SF)-Shellfish (P)-Peanuts (E)-Egg (T)-Tree Nut (SB)-Soybean (M)-Milk (S)-Sesame

<u>LINGUINI</u>

HOMEMADE PASTA

Tossed with shrimp, green peppers, onions, mushrooms and imported Parmesan cheese in pink sauce

Linguini w/Tomato Sauce	\$12	Manicotti	\$16	
In tomato sauce with Italian herbs		Pasta stuffed with ricotta, Parmesan, Romano and		
Linguini w/Butter Sauce	\$12	mozzarella cheese. Served with marinara s		
Linguini w/Aglio Olio	\$13	Eggplant Parmigiana	\$16	
Tossed with garlic and imported olive oil		Fresh eggplant fried in olive oil and covered in moz- zarella. Served with Linguini and Marinara Sauce		
Linguini w/Meat Sauce	\$16	Beef Sausage & Eggplant Parmigiana	\$19	
Tomato sauce with fresh tomatoes, ground beef and Italian herbs		Served with Linguini and Marinara Sauce		
Linguini w/Meatballs	\$17	Cheese Ravioli w/Marinara	\$16	
A blend of fresh ground beef with Italian herbs and		Spinach Ravioli w/Marinara \$17		
tomato sauce		Lobster Ravioli w/Pink Sauce (SF)(M) \$18		
Linguini Sausage & Peppers	\$17	Combo Ravioli (SF)(M)	\$20	
Linguini w/Pesto Sauce (TN)(M)	\$16	Lobster, Cheese & Spinach Ravioli in Pink S	auce	
nuts and cream sauce Linguini w/Meatsauce & Mushroom(M) \$16 Tomato sauce with fresh tomatoes, ground beef, mushrooms and Italian herbs Linguini a la Carbonara Pollo (E)(M) \$18		Meat Lasagna	\$17	
		Veggie Lasagna	\$16	
		Fettuccine Alfredo (M)	\$16	
		Fresh fettuccine noodles tossed with Parmesan cheese and thick cream sauce.		
		Add Chicken \$3 Add Shrimp \$4		
		Baked Penne \$17		
Linguini Florence (M) \$18 Tossed with chunks of fresh chicken breast, green peppers, onions, mushrooms and imported Parmesan cheese in pink sauce		Mixed with fresh ground beef and Italian herbs. Topped with melted mozzarella		
		Gnocchi Marinara \$16		
		Potato pasta with Italian herbs and marinara sauce		
Linguini Ascuita	\$16	Fettuccine Primavera (M)	\$18	
Celery, green peppers, olives, basil, cooked in olive oil ADD CHICKEN or SHRIMP: \$4 (SF)		Pasta in Pink Sauce with fresh broccoli, cauliflower, carrots, and zucchini.		
		Tortellini a la Panna	\$16	
		Spinach, cheese and pasta in a rich cream s	sauce	
		Penne Tetrazzini (Baked) (M)	\$17	
		Chicken, green onions, mushrooms, cheese and cream sauce		
		Fettuccini Florence (SF)(M)	\$19	

no, dry basil flakes, red peppers and sauteed in lemon

Fresh scallopini of veal cooked with capers, oregano,

dry basil flakes, red peppers and sauteed in lemon and

\$22

and butter

butter

Veal Scallopini Picatta

<u> </u>			
(All chicken dishes are served with a side of Linguini)		Veal Parmigiana (E)	\$22
*Substitute w/ Angel Hair Pasta \$2		Covered with bread crumbs and baked with	
*Substitute w/ Whole Wheat or Gluten-Fee Penne \$4		Veal Pizzaiola	\$ 22
		Fresh veal, pounded in small pieces, cooked sauce	in marinara
Chicken Francese (E)	\$18	Veal Scallopini Marsala	\$22
Chicken dipped in eggs, cooked with caper		Fresh veal with mushrooms and Marsala	
dry basil flakes, red peppers and sauteed in	n lemon and	Veal Milanese	\$22
butter Chicken Marcala	¢10	Fresh veal, breaded and deep fried	
Chicken Marsala	\$18		
Chicken breast sauteed with mushrooms a wine	ind iviarsala	SEAFOOD	
Chicken Parmigiana (E)	\$18	(All seafood dishes are served with a side of Lin	guini)
Chicken covered with bread crumbs and b	•	*Substitute w/ Angel Hair Pasta	\$2
mozzarella cheese		*Substitute w/ Whole Wheat or Gluten-Fee Penne \$4	
Chicken Pizzaiola	\$18		
Chicken pounded in small pieces cooked in marinara		Mussels (SF)	\$18
sauce.	•	Steamed and served with your choice of ma	arinara or
Chicken Piccata	\$18	white wine sauce	4
Breast of chicken cooked with capers, oregano, dry basil flakes, red peppers and sauteed in lemon and		Clams (SF)	\$22
butter	non and	Steamed with your choice of our red or whi	
Chicken Cacciatore	\$18	Mussels & Calamari (SF)	\$21
Green peppers, mushrooms, onions, white wine and tomato sauce		Steamed with your choice of our red or whi	
		Shrimp Garlic Butter (SF)	\$22
Grilled Chicken	\$18	Shrimp Marinara (SF)	\$22
Grilled chicken breast with vegetables		Shrimp Fradiavalo (SF)	\$22
Chicken Ala Nancy	\$22	Steamed shrimp with Italian spices	
Chk Breast w/Alfredo Spinach, Mush & Sid	e of Linguini	Shrimp Parmigiana (SF)	\$22
<u>VEAL</u>		Shrimp covered in Italian bread crumbs and Parmesan cheese. Fried and served with our marinara sauce	
(All veal dishes are served with a side of Lingui	ini)	Shrimp & Scallops (SF)	\$24
*Substitute w/ Angel Hair Pasta	\$2	Steamed and served with your choice of ma	arinara sauce
*Substitute w/ Whole Wheat or Gluten-Fee P	enne \$4	with Italian spices or our white sauce of gar	lic, butter
Veal Française (E)	\$22	and Italian herbs	ćo.a
Fresh veal dipped in eggs, cooked with capers, orega-		Linguini Pescatora (SF)	\$24

Combination of shrimp, scallops, calamari with your

Fresh mussels, clams, scallops, squid and shrimp with

\$27

choice of Red, White or Pesto (M) sauce

your choice of Red, White or Pesto (M) sauce

Zuppa de Pesce (SF)



HOUSE SPECIALS

Risotto Pescatora \$35

Whole Branzino \$35

Served w/ grilled veggies & pasta

Baked Salmon w/Lemon Butter Sauce \$25

Served w/ grilled veggies & pasta

Stuffed Flounder \$24

Flounder stuffed w/.Spinach and Ricotta Cheese w/Linguini

Lamb Shank \$28

Simmered w/Green pepper, mushroom and onion w/ your choice of Rice or Linguini

Ossobuco Veal Shank \$30

Veal shank cooked with green pepper, onion, mush-rooms, garlic and tomato sauce

ASK ABOUT OUR DAILY SPECIALS!

TRADITIONAL HOMEMADE PIZZA

w/ Our Homemade Marinara Sauce and Mozzarella Cheese

Cheese Pizza Additional Toppings

Small 10"	\$11	\$2.00
Medium 12"	\$12	\$2.50
Large 14"	\$14	\$3.00
X-Large 16"	\$16	\$3.50

Extra Toppings:

Extra Cheese, Extra Sauce, Feta Cheese, Beef Pepperoni, Beef Sausage, Chicken, Meatball, Mushroom, Green Pepper, Roasted Red Peppers, Red Onion, Black Olives, Sliced Tomato, Fresh Basil, Spinach, Zucchini, Eggplant, Arugula



CHEF'S SPECIALTY PIZZAS 10"

Margarita Pizza \$16

Fresh Mozzarella, Basil and Slice Tomatoes over our tomato sauce

Pizza Zarwa \$16

Pesto sauce, spinach, roasted red peppers and black olives

BBQ Delight \$17

Chicken, mushrooms & onions on top of our homemade BBQ Sauce

Pizza Arugula \$17

Arugula, red peppers, Eggplant, and mushrooms

GLUTEN FREE CAULIFLOWER CRUST Add \$4

HOMEMADE SUBS

DESSERT

Á La Mode any Dessert \$3

All Subs are served French Fries



Cannoli	\$6
Cheesecake	\$6
Tiramisu	\$7
Pistachio Cake	\$8
Spumoni/Tartufo	\$8
Bread Pudding	\$8
Scoop of Vanilla Ice Cream	\$6

Chicken Cutlet Sub \$14

Chicken covered with eggs & bread crumbs and baked with mozzarella cheese

Meatball Sub \$14

Grill Chicken Sub \$14

Grilled chicken breast topped with Mozzarella cheese

Eggplant Parmigiana Sub \$14

Fried Eggplant in bread crumbs & egg and baked with Mozzarella Cheese

Steak & Cheese Sub \$14



KIDS MENU BEVERAGES

		Fresh Lemonade		\$4
Linguini Meatball	\$9	Shirley Temple		\$5
Linguini w/ Meat Sauce	\$9	Frozen Mint Lemonade		\$7
Linguini Butter Sauce	\$8	Coke, Diet Coke, Sprite		\$3
Manicotti	\$9	Pellegrino Mineral Water		\$6
Cheese Ravioli	\$9	Iced Tea/Coffee		\$4
Baked Penne w/ Meat Sauce	\$9	Lavazza Espresso	Single \$6	Double \$8
		Cappuccino		\$8
		Affogato		\$9

Vanilla Ice Cream w/Shot of Espresso