



APPETIZERS

Burrata	12
<i>Cream filled fresh mozzarella over tomato salad and topped with fresh basil, balsamic glaze and evoo</i>	
Garlic Bread	6
Beef & Pork Meatball	3 50ea
<i>Marinara sauce</i>	
Fried Calamari	sm 14 • lg 17
<i>Served with marinara sauce</i>	
Prince Edward Island Mussels	15
<i>Fra Diavolo, Red, Giacomo or Scampi</i>	
Eggplant Rollatini	13
<i>Fried eggplant rolled with infused ricotta and spinach</i>	

Sautéed Broccoli Rabe	12
<i>Spicy, garlic, oil, white wine</i>	
Sautéed Broccoli	10
<i>Sautéed in garlic, oil, anchovy paste and white wine</i>	
Mozzarella Marinara	11
<i>Breaded fried mozzarella</i>	
Antipasto	16
<i>Cured Italian meats, cheeses, rotating assortment of accompaniments</i>	
Bruschetta	12
<i>Grilled garlic toast topped with seasoned tomatoes, red onion, fresh basil and balsamic glaze</i>	

SALADS

Caesar Salad	sm 8 • lg 12
<i>Traditional, garlic croutons</i>	
Italian Chop Salad (for two)	17
<i>Imported Italian meats, cheeses, pepperoncini, roasted red peppers, artichoke hearts, crispy pancetta, tomato, chopped romaine, house dressing</i>	

House Salad	sm 7 • lg 11
<i>Mesclun salad greens, plum tomatoes, red onion and English cucumbers with balsamic vinaigrette</i>	
Caprese Salad	11
<i>Tomato, fresh mozzarella, basil, roasted peppers, extra virgin olive oil and balsamic drizzle</i>	



JOHNNY TESTA’S PIZZA

Our pizza dough proofs for a minimum of 48 hours which allows the dough to mature for a perfect crust. The Sauce is made with the finest plum tomatoes, spices and infused with 100% extra virgin olive oil. Our Mozzarella cheese is among the best available in the market.

Margherita	sm 15 • lg 21
<i>Fresh mozzarella, fresh basil, pecorino romano on extra tomato sauce</i>	
Chicken & Broccoli	sm 16 • lg 22
<i>Marinated chicken, broccoli, and mozzarella cheese on a lemon pepper cream sauce</i>	
Veggie	sm 14 • lg 19
<i>Freshly sliced mushrooms, onions and bell peppers</i>	
Calabria	sm 16 • lg 22
<i>Loaded with mozzarella, romano cheese and pepperoni on a tomato sauce</i>	
Le Stagioni	sm 16 • lg 22
<i>Each quarter represents a season, roasted artichoke hearts, green peppers, mushrooms, prosciutto, mozzarella on a tomato sauce</i>	
Sausage, Pepper & Onions	sm 16 • lg 22
<i>With tomato sauce</i>	

Mollusco	sm 18 • lg 24
<i>Clams, chopped garlic, oregano, pecorino romano and flavored olive oil</i>	
Liguria	sm 18 • lg 24
<i>Marinated tender shrimp, seasoned diced tomatoes, mozzarella cheese and lemon pepper cream sauce</i>	
Mediterranean	sm 16 • lg 22
<i>Fresh sliced tomato, black olives, broccoli, mushrooms, onions, green peppers, mozzarella cheese over tomato sauce</i>	
Bruschetta	sm 15 • lg 21
<i>Pesto base, seasoned diced tomatoes, basil leaves, fresh mozzarella topped with a balsamic glaze</i>	
Firenze	sm 17 • lg 23
<i>Seasoned diced tomatoes prosciutto, oregano, fresh mozzarella and drizzled with extra virgin olive oil</i>	

CREATE YOUR OWN

Cheese Pizza	sm 13 • lg 18
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ADDITIONAL TOPPINGS

Cheeses:	sm 1.5 • lg 3
<i>Fresh Sliced Mozzarella • Fresh Burrata* Ricotta • Extra Cheese</i>	
Meats	sm 1.5 • lg 3
<i>Pepperoni • Sweet Italian Sausage • Chicken* Meatball • Prosciutto*</i>	

Veggies	sm 1 • lg 2
<i>Artichokes • Basil • Black Olives • Broccoli Chopped Garlic • Eggplant* • Sliced Bell Peppers Hot Cherry Peppers • Roasted Red Peppers* • Spinach Mushrooms • White Onions • Sundried Tomatoes* Sliced Tomatoes • Seasoned Diced Tomatoes • Pesto</i>	
Seafood	sm 3 • lg 6
<i>Anchovies* • Shrimp* • Clams*</i>	

* premium toppings that have adjusted pricing



PASTA

Fettuccine with Prosciutto	23
<i>Peas and garlic cream sauce</i>	
Fettuccine with Salmon.....	25
<i>Sun dried tomatoes, lobster-based tomato cream sauce</i>	
Fettuccine with Chicken	21
<i>Peppers, onions and tomato cream sauce</i>	
Squid Ink Pappardelle	26
<i>Swordfish, Tuna and puttanesca sauce</i>	
Penne with Chicken & Broccoli.....	21
<i>Garlic cream sauce</i>	
Penne with Chicken & Shrimp.....	25
<i>Pesto cream sauce</i>	
Penne with Shrimp, Scallops & Broccoli.....	26
<i>Garlic cream sauce</i>	
Fusilli Siciliana.....	21
<i>(Vegetarian) Eggplant, onions, mozzarella, plum tomato</i>	
Linguine Puttanesca	21
<i>Olives, capers, anchovy paste, spicy lobster tomato sauce</i>	
Lobster Ravioli	25
<i>Diced tomato, garlic cream sauce</i>	

SEAFOOD
SPECIALTIES

Served over Linguine with your choice of Sauce

Shrimp.....	24
Mussels or Calamari	24
Mussels & Calamari	26
Clams	25
Mussels & Clams	27
Scallops.....	25
Shrimp & Scallops	28
Frutti di Mare.....	33
<i>Clams, mussels, shrimp, scallops and calamari</i>	
½ Lobster.....	MKT
<i>With mussels and clams</i>	
Zuppa di Pesce (serves 2).....	MKT
Additional plates (dine in only).....	10
<i>Whole lobster, clams, mussels, shrimp, scallops and calamari</i>	

Pesto
<i>Basil, garlic, olive oil, romano cheese</i>
Fra Diavolo
<i>Spicy lobster-based tomato</i>
Red
<i>Lobster-based tomato</i>

Scampi
<i>Garlic, butter, white wine, olive oil, anchovy paste</i>
Giacomo
<i>Lobster-based tomato with a hint of béchamel (pink)</i>
Fracomo
<i>Giacomo and Fra Diavolo</i>

KID’S MENU

Available for kids 12 and under

Cheese Pizza	9	Penne	8
Pepperoni Pizza.....	9	<i>Add chicken</i>	5
Ravioli	10	<i>Add meatball</i>	3 50
<i>Marinara sauce</i>		<i>Marinara, butter or alfredo Sauce</i>	

Butternut Squash Ravioli.....	22
<i>Asparagus, prosciutto-squash purée, mascarpone cream sauce</i>	
Bucatini with Meatballs	23
<i>Marinara sauce</i>	
Four Cheese Ravioli.....	19
<i>Home-style with ricotta, parmesan, pecorino romano cheese tossed with marinara sauce and fresh basil</i>	
Roasted Red Pepper & Goat Cheese Gnocchi	25
<i>Dave Portnoy says “Only because I don’t give 10’s this is a 9.9”</i>	
<i>Roasted red pepper and goat cheese gnocchi with chicken, baby spinach, mushrooms in a plum tomato, mascarpone and touch of cream sauce</i>	
Broccoli Rabe & Sweet Italian Sausage	25
<i>Sautéed sweet Italian Sausage and Broccoli Rabe, tossed with fresh fusilli pasta in a garlic wine sauce</i>	
Pumpkin Tortellini	20
<i>(Vegetarian) Fresh sage-mascarpone cream sauce</i>	

ENTRÉES

Chicken Parmigiana.....	23
Veal Parmigiana.....	27
<i>Served with side of linguine marinara</i>	
Eggplant Parmigiana.....	22
<i>Served with side of linguine marinara</i>	
Chicken Marsala.....	24
Veal Marsala	28
<i>Mushrooms, prosciutto, sweet marsala wine reduction tossed with linguine</i>	
Chicken Piccata	24
Veal Piccata	28
<i>Lemon, capers, artichoke hearts, white wine sauce tossed with linguine</i>	
Chicken Saltimbocca	26
Veal Saltimbocca	30
<i>Sage, butter, prosciutto in a white wine served with fresh fusilli pasta</i>	
Pan Roasted Cod Puttanesca.....	25
<i>Served with grilled vegetables and seasoned fingerling potatoes</i>	
Grilled Tuna**	27
<i>Served with grilled vegetables and seasoned fingerling potatoes</i>	
Grilled Swordfish**	27
<i>Served with grilled vegetables and seasoned fingerling potatoes</i>	
Grilled Salmon**	25
<i>Served with grilled vegetables and seasoned fingerling potatoes</i>	
Grilled Beef Tenderloin**	MKT
<i>Broccoli rabe, seasoned fingerling potatoes, red wine demi glaze</i>	

Before placing your order, please inform your server if a person in your party has a food allergy. **These items are cooked to order or contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of forborne illness.
For parties of 6 or more, an 18% gratuity will be added.
Due to fluctuations of commodities, menu pricing is subject to change without notice
Only 2 credit cards allowed per party
8/2025