

APPETIZERS

Burrata: cream filled fresh mozzarella over tomato salad and topped with fresh basil, balsamic glaze and evoo — **12**

Mixed Olives/EVOO: with oregano and spices — **5**

Garlic Bread: **5**

Beef & Pork Meatball: marinara sauce **3/each**

Fried Calamari: served with marinara sauce — sm **10** • lg **13**

Prince Edward Island Mussels: fra diavolo, red, giacomo or scampi **12**

Sautéed Broccoli Rabe: spicy, garlic, oil, white wine **9**

Sautéed Broccoli: sautéed in garlic, oil, anchovy paste and white wine — **9**

Mozzarella Marinara: breaded fried mozzarella — **8**

Antipasto: cured Italian meats, cheeses, rotating assortment of accompaniments — **13**

Bruschetta: grilled garlic toast topped with seasoned tomatoes, red onion, fresh basil and balsamic glaze — **10**

SALADS

House Salad: mesclun salad greens, plum tomatoes, shaved red onion and english cucumbers with balsamic vinaigrette — sm **7** • lg **11**

Caesar Salad: traditional, garlic croutons — sm **7** • lg **11**

Caprese Salad: tomato, fresh mozzarella, basil, roasted peppers, extra virgin olive oil, and balsamic drizzle — **10**

Italian Chop Salad (for two): Imported Italian meats, cheeses, pepperoncini, roasted red peppers, artichoke hearts, crispy pancetta, tomato, chopped romaine, house dressing — **15**

Johnny Testa's Pizza

Signature Pizzas: Small **12"** • Large **16"**

Calabria: Loaded with mozzarella, romano cheese and pepperoni on a tomato sauce — sm **13** • lg **19**

Le Stagioni: Each quarter represents a season, roasted artichoke hearts, green peppers, mushrooms, prosciutto, mozzarella on a tomato sauce — sm **15** • lg **21**

Mollusco: fresh clams, chopped garlic, oregano, pecorino romano and flavored olive oil — sm **16** • lg **22**

Liguria: marinated tender shrimp, seasoned diced tomatoes, mozzarella cheese and lemon pepper cream sauce — sm **16** • lg **22**

Bruschetta: pesto base, seasoned diced tomatoes, basil leaves, fresh mozzarella topped with a balsamic glaze — sm **13** • lg **19**

Firenze: seasoned diced tomatoes prosciutto, oregano, fresh mozzarella and drizzled with extra virgin olive oil — sm **15** • lg **21**

Mediterranean: Fresh sliced tomato, black olives, broccoli, mushrooms, onions, peppers and mozzarella cheese on tomato sauce — sm **14** • lg **20**

BRICK OVEN SPECIALTIES

Lasagna: Layers of pasta, meat sauce, rosemary infused ricotta, mozzarella cheese and topped with marinara sauce — **17**

HOUSE SEAFOOD SPECIALTIES

SERVED OVER LINGUINE WITH YOUR CHOICE OF SAUCE:

Pesto: Basil, garlic, romano cheese, olive oil and anchovy paste

Fra Diavolo: Spicy lobster based tomato

Red: Lobster based tomato

Scampi: Garlic, butter, white wine, olive oil, anchovy paste

Giacomo: Lobster based tomato with a hint of béchamel (pink)

Fracomo: Giacomo and Fra Diavolo blend

HOUSE SPECIAL

zuppa di pesce

(serves 2)

Whole lobster, clams, mussels, shrimp, scallops, calamari, over linguine with your choice of sauce

— MKT additional plates +**10** each

Frutti di Mare: Clams, mussels, shrimp, scallops, calamari — **28**

Half Lobster: with mussels and clams — MKT

Mussels or Calamari: — **23**

Mussels and Calamari: — **25**

Clams: — **22**

Mussels and Clams: — **25**

Scallops: — **23**

Shrimp: — **22**

Shrimp and Scallops: — **25**

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.

Classic Pizzas: Small **12"** • Large **16"**

Margherita: fresh mozzarella, fresh basil, pecorino romano on extra tomato sauce — sm **13** • lg **19**

Chicken and Broccoli: marinated chicken, broccoli, and mozzarella cheese on a lemon pepper cream sauce — sm **15** • lg **21**

Veggie: freshly sliced mushrooms, onions and bell peppers — sm **12** • lg **18**

Sausage, Pepper and Onions: sm **14** • lg **20**

CREATE YOUR OWN

Cheese Pizza: — sm **11** • lg **15**

Additional Toppings:

Veggies: — sm **.75** • lg **1.50** per topping

sliced bell peppers
broccoli
basil
mushrooms
onions
seasoned diced tomatoes
pesto

sliced tomatoes
black olives
artichokes
hot cherry peppers
sundried tomatoes
garlic

Meats: — sm **1.25** • lg **2.50**

pepperoni
sweet sausage
chicken

meatballs
prosciutto*
salami

Seafood: — sm **2.50** • lg **5**

anchovies*
shrimp*

clams*

Cheeses: —sm **1.25** • lg **2.50**

fresh sliced mozzarella

burrata*

**are premium toppings that have adjusted pricing*

Johnny Testa's

HOUSE RED WINES

Chianti, Piccini, Tuscany — 9 • 27
Montepulciano, Cantina Valle Tritana, Abruzzo — 9 • 27
Sangiovese, Santa Cristina, Tuscany— 9 • 27

PASTAS

Fettuccine with Prosciutto & Peas: garlic cream sauce — 19

Fettuccine with Salmon: sun dried tomatoes, lobster-based tomato cream sauce — 22

Fettuccine with Chicken, Peppers and Onions: In a tomato cream sauce — 19

Squid ink pappardelle with Swordfish & Tuna: puttanesca sauce — 24

Penne with Chicken and Broccoli: garlic cream sauce — 18

Penne with Chicken and Shrimp: pesto cream sauce — 20

Penne with Shrimp, Scallops and Broccoli: In a garlic cream sauce — 22

Linguine Puttanesca: olives, capers, anchovy paste, spicy lobster tomato sauce — 17

Lobster Ravioli: diced tomato, garlic cream sauce — 23

Butternut Squash Ravioli: asparagus, prosciutto-squash puree, mascarpone cream sauce — 19

Bucatini with Meatballs: marinara sauce — 18

Four Cheese Ravioli: home-style with ricotta, parmesan, Pecorino Romano cheese tossed with marinara sauce, pecorino romano and fresh basil — 16

VEGETARIAN

Eggplant Parmigiana: served with side of pasta — 18

Fusilli Siciliana: eggplant, onions, mozzarella, plum tomato — 18

Pumpkin Tortellini: fresh sage-mascarpone cream sauce — 19

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 foodborne illness.*

Johnny Testa's

HOUSE WHITE WINES

Chardonnay, Tormaresca, Guilia — 10 • 30
Sauvignon Blanc, Kono Marlborough, New Zealand — 9 • 27
Pinot Grigio, Santi, Sortesele Vineyard, Valdadige — 10 • 30

ENTRÉES

Chicken Parmigiana: served with side of linguine marinara — 19

Veal Parmigiana: — 22

Chicken Marsala: mushrooms, prosciutto, sweet marsala wine reduction tossed with linguine — 21

Veal Marsala: — 24

Chicken Piccata: lemon, capers, artichoke hearts, white wine sauce tossed with linguine — 19

Veal Piccata: — 22

Grilled Tuna:** served with grilled vegetables and seasoned fingerling potatoes — 25

Grilled Swordfish:** served with grilled vegetables and seasoned fingerling potatoes — 23

Grilled Salmon:** served with grilled vegetables and seasoned fingerling potatoes — 22

Pan Roasted Cod Puttanesca: served with grilled vegetables and seasoned fingerling potatoes — 24

Grilled Beef Tenderloin:** broccoli rabe, seasoned fingerling potatoes, red wine demi glaze — MKT

KID'S MENU

AVAILABLE FOR KIDS 12 AND UNDER

Cheese Pizza: — 8

Pepperoni Pizza: — 8

Penne: marinara, butter or alfredo — 7

Penne with Chicken: marinara, butter or alfredo — 9

Penne with Meatball: marinara sauce — 9

Ravioli: marinara sauce — 8

Max 2 credit cards per table

*For parties of 6 or more, an 18% gratuity will be added
Per the board of health, no cake or any outside food can be consumed in the restaurant*