

❧ Soup ❧

Soup of the Day ~ \$4.95

❧ Appetizers ❧

Insalata di Mare ~ MP

*Combination of Shrimp, Calamari & Scungili,
Extra Virgin Olive Oil, Basil,
Lemon-Garlic Dressing*

Fresh Mozzarella, Prosciutto & Roasted
Peppers ~ \$19.95

Zuppa di Mussel For Two ~ \$17.95

Calamari Fritti ~ \$17.95

Baked Clams Oreganato ~ \$14.95

Mozzarella in Carozza ~ \$12.50

*Deep Fried Italian Bread Stuffed with Mozzarella
and Served with Dipping Sauce*

Hot Antipasto For Two ~ \$21.95

Combination of Hot Appetizers for Two

Artichoke Francese ~ \$13.95

Dipping Oil for Two ~ \$4.95

Extra virgin olive oil with herbs & garlic

Shrimp Cocktail ~ \$15.50

Zuppa di Clams ~ \$17.95

Stuffed Eggplant ~ \$12.95

Garlic Bread ~ \$6.00

Garlic Bread with Cheese ~ \$8.00

Cold Antipasto For Two ~ \$19.95

Combination of Cold Appetizers for Two

❧ Italian Classics ❧

Chicken Parmigiana ~ \$23.95

Veal Parmigiana ~ \$29.95

Eggplant Parmigiana ~ \$22.95

Italian Trio ~ \$26.95

Sausage, Meatballs, Eggplant

Above Classics served with Soup or Salad and Choice of Pasta

Additional Charge for Split Portions

(Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.)

❧ Pastas ❧

Tortellini Bolognese ~ \$23.50
Cheese Tortellini in Meat Sauce with Peas

Homemade Manicotti ~ \$22.00

Homemade Cheese Ravioli ~ \$22.00

Penne Primavera ~ \$24.95
With Cream Sauce and Fresh Vegetables

Penne with Cream Arrabiata ~ \$23.95
*Diced Cherry peppers, Onions, and Basil in a Spicy
Pink Cream Sauce with Melted Mozzarella and
Grated Romano Cheese*

Fettuccine Alfredo ~ \$22.95

Cavatelli with Broccoli ~ \$22.95
Oil, Garlic and a Light Tomato Sauce

Linguine with Clam Sauce ~ \$24.95
Red or White Sauce

Gnocchi Siciliano ~ \$24.95
*Shell Shaped Potato Pasta in a Fresh Tomato Basil
Sauce with Grilled Eggplant*

Rigatoni Amatriciana ~ \$23.95
*Consisting of Prosciutto, Onions, & Cherry Peppers
in a Wine & Light Tomato Sauce, Tossed with
Butter and Romano Cheese*

Rigatoni with Vodka Sauce ~ \$22.95

Above Pastas served with Soup or Salad
Add Chicken to any Entree +\$8.00, Shrimp +\$13.00

❧ Chicken ❧

Chicken Scarpariello ~ \$24.95
*Sauteed with Peppers, Garlic, Sausage & Lemon in
a Spicy Hot Sauce*

Chicken Piccata ~ \$24.95
with Capers

Chicken Cacciatore ~ \$23.95
*Chicken in a Zesty Wine & Tomato Sauce with
Onions and Mushrooms*

Chicken Francese ~ \$24.95

Chicken Marsala ~ \$23.95

❧ Veal ❧

Veal Marsala ~ \$29.95

Veal Classico ~ \$29.95
*Artichoke Hearts, Mushrooms, White Wine, Basil
& Caper Berries*

Veal Rossini ~ \$29.95
*Veal in a White Wine, Basil Sauce topped with
Fresh Tomato, Prosciutto and Melted Mozzarella*

Veal Francese ~ \$29.95

Above Chicken & Veal Entrees served with Soup or Salad & Pasta



Seafood



Zuppa di Pesce ~ \$37.95
Choice of Pasta

Flounder Francese ~ \$30.95
Choice of Pasta

Shrimp Francese ~ \$28.95
Choice of Pasta

Broiled Flounder Oreganata ~ \$29.95
With Vegetables

Shrimp Marinara or
Fra Diavolo ~ \$29.95
Choice of Pasta, Garnished with Clams & Mussels

Shrimp Provinciale ~ \$28.95
*Sauteed with Garlic, White Wine and Lemon
over Choice of Pasta*

Calamari Marinara ~ \$28.95
Over Linguini

Flounder Marechiara ~ \$31.95
*Sauteed with Garlic & Oil with a Touch of
Marinara Sauce, Garnished with Clams & Mussels
and Served over Choice of Pasta*

Shrimp Scampi ~ \$28.95
*Lightly Breaded Shrimp with Garlic, Sherry, & a
Touch of Tomato over Choice of Pasta*

Above Seafood Entrees served with Soup or Salad



Sides



Spinach Sauteed ~ \$9.95

Escarole Sauteed ~ \$9.95

Broccoli Rabe Sauteed ~ MP

Broccoli Sauteed ~ \$9.95

Mushrooms Sauteed ~ \$9.95

Meatballs ~ \$9.95



Children's Menu



(children 12 & under)

Chicken Fingers & Fries ~ \$14.00

Ziti & Meatballs ~ \$14.00

Penne Vodka ~ \$14.00

Ravioli ~ \$14.00



Drinks



Coffee or Tea ~ \$3.00

Fountain Soda ~ \$3.00

Espresso ~ \$3.50

Pitcher Soda ~ \$8.50

Cappuccino ~ \$5.50

San Pellegrino or Acqua Panna ~ \$8.50