

ANTIPASTI - APPETIZERS

BAKED CLAMS OREGANATA	6 FOR 11 - 12 FOR 16
CALAMARI FRITTI.....	14
GOLDEN FRIED CALAMARI SERVED WITH A SIDE OF HOMEMADE MARINARA OR FRA DIAVOLO SAUCE	
MUSSELS OR CLAMS POSSILIPPO	14
YOUR CHOICE OF CULTIVATED MUSSELS OR CLAMS STEAMED AND SEASONED IN A WHITE WINE GARLIC OR MARINARA SAUCE	
HOT ANTIPASTO (SERVES 2)	17
A COMBINATION OF BAKED CLAMS, FRIED CAPPELLINI, SHRIMP OREGANATA, MOZZARELLA STICKS AND EGGPLANT ROLLATINI	
PORTAMELLA	14
A LAYERED TOWER OF FRESH MOZZARELLA, MARINATED PORTOBELLO MUSHROOMS, RED RIPENED TOMATO AND BASIL, THEN DRIZZLED WITH A TASTY PESTO AND BALSAMIC REDUCTION	
FRIED ZUCCHINI STICKS	11
GRILLED ARTICHOKE HEARTS.....	11
GRILLED HEARTS TOPPED WITH SHAVED PECORINO CHEESE	
ITALIAN SPRING ROLLS.....	14
FRESH SAUSAGE MEAT SAUTEED WITH BROCCOLI RABE, ROASTED PEPPERS, FRESH MOZZARELLA WRAPPED IN A LIGHT SPRING ROLL	
COLD ANTIPASTO	15
MARINATED ARTICHOKE HEARS, FRESH MOZZARELLA KNOTS, FRESH ROASTED PEPPERS, PROCIUTTO AND FRESH AURIBELLA CHEESE	

ZUPPE - SOUP

PASTA FAGIOLI	8
WHITE CANNELLINI BEANS WITH PASTA IN A LIGHT PLUM TOMATO BROTH	
MINISTRONE.....	8
ASSORTED VEGETABLES IN A PLUM TOMATO BROTH	
STRACCIATELLI ROMANO.....	8
SPINACH, EGG WHITES AND CHOPPED TOMATO IN A SAVORY CHICKEN BROTH	

CALAMARI ARRABIATA	15
GOLDEN FRIED CALAMARI TOSSED WITH HOT CHERRY PEPPERS, ROASTED GARLIC AND MARINARA SAUCE	
GRILLED CALAMARI AND SHRIMP	15
GRILLED WHOLE TUBE CALAMARI AND JUMBO SHRIMP TOPPED WITH ROSEMARY, FRESH SQUEEZED LEMON AND OLIVE OIL	
MOZZARELLA FRESCA	13
FRESH MOZZARELLA WITH VINE-RIPENED TOMATOES AND ROASTED RED PEPPERS DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR	
CAPELLINI CAKES (3).....	13
ANGEL HAIR PASTA COMBINED WITH FRESH RICOTTA, DICED HAM AND FORMAGGIO GOLDEN FRIED TO PERFECTION	
STUFFED ARTICHOKE	13
FRESH ARTICHOKE STUFFED WITH TOASTED BREAD CRUMBS, PLUM TOMATOES, FORMAGGIO AND ITALIAN HERBS	
MEATBALL SLIDERS	13
OUR OWN HOMEMADE BEEF, PORK AND VEAL MEATBALLS SERVED ON A FRESH GARLIC ROLL OR IN A PUFF PASTRY DOUGH, TOPPED WITH A LITE TOMATO SAUCE AND SHAVED PARMESAN CHEESE	
ZUCCHINI LINGUINE.....	13
LINGUINE SHAPED ZUCCHINI SAUTEED WITH GARLIC IN OUR FAMOUS POMODORO SAUCE	

ESCAROLE & BEANS.....	8
ESCAROLE AND WHITE CANNELLINI BEANS WITH A TOUCH OF PLUM TOMATO IN A SAVORY BROTH	
TORTELLINI IN BRODO	8
CHEESE TORTELLINI IN A LIGHT CHICKEN BROTH	

INSALATE - SALAD

GRILLED PORTABELLA - 5 • GRILLED/FRIED CHICKEN/GRILLED JUMBO SHRIMP - 8 • STEAK - 10 • GRILLED SALMON - 15	
CLASSIC CAESAR INSALATA.....	12
ROMAINE HEARTS WITH OUR HOMEMADE DRESSING TOPPED WITH SHAVED FORMAGGIO	
FORMAGGIO INSALATA.....	14
ROMAINE HEARTS, RED ONIONS, DICED FRESH MOZZARELLA, CUCUMBERS, BLACK OLIVES, TOMATOES, AND FLAME ROASTED PEPPERS IN A BALSAMIC REDUCTION	
ANTIPASTO SALAD.....	14
CRISP CHOPPED ROMAINE LETTUCE WITH SALAMI, PROVOLONE, ROASTED PEPPERS AND MUSHROOMS IN A RED WINE VINAIGRETTE	
MANGO SALAD.....	14
ROMAINE HEARTS, RADICCHIO, ENDIVE, GRAPE TOMATOES, MESCLUN MIX, WALNUTS, MANGO WITH A WHITE BALSAMIC VINAIGRETTE DRESSING	
HOUSE SALAD	11
ICEBERG LETTUCE, CARROTS, TOMATOES, ONIONS, CUCUMBERS AND OLIVES SERVED WITH OUR RED WINE VINAIGRETTE	
BEETS SALAD	14
SPINACH SALAD TOPPED WITH ONIONS, TOMATOES, AVOCADO, FETA CHEESE AND BEETS IN A BALSAMIC DRESSING	

LINGUINE CON VONGOLE (RED OR WHITE).....	21
MANILLA CLAMS SERVED IN A MARINARA PLUM TOMATO SAUCE OR GARLIC AND VIRGIN OLIVE OIL BROTH OVER LINGUINE	
PAPPARDELLE RAGU	23
FRESH HOMEMADE PAPPARDELLE PASTA TOPPED WITH OUR OLD FASHIONED RAGU SAUCE MIXED WITH SLOW COOKED BEEF BRASCIOLE	
CAVATELLI CON CIME	23
CAVATELLI PASTA, BROCCOLI RABE, SWEET ITALIAN SAUSAGE AND SUNDRIED TOMATOES IN A GARLIC AND OIL BRODINO	
RIGATONI ALLA VODKA	20
IMPORTED PROSCIUTTO SAUTEED IN A CREAMY PINK VODKA SAUCE	
RIGATONI FILETTO POMODORO	19
FRESH PLUM GARDEN TOMATO SAUCE WITH BASIL	
WITH 2 MEATBALLS.....	24
PENNE MADIERA.....	22
PENNE PASTA TOSSED WITH GRILLED CHICKEN STRIPS AND CUBED HOMEMADE MOZZARELLA, SAUTEED IN A MADIERA WINE FRESH DICED PLUM TOMATO BROWN SAUCE	
RAVIOLI ALLA VERDE.....	19
FRESH HOMEMADE CHEESE FILLED RAVIOLI IN A SPINACH CREAM SAUCE	
LASAGNA AL FORNO	19
HOMEMADE PASTA WITH PARMESAN CHEESE, MOZZARELLA CHEESE, SAUSAGE AND MEAT SAUCE	
AQUA PAZZA.....	28
LINGUINE WITH MUSSELS, LITLNECK CLAMS, CALAMARI AND SHRIMP IN A FILETTO SAUCE TOPPED WITH FRESH BASIL	
TORTELLINI DAVINCI.....	25
FRESH TORTELLINI PASTA WITH BABY SHRIMP AND MUSHROOMS IN A SHERRY PINK SAUCE	
TORTELLINI VENTURA.....	25
HOMEMADE TORTELLINI PASTA WITH SAUTEED CHICKEN IN A VODKA SAUCE TOPPED WITH A SPOONFUL OF MASCARPONE CHEESE	

PASTA

RIGATONI FIORENTINA	22
RIGATONI PASTA TOSSED WITH GRILLED CHICKEN STRIPS, SPINACH AND MELTED MOZZARELLA, SAUTEED IN A CREAMY PINK SAUCE	
CAPELLINI STELLA DI MARE.....	26
SHRIMP, SCALLOPS, AND CALAMARI IN A MARINARA PLUM TOMATO SAUCE OR FRA DIAVOLO SAUCE	
CAVATELLI TRE FUNGHI	22
HOMEMADE PASTA AND GRILLED CHICKEN WITH PORTABELLA, SHITAKE AND BUTTON MUSHROOMS IN A LIGHT BROWN MARSALA WINE SAUCE WITH CARAMELIZED ONIONS	
GNOCCHI COTTI.....	23
GNOCCHI SMOTHERED IN OUR SIGNATURE CREAMY ROASTED PEPPER PESTO WITH BREADED CHICKEN AND SUNDRIED TOMATOES	
PENNE E GAMBERI.....	24
PENNE PASTA TOSSED WITH FRESH SHRIMP, BROCCOLI FLORETS AND SUNDRIED TOMATOES SAUTEED IN A LIGHT GARLIC HERBED BRODINO	
WHOLE WHEAT PENNE PRIMAVERA.....	20
ASSORTED SEASONAL VEGETABLES IN YOUR CHOICE OF A LIGHT GARLIC AND OIL OR PLUM TOMATO SAUCE	
RAVIOLI GRATINATE	21
HOMEMADE CHEESE-FILLED RAVIOLI WITH MEAT SAUCE OR TOMATO SAUCE AND MELTED MOZZARELLA CHEESE	
SHRIMP MARINARA.....	23
FRESH SHRIMP SERVED IN A SPICY FRA DIAVOLO SAUCE OR A MILD MARINARA PLUM TOMATO SAUCE OVER LINGUINE	
GNOCCHI CALATAFINI	21
OUR FAMOUS FILET TO DI POMODORO SAUCE SAUTEED WITH SICILIAN EGGPLANT AND TOPPED WITH FRESH RICOTTA	
TORTELLINI CAPRESE.....	23
FRESH TORTELLINI PASTA MADE WITH GARLIC AND OIL, FRESH TOMATOES, BASIL AND FRESH MOZZARELLA	
CAVATELLI SALMONE	26
FRESH SALMON DICED AND SAUTEED IN A LIGHT CREAM PINK SAUCE WITH CHERRY TOMATOES AND FRESH PEAS.	

ENTREES

<p>VEAL OSSO BUCO P/A TENDER VEAL SHANK SERVED OVER OUR UNIQUE ITALIAN RISOTTO TOPPED WITH A DEMI-GLAZE BROWN SAUCE</p>	31	<p>CEDAR PLANK SALMON..... 31 FRESH SALMON GRILLED ON A CEDAR PLANK, TOPPED WITH A BALSAMIC GLAZE AND SERVED WITH SAUTEED BROCCOLI AND ROASTED POTATOES</p>
<p>GAMBERONI RISOTTO 26 GRILLED MARINATED BASIL SHRIMP OVER A VEGETABLE RISOTTO IN A SCAMPI SAUCE</p>	26	<p>VEAL CHOP VALENCIA..... 41 PAN SEARED AND BAKED, ENCRUSTED IN CARAMELIZED ALMONDS AND WALNUTS SERVED WITH A MADERA DEMI-GLAZE, ROASTED POTATOES AND STRING BEANS</p>
<p>LIMONCELLO STYLE..... 26 PAN SEARED FILET OF SOLE OR JUMBO SHRIMP SERVED OVER A LIMONCELLO LIQUEUR RISOTTO MIXED WITH SPINACH AND MUSHROOMS</p>	26	<p>CHICKEN CACCIATORE 24 BONELESS PIECES OF CHICKEN BREAST COOKED WITH FRESH TOMATOES, ONIONS, CARROTS, CELERY AND MUSHROOMS WITH A TOUCH OF MARSALA WINE</p>
<p>OREGANATA STYLE..... 27 BAKED SALMON, JUMBO SHRIMP OR FILET OF SOLE WITH SEASONED BREADCRUMBS SERVED OVER ASSORTED SAUTEED VEGETABLES</p>	27	<p>BRAISED SHORT RIBS 29 BONELESS BEEF RIBS SLOW COOKED TO PERFECTION SERVED WITH WHIPPED MASHED POTATOES AND SAUTEED VEGETABLES</p>
<p>SALMON TRAPANI 28 CARAMELIZED WALNUT ENCRUSTED NORWEGIAN SALMON TOPPED IN OUR SAVORY HONEY DIJON SAUCE</p>	28	<p>ST. PETERS FISH OREGANATA..... 25 BAKED WITH SEASONED BREADCRUMBS AND SERVED WITH SAUTEED VEGETABLES AND ROASTED POTATOES</p>
<p>SHRIMP MONALISA 26 BREADED JUMBO SHRIMP PAN SEARED AND TOPPED WITH FRESH MOZZARELLA CHEESE SIMMERED IN A FRESH MUSHROOM MARSALA WINE SAUCE</p>	26	
<p>CHICKEN CAROLINA 25 FRESH BATTERED BREAST OF CHICKEN TOPPED WITH IMPORTED PROSCIUTTO, BROCCOLI AND MELTED MOZZARELLA CHEESE IN A GARLIC, WHITE WINE SAUCE</p>	25	<p>VEAL CHICKEN</p>
<p>CHICKEN BALSAMICO 23 TENDER PIECES OF CHICKEN SAUTEED WITH CARROTS AND BABY STRING BEANS IN A BALSAMIC DEMI-GLAZE SAUCE SERVED OVER GARLIC MASHED POTATOES</p>	23	<p>“SORRENTINO” VEAL 27 CHICKEN 24 YOUR CHOICE OF VEAL OR CHICKEN SAUTEED AND LAYERED WITH IMPORTED PROSCIUTTO, GOLDEN FRIED EGGPLANT AND TOPPED WITH FRESH HOMEMADE MOZZARELLA IN A LIGHT SHALLOT SHERRY WINE SAUCE</p>
<p>CHICKEN SCARPARIELLO..... 25 CHICKEN BREAST, SAUSAGE, POTATOES, AND PEPPERS IN A WHITE WINE, GARLIC SCARPERIELLO SAUCE</p>	25	<p>“MARSALA” VEAL 27 CHICKEN 24 TENDER MEDALLIONS OF YOUR CHOICE OF VEAL OR CHICKEN SAUTEED IN A CLASSIC MARSALA WINE SAUCE WITH GARDEN FRESH MUSHROOMS</p>
<p>CHICKEN ROLLADUE 25 STUFFED WITH A SPINACH RICOTTA, AND TOPPED WITH MELTED MOZZARELLA OVER A BED OF MASHED POTATOES IN A BROWN MADEIRA WINE SAUCE</p>	25	<p>“FRANCHESE” VEAL 27 CHICKEN 24 FRESH BATTERED MEDALLIONS OF YOUR CHOICE OF VEAL OR CHICKEN SAUTEED IN A WHITE WINE, LEMON BUTTER SAUCE</p>
<p>EGGPLANT PARMIGIANA..... 20 FRESH BATTERED EGGPLANT BAKED WITH HOMEMADE TOMATO SAUCE AND MELTED MOZZARELLA</p>	20	<p>“PARMIGIANA” SHRIMP 26 .. VEAL 27 CHICKEN 24 TENDER SLICES OF VEAL OR CHICKEN, GOLDEN FRIED AND SMOTHERED WITH HOMEMADE POMODORO SAUCE AND TOPPED WITH FRESH MOZZARELLA</p>
<p>EGGPLANT ROLLATINI..... 20 FRESH BATTERED EGGPLANT ROLLED WITH SEASONED RICOTTA, BAKED WITH A HOMEMADE TOMATO SAUCE AND MELTED MOZZARELLA</p>	20	<p>“PICATTA” VEAL 27 CHICKEN 24 MEDALLIONS OF VEAL OR CHICKEN SIMMERED WITH ARTICHOKE HEARTS & CAPERS IN A WHITE WINE LEMON BASIL SAUCE</p>
<p>CHICKEN PRIMAVERA 24 FRESH GRILLED BREAST OF CHICKEN MARINATED IN BALSAMIC VINEGAR AND IMPORTED SEASONINGS, TOPPED WITH A MEDLEY OF SAUTEED FRESH VEGETABLES IN A GARLIC & OIL SAUCE</p>	24	<p>“PIZZAIOLA” VEAL 27 CHICKEN 24 TENDER MEDALLIONS OF VEAL OR CHICKEN SAUTEED IN A SHERRY WINE PLUM TOMATO SAUCE WITH PEPPERS, ONIONS AND FRESH MUSHROOMS</p>
<p>GRILLED CHICKEN PILLARDO..... 25 TOPPED WITH SAUTEED BROCCOLI RABE AND FRESH MOZZARELLA</p>	25	<p>“MILANESE” VEAL 27 CHICKEN 24 GOLDEN FRIED VEAL OR CHICKEN COVERED WITH BABY ARUGULA, RED ONION & TOMATOES</p>
<p>MARINATED SKIRT STEAK 31 TENDER CHOICE SKIRT STEAK, GRILLED TO PERFECTION, SERVED OVER A BED OF GARLIC MASHED POTATOES</p>	31	

SIDE ORDERS

BROCCOLI RABE	9
BROCCOLI.....	8
ESCAROLE	8
PENNE OR CAPELLINI.....	8
WITH: FILETTO, ALLA VODKA, BOLOGNESE, GARLIC AND OIL, POMODORO OR BUTTER SAUCE	
MEATBALLS (2)	7