

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 POSSILLIPO..... 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

CALAMARI ARRABIATA.....15	GOLDEN FRIED CALAMARI TOSSED WITH HOT CHERRY PEPPERS, ROASTED GARLIC AND MARINARA SAUCE
GRILLED CALAMARI AND SHRIMP..... 16	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
BAKED STUFFED SPAGHETTI SQUASH..... 17	SAUTEED SQUASH WITH BROCCOLI, CARROTS, ZUCCHINI, FRESH TOMATO AND MUSHROOMS IN A GARLIC AND OIL TOPPED WITH MOZZARELLA
ZUCCHINI LINGUINE..... 13	LINGUINE SHAPED ZUCCHINI SAUTEED WITH GARLIC IN OUR FAMOUS POMODORO SAUCE

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

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
LENTIL SOUP..... 8	SERVED WITH A TOUCH OF SPINACH AND DITALINI PASTA

INSALATE - SALAD

GRILLED PORTABELLA - 5 • GRILLED/FRIED CHICKEN/GRILLED JUMBO SHRIMP - 8 • STEAK - 10 • GRILLED SALMON - 15	
CLASSIC CAESAR INSALATA..... 13	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..... 12	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

INSALATA NICOLINA..... 15	BABY SPINACH WITH RED ONIONS MUSHROOMS AND BACON WITH A WARM DIJON MUSTARD VINAIGRETTE
INSALATA BUENAVISTA..... 14	SPRING MIX GREENS TOPPED WITH SLICED APPLES, FRESH MOZZARELLA AND CARAMELIZED WALNUTS, SERVED WITH OUR HONEY MUSTARD VINAIGRETTE DRESSING
INSALATA NUOVA..... 14	MIXED GREENS, GORGONZOLA, DICED MOZZARELLA, FRIED GOAT CHEESE, ROASTED PEPPERS AND DICED TOMATO WITH PESTO AND HONEY MUSTARD VINAIGRETTE DRESSING
INSALATA PERA..... 14	MIXED MESCLUN GREENS TOPPED WITH POACHED PEARS, CRUMBLLED BLEU CHEESE AND CARAMELIZED WALNUTS INFUSED WITH OUR BALSAMIC REDUCTION

PASTA

LINGUINE CON VONGOLE (RED OR WHITE)..... 22	MANILLA CLAMS SERVED IN A MARINARA PLUM TOMATO SAUCE OR GARLIC AND VIRGIN OLIVE OIL BROTH OVER LINGUINE
PAPPARDELLE RAGU..... 24	FRESH HOMEMADE PAPPARDELLE PASTA TOPPED WITH OUR OLD FASHIONED RAGU SAUCE MIXED WITH SLOW COOKED BEEF BRASCIOLE
CAVATELLI CON CIME..... 24	CAVATELLI PASTA, BROCCOLI RABE, SWEET ITALIAN SAUSAGE AND SUNDRIED TOMATOES IN A GARLIC AND OIL BRODINO
RIGATONI ALLA VODKA..... 21	IMPORTED PROSCIUTTO SAUTEED IN A CREAMY PINK VODKA SAUCE
RIGATONI FILETTO POMODORO..... 21	FRESH PLUM GARDEN TOMATO SAUCE WITH BASIL
WITH 2 MEATBALLS..... 25	
PENNE MADIERA..... 23	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..... 20	FRESH HOMEMADE CHEESE FILLED RAVIOLI IN A SPINACH CREAM SAUCE
LASAGNA AL FORNO..... 20	HOMEMADE PASTA WITH PARMESAN CHEESE, MOZZARELLA CHEESE, SAUSAGE AND MEAT SAUCE
AQUA PAZZA..... 29	LINGUINE WITH MUSSELS, LITTLENECK CLAMS, CALAMARI AND SHRIMP IN A FILETTO SAUCE TOPPED WITH FRESH BASIL
TORTELLINI DAVINCI..... 26	FRESH TORTELLINI PASTA WITH BABY SHRIMP AND MUSHROOMS IN A SHERRY PINK SAUCE
TORTELLINI VENTURA..... 26	HOMEMADE TORTELLINI PASTA WITH SAUTEED CHICKEN IN A VODKA SAUCE TOPPED WITH A SPOONFUL OF MASCARPONE CHEESE

RIGATONI FIORENTINA..... 23	RIGATONI PASTA TOSSED WITH GRILLED CHICKEN STRIPS, SPINACH AND MELTED MOZZARELLA, SAUTEED IN A CREAMY PINK SAUCE
CAPELLINI STELLA DI MARE..... 28	SHRIMP, SCALLOPS, AND CALAMARI IN A MARINARA PLUM TOMATO SAUCE OR FRA DIAVOLO SAUCE
CAVATELLI TRE FUNGHI..... 23	HOMEMADE PASTA AND GRILLED CHICKEN WITH PORTABELLA, SHITAKE AND BUTTON MUSHROOMS IN A LIGHT BROWN MARSALA WINE SAUCE WITH CARAMELIZED ONIONS
GNOCCHI COTTI..... 24	GNOCCHI SMOTHERED IN OUR SIGNATURE CREAMY ROASTED PEPPER PESTO WITH BREADED CHICKEN AND SUNDRIED TOMATOES
PENNE E GAMBERI..... 25	PENNE PASTA TOSSED WITH FRESH SHRIMP, BROCCOLI FLORETS AND SUNDRIED TOMATOES SAUTEED IN A LIGHT GARLIC HERBED BRODINO
WHOLE WHEAT PENNE PRIMAVERA..... 21	ASSORTED SEASONAL VEGETABLES IN YOUR CHOICE OF A LIGHT GARLIC AND OIL OR PLUM TOMATO SAUCE
RAVIOLI GRATINATE..... 22	HOMEMADE CHEESE-FILLED RAVIOLI WITH MEAT SAUCE OR TOMATO SAUCE AND MELTED MOZZARELLA CHEESE
SHRIMP MARINARA..... 24	FRESH SHRIMP SERVED IN A SPICY FRA DIAVOLO SAUCE OR A MILD MARINARA PLUM TOMATO SAUCE OVER LINGUINE
GNOCCHI CALATAFINI..... 22	OUR FAMOUS FILET TO DI POMODORO SAUCE SAUTEED WITH SICILIAN EGGPLANT AND TOPPED WITH FRESH RICOTTA
TORTELLINI CAPRESE..... 24	FRESH TORTELLINI PASTA MADE WITH GARLIC AND OIL, FRESH TOMATOES, BASIL AND FRESH MOZZARELLA
CAVATELLI SALMONE..... 28	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> <p>GAMBERONI RISOTTO 27 GRILLED MARINATED BASIL SHRIMP OVER A VEGETABLE RISOTTO IN A SCAMPI SAUCE</p> <p>LIMONCELLO STYLE 27 PAN SEARED FILET OF SOLE OR JUMBO SHRIMP SERVED OVER A LIMONCELLO LIQUEUR RISOTTO MIXED WITH SPINACH AND MUSHROOMS</p> <p>OREGANATA STYLE 28 BAKED SALMON, JUMBO SHRIMP OR FILET OF SOLE WITH SEASONED BREADCRUMBS SERVED OVER ASSORTED SAUTEED VEGETABLES</p> <p>SALMON TRAPANI 29 CARAMELIZED WALNUT ENCRUSTED NORWEGIAN SALMON TOPPED IN OUR SAVORY HONEY DIJON SAUCE</p> <p>SHRIMP MONALISA 27 BREADED JUMBO SHRIMP PAN SEARED AND TOPPED WITH FRESH MOZZARELLA CHEESE SIMMERED IN A FRESH MUSHROOM MARSALA WINE SAUCE</p> <p>CHICKEN CAROLINA 26 FRESH BATTERED BREAST OF CHICKEN TOPPED WITH IMPORTED PROSCIUTTO, BROCCOLI AND MELTED MOZZARELLA CHEESE IN A GARLIC, WHITE WINE SAUCE</p> <p>CHICKEN BALSAMICO 24 TENDER PIECES OF CHICKEN SAUTEED WITH CARROTS AND BABY STRING BEANS IN A BALSAMIC DEMI-GLAZE SAUCE SERVED OVER GARLIC MASHED POTATOES</p> <p>CHICKEN SCARPARELLO 27 CHICKEN BREAST, SAUSAGE, POTATOES, AND PEPPERS IN A WHITE WINE, GARLIC SCARPERIELLO SAUCE</p> <p>CHICKEN ROLLADUE 27 STUFFED WITH A SPINACH RICOTTA, AND TOPPED WITH MELTED MOZZARELLA OVER A BED OF MASHED POTATOES IN A BROWN MADEIRA WINE SAUCE</p> <p>EGGPLANT PARMIGIANA 21 FRESH BATTERED EGGPLANT BAKED WITH HOMEMADE TOMATO SAUCE AND MELTED MOZZARELLA</p> <p>EGGPLANT ROLLATINI 21 FRESH BATTERED EGGPLANT ROLLED WITH SEASONED RICOTTA, BAKED WITH A HOMEMADE TOMATO SAUCE AND MELTED MOZZARELLA</p> <p>CHICKEN PRIMAVERA 25 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> <p>GRILLED CHICKEN PILLARDO 27 TOPPED WITH SAUTEED BROCCOLI RABE AND FRESH MOZZARELLA</p> <p>MARINATED SKIRT STEAK 32 TENDER CHOICE SKIRT STEAK, GRILLED TO PERFECTION, SERVED OVER A BED OF GARLIC MASHED POTATOES</p>	<p>CEDAR PLANK SALMON 32 FRESH SALMON GRILLED ON A CEDAR PLANK, TOPPED WITH A BALSAMIC GLAZE AND SERVED WITH SAUTEED BROCCOLI AND ROASTED POTATOES</p> <p>STUFFED VEAL CHOP 42 BREADED STUFFED VEAL CHOP WITH PROSCIUTTO AND MOZZARELLA IN A BROWN PORCINI MUSHROOM SAUCE</p> <p>CHICKEN CACCIATORE 25 BONELESS PIECES OF CHICKEN BREAST COOKED WITH FRESH TOMATOES, ONIONS, CARROTS, CELERY AND MUSHROOMS WITH A TOUCH OF MARSALA WINE</p> <p>BRAISED SHORT RIBS 31 BONELESS BEEF RIBS SLOW COOKED TO PERFECTION SERVED WITH WHIPPED MASHED POTATOES AND SAUTEED VEGETABLES</p> <p>ST. PETERS FISH OREGANATA 26 BAKED WITH SEASONED BREADCRUMBS AND SERVED WITH SAUTEED VEGETABLES AND ROASTED POTATOES</p> <p>VEAL BRAVO 29 SAUTEED VEAL SCALOPPINI TOPPED WITH ARTICHOKE HEARTS IN A CREAMY GORGONZOLA SAUCE. SERVED WITH MIXED VEGETABLES</p>
	<p>VEAL CHICKEN</p>
	<p>“SORRENTINO” VEAL 29 CHICKEN 26 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>“MARSALA” VEAL 29 CHICKEN 26 TENDER MEDALLIONS OF YOUR CHOICE OF VEAL OR CHICKEN SAUTEED IN A CLASSIC MARSALA WINE SAUCE WITH GARDEN FRESH MUSHROOMS</p> <p>“FRANCHESE” VEAL 29 CHICKEN 26 FRESH BATTERED MEDALLIONS OF YOUR CHOICE OF VEAL OR CHICKEN SAUTEED IN A WHITE WINE, LEMON BUTTER SAUCE</p> <p>“PARMIGIANA” SHRIMP 26 .. VEAL 29 CHICKEN 26 TENDER SLICES OF VEAL OR CHICKEN, GOLDEN FRIED AND SMOTHERED WITH HOMEMADE POMODORO SAUCE AND TOPPED WITH FRESH MOZZARELLA</p> <p>“PICATTA” VEAL 29 CHICKEN 26 MEDALLIONS OF VEAL OR CHICKEN SIMMERED WITH ARTICHOKE HEARTS & CAPERS IN A WHITE WINE LEMON BASIL SAUCE</p> <p>“PIZZAIOLA” VEAL 29 CHICKEN 26 TENDER MEDALLIONS OF VEAL OR CHICKEN SAUTEED IN A SHERRY WINE PLUM TOMATO SAUCE WITH PEPPERS, ONIONS AND FRESH MUSHROOMS</p> <p>“MILANESE” VEAL 29 CHICKEN 26 GOLDEN FRIED VEAL OR CHICKEN COVERED WITH BABY ARUGULA, RED ONION & TOMATOES</p>

SIDE ORDERS

BROCCOLI RABE	10
BROCCOLI.....	9
ESCAROLE	9
PENNE OR CAPELLINI.....	9
WITH: FILETTO, ALLA VODKA, BOLOGNESE, GARLIC AND OIL, POMODORO OR BUTTER SAUCE	
MEATBALLS (2)	8