Baked Clams Oreganata 6 for 11 - 12 for 16

Calamari Fritti .................................................. 14
Gold Filled Calamari Served with a side of Homemade Marinara or Feta Daqilo 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, Fresh Calamelli, Shrimp Oreganata, Mazzilli Sticks and Eggplant Bollatini.

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
Garlic and Oil Tossed with Pesto and Drizzled with Mozzarella.

Italian Spring Rolls .................................................. 14
Fresh Sausage Meat Sauteed with Broccoli Rabe, Roasted Peppers, Fresh Mozzarella Wrapped in a Light Spring Roll.

Cold Antipasto Meat .................................................. 15
Marinated Artichoke Hearts, Fresh Mozzarella Knots, Fresh Roasted Peppers, Prociutto and Fresh Aribella Cheese.

Pasta Fagioli .................................................. 8
White Beans and Lentil Soup in a Light Plum Tomato Broth.

Minestrone .................................................. 8
Assorted Vegetables in a Plum Tomato Broth.

Stracciatella Romanos .................................................. 14
Spinach, Egg Whites and Chopped Tomato in a Savory Chex Broth.

Pasta

Linguine with Mussels, Littleneck Clams, Calamari and Shrimp .......................... 22

Golden Fried Calamari Tossed with Hot Cherry Peppers, Roasted Garlic and Marinara Sauce.

Grilled Calamari and Shrimp .................................................. 16
Grilled Whole Tail Calamari and Jumbo Shrimp Topped with Rosemary, Fresh Squeezed Lemon and Olive Oil.

Mozzarella Fresca .................................................. 13
Fresh Mozzarella and Red Ripened Tomatoes and Roasted Red Peppers Drizzled with Extra Virgin Olive Oil, Choice of a Garlic or Balsamic Reduction.

Capellini Cakes (3) .................................................. 13
Angel Hair Pasta Combined with Fresh Ricotta, Diced Ham and Fresh Mozzarella.

Zuppe - Soup

Escarole & Beans .................................................. 8
Escarole Artichoke Stuffed with Toasted Bread Cubes, Plum Tomatoes, Parmigiano and Italian Herbs.

Baked Stuffed Spaghetti Squash .................................................. 17
Sautéed Squash with Broccoli, Carrots, Zucchini, Fresh Tomato and Mushrooms in a Garlic and Olive Oil topped with Mozzarella-A.

Zucchini Linguine .................................................. 13
Linguine Shaped Zucchini Sauteed with Garlic in our Famous Pomodoro Sauce.

Antipasti - Appetizers

Grilled Portabella - 5 • Grilled/Fried Chicken/Grilled Jumbo Shrimp .......................... 8 • Steak .......................... 10 • Grilled Salmon .......................... 15

Insalate - Salad

Classic Caesar Insalata .................................................. 13
Romaine Hearts with our Home Made Dressing topped with Tossed Fresh Mozzarella and Mango.

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
Chefs Special Romano Lettuce with Salad, Providence, Roasted Peppers and Mushrooms in a Red Wine Vinaigrette.

Mango Salad .................................................. 14
Romaine Hearts, Radishes, Enchive, 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.

Pasta

Linguine Con Vongole (Red or White) .................................................. 22
Manila Clams Served in a Manila Plum Tomato Sauce, or Garlic and Virgin Olive Oil Broth over Linguine.

Pappardelle Ragù .................................................. 24
Fresh Spaghetti Pappardelle Pasta Topped with our Old Fashioned Ragù Sauce Mixed with Slow Cooked Beef Braciole.

Cavatelli con Cime .................................................. 24
Cavatelli Pasta, Broccoli Rabe, Sweet Italian Sausage and Sun Dried Tomatoes in a Garlic and Herb Reduction.

Rigatoni Alla Vodka .................................................. 21
Imported Prosciutto Sauteed in a Creamy Pink Vodka Sauce.

Rigatoni Filetto Pomodoro .................................................. 21
Fresh Plum Garbled Tomato Sauce with Basil with 2 Meatballs. .................................................. 25

Penne Madiera .................................................. 23
Penne 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 Feta Daqilo Sauce.

Calamari Arrabiata .................................................. 15
Golden Fried Calamari Tossed with Hot Cherry Peppers, Roasted Garlic and Marinara Sauce.

Grilled Calamari and Shrimp .................................................. 16
Grilled Whole Tail Calamari and Jumbo Shrimp Topped with Rosemary, Fresh Squeezed Lemon and Olive Oil.

Mozzarella Fresca .................................................. 13
Fresh Mozzarella with Red Ripened Tomatoes and Roasted Red Peppers Drizzled with Extra Virgin Olive Oil, Choice of a Garlic or Balsamic Reduction.

Capellini Cakes (3) .................................................. 13
Angel Hair Pasta Combined with Fresh Ricotta, Diced Ham and Fresh Mozzarella.

Stuffed Artichoke .................................................. 13
Fresh Artichoke Stuffed with Toasted Bread Cubes, Plum Tomatoes, Parmigiano and Italian Herbs.

Baked Stuffed Spaghetti Squash .................................................. 17
Sautéed Squash with Broccoli, Carrots, Zucchini, Fresh Tomato and Mushrooms in a Garlic and Olive Oil topped with Mozzarella-A.

Zucchini Linguine .................................................. 13
Linguine Shaped Zucchini Sauteed with Garlic in our Famous Pomodoro Sauce.

Angel Hair Pasta Combined with Fresh Ricotta, Diced Ham and Forbbaggio Golden Fried to Perfection.

Escarole & Beans .................................................. 8
Escarole Artichoke Stuffed with Toasted Bread Cubes, Plum Tomatoes, Parmigiano and Italian Herbs.

Baked Stuffed Spaghetti Squash .................................................. 17
Sautéed Squash with Broccoli, Carrots, Zucchini, Fresh Tomato and Mushrooms in a Garlic and Olive Oil topped with Mozzarella-A.

Spinach, Egg Whites and Chopped Tomato in a Savory Chex Broth.

Tortellini in Brodo .................................................. 6
Cheese Tortellini in a Light Chicken Broth.

Lentil Soup .................................................. 6
Served with a Touch of Spinach and Ditalini Pasta.

Insalata Nicolina .................................................. 15
Baby Spinach with Red Onions, Mushrooms and Bacon with a Warm Dijous Mustard Vinaigrette Dressing.

Insalata Buenavista .................................................. 14
Sliced Mix Greens Topped with Sliced Apples, Fresh Mozzarella and Carmelled Walnuts, Served with our Honey Mustard Vinagrette Dressing.

Insalata Nuova .................................................. 14
Mixed Greens, Goji Berries, Diced Mozzarella, Fried Goat Cheese, Roasted Peppers and Diced Tomato with Pesto and Honey Mustard Vinagrette Dressing.

Insalata Pera .................................................. 14
Mixed Mesculin Greens Topped with Poached Peams, Crumbled Bleu Cheese and Carmelled Walnuts Infused with our Balsamic Reduction.

Linguine Con Vongole (Red or White) .................................................. 22
Manila Clams Served in a Manila Plum Tomato Sauce, or Garlic and Virgin Olive Oil Broth over Linguine.

Pappardelle Ragù .................................................. 24
Fresh Spaghetti Pappardelle Pasta Topped with our Old Fashioned Ragù Sauce Mixed with Slow Cooked Beef Braciole.

Cavatelli con Cime .................................................. 24
Cavatelli Pasta, Broccoli Rabe, Sweet Italian Sausage and Sun Dried Tomatoes in a Garlic and Herb Reduction.

Rigatoni Alla Vodka .................................................. 21
Imported Prosciutto Sauteed in a Creamy Pink Vodka Sauce.

Rigatoni Filetto Pomodoro .................................................. 21
Fresh Plum Garbled Tomato Sauce with Basil with 2 Meatballs. .................................................. 25

Penne Madiera .................................................. 23
Penne 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 Feta Daqilo Sauce.

Cavatelli Tre Funghi .................................................. 23
HOMEMADE PASTA and Grilled Chicken with Portabella, Shiitake and Button Mushrooms in a Light Brown Marsala Wine Sauce with Carmelled Onions.

Gnocchi Cotti .................................................. 24
Gnocchi, Carrots and Creamy Roasted Pepper Pesto with Breaded Chicken, and Sun Dried Tomatoes.

Penne E Gamberi .................................................. 25
Penne Pasta Tossed with Fresh Shrimp, Broccoli Florets and Sundried Tomatoes in a Light Garlic, Herbed Butter Sauce.

Whole Wheat Penne Primavera .................................................. 21
Assorted Seasonal Vegetables in your Choice of a Light Garlic, and Oil or Plum Tomato Sauce.

Ravioli Gratinate .................................................. 20
Homemade Cheese Filled Ravioli with Beef Sauce or Tomato Sauce and Melted Mozzarella Cheese.

Shrimp Marinara .................................................. 24
FRESH SHRIMP SERVED IN A SPICY FRA DAQILO SAUCE OR A MILD MARINARA PLUM TOMATO SAUCE OVER LINGUINE.

Gnocchi Calatafini .................................................. 22
OUR FAMOUS FIBLE TO DI POMODORO SAUCE SCAETED WITH Sicilian Olives and Fresh Scotta.

Tortellini Caprese .................................................. 23
FRESH TORTELLINI PASTA MADE WITH GARLIC AND OIL, FRESH TOMATOES, BASIL, AND FRESH MOZZARELLA.

Cavatelli Salmoreno .................................................. 28
FRESH SALMON Diced and Sauteed in a Light Cream Pink Sauce with Cherry Tomatoes and Fresh Peas.
ENTREES

VEAL OSSO BUCO ................................. P/A
TENDER VEAL SHANK SERVED OVER OUR UNIQUE ITALIAN RISOTTO TOPPED WITH A DEMI-GLAZE BROWN SAUCE

GAMBERONI RISOTTO ........................................ 27
GRILLED PRINCIPIA BASIL SHRIMP OVER A VEGETABLE RISOTTO IN A SCAMPI SAUCE

LIMONCELLO STYLE ........................................ 27
PAN SEARED FILET OF SOLE OR JUMBO SHRIMP SERVED OVER LIMONCELLO LIQUEUR RISOTTO MIXED WITH SPINACH AND MUSHROOMS

OREGANATA STYLE ........................................ 26
BAKED SALMON, JUMBO SHRIMP OR FILET OF SOLE WITH SEASONED BREADED CRUMBS SERVED OVER ASSORTED SAUTEED VEGETABLES

SALMON TRAPANI ........................................ 29
CARAMELIZED WALNUT ENCRUSTED NORWEGIAN SALMON TOPPED IN OUR SAVORY HONEY DIJON SAUCE

SHRIMP MONALISA ........................................ 27
BREADED JUMBO SHRIMP PAN SEARED AND TOPPED WITH FRESH MOZZARELLA CHEESE SIMMERED IN A FRESH MUSHROOM POMODORO OR BUTTER SAUCE

CHICKEN CAROLINA ...................................... 26
FRESH BATTERED BREAST OF CHICKEN TOPPED WITH IMPORTED PROSCIUTTO, BROCCOLI AND MELTED MOZZARELLA CHEESE IN A GARLIC, WHITE WINE SAUCE

CHICKEN BALSAMICO ................................. 24
TENDER PIECES OF CHICKEN SAUTEED WITH CARROTS AND RABBIT STRING BEANS IN A BALSAMIC DEMI-GLAZE SAUCE SERVED OVER GARLIC MASHED POTATOES

CHICKEN SCARPARIELLO ................................ 27
CHICKEN BREAST, SAUSAGE, POTATOES, AND PEPPERS IN A WHITE WINE, GARLIC SCARPERIELLO SAUCE

CHICKEN ROLLADE ........................................ 27
STUFFED WITH A SPINACH RICOTTA, AND TOPPED WITH MELTED MOZZARELLA OVER A BED OF MASHED POTATOES IN A BROWN MADEIRA WINE SAUCE

EGGPLANT PARMIGIANA ............................... 21
FRESH BATTERED EGGPLANT BAKED WITH HOMEMADE TOMATO SAUCE AND MELTED MOZZARELLA

EGGPLANT ROLLATINI .................................... 21
FRESH BATTERED EGGPLANT ROLLED WITH SEASONED RICOTTA, BAKED WITH A HOMEMADE TOMATO SAUCE AND MELTED MOZZARELLA

CHICKEN PRIMAVERA ................................. 25
FRESH GRILLED BREAST OF CHICKEN MARINATED IN BALSAMIC VINEGAR AND IMPORTED SEASONINGS, TOPPED WITH A MELDLY OF SAUTEED FRESH VEGETABLES IN A GARLIC & OIL SAUCE

GRILLED CHICKEN PILLARDO ....................... 27
TOPPED WITH SAUTEED BROCCOLI RABE AND FRESH MOZZARELLA

MARINATED SKIRT STEAK ............................... 32
TENDER CHOICE SKIRT STEAK, GRILLED TO PERFECTION, SERVED OVER A BED OF GARLIC MASHED POTATOES

CEDAR PLANK SALMON ............................... 32
FRESH SALMON GRILLED ON A CEDAR PLANK, TOPPED WITH A BALSAMIC GLAZE AND SERVED WITH SAUTEED BROCCOLI AND ROASTED POTATOES

STUFFED VEAL CHOP ..................................... 42
BREADED-STUFFED VEAL CHOP WITH PROSCIUTTO AND MOZZARELLA IN A BROWN PORCINI MUSHROOM SAUCE

CHICKEN CACCIAIOTARE .............................. 25
BONELESS PIECES OF CHICKEN BREAST COOKED WITH FRESH TOMATOES, ONIONS, CARROTS, CELERY AND MUSHROOMS WITH A TOUCH OF MARSALE WINE

BRAISED SHORT RIBS ................................. 31
BONELESS BEEF RIBS SLOW COOKED TO PERFECTION SERVED WITH WHIPPED MASHED POTATOES AND SAUTEED VEGETABLES

ST. PETERS FISH OREGANATA ..................... 26
BAKED WITH SEASONED BREADED CRUMBS AND SERVED WITH SAUTEED VEGETABLES AND ROASTED POTATOES

VEAL BRAVO .............................................. 29
SAUTEED VEAL SCALLOPPINI TOPPED WITH ARTICHOKE HEARTS IN A CREAMY GORGONZOLA SAUCE, SERVED WITH MIXED VEGETABLES

VEAL CHICKEN

“SORBENTINO” ................................. 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

“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

“FRANCHES” ................................. VEAL 29 ...CHICKEN 26
FRESH BATTERED MEDALLIONS OF YOUR CHOICE OF VEAL OR CHICKEN SAUTEED IN A WHITE WINE, LEMON BUTTER SAUCE

“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

“PICATTA” ................................. VEAL 29 ...CHICKEN 26
MEDALLIONS OF VEAL OR CHICKEN SIMMERED WITH ARTICHOKE HEARTS & CAPERS IN A WHITE WINE LEMON BASIL SAUCE

“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

“MILANESE” ................................. VEAL 29 ...CHICKEN 26
GOLDEN FRIED VEAL OR CHICKEN COVERED WITH BABY ARUGULA, RED ONION & TOMATOES

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