

## APPETIZERS

### **CALAMARI FRITTI**

Fried tender slices: sweet, medium or hot \$10

### **CIME DI RABE**

Broccoli rabe with olive oil and garlic \$9

### **MOZZARELLA FRITTA**

Homemade lightly fried & served w/ grilled tomatoes and pesto mayonnaise \$8

### **BRUSCHETTA**

Fresh tomatoes onions, fresh herbs olive oil, on slices of crostini \$6

## SALADS

### **GRILLED CHICKEN & FRESH MOZZARELA**

Olive Oil & Lemon \$9

### **CAESAR SALAD**

Classic with Chicken \$9  
With grilled Shrimp \$12  
With fried Calamari \$12

### **GRILLED SHRIMP SALAD**

White balsamic vinaigrette \$12

### **FRIED CALAMARI SALAD**

White balsamic vinaigrette \$12

### **GRILLED SALMON SALAD**

White balsamic vinaigrette \$12

### **STEAK SALAD**

Olive Oil & Balsamic vinaigrette \$11

### **ALL SALADS ARE SERVED OVER MIXED GREENS**

Consuming raw or under cooked foods may increase the risk of foodborne illnesses



## SANDWICHES

### **GRILLED CHICKEN**

With broccoli rabe \$9

### **GRILLED CHICKEN**

Sautéed onions, mushrooms & peppers \$9

### **GRILLED CHICKEN**

With pesto mayonnaise & mixed greens \$8

### **GRILLED SHRIMP**

With mushrooms, asparagus pesto mayonnaise \$11

### **GRILLED STEAK**

Rib eye steak with sautéed onions, mushrooms & peppers \$11

## SOUP'S

\$4

Stracciatella  
Pasta Fagioli  
Tortellini brodo

## TRADITIONAL

### **EGGPLANT ROLLITINI**

Eggplant rolled & stuffed with ricotta & prosciutto, topped w/ provolone cheese & baked. \$10

### **EGGPLANT PARMIGANA**

Classic w fresh pomodoro sauce and melted provolone cheese & baked. \$9

### **FRITTATA**

Asparagus mushrooms & onion \$8



## ENTREES

### **PENNE A LA VODKA**

*Penne pasta served in a pink cream sauce w/ a splash of vodka. \$9  
w/ chicken \$10  
w/ shrimp \$12*

### **MANICOTTI RIPIENI CON SPINACHI**

*Fresh made manicotti stuffed w/ fresh spinach, ricotta cheese and baked in a pomodoro sauce. \$10*

### **FUSSILI ARRABIATA**

*Fresh fusilli pasta sautéed in a **hot** pink cream sauce w/ mushrooms & prosciutto. \$10*

### **VONGOLE**

*Fresh whole baby clams served in a white or red sauce over linguini \$13*

### **CHICKEN OREGANATO**

*Baked with seasoned breadcrumbs, garlic, fresh lemon and touch of white wine \$10*

### **CAPPELINI MARECHIARA**

*Shrimp, scallops and clams sautéed in a light tomato sauce \$15*

### **TORTELLINI ALFREDO**

*Cheese rolled pasta served with cream sauce \$9*

### **CHICKEN LUCIANO**

*Layered with roasted peppers, prosciutto, grilled eggplant, fresh mozzarella in a light wine sauce \$11*

### **VEAL PARMIGIANA**

*Tender slices of veal breaded topped with tomato sauce and provolone cheese \$14*

### **CHICKEN MARSALA**

*Sautéed with mushrooms in a marsala wine sauce \$10*

### **VEAL SALTIMBOCCA**

*Layered with fresh spinach, prosciutto, mushrooms, mozzarella in a marsala wine sauce \$14*

### **RISO CON GAMBERI**

*Shrimp, asparagus and mushrooms in a pesto cream sauce over Arborio rice \$14*

### **CREAMY CAVATELLI BROCCOLI**

*Fresh cavatelli pasta with broccoli in a creamy sauce \$9*

**TIME IS ESSENTIAL IN THE CAREFUL PREPARATION OF FINE FOODS. WE GRATEFULLY REQUEST AND APPRECIATE YOUR PATIENCE. UPON REQUEST WE WILL PREPARE YOUR INDIVIDUAL DIETARY NEEDS**