

## Appetizers

### **CALAMARI FRITTI**

Tender slices fried and served with tomato sauce: sweet, medium or hot. \$14

### **MOZZARELLA FRITTA**

Homemade lightly fried & served w/ tomatoes, roasted peppers balsamic glaze & olive oil \$12

### **BRUSCHETTA**

Fresh diced tomatoes, onions, fresh herbs, seasoning, olive oil, on slices of crostini. \$9

### **SHRIMP COCKTAIL**

Classic \$14

### **STUFFED MUSHROOMS**

Ground beef and vegetables stuffed mushroom caps \$13

## Seafood

### **SHRIMP AND SCALLOPS**

Sautéed with bruschetta tomatoes in a garlic & oil sauce served over linguini \$27

### **LINGUINI MARECHIARA**

A Seafood mix of shrimp, scallops, clams, mussels all simmered in a light tomato sauce over linguini \$28

### **VONGOLE**

Fresh clams sautéed with choice of marechiara sauce or in bianco & served over linguini. \$23

### **GAMBERI**

Shrimp with choice of sauce: Pomodoro, Scampi, Oreganate and served over cappellini. \$25

### **CALAMARI FRITTI**

Tender slices fried and served over linguini w/ hot or sweet sauce. \$22

### **RISO CON PESCE**

Shrimp, scallops, asparagus and mushrooms served in a pesto cream sauce over Arborio rice \$27

## Soup's

\$7

Stracciatella  
Pasta Fagioli  
Tortellini brodo  
Minestrone  
Lentil

## Veal

All choices \$25

### **SALTIMBOCCA**

Layered w/fresh spinach, prosciutto, mushrooms, provolone, in a marsala wine sauce.

### **SORENTINO**

Topped w/sautéed eggplant, provolone & served in a light brown sauce.

### **PICCATA**

Sautéed with capers, little garlic and onion in lemon butter sauce.

## Chicken

All choices \$19

### **LUCIANO**

Layered w/ roasted peppers, prosciutto, grilled eggplant, fresh mozzarella, in a light wine sauce.

### **ALA OREGANATO**

Baked with seasoned breadcrumbs, garlic, fresh lemon & a touch of white wine.

### **FLORENTINA**

Topped with spinach, provolone & served in a lemon white wine sauce.

## Traditional

### **EGGPLANT ROLLITINI**

Eggplant rolled & stuffed with ricotta & prosciutto topped w/ provolone cheese & baked. \$19

### **EGGPLANT PARMIGANA**

Classic w/ fresh pomodoro sauce and melted provolone cheese & baked. \$18

### **CHICKEN OR VEAL PARMIGANA**

Classic w/ fresh pomodoro sauce and melted provolone cheese & baked. \$20/\$25

**All traditional entrees served with penne pasta only**

## Sides

Pasta - \$4

Sautéed Spinach - \$8

Broccoli rabe -\$9

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

## Pasta

### **PENNE ALA VODKA**

Penne pasta served in a pink cream sauce w/splash of vodka. \$16  
with shrimp. \$22

### **VERDURA**

Linguini with shrimp, wild mushrooms, sun-dried tomato & broccoli rabe in olive oil & garlic. \$23

### **FUSSILI ARRABIATA**

Fresh fusilli pasta sautéed in hot pink cream sauce w/mushrooms & prosciutto. \$19

### **TORTELLINI CARBONARA**

Sautéed w/ peas and prosciutto in an alfredo sauce. \$18

### **FARFALE CON PESTO**

Bowtie shaped pasta sautéed with peas, sun-dried tomatoes, fresh herbs, in a pesto w/ touch of cream sauce. \$18

### **MANICOTTI RIPIENI CON SPINACI**

Fresh made manicotti stuffed w/ fresh spinach, ricotta, and baked in a pomodoro sauce. \$18

### **FUSSILI AL RAGU**

Fresh spiral pasta cooked w/ chunks of veal vegetables, fresh herbs in a tomato sauce. \$20

### **CAPPELLINI PRIMAVERA**

Fresh vegetables sautéed in a pink cream sauce over capellini. \$18

### **CHESSE RAVIOLI**

Served with tomato sauce \$16

### **RIGATONI POMODORO**

Sautéed in a fresh plum tomato sauce and finished with pecorino romano cheese \$17

### **FETTUCCINI**

Fresh pasta with sautéed chicken, shrimp, fresh tomatoes mushrooms and arugula in a sherry wine sauce \$23

### **LOBSTER RAVIOLI**

Fresh lobster filled ravioli, finished with shrimp, crabmeat. asparagus in a pesto cream sauce \$26

### **PENNE ALA JAJAIRA**

Sautéed with breaded eggplant and black olives in pink cream sauce topped with grilled chicken \$23

**Gluten free and vegetarian entrees can be prepared upon your request**

## Specials

### **OSSO BUCO**

Veal shank braised w/ aromatic vegetables, seasonings & served over fresh fettuccini pasta. \$31

### **RIB-EYE STEAK**

Grilled to your pleasure and served with wild mushrooms in a cabernet wine sauce. \$29

### **SALMON**

Blackened & served with sautéed broccoli rabe & potato croquettes. \$27

### **CODFISH MARECHIARA**

Pan seared & served in a light plum tomato sauce over cappellini. \$27

### **MARE MISTO**

A seafood mix of shrimp, scallops & lobster tail, all simmered with olive oil, garlic & fresh herbs, served over cappellini. \$31

### **CHICKEN**

Grilled and served with sautéed Portobello mushroom, roasted peppers and broccoli rabe \$22

### **CAPPELLINI PESCATORE**

Fresh crabmeat, shrimp, baby clams & wild mushrooms, in a light plum tomato sauce w/ capellini. \$27

### **BRACIOLA CON RIGATONI**

Tender slices of beef rolled w/ seasoning & fresh herbs which is braised in a tomato sauce & served With rigatoni pasta. \$24

### **CHICKEN MILANESE**

Breaded and served over arugula bruschetta tomatoes with balsamic glaze and shaved romano cheese \$20

### **VEAL FRESCO**

Breaded top round veal layered with grilled tomatoes And fresh mozzarella \$26

**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.**