

Soups

Chicken Escarole

cup \$3.95 bowl \$4.95

Soup of the Day

cup \$3.95 bowl \$4.95

French Onion Soup \$5.50

topped with mozzarella cheese

Pasta & Fagioli

cup \$3.95 bowl \$5.50

Appetizers

Hot Antipasto \$11.95

stuffed mushrooms, clams casino and mozzarella
en carozza

Clams Casino \$7.95

stuffed with peppers, onions, bread crumbs &
bacon

Shrimp Cocktail \$13.95

with cocktail sauce

HOT *Sausage, Potatoes & Hot Peppers \$11.95*

grilled sweet sausage with fried long hot peppers
& Italian fried potatoes

Stuffed Mushrooms \$8.95

with a seafood crumb stuffing

Crab Cake \$11.95

pan seared crab cake with Maryland crab; served
with aioli sauce

Steamed Clams \$13.95

simmered in a fresh broth of onions, garlic,
parsley and herbs

Escarole & Fagioli \$8.95

sautéed escarole & beans with garlic & oil

Broccoli Rabe & Sausage \$12.95

grilled sweet sausage & sautéed broccoli rabe
with garlic & oil

Shrimp Coconut \$13.95

fried with a coconut crust and served with fruit

Bocconcini Caprese \$8.95

fresh mozzarella & sliced tomatoes with fresh
basil, sun-dried tomatoes, spices & extra virgin
olive oil

Mozzarella En Carozza \$7.95

mozzarella cheese & white bread, battered &
fried, topped with marinara sauce

Crostini Di Lamb \$17.95

petite lamb chops, marinated with aged balsamic
vinegar & pure honey, lightly breaded & broiled

Fried Calamari \$10.95

served with marinara sauce

HOT *Sautéed Portabella Mushrooms & Hot*

Peppers \$8.95

with garlic and extra virgin olive oil; served with
garlic bread

*Zucchini Flowers \$10
dipped in seasoned egg batter,
and pan fried; served with garlic bread
-when available-*

Old World Delicacies

Soffritto \$11.95

simmered in a spicy red sauce with peppers and onions

Polenta \$8.95

served with marinara sauce

HOT Baccala, Potatoes & Hot Peppers \$16.95

slowly simmered in extra virgin olive oil with plum tomatoes, onions, Italian long hot's and fresh basil

Tripe \$12.95

simmered in a spicy red sauce

Family Style

1 Platter \$45.95

broccoli rabe & sausage, fried calamari, clams casino & mozzarella en carozza

2 Platter \$29.95

sautéed baby artichokes, roasted red peppers, sautéed portabella mushrooms, grilled eggplant & garlic bread

serves 4 to 6 people

3 Platter \$40.95

fresh mozzarella and sliced tomatoes, prosciutto, roasted red peppers & Stella cheese

Fried Seafood Platter \$46.95

scallops, calamari, shrimp & smelts



Salads

Crab & Cucumber Salad \$10.95

crab meat, cucumbers, avocados, scallions, carrots, cilantro & basil, tossed with lemon, extra virgin olive oil & spices

Grilled Calamari Salad \$11.95

tender calamari, marinated then grilled; served over a bed of endive and mesclun mix with a balsamic glaze

Baby Arugula, Onion & Tomato Salad

\$9.95

flavored with extra virgin olive oil, fresh lemon, salt & pepper

Wedge Salad \$7.95

iceberg heart, topped with chopped onions, tomatoes and crumbled blue cheese, dressed with aged balsamic & extra virgin olive oil

Grilled Sea Scallops Salad \$16.95

served over mixed greens with a balsamic glaze

Caesar Salad \$7.95

traditional Caesar with anchovies

pasta and entree's served with a garden salad

Choice of Salad Dressings :

*Vinaigrette - Creamy Italian - Parmesan Peppercorn
Honey Dijon - Thousand Island - Blue Cheese*

Pasta

Spaghetti with Meatballs \$12.95

Fettuccini Alfredo \$13.95

Angel Hair Puttanesca \$13.95

crushed plum tomatoes, fresh basil, onions, anchovies, black olives, capers & extra virgin olive oil

Spaghetti with Garlic & Oil \$12.95

fresh garlic, minced anchovies and extra virgin olive oil, tossed with spaghetti

Campanelle with 2 Cheeses Florentine \$15.95

with prosciutto, spinach, onions and Romano cheese in a pink cream sauce; topped with mozzarella cheese

Rotini Triesta \$18.95

chicken, asparagus, portabella mushrooms, artichoke hearts & sun-dried tomatoes sautéed in garlic and oil

Paccheri Pomodoro with Grilled Vegetables \$15.95

old world style rigatoni tossed with grilled vegetables, crushed plum tomatoes, onions and extra virgin olive oil

Ravioli \$12.95

ricotta stuffed, topped with our house sauce, served baked or boiled

Lasagna \$14.95

traditional style layered with meat, ricotta cheese & our house sauce

Shrimp & Broccoli Alfredo \$23.95

served over fettuccini

Paccheri con Rabe \$15.95

old world style rigatoni, topped with diced broccoli rabe in a pink cream sauce

Campanelle alla Vodka \$13.95

bell shaped pasta tossed with mushrooms & onions in a creamy vodka sauce

HOT *Penne Arrabiata* \$15.95

sweet & hot peppers, olives, capers, onions, mushrooms, plum tomatoes & fresh basil in extra virgin olive oil

Gnocchi Bolognese \$14.95

potato pasta with ground pork, beef & vegetable tomato sauce with a touch of cream

HOT *Penne Veneziana* \$18.95

sausage, broccoli rabe, roasted peppers, chopped Italian long hot peppers, garlic & oil

Chicken & Broccoli Alfredo \$18.95

creamy cheese sauce; served over fettuccini

Ask your server about our
"Ravioli of the Day"

**Home Style Cavatelli,
Orecchiette OR Fusilli
\$15.00
with our house sauce &
fresh grated ricotta cheese
OR
-Con Rabe-
-Bolognese-
-Pomodoro-
\$18.00**

"Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness".

Pollo & Vitello

Chicken Parmigiana \$18.95

breaded breast of chicken topped with mozzarella and our house sauce; served with penne

Chicken Marsala \$18.95

chicken breast sautéed with mushrooms and onions in a Marsala wine sauce; served with fettuccini

HOT *Chicken Napolitano* \$18.95

tender pieces sautéed with hot and sweet vinegar peppers and potatoes in olive oil and garlic

Grilled Chicken with Broccoli Rabe \$18.95

Chicken Amalfa \$18.95

tender pieces sautéed in garlic & oil with artichoke hearts & broccoli; served over capellini

Chicken Rigoretto \$18.95

chicken breast topped with prosciutto and mozzarella cheese, sautéed in white wine & butter with a touch of marinara; served with penne

Veal Parmigiana \$20.95

breaded veal cutlet baked with mozzarella cheese and our house sauce; served with penne

Veal Pamela \$21.95

topped with eggplant and mozzarella in a pomodoro sauce; served with campanelle

Veal Claudio \$21.95

egg batter dipped, topped with prosciutto and mozzarella cheese, sautéed in lemon, white wine and butter; served over spinach

Veal Milanese \$20.95

breaded veal cutlet sautéed with garlic and rosemary in extra virgin olive oil; served with capellini

Veal Godfather \$21.95

veal medallions topped with mushrooms, prosciutto, mozzarella cheese & red peppers in a Marsala wine sauce; served with garlic mashed potatoes

Veal Osso Bucco \$25.95

veal shank over fettuccini in a light herb and vegetable burgundy wine sauce

Veal Del Angel \$21.95

veal sautéed with asparagus, artichoke hearts, tomatoes, fresh basil, garlic and oil; served with campanelle

Pesce

Baked Scrod al Forno \$19.95

with white wine and butter, topped with seafood flavored bread crumbs; served with vegetables

Shrimp San Marino \$22.95

egg batter dipped jumbo shrimp, topped with prosciutto & mozzarella, finished in lemon, white wine & butter; served with rotini

Stuffed Shrimp \$22.95

seafood flavored bread crumb stuffing; served with fresh vegetables

Fried Shrimp with French Fries \$19.95

Scallops Diano \$23.95

sea scallops, shallots, spinach, sun-dried tomatoes & mushrooms in a light herb cream sauce served over capellini

Baked Salmon with/ Walnut Almond Crust \$19.95

served with vegetables

Tilapia En Coutucci \$19.95

farmed white fish broiled in parchment paper with seasoned spices, onions & carrots; served with vegetables

Stuffed Filet of Sole \$19.95

spinach & seafood stuffing; served with fresh vegetables

Broiled Sea Bass with/ Pineapple Salsa \$23.95

pineapple, red onions, red peppers, cilantro, hot peppers seeds and brandy butter; served with vegetables

Shrimp Scampi \$19.95

in a garlic, white wine and butter sauce; served over linguine

Fra Diavolo

served over linguine in a red or white sauce - hot, medium or mild

Shrimp \$20.95

Scungilli \$19.95

Calamari \$18.95

Tutto Mare for Two \$49.95

lobster tail, scallops, shrimp, clams, calamari, mussels & scungilli served over linguine



Catch of the Day
Market Price

Clams \$17.95

Mussels \$14.95

Combination or Two \$21.95

Combination of Three \$22.95

Zuppa di Pesce \$25.95

shrimp, clams, mussels, calamari & scungilli

From The Grill

HOT *Pork Chops Napolitano* \$25.95

with a sauté of sweet & hot cherry peppers, roasted potatoes, garlic, oil & rosemary

Pork Chops Con Rabe \$25.95

with broccoli rabe sautéed in garlic and oil

Grilled Shrimp \$23.95

jumbo shrimp; served with polenta

Swordfish with Fresh Vegetables \$20.95

New York Sirloin ~ 10 oz. \$23.95

Certified Black Angus beef

New York Sirloin ~ 12 oz. \$26.95

Certified Black Angus beef

Steaks served with choice of
steak fries, baked potato or garlic mashed potatoes
-Not responsible for well done steaks-

Specialties

Lobster & Shrimp Ravioli \$20.95

lobster & shrimp stuffed ravioli, topped with a
pink brandy & shrimp sauce

Grilled Stuffed Swordfish \$22.95

stuffed with a spinach & seafood stuffing; served
with a baked potato

Pork Chop Valdostano \$19.95

topped with fontina cheese & prosciutto, served
with a brown sherry sauce with garlic mashed
potatoes

Eggplant Parmigiana \$13.95

with marinara sauce; served with rotini pasta

Lobster Tails \$27.95

baked lobster tails, sprinkled with seafood
flavored bread crumbs, served with a baked
potato & fresh vegetables

HOT *Coniglio Napolitano* \$22.95

tender rabbit baked with roasted potatoes, hot &
sweet vinegar peppers, garlic & virgin olive oil

Baked Pork Chop \$25.95

served with garlic mashed potatoes

Rack of Lamb \$26.95

roasted with a Dijon mustard & bread crumb
crust, drizzled with a red wine & fresh fig
reduction; served with garlic mashed potatoes
and vegetables

Sides

Sautéed Broccoli Rabe \$5.95

Sautéed Portabella's \$5.95

Sautéed Spinach \$4.95

Italian Fries \$4.95

Italian Long Hots \$5.95