

Soups

Chicken Escarole \$4

Pasta & Fagioli \$5

French Onion Soup \$5

topped with mozzarella cheese

Soup Of The Day \$4

Appetizers

Hot Antipasto \$11

stuffed mushrooms, clams casino and mozzarella en carozza

Shrimp Coconut \$14

fried with a coconut crust and served with fruit

HOT *Sautéed Portabella Mushrooms & Hot*

Peppers \$9

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

Crab Cake \$11

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

Steamed Clams \$13

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

Stuffed Mushrooms \$8

with a seafood crumb stuffing

Shrimp Cocktail \$14

with cocktail sauce

HOT *Sausage, Potatoes & Hot Peppers* \$11

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

Broccoli Rabe & Sausage \$13

grilled sweet sausage & sautéed broccoli rabe with garlic & oil

Clams Casino \$7

stuffed with peppers, onions, bread crumbs & bacon

Bocconcini Caprese \$8

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

Fried Calamari \$11

served with marinara sauce

Crostini Di Lamb \$17

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

Mozzarella En Carozza \$7

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

Escarole & Fagioli \$8

sautéed escarole & beans with garlic & oil

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

Old World Delicacies

Polenta \$8

served with marinara sauce

Soffritto \$11

simmered in a spicy red sauce with peppers and onions

HOT Baccala, Potatoes, Hot Peppers \$16

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

Tripe \$12

simmered in a spicy red sauce

Family Style

1 Platter \$45

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

2 Platter \$30

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

serves 4 to 6 people

3 Platter \$40

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

Fried Seafood Platter \$46

scallops, calamari, shrimp & smelts



Salads

Crab & Cucumber Salad \$10

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

Grilled Calamari Salad \$11

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

Grilled Sea Scallops Salad \$16

served over mixed greens with a balsamic glaze

Caesar Salad \$7

traditional Caesar with anchovies

Wedge Salad \$7

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

Baby Arugula, Onion & Tomato Salad \$9

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

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

Fettuccini Alfredo \$14

Angel Hair Puttanesca \$13

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

Spaghetti with Garlic & Oil \$12

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

Campanelle with 2 Cheeses Florentine \$15

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

Rotini Triesta \$18

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

HOT *Penne Veneziana* \$18

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

Paccheri Pomodoro with Grilled Vegetables \$15

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

Ravioli \$13

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

Lasagna \$15

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

Shrimp & Broccoli Alfredo \$23

served over fettuccini

Paccheri con Rabe \$15

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

Chicken & Broccoli Alfredo \$18

creamy cheese sauce; served over fettuccini

Campanelle alla Vodka \$13

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

HOT *Penne Arrabiata* \$13

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

Gnocchi Bolognese \$14

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

Ask your server about our
"Ravioli of the Day"

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

Pollo & Vitello

Chicken Parmigiana \$18

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

Chicken Marsala \$18

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

HOT *Chicken Napolitano \$18*

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

Grilled Chicken with Broccoli Rabe \$18

Chicken Amalfa \$14

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

Chicken Rigoretto \$18

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

Veal Parmigiana \$20

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

Veal Pamela

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

Veal Claudio \$21

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

Veal Milanese \$20

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

Veal Godfather \$21

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

Veal Osso Bucco \$26

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

Salmon Del Angel \$21

sautéed with asparagus, artichoke hearts, tomatoes, fresh basil, garlic and oil; served over white rice

Pesce

Baked Scrod al Forno \$19

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

Shrimp San Marino \$22

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

Stuffed Shrimp \$22

seafood flavored bread crumb stuffing; served with fresh vegetables

Fried Shrimp with French Fries \$19

Scallops Diano \$23

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

Baked Salmon w/ Walnut Almond Crust \$19

served with vegetables

Tilapia En Coutucci \$19

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

Stuffed Filet of Sole \$19

spinach & seafood stuffing; served with fresh vegetables

Broiled Sea Bass w/ Pineapple Salsa \$23

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

Shrimp Scampi \$19

in a garlic butter sauce; served over linguini



*Catch of the Day
Market Price*

Fra Diavolo

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

Shrimp \$20

Scungilli \$19

Calamari \$18

Tutto Mare for Two \$50

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



Clams \$17

Mussels \$14

Combination of Two \$21

Combination of Three \$22

Zuppa di Pesce \$25

shrimp, clams, mussels, calamari & scungilli

From The Grill

HOT *Pork Chops Napolitano* \$25

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

Pork Chops Con Rabe \$25

with broccoli rabe sautéed in garlic and oil

Grilled Shrimp \$23

jumbo shrimp, served with polenta

Swordfish with Fresh Vegetables \$20

New York Sirloin \$22

Black Angus Sirloin \$27

served with garlic mashed potatoes

Porter House \$26

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

Specialties

Lobster & Shrimp Ravioli \$20

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

Grilled Stuffed Swordfish \$22

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

Pork Chop Valdostano \$19

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

Eggplant Parmigiana \$13

with marinara sauce; served with rotini pasta

Lobster Tails \$27

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

HOT *Coniglio Napolitano* \$22

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

Baked Pork Chops \$25

served with garlic mashed potatoes

Rack of Lamb \$26

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 \$6

Sautéed Portabella's \$4

Portabella Fries \$6

Italian Fries \$4

Italian Long Hots \$6

Sautéed Spinach \$4