

STARTERS

APPETIZERS

- FRIED CALAMARI** \$9.95
with eggplant strips, banana peppers and cherry tomato lightly fried; served with marinara sauce and lemon
- MUSSELS** \$9.95
with thinly sliced garlic and parsley in a red marinara sauce or white sauce.
- ANTIPASTO** \$10.95
imported prosciutto, sopressata, provolone cheese, fresh mozzarella, calamata olives, roasted peppers.
- FRIED MOZZARELLA** \$8.95
with grilled vegetables in balsamic reduction; served with a side of tomato sauce
- BROCCOLI RABE WITH SAUSAGE** \$8.95
sauteed in a garlic and olive oil
- MOZZARELLA CAPRESE** \$8.95
sliced roma tomatoes, fresh mozzarella, basil, olive oil, balsamic reduction.
- BRUSCHETTA** \$5.95
grilled Italian bread drizzled with extra virgin olive oil topped with chopped, roma tomatoes, garlic & basil

HOMEMADE SOUPS

Pasta Fagioli \$4.75

SOUP OF THE DAY

SALADS

Dressings: Italian, Creamy Italian, French, Russian, Blue Cheese, Balsamic Vinaigrette, Honey Mustard, Caesar, Ranch

- HOUSE SALAD** iceberg lettuce, cucumbers, tomatoes, red onions, carrots. \$6.50 (side salad \$3.50)
- CHEF SALAD** house salad topped with ham, salami, provolone cheese. \$8.50
- ANTIPASTO SALAD** fresh house salad with ham, salami, provolone cheese, giardiniera, calamata olives, onions. \$9.00
- TUNA SALAD** tuna mixed with mayo served over house salad. \$8.50
- CAESAR SALAD** crisp chilled romaine lettuce with homemade croutons & parmigiano cheese drizzled with Caesar dressing. \$7.00 (side salad \$3.50)
- GRILLED CHICKEN** caesar or house salad topped with chicken marinated in garlic, lemon juice, & seasonings. \$10.50
- GRILLED SALMON OVER SPRING MIX** with cucumber, tomatoes, red onions. \$13.50

MAIN COURSE

I. SEAFOOD

(Served with a side salad & homemade bread)

LINGUINE WITH CLAM SAUCE

sauteed clams with garlic in marinara sauce OR white clam sauce. \$16.95

LOBSTER RAVIOLI

served in pink cream sauce. \$18.95

FARFALLE ALLA MARIA

shrimp & jumbo lump crabmeat in a pink cream sauce. \$21.95

LINGUINE DEL PESCATORE

clams, mussels, shrimp, calamari in a marinara sauce. \$24.95

SALMON AL FORNO

salmon fillet in a butter lemon sauce with asparagus and jumbo lump crabmeat with roasted potato. \$23.95

II. PASTA SPECIALTIES

PENNE VODKA tossed in a tomato cream sauce with vodka. \$14.95

RIGATONI BOLOGNESE ground beef topped with tomato sauce and parmigiano cheese. \$15.95

FETTUCINE ALFREDO tossed in white cream sauce with parmigiano cheese. \$13.95 (add chicken \$17.45, add shrimp \$18.45)

FETTUCINE PRIMAVERA broccoli, mushrooms & carrots tossed in white cream sauce \$14.95

CHEESE TORTELLINI peas & prosciutto in white cream sauce with parmigiano cheese. \$15.95

GNOCCHI SORRENTO potato gnocchi topped with tomato sauce & melted fresh mozzarella cheese. \$15.95

III. CLASSIC PASTA

SPAGHETTI WITH TOMATO SAUCE \$12.95 (add \$3.50 for meatballs or sausage)

GLUTEN FREE SPAGHETTI \$13.95 (add \$3.50 for meatballs or sausage)

WHOLE WHEAT SPAGHETTI \$13.95 (add \$3.50 for meatballs or sausage)

SPAGHETTI WITH MARINARA sauteed garlic in plum tomato sauce. \$13.95

RAVIOLI POMODORO cheese ravioli topped with homemade tomato sauce & basil \$13.95

CAPELLINI PUTTANESCA calamata olives, garlic, capers, cherry tomatoes in extra virgin olive oil over angel hair pasta. \$14.95

IV. OVEN BAKED SPECIALTIES

STUFFED SHELLS PARMIGIANA shells filled with ricotta cheese topped with tomato sauce & mozzarella cheese. \$13.95

BAKED ZITI ziti baked with a light tomato sauce, ricotta cheese, covered with mozzarella cheese. \$13.95

LASAGNA BOLOGNESE layers of ground beef, lasagna noodles & Italian cheeses topped with tomato sauce, mozzarella cheese & parmigiano cheese. \$15.95

EGGPLANT PARMIGIANA slices of eggplant in a golden batter, baked in tomato sauce & topped with mozzarella cheese. \$14.95

EGGPLANT ROLLATINE slices of eggplant in a golden batter, baked & stuffed with herb ricotta in tomato sauce & topped with mozzarella cheese. \$15.95

CHICKEN ENTREES

(served with a side salad & homemade bread)

CHICKEN PARMIGIANA

in bread crumbs mixed with parsley, parmigiano cheese & garlic, fried & topped with sauce & mozzarella cheese. \$16.95

CHICKEN MARSALA

sautéed with shallots, mushrooms in marsala demi wine sauce. \$16.95

CHICKEN FRANCAISE

dipped in egg emulsion sautéed in fresh lemon & white wine sauce. \$16.95

CHICKEN PICCIATA

sautéed in olive oil, capers, butter, lemon & white wine sauce. \$16.95

CHICKEN CACCIATORE

sautéed onions, green peppers, mushrooms, calamata olives in marinara sauce. \$16.95

CHICKEN SALTIMBOCCA

fresh chicken breast with prosciutto & fresh mozzarella in a white wine sage sauce. \$17.95

CHICKEN RIVIERA

with shrimp, mushrooms, & fresh tomato in a sherry wine sauce. \$18.95

VEAL ENTREES

(served with a side salad & homemade bread)

VEAL PARMIGIANA

in bread crumbs mixed with parsley, parmigiano cheese & garlic, fried & topped with sauce & mozzarella cheese. \$18.95

VEAL MARSALA

sautéed with shallots, mushrooms in marsala demi wine sauce. \$18.95

VEAL FRANCAISE

dipped in egg emulsion sautéed in fresh lemon & white wine sauce. \$18.95

VEAL PICCIATA

sautéed in olive oil, capers, butter, lemon & white wine sauce. \$18.95

VEAL CACCIATORE

sautéed onions, green peppers, mushrooms, calamata olives in marinara sauce. \$18.95

VEAL SALTIMBOCCA

veal medallions with prosciutto & fresh mozzarella in a white wine sage sauce. \$19.95

VEAL RIVIERA

with shrimp, mushrooms, & fresh tomato in a sherry wine sauce. \$20.95

CHILDREN'S MENU

CHOICE OF SPAGHETTI OR PENNE PASTA

served with choice of butter, garlic and oil or tomato sauce. \$5.95

add meatball \$2.00

CHEESE RAVIOLI \$5.95

BAMBINO SPECIAL 2 mozzarella sticks & 2 chicken fingers served with fries. \$7.95

MAC & CHEESE \$4.95

HOT DOG with fries. \$3.95

BEVERAGES

**COKE, DIET COKE, SPRITE, GINGERALE,
SWEET TEA, UNSWEETENED TEA,
RASPBERRY TEA** \$2.25