

ANTIPASTI

	Half Tray	Full Tray
BAKED CLAMS OREGANATE	40.00	70.00
<i>Whole baked littleneck clams</i>		
CALAMARI FRITTI	50.00	90.00
<i>Golden fried calamari served with side of marinara sauce</i>		
MOZZARELLA STICKS	35.00	60.00
<i>Served with side of Italian tomato sauce</i>		
STUFFED MUSHROOMS	50.00	90.00
<i>Italian bread basted with fresh garlic, virgin olive oil and imported spices, baked to perfection</i>		
RAVIOLI FRITTI	40.00	70.00
<i>Fried breaded cheese ravioli served with pomodoro sauce</i>		
ZUPPA DI COZZE	45.00	80.00
<i>Prince Edward mussels, steamed and seasoned in white wine, garlic and herbed broth (or) in a garlic herbed plum tomato sauce</i>		
GOLDEN FRIED CHICKEN FINGERS	45.00	80.00
<i>Served with a side of pomodoro sauce (or) tossed with our buffalo sauce</i>		
CAPRESE	45.00	80.00
<i>Homemade mozzarella cheese, vine ripened tomatoes and roasted peppers drizzled with a virgin olive oil and balsamic dressing</i>		
BUFFALO WING	45.00	80.00
<i>Golden fried chicken wings tossed with our buffalo sauce</i>		
BRUSCHETTA	35.00	65.00
<i>Sliced toasted bread topped with fresh tomatoes, onions, basil drizzled garlic and virgin olive oil</i>		
FRIED SHRIMP	55.00	100.00
<i>Golden fried shrimp served with side of pomodoro sauce</i>		
STUFFED ARTICHOKE	45.00	75.00
<i>Stuffed Artichoke with raisans or without raisans</i>		
RISOTTINI	40.00	70.00
<i>Slow cooked mini vegetable riceball</i>		

INSALATE

FRESH ITALIAN SALAD	25.00	45.00
<i>Served with our house vinaigrette dressing</i>		
CAESAR SALAD	30.00	50.00
<i>Served with homemade garlic croutons, sprinkled parmigiana cheese and Dijon Caesar dressing</i>		
COLD ANTIPASTO	45.00	85.00
<i>Tossed Italian salad topped with assorted Italian cold cuts, fresh cheeses and our Italian style house dressing</i>		
INSALATA SALMONE	45.00	85.00
<i>grilled salmon and roasted cherry tomatoes over mixed greens and asparagus topped with a white wine honey dijon dressing</i>		
ASSAGGIO INSALATA	40.00	70.00
<i>Baby spinach and arugula, roasted pecans and gorgonzola cheese in a strawberry champagne vinaigrette</i>		
INSALATA ALLA TUNA	45.00	85.00
<i>Green apples with imported italian tuna fush, red onions, celery in a lemon basil vinaigrette</i>		
GREEK SALAD	40.00	70.00
<i>Mixed greens topped with tomato, cucumber, green peppers, red onion, and feta cheese with our homemade vinaigrette</i>		

ALL SALADS AVAILABLE WITH

JUMBO SHRIMP.....	15 extra	20 extra
FRIED OR GRILLED CHICKEN.....	10 extra	20 extra
GRILLED PORTOBELLO MUSHROOMS.....	15 extra	20 extra
CHOPPED.....	5 extra	10 extra
SHREDDED MOZZARELLA.....	5 extra	10 extra
GORGONZOLA CHEESE.....	15 extra	20 extra

CONTORNI (SIDE ORDERS)

SAUTEED SPINACH (OR) BROCCOLI SPEARS	30.00	50.00
ESCOROLE & CANNELLINI BEANS	35.00	55.00
SAUTEED BROCCOLI RABE	40.00	70.00
SAUTEED VEGETABLES	35.00	55.00
HOMEMADE “ITALIAN STYLE MEATBALLS”	40.00	70.00
ITALIAN SAUSAGE	40.00	70.00
GRILLED CHICKEN (OR) FRIED CHICKEN CUTLET	45.00	80.00
FRENCH FRIES	25.00	45.00

PASTA

ALL PASTA DISHES ARE SERVED AS LISTED OR WITH YOUR CHOICE OF:
SPAGHETTI, PENNE, RIGATONI, LINGUINE, FARFALLE, FUSILLI OR FETTUCCINE
(Whole wheat, Ravioli or Tortellini Additional)

	Half Tray	Full Tray
1. PENNE ALLA VODKA	50.00	90.00
<i>Diced imported prosciutto in a pink vodka sauce over penne pasta</i>		
2. RIGATONI FIORENTINA	55.00	100.00
<i>Rigatoni pasta tossed with fresh grilled chicken pieces, spinach and melted mozzarella, sauteed in a creamy pink sauce</i>		
3. PENNE E’ GAMBERI	60.00	110.00
<i>Fresh shrimp, broccoli florets and cubed roma tomatoes sauteed in a light garlic and herbed brodino over pasta</i>		
4. MUSSELS MARINARA or FRA DIAVOLO	55.00	100.00
<i>Prince Edward mussels sauteed in your choice of marinara or fra diavolo over pasta</i>		
5. PENNE FIORITE	40.00	85.00
<i>Fresh broccoli and sun dried tomatoes sauteed in a light garlic and virgin olive oil brodino</i>		
6. RIGATONI MONTANARA	55.00	100.00
<i>A regional Italian recipe which includes fresh grilled chicken strips, spinach, and sundried tomatoes, sauteed in a light garlic and virgin olive oil brodino over rigatoni</i>		
7. LINGUINE PRIMAVERA (RED OR WHITE)	50.00	90.00
<i>Fresh assorted vegetables tossed in a light garden plum tomato sauce, (or) garlic and virgin olive oil brodino over linguine</i>		
8. LINGUINE CON VONGOLE (RED OR WHITE)	55.00	100.00
<i>Our traditional clam sauce served in a marinara plum tomato sauce (or) garlic and virgin olive oil brodino over linguine</i>		
9. SHRIMP MARINARA or FRA DIAVOLO	60.00	110.00
<i>Fresh shrimp served in a SPICY Fra Diavolo (or) in a MILD marinara plum tomato sauce over linguine</i>		
10. LINGUINE DI MARE (RED OR WHITE)	60.00	110.00
<i>Fresh shrimp, Prince Edward mussels and clams sautéed in your choice of marinara, Fra Diavolo or garlic and virgin olive oil sauce</i>		
11. CAVATELLI PALERMO	50.00	90.00
<i>Fresh sausage, broccoli rabe and sundried tomato sautéed in your choice of marinara, Fra Diavolo or garlic and virgin olive oil sauce</i>		
12. GNOCCHI MELENZANE	50.00	90.00
<i>Potato gnocchi tossed with eggplant, tomatoes and pecorino romano cheese</i>		
13. LINGUINE MARINARA	35.00	60.00
<i>“Old World” style garlic tomato sauce served over linguine</i>		
14. SPAGHETTI POMODORO	30.00	50.00
with meatballs (or) sliced sausage.....	(extra) 15.00	20.00
with meatballs & sliced sausage.....	(extra) 25.00	35.00
15. CALAMARI MARINARA or FRA DIAVOLO	60.00	110.00
<i>Fresh calamari served in a spicy Fra Diavolo (or) mild marinara plum tomato sauce over spaghetti</i>		
16. RIGATONI BOLOGNESE	45.00	80.00
<i>Penne pasta served with Italian style meat sauce with a touch of cream and peas</i>		
17. FETTUCINI or TORTELLINI ALFREDO	45.00	80.00
<i>Fettuccine pasta served in a creamy Alfredo cheese sauce</i>		
18. PASTA TRAPANESE	45.00	80.00
<i>Homemade pesto “di basilico” sauce tossed with fresh ground pignoli nuts and imported aged parmesan chees served over your choice of pasta</i>		
19. SPAGHETTI CARBONARA	50.00	90.00
<i>Spaghetti tossed with prosciutto, bacon, onions and an egg</i>		
20. TORTELLINI ALLA PANNA	50.00	90.00
<i>Cheese tortellini pasta topped with a creamy cheese sauce garnished with a touch of green peas</i>		
20. FARFALLE AL SALMONE	60.00	110.00
<i>Bowtie pasta tossed with salmon, tomatoes and asparagus in a cream sauce</i>		
Whole wheat, Ravioli or Tortellini Additional	5 extra	10 extra

PASTA AL FORNO

BAKED ZITI	40.00	70.00
HOMEMADE MEAT LASAGNA	55.00	-
HOMEMADE VEGETABLE LASAGNA	55.00	-
STUFFED SHELLS	40.00	70.00
BAKED ZITI SICILIANA- with fresh fried eggplant	45.00	80.00
CHEESE RAVIOLI	45.00	80.00
BAKED MANICOTTI	45.00	80.00

**FREE
HALF TRAY OF GARLIC KNOTS
with \$150.00 order**

1 SECONDI

	Half Tray	Full Tray
MARSALA		
<i>Tender medallions of veal or chicken sauteed in a “classic” marsala wine sauce with fresh mushrooms</i>		
CHICKEN	50.00	90.00
VEAL	55.00	100.00
PIZZAIOLA		
<i>Tender medallions of veal or chicken with peppers, onions, and fresh mushrooms sauteed in a sherry wine plum tomato sauce</i>		
CHICKEN	50.00	90.00
VEAL	55.00	100.00
FRANCESE		
<i>Fresh breast of chicken or veal sauteed in a white wine, lemon, butter sauce</i>		
CHICKEN	50.00	90.00
VEAL	55.00	100.00
PICATTA		
<i>Tender pan seared veal or chicken served with capers and artichoke hearts in a light white wine, lemon, butter sauce</i>		
CHICKEN	50.00	90.00
VEAL	55.00	100.00
SORRENTINO		
<i>Fresh breast of chicken layered with sliced prosciutto, battered eggplant and melted mozzarella cheese in a savory veal demi- glaze</i>		
CHICKEN	55.00	95.00
VEAL	60.00	110.00
VEAL MILANESE	55.00	100.00
<i>Thinly pounded and breaded veal cutlet topped with arugula, red onion and fresh tomato.</i>		
GRILLED CHICKEN PRIMAVERA	50.00	90.00
<i>Fresh breast of grilled chicken marinated in a balsamic vineger and imported seasonings, topped with a medley of sauteed fresh vegetables</i>		
CHICKEN ASSAGGIO	55.00	95.00
<i>Fresh breast of grilled chicken layered with sliced prosciutto</i>		
BAKED SHRIMP OREGANATE	70.00	130.00
<i>Fresh jumbo shrimp topped with our homemade seasoned bread crumbs, broiler in a garlic and white wine “scampi” sauce</i>		
EGGPLANT ROLLATINI	50.00	90.00
SHRIMP SCAMPI	70.00	130.00
FILET OF SOLE	60.00	110.00
<i>Broiled filet of sole in a lemon garlic white wine sauce</i>		

PARMIGIANA—PLATTERS

CHICKEN PARMIGIANA	50.00	90.00
SHRIMP PARMIGIANA	70.00	130.00
VEAL PARMIGIANA	55.00	100.00
SAUSAGE PARMIGIANA	40.00	70.00
SAUSAGE PEPPER & OINION (red or white)	45.00	80.00
EGGPLANT PARMIGIANA	45.00	80.00
MEATBALL PARMIGIANA	40.00	70.00

WRAPS & PANINIS

CHOOSE FROM OUR REGULAR MENU
EACH PANINI or WRAP WILL BE CUT IN FOURS

CHOOSE FIVE.....	30.00
CHOOSE TEN.....	55.00

PARTY HEROS

Heros by the foot (3, 4, 5, 6 Ft.)

ITALIAN or AMERICAN.....	12.00 per foot
CHICKEN CUTLET, FRESH MOZZARELLA, ROASTED PEPPER HERO.....	14.95 per foot (Shaped as letters or numbers additional charges)

**FREE
FULL TRAY OF GARLIC KNOTS
with \$300.00 order**