

APPETIZERS

Antipasto For Two

Prosciutto, Stuffed Cherry Peppers, Salami
Soppresatta, Provolone, Fresh Mozzarella & Tomato,
Artichoke Hearts, Imported Olives, Roasted Peppers
Sun Dried Tomatoes & Parmigiano-Reggiano 25

Shrimp Cocktail

Four Chilled Jumbo Shrimp
House-Made Cocktail Sauce 14

Fried Calamari

Sweet Or Hot
Grilled Garlic Bread 13

Stuffed Mushrooms

Fresh Herbs & Lump Crabmeat
White Wine, Lemon & Butter Sauce 12

Eggplant Rollatini vg

Soprafina Ricotta, Mascarpone
Mozzarella & Marinara 12

Mussels Fra Diavolo

Spicy Pomodoro Sauce
Crostini 12

Clams Oreganata

Seasoned Breadcrumbs
White Wine & Lemon Sauce 13

Grilled Vegetable

Napoleon vg

Grilled Eggplant, Zucchini & Portabellas
Fresh Mozzarella & Tomatoes
Balsamic Reduction & Olive Oil 11

Pasta Fagioli

Mixed Pasta & Cannellini Beans
Onions, Celery, Tomatoes & Pancetta 7

Mozzarella Corrozza vg

Mozzarella Breaded & Fried
Basil Pesto & Marinara 12

Calabrese

Fresh Mozzarella, Tomato & Basil
Fire Roasted Artichokes, Roasted Red Peppers
Olives, Prosciutto, Balsamic Reduction & Olive Oil
14

Stuffed Shrimp Scampi

Stuffed With Seasoned Breadcrumbs
Scampi Sauce 15

Spedini Romana

Mozzarella & Prosciutto
Egg Battered & Fried
Lemon, White Wine, Anchovy & Capers 13

SALADS

Poached Pear vg

Mixed Greens, Chianti Poached Pears
Hazlenuts, Gorgonzola & Chianti Vinaigrette 12

Caesar

Romaine & Parmigiano-Reggiano
Croutons & Homemade Caesar Dressing 10

House vg

Mixed Greens, Shaved Fennel
Grape Tomatoes & Creamy Balsamic 6

Red & Gold Beet vg

Mixed Greens, Goat Cheese
Walnuts & Creamy Balsamic 12

 - Spicy vg - Vegetarian

20% gratuity included for parties of 8 or more

HOMEMADE PASTA

Our Pasta Is Made Fresh Daily
Whole Wheat Linguine & Gluten Free Penne
Available Upon Request

Pappardelle Bolognese

Soprafina Ricotta Cheese
Traditional Meat Sauce 22

Chicken & Shrimp

Arrabiata

Spicy Basil Vodka Sauce
Crushed Red Pepper & Angel Hair 24

Fettuccine Tartufo VG

Cremini & Shiitake Mushrooms
Truffle Sherry Cream & Fresh Herbs 25
Grilled Chicken 5 Grilled Shrimp 6

Shrimp & Broccoli Cavatelli

House-Made Cavatelli
Extra Virgin Olive Oil & Pecorino 25

Gnocchi Sorrentino VG

Potato Gnocchi & Fresh Mozzarella
Pomodoro Sauce 20
Grilled Chicken 5 Grilled Shrimp 6

Linguine & Clams

Red or White 24

Sausage & Broccoli Rabe

Fettuccine & Toasted Garlic
Sweet Italian Sausage, Pecorino
Extra Virgin Olive Oil 20

Spaghetti & Meatballs

Three Homemade Meatballs
Over Homemade Spaghetti & Marinara Sauce 18

Five Cheese Ravioli VG

Ricotta, Pecorino, Mascarpone
Parmigiano-Reggiano & Grana Padano
Marinara Sauce 20

Tortellini Carbonara

Peas & Pancetta
Cognac Cream Sauce 25
Grilled Chicken 5 Grilled Shrimp 6

Penne Vodka

Fresh Tomatoes & Cream
Crispy Pancetta 19
Grilled Chicken 5 Grilled Shrimp 6

Rigatoni Primavera VG

House Vegetables Lightly Sautéed
Garlic & Olive Oil 18
Grilled Chicken 5 Grilled Shrimp 6

Zuppa di Pesce

Mussels, Clams, Shrimp
Calamari, Light Red Sauce 27

Lasagna

House-Made Meat Lasagna
Mozzarella, Ricotta & Marinara 22

SIDES

Broccoli Rabe 7

Sautéed Spinach 6

Mushroom Risotto 7

Meatballs 7

Brussels & Pancetta 7

Side Pasta 6

Mashed Potatoes 6

Sautéed Escarole 7

 - Spicy VG - Vegetarian

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MAIN COURSE

Veal Saltimbocca

Spinach & Prosciutto
Fresh Mozzarella & Potato Croquette
Sage White Wine Brown Sauce 30

Seared Scallops

Baby Shrimp Risotto
Chive Pan Sauce 33

Grilled Filet Mignon

Brussels & Pancetta
Roasted Garlic Mashed Potatoes
Chianti Sauce 35
add 7oz Lobster Tail 16

Pan Roasted Chicken

Wild Mushroom Truffle Risotto
Chianti Sauce 26

Chicken & Sausage Scarpariello

Bone-In Chicken & Sweet Italian Sausage
Vinegar Peppers, Cherry Peppers & Onions
Balsamic Sauce & Potato Croquette 27

Stuffed Pork Chop

Stuffed With Prosciutto
Fresh Herbs & Provolone
Over Sauteed House Vegetables
Cognac Cream Sauce & Roasted Potatoes 33

Veal Milanese

Breaded & Fried Scallopini
Baby Arugula Salad, Tomato Bruschetta
Limoncello Vinaigrette & Parmigiano Reggiano 25

Seared Crispy Salmon

Broccolini & Fingerling Potatoes
Tomato Compote & Agrodolce Sauce 27

Stacked Eggplant

Fried Eggplant & Fresh Mozzarella
Basil & Marinara Sauce
Over Homemade Linguine 20

Parmigiana * Francese Piccata * Marsala

Over House Made Linguine
Chicken 22 Veal 24 Shrimp 25

Chicken Principessa

Eggplant, Spinach & Tomato
Fresh Mozzarella & White Wine Brown Sauce
Potato Croquette 26

Cod Oreganata

Sauteed Spinach, Roasted Potatoes
White Wine & Lemon Sauce 25

Veal Porterhouse

16 Ounce Grilled Chop
Sauteed Broccoli Rabe
Roasted Garlic Mashed Potatoes
Chianti Sauce & Grilled Long Hot 40
add 7oz Lobster Tail 16

Seared Rare Pepper Tuna

Fire Roasted Artichokes
Roasted Red Peppers & Hard Boiled Egg
Over Mixed Greens With Creamy Balsamic 25

 - Spicy

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BEVERAGES

Bottled Flat Water

Acqua Panna
Natural Spring Water 5

Bottled Sparkling Water

San Pellegrino
Sparkling Natural Mineral Water 5

Soda

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale 2.50

Lemonade

Tropicana Lemonade 2.50

Iced Tea

Unsweetened 2.50

Coffee

Regular Or Decaf 2.50

Hot Tea

Regular Or Decaf 2.50

Cappuccino

Regular Or Decaf 5

Espresso

Regular Or Decaf
Single 4 Double 7

CHILDREN'S MENU

Fried Mozzarella

Six Breaded & Fried Mozzarella Sticks
Marinara Sauce 7

Cheese Ravioli

Three Homemade Five Cheese Ravioli
Marinara Sauce 8

Chicken Fingers

Served With French Fries 8

Penne & Meatballs

Two Homemade Meatballs
Marinara Sauce 7

Flatbread Pizza

Mozzarella & Marinara 7

Penne

Choice of Sauce
Marinara * Vodka * Butter * Alfredo 7