

Appetizers

Antipasto For Two

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

Fried Calamari

*Sweet Or Hot
Grilled Garlic Bread* 13

Stuffed Mushrooms

*Fresh Herbs & Lump Crabmeat
Sharp Provolone Cheese
White Wine, Lemon & Butter Sauce* 13

Goat Cheese Arancini

*Risotto Ball Filled With Goat Cheese
Summer Berry Arrodolce Sauce* 12

VG Eggplant Rollatini

*Seasoned Ricotta, Mascarpone
Mozzarella & Marinara* 12

🔥 Mussels Fra Diavolo

*Spicy Pomodoro Sauce
Crostiti* 12

Stuffed Shrimp Scampi

*Stuffed With Seasoned Breadcrumbs
Scampi Sauce* 15

Pasta Fagioli

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

VG Mozzarella

Corvozza

*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

Spedini Romana

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

Marinated Grilled Octopus

*Grilled With Extra Virgin Olive Oil
Shaved Fennel & Capers* 17

Clams Oreganata

*Seasoned Breadcrumbs
White Wine & Lemon Sauce* 13

Shrimp Cocktail

*Four Chilled Jumbo Shrimp
House-Made Cocktail Sauce* 14

VG Grilled Vegetable

Napoleon

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

Salads

VG Red & Gold Beet

*Mixed Greens, Goat Cheese
Walnuts & Creamy Balsamic* 12

VG Crisp Apple

*Mixed Greens & McIntosh Apples
Pistachios & Goat Cheese
Apple Cider Vinaigrette* 13

VG Poached Pear

*Mixed Greens, Hazelnuts
Gorgonzola & Chianti Vinaigrette* 13

Caesar

*Romaine & Parmigiano-Reggiano
Croutons & Homemade Caesar Dressing* 11

Iceberg Wedge

*Crumbled Gorgonzola & Crispy Pancetta
Tomato Bruschetta & Hard Boiled Egg
Homemade Creamy Gorgonzola Dressing* 13

VG House

*Mixed Greens, Shaved Fennel
Grape Tomatoes & Creamy Balsamic* 13

Homemade Pasta

Pappardelle Bolognese

Seasoned Ricotta Cheese
Traditional Meat Sauce 22

Lasagna

House-Made Meat Lasagna
Mozzarella, Ricotta &
Marinara 22

VG Tartufo

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

Penne vodka

Grape Tomatoes, Basil &
Garlic
Pomodoro Sauce & Cream
Crispy Pancetta 19
Grilled Chicken 5
Grilled Shrimp 6

Sausage & Broccoli Rabe

Homemade Fettucine
Toasted Garlic
Sweet Italian Sausage,
Pecorino
Extra Virgin Olive Oil 20

VG Cheese Ravioli

Ricotta, Pecorino,
Mascarpone
Parmigiano-Reggiano
Marinara Sauce 20

Tortellini Carbonara

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

Linguine & Clams

Red or White 24

Ravioli Of The Day

Ask Your Server For Details

Zuppa di Pesce

Mussels, Clams, Shrimp
Calamari, Light Red Sauce
Over Homemade Linguine 27

Shrimp & Broccoli Cavatelli

Homemade Cavatelli
Extra Virgin Olive Oil &
Pecorino 25

VG Gnocchi Sorrentino

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

VG Whole Wheat Linguine Primivera

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

Spaghetti & Meatballs

Three Homemade Meatballs
Over Homemade Spaghetti &
Marinara Sauce 18

Sides

Meatballs 8

House

Vegetables 7

Broccoli Rabe 7

Sauteed Long

Hot Peppers 6

Escarole 7

Garlic Mashed

Potatoes 7

Sausage 7

Brussels &

Pancetta 7

Spinach 7

Risotto

Mushroom 7 Shrimp 9
Parmesean 7

Side Pasta

Linguine * Angel Hair *
Penne Fettucine * Whole
Wheat Linguine Cavatelli *
Gnocchi * Pappardelle
Gluten Free Penne 6

Main Course

Veal Saltimbocca

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

Grilled Filet Mignon

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

🔥 Chicken & Sausage Scarpariello

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

Seared Crispy Salmon

*Broccolini & Fingerling Potatoes
Tomato Compote & Agrodolce Sauce 27*

Veal Porterhouse

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

Parmigiana * Francese

Piccata * Marsala

*Over House Made Linguine
Chicken 22 Veal 24 Shrimp 25*

🔥 Chicken & Shrimp Arrabiata

*Spicy Basil Vodka Sauce
Crushed Red Pepper & Angel Hair 24*

Cod Oreganata

*Sauteed Spinach, Crispy Gnocchi
White Wine & Lemon Sauce 25*

Seared Rare Pepper Tuna

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

Seared Scallops

*Baby Shrimp Risotto
Chive Pan Sauce 33*

Pan Roasted Chicken

*Wild Mushroom Truffle Risotto
Chianti Sauce 26*

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*

VG Stacked Eggplant

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

Chicken Principessa

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

Beverages

Acqua Panna

Natural Spring Water 5

San Pellegrino

Sparkling Natural Mineral Water 5

Soda

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale 2.50

Lemonade

Tropicana Lemonade 2.50

Fresh Brewed 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