

# Appetizers

## Cold Antipasto

Assorted Cured Meats  
Parmigiano Reggiano & Aged Provolone  
Fresh Mozzarella, Tomato & Basil  
Stuffed Cherry Peppers, Roasted Red Peppers  
Sun Dried Tomatoes, Olives, Artichoke Hearts  
Balsamic Reduction & Extra Virgin Olive Oil  
25

## Fried Calamari

Sweet Or Hot 13

## Stuffed Mushrooms

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

## Mussels Fra Diavolo

Spicy Pomodoro Sauce  
Crostiti 13

## Stuffed Shrimp Scampi

Seasoned Breadcrumbs  
Scampi Sauce 15

## VG Mozzarella Carrozza

Mozzarella Breaded & Fried  
Basil Pesto & Marinara 12

## Calabrese

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

## Spedini Romana

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

## Clams Oreganata

Seasoned Breadcrumbs  
White Wine & Lemon Sauce 13

## VG Grilled Vegetable Napoleon

Grilled Eggplant, Zucchini & Portabellas  
Fresh Mozzarella & Tomatoes  
Balsamic Reduction & Olive Oil 12

# Salads

## 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 12

## Golden Summer Beet

Spring Mixed Greens  
Crumbled Moliterno Cheese  
Candied Walnuts  
Balsamic Vinaigrette 13

# Homemade Pasta

## Pappardelle Bolognese

Seasoned Ricotta Cheese  
Beef, Veal & Pork  
Tomatos & Cream 22

## Spaghetti & Meatballs

Homemade Meatballs  
Over Homemade Spaghetti &  
Marinara Sauce 20

## Penne vodka

Pomodoro Sauce & Cream  
Crispy Pancetta 20  
Grilled Chicken 6  
Grilled Shrimp 7

## Hot Sausage & Broccoli Rabe

Homemade Fettuccine  
Toasted Garlic  
Pecorino Romano  
Extra Virgin Olive Oil 25

## Linguine & Clams

One Dozen Littleneck Clams  
Red or White Sauce 24

## VG Cheese Ravioli

Ricotta, Pecorino,  
Mascarpone  
Parmigiano-Reggiano  
Marinara Sauce 21

## Tortellini Carbonara

Peas & Pancetta  
Cognac Cream Sauce 25  
Grilled Chicken 6  
Grilled Shrimp 7

## Shrimp & Broccoli Cavatelli

Homemade Cavatelli  
Extra Virgin Olive Oil &  
Pecorino 25

## VG Gnocchi Sorrentino

Homemade Potato Gnocchi  
Fresh Mozzarella  
Pomodoro Sauce 21  
Grilled Chicken 6  
Grilled Shrimp 7

## VG Whole Wheat Linguine Primivera

House Vegetables  
Lightly Sauteed  
Garlic & Olive Oil 18  
Grilled Chicken 6  
Grilled Shrimp 7

## VG Fettucine Tartufo

Cremini & Shiitake  
Mushrooms  
Truffle Sherry Cream Sauce  
Fresh Herbs 25  
Grilled Chicken 6  
Grilled Shrimp 7

# Sides

## Risotto

Mushroom 7 Shrimp 9 Parmesean 7

## Spinach 7

## Meatballs 9

## Broccoli Rabe 8

## Sauteed Long Hot Peppers 6

## Sausage 7

## Garlic Mashed Potatoes 7

## Brussels & Pancetta 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*

## Seared Scallops

*Baby Shrimp Risotto  
Chive Pan Sauce 33*

## Parmigiana \* Francese

### Piccata \* Marsala

*Over House Made Linguine  
Chicken 25 Veal 27 Shrimp 26*

## Zuppa di Pesce

*Mussels, Clams, Shrimp  
Calamari, Light Red Sauce  
Over Homemade Linguine 28  
Add Lobster Tail 17*

## Grilled Filet Mignon

*Brussels & Pancetta  
Roasted Garlic Mashed Potatoes  
Chianti Sauce 38  
Add Lobster Tail 17*

## Veal Milanese

*Breaded & Fried Scallopini  
Baby Arugula Salad, Tomato Bruschetta  
Limoncello Vinaigrette & Parmigiano  
Reggiano 27*

## Chicken & Shrimp Arrabiata

*Spicy Basil Vodka Sauce  
Crushed Red Pepper & Angel Hair 26*

## VG Stacked Eggplant

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

## Wild Cod Oreganata

*Sauteed Spinach, Crispy Gnocchi  
White Wine & Lemon Sauce 27*

## Chicken Principessa

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

## Seared Crispy Salmon

*Broccolini & Fingerling Potatoes  
Mixed Seasonal Berries & Agrodolce Sauce 28*

## Stuffed Pork Chop

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

# 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*

## Penne

*Choice of Sauce  
Marinara \* Vodka \* Butter \* Alfredo 7*