

Appetizers

Fried Calamari

Sweet or Spicy Sauce 14

Clams Oreganata

Seasoned Breadcrumbs
White Wine & Lemon Sauce 13

Stuffed Mushrooms

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

VG GF Grilled Vegetable Napoleon

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

Mussels Fra Diavolo

Spicy Pomodoro Sauce
Crostiti 14

GF Bacon Wrapped Sea Scallops

Mixed Berry Agrodolce Sauce
Chive Oil 18

Stuffed Shrimp Scampi

Seasoned Breadcrumbs
Scampi Sauce 16

VG Mozzarella Carrozza

Mozzarella Breaded & Fried
Basil Pesto & Marinara 12

GF Cured Meats & Cheese

Salami, Soppresata, Capicola & Prosciutto
Aged Provolone & Parmigiano-Reggiano
Olives & Crostiti 18

Spedini Romana

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

VG GF Burrata

Cream Filled Fresh Mozzarella
Roasted Peppers, Artichoke Hearts
Olive Oil & Balsamic Reduction 16

Salads

VG GF House

Mixed Greens
Sliced Cucumbers
Shaved Fennel & Grape Tomatoes
Balsamic Vinaigrette 10

VG GF Crisp Apple

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

Caesar

Romaine & Parmigiano-Reggiano
Croutons & Caesar Dressing 12

VG GF Poached Pear

Mixed Greens, Hazelnuts
Gorgonzola & Chianti Vinaigrette 13

Homemade Pasta

Homemade Gluten Free Pasta Available

VG Fettucine Tartufo

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

🔥 Hot Sausage & Broccoli Rabe

Homemade Fettucine
Toasted Garlic
Pecorino Romano
Extra Virgin Olive Oil 25

VG Cheese Ravioli

Ricotta, Pecorino,
Mascarpone
Parmigiano-Reggiano
Marinara Sauce 21

Pappardelle Bolognese

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

🔥 Linguine Nero

Squid Ink Linguine
Sautéed Shrimp & Calamari
Hot Cherry Peppers
Garlic & Olive Oil 28

Tortellini Carbonara

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

Spaghetti & Meatballs

Homemade Meatballs
Over Homemade Spaghetti &
Marinara Sauce 20

Linguine & Clams

One Dozen Littleneck Clams
Red or White Sauce 24

Shrimp & Broccoli Cavatelli

Homemade Cavatelli
Extra Virgin Olive Oil &
Pecorino 25

Rigatoni Vodka

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

VG Whole Wheat Linguine Primivera

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

VG Gnocchi Sorrentino

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

Sides

Risotto

Mushroom 7 Shrimp 9 Parmesean 7

Spinach 7

Meatballs 9

Broccoli Rabe 8

Sautéed 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

GF Seared Crispy Salmon

Broccolini & Fingerling Potatoes
Mixed Seasonal Berries & Agrodolce Sauce 28

Veal Saltimbocca

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

Parmigiana * Francese

Piccata * Marsala

Over House Made Linguine
Chicken 25 Veal 27 Shrimp 26

Stuffed Pork Chop

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

GF Grilled NY Strip

Brussels & Pancetta
Roasted Garlic Mashed Potatoes
Chianti Sauce 35
Add Lobster Tail 17

Chicken & Shrimp Arrabiata

Spicy Basil Pomodoro Sauce
Crushed Red Pepper & Cream
Over Angel Hair 27

GF Seared Scallops

Baby Shrimp Risotto
Chive Pan Sauce 33

Stuffed Filet Of Sole

Lump Crabmeat Stuffing
Sauteed Spinach, Crispy Gnocchi
White Wine & Lemon Sauce 27

Zuppa di Pesce

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

Veal Milanese

Breaded & Fried Scallopini
Baby Arugula Salad, Tomato Bruschetta
Limoncello Vinaigrette
Parmigiano Reggiano 28

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

GF Pan Roasted Organic Chicken

Wild Mushroom Truffle Risotto
Chianti Sauce 30

GF Veal Porterhouse

Sauteed Broccoli Rabe
Garlic Mashed Potatoes
Grilled Long Hot Pepper
Chianti Sauce 40

Beverages

Acqua Panna

Natural Spring Water 6

San Pellegrino

Sparkling Natural Mineral Water 6

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*