

Appetizers

Fried Calamari

Mild or Spicy Sauce 15

Stuffed Mushrooms

Fresh Herbs & Lump Crabmeat
Sharp Provolone Cheese
White Wine, Lemon & Butter Sauce 15



GF Mussels

Fra Diavolo

Spicy Pomodoro Sauce
Crostiti 15

VG Mozzarella Carrozza

Mozzarella Breaded & Fried
Basil Pesto & Marinara 13

Spedini Romana

Mozzarella & Prosciutto
Egg Battered & Fried
Lemon, White Wine, Anchovy & Capers 14

Clams Oreganata

Seasoned Breadcrumbs
White Wine & Lemon Sauce 13

VG GF Grilled

Vegetable Tower

Grilled Eggplant, Zucchini & Portabellas
Fresh Mozzarella & Tomatoes
Balsamic Reduction & Olive Oil 13

GF Bacon Wrapped

Sea Scallops

Mixed Berry Agrodolce Sauce
Chive Oil 18

VG 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 12

Caesar

Romaine & Parmigiano-Reggiano
Croutons & Caesar Dressing 13

VG GF Crisp Apple

Mixed Greens & McIntosh Apples
Pistachios & Goat Cheese
Apple Cider Vinaigrette 14

VG GF Poached Pear

Mixed Greens, Hazelnuts
Gorgonzola & Chianti Vinaigrette 14

VG GF Caprese

Fresh Mozzarella & Plum Tomatoes
Balsamic Reduction & Fresh Basil
Extra Virgin Olive Oil 14

VG GF Winter Salad

Mixed Greens, Pomegranates
Toasted Pine Nuts, Ricotta Salata
Pomegranate Vinaigrette 14

Homemade Pasta

Homemade Gluten Free Pasta Available

VG Fettucine Tartufo

Seasonal 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
Sauteed 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 Sauteed
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

Sauteed Long Hot Peppers 6

Sausage 7

Garlic Mashed Potatoes 7

Brussels & Pancetta 7

Side Pasta

Linguine * Angel Hair * Penne *

Wheat Linguine
Cavatelli * Gnocchi * Pappardelle
Gluten Free Penne 6

Fettucine

Main Course

GF Seared Crispy Salmon

Broccolini & Fingerling Potatoes
Mixed Berry Arrodolce Sauce 28

VG Stacked Eggplant

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

Veal Saltimbocca

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

Chicken Principessa

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

🔥 Chicken & Shrimp Arrabiata

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

Zuppa di Pesce

Mussels, Clams, Shrimp
Calamari, Light Red Sauce
Over Homemade Linguine 28
Add Lobster Tail 14

GF Seared Scallops

Baby Shrimp Risotto
White Wine & Shrimp Sauce 33

Stuffed Pork Chop

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

GF Pan Roasted Organic Chicken

Wild Mushroom Truffle Risotto
Chianti Sauce 30

GF Grilled Filet Mignon

Brussels & Pancetta
Roasted Garlic Mashed Potatoes
Chianti Sauce 38
Add Lobster Tail 14

Stuffed Flounder

Lump Crabmeat Stuffing & Panko
Sauteed Spinach, Crispy Gnocchi
White Wine & Lemon Sauce 28

Veal Milanese

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

Parmigiana * Francese

Piccata * Marsala

Over House Made Linguine
Chicken 25 Veal 27 Shrimp 26

Beverages

Acqua Panna

Natural Spring Water 8

San Pellegrino

Sparkling Natural Mineral Water 8

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

*Five 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

*One Homemade Meatball
Marinara Sauce 8*

Penne

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