

# Appetizers / Antipasti

## *Prosciutto, Peppers and Mozzarella*

PROSCIUTTO, FRESH TOMATO AND MOZZARELLA,  
ROASTED PEPPERS, WITH OLIVE OIL,  
FRESH BASIL & GARLIC 9.95

## *Bruschetta Genovese*

FRESH TOMATOES, ONIONS, SEASONED  
WITH PESTO, ON TOASTED BREAD, TOPPED WITH  
PARMESAN CHEESE 5.95

## *Eggplant Rollatino*

EGGPLANT SLICES ROLLED & FILLED WITH RICOTTA  
CHEESE, SPINACH & LACED WITH  
TOMATO SAUCE 7.95

## *Portobello Brunello*

PORTOBELLO MUSHROOMS BREADED TOPPED WITH  
ROASTED PEPPERS, GRILLED EGGPLANT  
FRESH MOZZARELLA LIGHT TOMATO SAUCE 9.95

## *Mussels al Salto*

LARGE MUSSELS ON THE HALF SHELL SAUTEED WITH,  
GARLIC, OREGANO, OLIVE OIL, YOUR CHOICE OF  
RED OF WHITE SAUCE OR CREAMY SAMBUCA 7.95

## *Meatballs Ricotta*

BEEF AND PORK MEATBALLS IN A TOMATO SAUCE  
TOPPED WITH A SCOOP OF FRESH RICOTTA CHEESE 7.50

## *Fried Calamari or Balsamico*

CLASSIC: FRESH CALAMARI, FRIED & SERVED WITH YOUR CHOICE OF MILD OR SPICY SAUCE 9.00  
BALSAMICO: TOSSED WITH GARLIC, FRESH HERBS WALNUTS, BALSAMIC VINEGAR SAUCE 10.95

## *Broccoli rabe and.....*

ITALIAN MILD SAUSAGE, BROCCOLI RABE  
AND WHITE BEANS SAUTEED  
WITH GARLIC AND OLIVE OIL 7.95

## *Sausage Polenta*

ITALIAN SAUSAGE WITH MUSHROOMS, SUN DRIED  
TOMATOES, WHITE WINE, CREAMY GORGONZOLA  
CHEESE SAUCE 7.95

## *Napoleone*

GRILLED PORTOBELLO MUSHROOM, ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO AND  
FRESH MOZZARELLA PILED HIGH, DRIZZLED WITH OLIVE OIL & BALSAMIC VINEGAR 9.50

# Salads / Insalate

*Homemade Gorgonzola Vinaigrette dressing 1.50*

*Add Grilled or Blackened Chicken 11.00 Salmon 14.00*

## *House Salad*

ROMAINE LETTUCE AND SPRING MIX, WITH TOMATO, CARROTS, CUCUMBERS 4.50 (WITH ENTREES 2.25)

## *Caprese*

FRESH TOMATO AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL, &, OLIVE OIL 6.95 (WITH ENTREES 2.95)

## *Tomatoes, Onions and Gorgonzola*

FRESH TOMATOES AND RED ONIONS SLICES, TOPPED WITH  
GORGONZOLA CHEESE CRUMBS WITH BALSAMIC DRESSING 6.95 (WITH ENTREES 2.95)

## *Caesar Salad\**

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING 4.50 (WITH ENTREES 2.25)

## *Seafood salad*

SHRIMP, MUSSELS, CALAMARI, SHRIMP, CELERY, ROASTED PEPPERS,  
WHITE BEANS ONIONS, OLIVE OIL LEMON DRESSING OVER SPIRING MIX  
APPETIZER 9.99 MAIN COURSE 18.50

# Soup

## *Pasta e Fagioli*

*TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA BOWL 4.50 CUP 3.50 (WITH ENTREES 2.25)*

## Italian Favorites Classic

Add a House Salad Caesar or Soup \$ 2.25

### *Penne Vodka*

PENNE PASTA WITH VODKA, ONIONS, SUN DRIED TOMATO IN A CREAMY TOMATO SAUCE.....16.00  
WITH SHRIMP.....18.95 WITH CHICKEN.....17.55

### *Penne Bolognese*

PENNE WITH OUR HOMEMADE MEAT SAUCE  
(GROUND BEEF, FRESH VEGETABLES, TOMATO AND RED  
WINE SAUCE) 15.50

### ▼ *Penne Giardino*

PASTA TOSSED WITH ONIONS, BROCCOLI, MUSHROOMS,  
CHOPPED TOMATOES, ZUCCHINI, ARTICHOKE IN A  
TOMATO CREAMY PESTO SAUCE 15.55

### *Fettuccine Alfredo*

FETTUCCINE IN A CREAMY PARMESAN CHEESE SAUCE.....15.55 WITH SHRIMP.....18.95 WITH CHICKEN..... 17.55

### *Lasagna Bolognese*

PASTA LAYERED WITH BECHAMEL AND MEAT SAUCE  
TOPPED WITH BOLOGNESE SAUCE 15.95

### *Linguine alla Vongole*

LINGUINE PASTA, WITH FRESH CLAMS & BABY CLAMS,  
CHOICE OF RED OR WHITE SAUCE 17.00

### *Marsala*

SAUTÉED WITH MUSHROOMS, SHALLOTS, LIGHT MARSALA WINE SAUCE  
CHICKEN.....17.99 VEAL.....19.55 (Boneless Pork Chop Breaded)...17.99

### *Parmigiana*

BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE  
CHICKEN.....17.99 VEAL.....19.55 ▼ EGGPLANT.....16.55 (Boneless Pork Chop) 17.99

### *Francese*

SAUTÉED CHICKEN BREAST, COATED WITH EGG BATTER UNTIL GOLDEN, LIGHT WHITE WINE LEMON BUTTER SAUCE  
CHICKEN.....17.99 VEAL.....19.75

## House Specialty Pasta and Risotto

### *Penne Contadina*

PENNE WITH CHICKEN, SAUSAGE, ONIONS,  
MUSHROOMS, PEAS, CREAMY PINK PESTO  
SAUCE.AND MOZZARELLA CHEESE 18.00  
RISOTTO (ADD \$1.50)

### *Linguine or Risotto Frutti di Mare*

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE,  
SHRIMP, CALAMARI, CLAMS, MUSSELS  
IN A RED OR WHITE SAUCE 18.99  
RISOTTO (ADD \$1.50)

### *Capellini Cinque Terre*

ANGEL HAIR PASTA, SERVED IN A SAUCE OF GARLIC  
WITH SHRIMP, RAISINS, WALNUTS & SPINACH  
IN A PINK TOMATO CREAMY PESTO SAUCE  
WITH SHRIMP.....18.95 WITH CHICKEN.....17.55  
RISOTTO (ADD \$1.50)

### *Fettuccine Albese*

FETTUCCINE WITH GARLIC, MUSHROOMS, ONIONS,  
PROSCIUTTO PORCINI WHITE TRUFFLE OIL CREAMY  
PARMESAN AND BRIE CHEESE SAUCE.....17.00  
WITH SHRIMP.....18.95 WITH CHICKEN.....18.50  
RISOTTO (ADD \$1.50)

### *Linguine con Broccoletti e Salsiccia*

LINGUINE PASTA WITH BROCCOLI RABE, SAUSAGE,  
SUN DRIED TOMATO, IN A GARLIC & OLIVE OIL  
SAUCE 16.99

### *Rollata*

HOMEMADE PASTA, ROLLED IN A FILLING OF SAUSAGE,  
BEEF AND VEAL, BAKED & SERVED IN A CREAMY  
MUSHROOM TOMATO CREAM SAUCE 16.99

# House Specialty Entrees

Add a House Salad Caesar or Soup \$ 2.25

Entrée served with Pasta, Vegetables (Broccoli) may be substituted, Spinach add 1.50 Risotto 1.95

## *Corsica*

CHICKEN SAUTEED WITH GARLIC, TOPPED WITH  
SAUTEED SPINACH CREAMY WHITE WINE  
SAUCE BAKED WITH BRIE CHEESE  
VEAL 21.00 CHICKEN 19.00 PORK 18.50

## *Romano*

VEAL SCALLOPINE SAUTÉED & TOPPED WITH  
SPINACH, SUN-DRIED TOMATOES, MOZZARELLA,  
IN A LITE WHITE WINE SAUCE  
VEAL 21.00 CHICKEN 19.00 PORK 18.50

## *Veneziano*

VEAL SCALLOPINE SAUTEED WITH ONIONS, ROASTED PEPPERS, MUSHROOMS, CREAMY MARSALA WINE SAUCE  
VEAL 21.00 CHICKEN 19.00 PORK 18.50

## *From the Grill*

### *Tartufata*

SAUTÉED WITH SHALLOTS, CREAMY BRANDY, AND  
WHITE TRUFFLE SAUCE SERVED OVER SAUTÉED SPINACH  
WITH ROASTED POTATOES

ANGUS NY STRIP STEAK 12oz...19.50 / 16oz...24.00 / 20oz...30.00

### *Giambotta*

SAUTEED, ONIONS, PEPPERS, MUSHROOMS,  
POTATOES GARLIC WHITE WINE SAUCE

16 OZ CENTER CUT PORK 18.50

### *Grigliata (Lamb - Steak - Pork)*

GRILLED SEASONED WITH OLIVE OIL, GARLIC AND FRESH ROSEMARY SERVED WITH POTATOES AND VEGETABLE

ANGUS NY STRIP STEAK 12oz...19.50 / 16oz...24.00 / 20oz...30.00

16 OZ CENTER CUT PORK 18.50 RACK OF LAMB CHOPS 24.00

### *Ossobuco .....*

LAMB, PORK OR VEAL SHANK SIMMERED WITH FRESH VEGETABLES, RED WINE AND TOMATO SAUCE SERVED WITH PASTA  
PORK 18.50 LAMB 21.00 VEAL 33.00

### *Salmon Livornese*

SAUTÉED WITH FRESH GARLIC, OREGANO,  
OLIVES, CAPERS, ONIONS LITE WHITE  
WINE TOMATO SAUCE 18.50

### *Mahi Mahi Catania*

MAHI MAHI GRILLED SERVED OVER SAUTEED WHITE  
BEANS, GARLIC, ONIONS TOPPED WITH BRUSCHETTA  
SERVED WITH BROCCOLI 18.50

### *Tilapia Remolo*

TILAPIA SAUTEED FRANCESE STYLE TOPPED WITH  
SPINACH AND MOZZARELLA CHEESE, GARLIC WHITE  
WINE, LEMON BUTTER SAUCE 17.00

### *Shrimp Delicato*

JUMBO SHRIMP, SAUTÉED WITH GARLIC, ONIONS, SUN  
DRIED TOMATO, MUSHROOMS CREAMY WHITE WINE  
SAUCE SERVED WITH POLENTA 21.00

### *Marsigliese*

A COMBINATION OF SEAFOOD: CLAMS, MUSSELS, CALAMARI, SCALLOPS AND SHRIMP  
WITH FISH BITES( TILAPIA, SALMON, MAHI) INA GARLIC, ONIONS, PEPPERS, WHITE BEANS AND POTATOES,  
WHITE WINE, FRESH ROSEMARY TOMATO SAUCE 21.50

### *Side Orders:*

Sautéed Spinach 4.99 - Broccoli Rabe 4.99 - Broccoli 3.95 - French Fries 3.95 -Roasted Potatoes 3.95

Whole Wheat Pasta .....1.50 Extra

Gluten free Pasta .....2.50 Extra

Substitute pasta with Alfredo, meat sauce or Vodka sauce 1.95