

Appetizers / Antipasti

Prosciutto, Peppers and Mozzarella

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

V *Bruschetta Genovese*

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

V *Eggplant Rollatino*

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

V *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

V *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 14.00 Salmon 17.00

House Salad

ROMAINE LETTUCE AND SPRING MIX, WITH TOMATO, CARROTS, CUCUMBERS 4.50

Caprese

FRESH TOMATO AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL, &, OLIVE OIL 6.95

Tomatoes, Onions and Gorgonzola

FRESH TOMATOES AND RED ONIONS SLICES, TOPPED WITH
GORGONZOLA CHEESE CRUMBS WITH BALSAMIC DRESSING 6.95

*Caesar Salad**

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING 4.50

Seafood salad

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

Soup

Pasta e Fagioli

V TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA BOWL 4.50 CUP 3.50

Italian Favorites Classic

House Salad Caesar or Soup included with pasta or entrees

Penne Vodka

PENNE PASTA WITH VODKA, ONIONS, SUN DRIED TOMATO IN A CREAMY TOMATO SAUCE.....18.5
WITH SHRIMP.....21.50 WITH CHICKEN.....19.95

Penne Bolognese

PENNE WITH OUR HOMEMADE MEAT SAUCE
(GROUND BEEF, FRESH VEGETABLES, TOMATO AND RED
WINE SAUCE) 17.95

V *Penne Giardino*

PASTA TOSSED WITH ONIONS, BROCCOLI, MUSHROOMS,
CHOPPED TOMATOES, ZUCCHINI, ARTICHOKE IN A
TOMATO CREAMY PESTO SAUCE 17.95

Fettuccine Alfredo

FETUCCINE IN A CREAMY PARMESAN CHEESE SAUCE.....17.95 WITH SHRIMP.....21.50 WITH CHICKEN..... 19.95

Lasagna Bolognese

PASTA LAYERED WITH BECHAMEL AND MEAT SAUCE
TOPPED WITH BOLOGNESE SAUCE 18.50

Linguine alla Vongole

LINGUINE PASTA, WITH FRESH CLAMS & BABY CLAMS ,
CHOICE OF RED OR WHITE SAUCE 19.50

Marsala

SAUTÉED WITH MUSHROOMS, SHALLOTS, LIGHT MARSALA WINE SAUCE
CHICKEN....20.50 VEAL.....22.00 (Boneless Pork Chop Breaded)...20.50

Parmigiana

BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE
CHICKEN.....20.50 VEAL.....22.00 **V** EGGPLANT.....18.95 (Boneless Pork Chop) 20.50

Francese

SAUTÉED CHICKEN BREAST, COATED WITH EGG BATTER UNTIL GOLDEN, LIGHT WHITE WINE LEMON BUTTER SAUCE
CHICKEN.....20.50 VEAL.....22.95

House Specialty Pasta and Risotto

Penne Contadina

PENNE WITH CHICKEN, SAUSAGE, ONIONS,
MUSHROOMS, PEAS, CREAMY PINK PESTO
SAUCE.AND MOZZARELLA CHEESE 20.50
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 21.50
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.....22.50 WITH CHICKEN.....19.95
RISOTTO (ADD \$1.50)

Fettuccine Albese

FETUCCINE WITH GARLIC, MUSHROOMS, ONIONS,
PROSCIUTTO PORCINI WHITE TRUFFLE OIL CREAMY
PARMESAN AND BRIE CHEESE SAUCE..... 19.50
WITH SHRIMP.....22.50 WITH CHICKEN.....20.95
RISOTTO (ADD \$1.50)

Linguine con Broccoletti e Salsiccia

LINGUINE PASTA WITH BROCCOLI RABE, SAUSAGE,
SUN DRIED TOMATO, IN A GARLIC & OLIVE OIL
SAUCE 19.50

Rollata

HOMEMADE PASTA, ROLLED IN A FILLING OF SAUSAGE,
BEEF AND VEAL, BAKED & SERVED IN A CREAMY
MUSHROOM TOMATO CREAM SAUCE 19.50

House Specialty Entrees

House Salad Caesar or Soup included with pasta or entrees

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 23.50 CHICKEN 21.50 PORK 20.95

Romano

VEAL SCALLOPINE SAUTÉED & TOPPED WITH
SPINACH, SUN-DRIED TOMATOES, MOZZARELLA,
IN A LITE WHITE WINE SAUCE
VEAL 23.50 CHICKEN 21.50 PORK 20.95

Veneziano

VEAL SCALLOPINE SAUTEED WITH ONIONS, ROASTED PEPPERS, MUSHROOMS, CREAMY MARSALA WINE SAUCE
VEAL 23.50 CHICKEN 21.50 PORK 20.95

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 21.95.....16OZ 29.00.....20OZ 34.00 16 OZ CENTER CUT PORK 20.95

Giambotta

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

Grigliata (Lamb - Steak - Pork)

GRILLED SEASONED WITH OLIVE OIL, GARLIC AND FRESH ROSEMARY SERVED WITH POTATOES AND VEGETABLE
ANGUS NY STRIP STEAK 12OZ 21.95.....16OZ 29.00.....20OZ 34.00
16 OZ CENTER CUT PORK 20.95 RACK OF LAMB CHOPS 26.50

Ossobuco

LAMB, PORK OR VEAL SHANK SIMMERED WITH FRESH VEGETABLES, RED WINE AND TOMATO SAUCE SERVED WITH PASTA
PORK 20.95 LAMB 23.50 VEAL 35.00

Salmon Livornese

SAUTÉED WITH FRESH GARLIC, OREGANO,
OLIVES, CAPERS, ONIONS LITE WHITE
WINE TOMATO SAUCE 21.00

Mahi mahi Catania

MAHI MAHI GRILLED SERVED OVER SAUTEED WHITE
BEANS, GARLIC, ONIONS TOPPED WITH BRUSCHETTA
SERVED WITH BROCCOLI 21.50

Tilapia Remolo

TILAPIA SAUTEED FRANCESE STYLE TOPPED WITH
SPINACH AND MOZZARELLA CHEESE, GARLIC WHITE
WINE, LEMON BUTTER SAUCE 20.00

Shrimp Delicato

JUMBO SHRIMP, SAUTÉED WITH GARLIC, ONIONS, SUN
DRIED TOMATO, MUSHROOMS CREAMY WHITE WINE
SAUCE SERVED WITH POLENTA 23.50

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 24.00

Side Orders:

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