

ENTRÉES

FETTUCCHINE ALFREDO 11.50

Grilled chicken 13.95 Shrimp 16.50
FETTUCCHINI WITH CREAMY PARMESAN CHEESE SAUCE

PENNE VODKA 11.25

CHICKEN 13.75 SHRIMP 16.50
PENNE SERVED IN A VODKA PINK SAUCE WITH SUN
DRIED TOMATOES

LASAGNA EMILIANA 13.75

PASTA LAYERED WITH BOLOGNESE SAUCE (MEAT
SAUCE), BECHAMEL AND CHEESE BAKED TOPPED
PARMESAN CHEESE

LASAGNA VEGETARIANA 13.75

CARROTS, PEAS, MUSHROOMS, SPINACH, RICOTTA AND
MOZZARELLA, CREAMY PINK SAUCE, BROCCOLI AND
MUSHROOMS

ROLLATA 14.25

PASTA ROLLED WITH A FILLING OF SAUSAGES, VEAL AND GROUND BEEF BAKED IN A CREAMY MUSHROOM PINK SAUCE

LINGUINI MARINARA 10.25

MEATBALLS OR SAUSAGE 13.25

SHRIMP 16.00

LINGUINI IN A RICH TOMATO BASIL SAUCE

PENNE BOLOGNESE 12.75

GNOCCHI BOLOGNESE 15

PENNE PASTA IN BEEF AND VEAL RED WINE AND
TOMATO SAUCE RAGOUT

FRANCESE

CHICKEN 14.75

SWAI 14.25 TILAPIA 14.50

SAUTÉED IN AN EGG BATTER WITH A LIGHT WHITE
WINE LEMON BUTTER SAUCE

PICCATA

CHICKEN 14.75

SWAI 14.25 TILAPIA 14.50

SAUTÉED WITH CAPERS IN A WHITE WINE LEMON
BUTTER SAUCE SERVED OVER PASTA

PARMIGGIANA: BREADED, TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

CHICKEN 14.75 -VEAL 16.50 -EGGPLANT 13.75 -EGGPLANT ROLLATINO 14 SHRIMP 16.50

ROMANO

CHICKEN 15.75 VEAL 16.95

(PORK BREADED) 16.50

TOPPED WITH SPINACH, MOZZARELLA CHEESE, SUN
DRIED TOMATOES, AND GARLIC IN A WHITE WINE SAUCE

MARSALA

CHICKEN 15.75 VEAL 16.95

(PORK BREADED) 16.50

SERVED IN A MUSHROOM MARSALA WINE SAUCE WITH
PASTA

PORTOBELLO FIORENTINA 14.50

PORTOBELLO MUSHROOMS BREADED AND LAYERED BETWEEN RICOTTA AND SPINACH
BAKED IN A CREAMY MUSHROOM, SPINACH WHITE WINE SAUCE OVER PASTA

BRAISED POT ROAST 15.75

BEEF BRAISED IN A RED WINE SAUCE WITH
VEGETABLES SERVED WITH POTATOES SERVED WITH
BROCCOLI

MEATLOAF MARSALA 14.95

ANGUS BEEF MEATLOAF, WITH ONIONS, MUSHROOMS
MARSALA WINE SAUCE WITH MASHED POTATOES AND
BROCCOLI

LINGUINE FRUTTI DI MARE 16.50 (BLACK LINGUINE 18.)

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE

LIVORNESE SALMON 16.75 SWAI 14.25 TILAPIA 14.50

SAUTÉED WITH ONIONS, OLIVES, AND CAPERS IN A LIGHT WHITE WINE TOMATO SAUCE SERVED OVER PASTA

MARECHIARA SALMON 18.25 SWAI 16.25 TILAPIA 16.25

SIMMERED WITH CLAMS, MUSSELS, AND SHRIMP IN A LIGHT GARLIC WHITE WINE TOMATO SAUCE
SERVED OVER PASTA

EARLY DINING MENU

Appetizer - Main Course

No Beverage Included

SPECIAL SUNSET DINNER (ADD 2.25)

Appetizer - Main Course and Dessert

No Beverages Included

12 to 5:00 p.m.

orders must be placed before 5:15

SUNDAY SPECIAL ONE FREE MIMOSAS OR SANGRIA 12 - 3PM

Table must be available by 7 p.m. the latest or additional charge will be added

BEVERAGES SPECIAL

Wine by the glass and beer 1/2 price

All bottles under 40.00 1/2 price

Sharing Charge 3.50

APPETIZER

PASTA FAGIOLI SOUP

MEAT TORTELLINI IN BEEF BROTH

ITALIAN WEDDING SOUP (ADD \$.75)

GARDEN SALAD

A COMBINATION OF LETTUCE, BABY GREENS SERVED WITH TOMATOES, CUCUMBERS AND BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CHEESE, FLAVORED CROUTONS AND OUR OWN CAESAR DRESSING

BRUSCHETTA GENOVESE

FRESH TOMATOES, ONIONS, SEASONED WITH PESTO, ON TOASTED BREAD, TOPPED WITH PARMESAN CHEESE (Add \$1.00)

MOZZARELLA E POMODORO

FRESH MOZZARELLA AND TOMATOES, SERVED WITH FRESH BASIL AND OLIVE OIL (Add \$ 1.00)

MEATBALL AND RICOTTA

BEEF AND PORK MEATBALLS WITH A SCOOP OF FRESH RICOTTA SERVED IN TOMATO SAUCE (Add \$ 1.25)

EGGPLANT ROLLATINO

EGGPLANT FILLED WITH RICOTTA CHEESE, SPINACH, AND LACED WITH TOMATO SAUCE (Add \$ 2.00)

MUSSELS AL SALTO

MUSSELS ON THE HALF SHELL SAUTÉED WITH GARLIC, FRESH HERBS CHOICE OF RED OF WHITE SAUCE (Add \$2.25)