

# Entrées

## **FETTUCCHINE ALFREDO 12.50**

GRILLED CHICKEN 15.50 SHRIMP 17.50  
FETTUCCHINI WITH CREAMY PARMESAN CHEESE SAUCE

## **LASAGNA EMILIANA 14.95**

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

## **PENNE VODKA 12.50**

CHICKEN 15.50 SHRIMP 17.50  
VODKA PINK SAUCE WITH SUN DRIED TOMATOES

## **LASAGNA VEGETARIANA 14.95**

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

## **ROLLATA 15.50**

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

## **CHEESE RAVIOLI 13.95**

TOMATO BASIL SAUCE

## **MEAT RAVIOLI 13.95**

CREAMY BOLOGNESE SAUCE

## **LINGUINI MARINARA 11.50**

### **MEATBALLS OR SAUSAGE 14.50**

LINGUINI IN A RICH TOMATO BASIL SAUCE

## **PENNE BOLOGNESE 13.75**

### **GNOCCHI 16**

BEEF, VEAL RED WINE AND TOMATO SAUCE RAGOUT

## **FRANCESE CHICKEN 15.99**

### **SWAII 15.50 TILAPIA 15.99**

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

## **PICCATA CHICKEN 15.99**

### **SWAII 15.75 TILAPIA 15.99**

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

**PARMIGGIANA:** BREADED, TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

CHICKEN 15.99 -VEAL 17.99 -EGGPLANT 14.99 -EGGPLANT ROLLATINO 15.5 - SHRIMP 17.5

## **ROMANO CHICKEN 16.99 VEAL 18.50**

### **(PORK BREADED) 18.00**

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

## **MARSALA CHICKEN 16.99 VEAL 18.50**

### **(PORK BREADED) 18.00**

SERVED IN A MUSHROOM MARSALA WINE SAUCE WITH PASTA

## **PORTOBELLO FIORENTINA 15.99**

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

## **BRAISED POT ROAST 16.99**

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

## **MEATLOAF MARSALA 15.99**

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

## **LINGUINE FRUTTI DI MARE 17.99 (BLACK LINGUINE 19.50)**

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

## **LIVORNESE SALMON 17.99 SWAII 15.50 TILAPIA 15.75**

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

## **MARECHIARA SALMON 19.75 SWAII 17.75 TILAPIA 18.00**

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

Lite  
dining  
menu

Appetizer - Main Course

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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 \$ 1.50)

**MEATBALL AND RICOTTA**

BEEF AND PORK MEATBALLS WITH A SCOOP OF FRESH RICOTTA SERVED IN TOMATO SAUCE (Add \$ 1.50)

**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 \$2.50)