

Appetizers

ANTIPASTO FREDDO

Imported prosciutto di parma, salami, provolone and homemade fresh mozzarella, with grilled and marinated vegetables 15.99

MOZZARELLA CAPRESE

Homemade mozzarella cheese accompanied by sliced vine ripe tomatoes and red onions, drizzled with aged balsamic vinegar 10.99

DOMESTIC MUSSELS

In red marinara or garlic white wine sauce (hot or sweet) 11.99

CALAMARI FRITTI

Golden fried calamari rings with marinara sauce (hot or sweet) 11.99

ZUCCHINI FRITTI

with marinara sauce 8.99

MOZZARELLA STICKS

Breaded and fried mozzarella with marinara sauce 9.99

GARLIC BREAD 3.99

with Mozzarella 4.99

ITALIAN RICE BALLS

Filled with ground beef and served with marinara sauce 9.99

CLAMS CASINO

Large top neck clams topped with marinara sauce 10.99



Soups

PASTA FAGIOLI

Tubettini pasta and cannellini beans in our own special recipe 3.99

SOUP OF THE DAY

Our chef's creation of the day

Salads

with Chicken 3.99 with Shrimp (3) 4.99
with Crabcake 7.99 with Salmon 7.99

ARUGOLA & BABY SPINACH

Tossed in a homemade raspberry balsamic vinaigrette, topped with shaved aged provolone and red onions 10.99

CAESAR SALAD

Crisp romaine, seasoned croutons and imported grated parmigiano 9.99

BRUSCHETTA

Topped with bruschetta diced tomatoes and melted fresh mozzarella over romaine lettuce in a raspberry balsamic vinaigrette 10.99

GREEK SALAD

Romaine, tomatoes, red onions, black olives, & feta cheese in garlic red wine vinaigrette 10.99

WALNUT SALAD

Baby spinach, walnuts, tomatoes, cucumbers & red onions in a raspberry balsamic vinaigrette 10.99

TUNA SALAD

Spring mix greens, cucumbers, carrots & provolone in a balsamic vinaigrette 11.99

COBB SALAD

Romaine, tomatoes, shredded mozzarella, bacon & black olives in a balsamic vinaigrette 10.99

WEDGE SALAD

Romaine lettuce, bleu cheese dressing and crumbles, bacon & tomatoes 10.99



Sides

MEATBALLS 4.99

SAUSAGES 4.99

SAUTÉED SPINACH 4.99

SAUTÉED BROCCOLI 4.99

ROASTED POTATOES 4.99

MIXED VEGGIES 4.99

Pasta

Served with salad
Spaghetti-Capellini-Penne-Rigatoni-Fusilli
with Chicken \$3.99 with Shrimp (3) \$4.99

VODKA

Italian pancetta and sweet onions, flamed in a pink cream sauce 15.99

FRANCO

Oven roasted peppers, sweet Italian sausage, mushrooms,
sweet onions and herbs in an olive oil sauce 16.99

PRIMAVERA

Fresh vegetables tossed in a pink cream sauce 15.99

BOLOGNESE

Our signature recipe of ground meat and sweet onions in a red sauce 16.99

POMODORO

Fresh chopped tomatoes, garlic and basil 14.99

3 P'S

Alfredo cream sauce with peas, prosciutto and parmigiano cheese 15.99

TARANTELLA

Chopped chicken, mushrooms, tomatoes and peas in a pink cream sauce 16.99

POSITANO

Jumbo lump crabmeat and garlic in a marinara sauce 26.99

MARCO POLLO

Chopped chicken and mushrooms in a roasted garlic alfredo sauce 16.99

PUTTANESCA

Capers, black olives and anchovies in a garlic marinara sauce 15.99

BOSCAIOLA

Sausage, black olives and mushrooms in a blush sauce 16.99



Baked

Served with salad

EGGPLANT ROLLATINI

Slices of eggplant rolled with ricotta and mozzarella cheese topped with
tomato sauce and mozzarella served with Capellini 17.99

RAVIOLI AL FORNO

Cheese ravioli in tomato sauce topped with melted mozzarella 13.99

STUFFED SHELLS

In tomato sauce with melted mozzarella 14.99

MEAT LASAGNA

Original triple layered with ground beef, tomato sauce and melted mozzarella 16.99

EGGPLANT PARMIGIANA

Layered with tomato sauce and mozzarella served with Capellini 16.99

GNOCCHI AL FORNO

Potato gnocchi in tomato sauce with melted mozzarella 15.99

*Sharing charge 6.99 per entrée
Gratuity of 20% will be added for parties of 6 people or more*

Chicken or Veal

Chicken: 19.99 | Veal: 21.99

Served with salad and pasta

SALTIMBOCCA

Topped with prosciutto, spinach and mozzarella in a Marsala mushroom sauce

CACCIATORE

Peppers, onions and mushrooms in a marinara sauce

SCARPARELLO

Sliced sausage, onions, peppers, mushrooms and potatoes in a white wine sauce

PARMIGIANA

Breaded and topped with tomato sauce and mozzarella

MARSALA

Mushrooms and Marsala wine brown sauce

MILANESE

Golden Cutlet served with baby arugula, bruschetta tomatoes and a side of marinara

CHIANTI

Shiitake mushrooms, artichokes and sundried tomatoes in a blush sauce

PICCATA

With capers in a garlic and lemon white wine sauce

FRANCESE

Egg dipped and served in lemon butter sauce



Seafood

Served with salad and pasta

SEA SCALLOPS MARINARA

Sautéed in olive oil, garlic, chopped tomatoes and basil in mild or hot sauce 24.99

SHRIMP MARINARA

Jumbo shrimp in a mild or hot marinara sauce 22.99

SHRIMP AND BROCCOLI

Jumbo shrimp and broccoli sautéed in olive oil, garlic and white wine 22.99

GRILLED SALMON

Norwegian salmon over mixed vegetables and roasted potatoes (no pasta) 22.99

CLAM SAUCE

Fresh littleneck clams in garlic white wine or marinara sauce 18.99

ZUPPA DI PESCE

Lobster tail, jumbo shrimp, clams, mussels and calamari in garlic and white wine with your choice of white or red seafood sauce 31.99

SHRIMP SCAMPI

Jumbo shrimp sautéed in lemon garlic white wine sauce 22.99

ALLA NOVA

Jumbo shrimp in pesto cream sauce with roasted pine nuts 22.99



Beverages

COFFEE, TEA, MILK OR SODA 2.25 | BOTTLED WATER SPARKLING 3.99

BOTTLED WATER STILL 3.99 | ESPRESSO 2.99 | DECAF ESPRESSO 3.25

CAPPUCCINO 4.25 | DECAF CAPPUCCINO 4.75