

APPETIZERS

Clams Oreganata	12	Eggplant Rollantini	12
seasoned breadcrumbs with a lemon butter sauce		baked and stuffed with the finest ricotta	
Fried Calamari	14	Bruschetta Crostini	8
choice of marinara sauce or spicy marinara sauce		chopped tomato and onion on italian toast	
Portobello Funghi	10	Caprese	10
grilled portobello mushrooms marinated in virgin olive oil, garlic, and balsamic vinaigrette		mozzarella, tomato, red onions, and roasted peppers	

SALADS

Cesear Salad	9	Arugula Salad	10
romaine lettuce, parmesan cheese, and croutons		tomatoes, red onions, shaved parmigiano cheese	
Seafood Salad	16	Mediterranean Salad	10
calamari, scungilli, shrimp, onions, and celery over a bed of mixed greens and our special vinaigrette.		romaine, tomatoes, cucumbers, onions, and feta cheese with virgin olive oil and lemon	

PASTA ENTREES

With every entree we offer a choice of a soup or house salad to start

Cavatelli & Broccoli	19	Homemade Gnocchi Bolognese	20
sautéed garlic white wine sauce with sundried tomatoes		special meat sauce	
Spicy Penne Ala Vodka	19	Spaghetti and Meatballs	18
with melted mozzarella		in a marinara sauce	
Linguine with Fresh Clams	20	Orecchiette, Sausage, and Broccoli Rabe	20
sautéed in a white sauce or marinara sauce		sautéed in garlic and oil with sundried tomatoes	
Cheese Manicotti	18	Rigatoni Cucina	22
topped with mozzarella cheese In a marinara sauce		Shrimp, arugula, tomatoes, and marscapone In a lemon and garlic sauce	
Tortellini Alfredo	18	Stuffed Rigatoni	18
finished with a white cream sauce		stuffed with ricotta cheese with a choice of marinara or vodka sauce	
Whole Wheat Penne Siciliano			
plum tomato, chunks of eggplant topped with mozzarella			

SIGNATURE ENTREES

With every entree we offer a choice of a soup or house salad to start

Chicken Parmigiana	20	Veal Piccata	25
over linguini		veal scallopini with capers sautéed in a white wine	
Chicken Francese	20	lemon butter sauce served with vegetables and	
sauteed chicken breast In a white wine lemon		potatoes.	25
butter sauce with vegetables		Veal Marsala	
Chicken Sorrentino	20	veal scallopini with mushrooms in a marsala wine	
layered eggplant, fresh mozzarella in a light brown		sauce with vegetables and potatoes	
sauce with vegetables and potatoes		Veal Carciofi	25
Chicken Milanese	20	mushrooms, artichoke heart, and capers with lemon	
breaded chicken with an aruglua salad, tomatoes,		white wine sauce with vegetables and potatoes	
red onions and shaved parmesan cheese		Veal Paillard	25
Short Ribs	28	grilled veal breast with arugula salad, tomatoes, onions,	
ribbed beef slow cooked to a tender perfection		and shaved parmesan cheese	
served with broccoli and mashed potatoes		Grilled Pork Loin Arrabbiata	27
Chicken Milanese Sandwich	15	topped with onions, mushrooms, and hot cherry	
served with french fries		peppers with garlic mashed potatoes.	
Chicken Parmigiana Sandwich	15	Angus Burger	17
served with french fries		lean chopped meat served with american cheese,	
		onions, tomatoes, lettuce and french fries.	

SEAFOOD ENTREES

With every entree we offer a choice of a soup or house salad to start

Grilled Salmon Piccata	28	Cappellini Vino Bianco	28
in a white wine lemon caper sauce served with		shrimp, clams, and arugula and wild mushrooms in	
vegetables and potatoes.		a white wine sauce with angel hair pesto	
Tilapia Francese	22	Frutti di Mare	30
egg dipped, sautéed in a lemon butter and white		shrimp, mussels, calamari and clams over linguini	
wine sauce served with vegetables and potatoes		with marinara sauce	
Shrimp Scampi	28		
lemon butter and garlic sauce over linguine			

SIDES

Broccoli 8 Asparagus 8 Spinach 8
Broccoli Rabe 9 Garlic Mashed Potatoes 7 French Fries 6