

APPETIZERS

PASTA

Pasta e Fagioli Soup	10	Penne Calabrese	24
French Onion Soup	11	black olives, diced tomatoes, and broccoli in a	
Grilled Sausage From Arthur Ave	18	garlic consommé	
over sautéed broccoli rabe			
PEI Mussels	18	Cappellini Primavera	23
marinara or white wine sauce served with toasted	16	angel hair pasta with mixed vegetables in a	
garlic bread		white wine consommé	
Clams Oreganata	16	Linguine with Fresh Clams	25
seasoned breadcrumbs with a lemon butter sauce		sautéed in a white wine sauce or marinara	
Fried Calamari	18	sauce	
served with marinara sauce	16	Fettuccine Carbonara	24
Eggplant Rollatini		with sautéed onions, bacon, and peas in a	
baked and stuffed with ricotta cheese		white cream sauce	
Garlic Shrimp	22	Rigatoni Bolognese	24
over white cannellini beans and toasted garlic		special meat sauce	
bread	15	Spaghetti and Meatballs	24
Caprese		in a marinara sauce	
mozzarella, tomato, red onions, and roasted	15	Homemade Gnocchi	24
peppers		served in a pesto sauce	
Portobello Funghi	16	Penne Arrabbiata	22
grilled portobello mushrooms marinated in		chopped hot cherry peppers, mushrooms, and	
virgin olive oil, garlic, and balsamic vinaigrette		onions in a light red sauce	
Stuffed Artichoke Hearts	16	Stuffed Rigatoni	24
stuffed with breadcrumbs and parmesan cheese		stuffed with ricotta cheese with vodka sauce	
in a white wine lemon sauce	12	Bucatini Amatriciana	25
		dry bucatini, prosciutto, onions, garlic, and	
		pecorino cheese in a plum tomato sauce	
	14	Pappardelle Ala Alba	29
		shredded short ribs in a mushroom brown	
		sauce	
	14	Bow Tie Ala Salmone	25
		farfalle pasta with chopped salmon green peas	
		in a light vodka sauce	
	22	Capellini Boscomare	32
		shiitake mushroom, fresh tomatoes, arugula,	
		shrimp in a white wine sauce	
	14	Lasagna	29
		stuffed with meat and ricotta cheese in a	
		marinara sauce topped with mozzarella cheese	

ITALIAN DINNER CLASSICS

Chicken Parmigiana

over linguini

Chicken Due Amici

topped with shrimp in a white wine lemon butter sauce
served with mixed vegetables and roasted potatoes

Chicken Fiorentino

chicken breast topped with spinach and mozzarella in a
lemon butter wine sauce served with mixed vegetables
and roasted potatoes.

Chicken Sorrentino

prosciutto, layered eggplant, and fresh mozzarella in a
light brown sauce served with mixed vegetables and
roasted potatoes

Chicken Genovese

sliced chicken breast with mushrooms, onions, roasted
red peppers, and artichoke hearts in a white wine sauce
served with mixed vegetables and roasted potatoes

Veal Saltimbocca

32

veal scallopini sautéed in a brown sauce with

29 prosciutto and mozzarella over spinach served with
mixed vegetables and roasted potatoes

Veal Porcini

32

26 veal scallopini with porcini mushrooms in a marsala
wine sauce served with mixed vegetables and
roasted potatoes

Veal Carciofi

32

26 mushrooms, artichoke hearts, and capers in a
lemon white wine sauce served with mixed
vegetables and roasted potatoes

Veal Milanese

32

26 breaded veal topped with arugula salad, tomatoes,
onions, and shaved parmesan cheese

SEAFOOD ENTREES

Grilled Salmon

with a side light horseradish sauce served with mixed
vegetables and roasted potatoes

Sole Francese

egg dipped, sautéed in a lemon and white sauce
served with mixed vegetables and roasted potatoes

Shrimp Fra Diavolo

spicy marinara sauce over linguini

Cappellini Vino Bianco

shrimp, clams, arugula, and wild mushrooms in a
white wine sauce with angel hair pasta

Frutti di Mare

shrimp, mussels, calamari, and clams over linguini
with marinara sauce

Branzino Filet

grilled branzino served with mashed potatoes and
spinach

Grilled Shrimp

served over arugula salad, tomatoes, onions, and
shaved parmesan cheese

FROM THE GRILL

Pork Osso Buco

37

braised and slowly cooked in a cabernet sauce
served with a mushroom risotto

Short Ribs

39

braised beef slow cooked to a tender perfection
served with broccoli and mashed potatoes

Pork Chop Arrabbiata

35

topped with onions, mushrooms, and hot cherry
peppers served with roasted potatoes

Chicken Paillard

25

39 grilled chicken breast with arugula salad, tomatoes,
onions, and shaved parmesan cheese

Grilled Steak

44

39 black angus steak served with sautéed broccoli
rabe and garlic mashed potatoes

Porterhouse Veal Chop

52

32 double cut porterhouse veal chop topped with
sautéed shiitake mushrooms, onions, and
rosemary in a light red wine sauce

SIDES

Broccoli	10
Broccoli Rabe	11
Burnt Broccoli	10

Spinach	10
French Fries	8
Garlic Mashed Potatoes	9