

ANTIPASTI

ANTIPASTO CALDO

Clams, stuffed mushroom, eggplant rollatine and shrimp oreganata

8.⁹⁵

CLAMS CASINO

Stuffed with onions, pancetta and peppers and topped with pancetta

8.⁹⁵

BAKED CLAMS

Stuffed with breadcrumbs, herbs & seasoning

8.⁹⁵

CLAM COCKTAIL

Little Neck clams served with our own cocktail sauce

7.⁹⁵

SHRIMP COCKTAIL

Jumbo shrimp served with our own cocktail sauce

11.⁹⁵

ANTIPASTO FREDDO

Italian meats, cheeses, anchovies and peppers

8.⁹⁵

ZUPPA DI CLAMS

Your choice of red or white sauce

10.⁹⁵

FRUTTA DI MARE

Mixed seafood salad

11.⁹⁵

STUFFED MUSHROOMS

Stuffed with vegetables and ground veal

7.⁹⁵

CAPRESE

Tomato, mozzarella, basil and extra virgin olive oil

7.⁹⁵

MOZZARELLA IN CARROZZA

Parmesan and egg-coated bread, fried and stuffed with melted mozzarella

7.⁹⁵

SPIEDINI ROMANO

Fried mozzarella with anchovies and lemon with a brown sauce

8.⁹⁵

CALAMARI FRITTI

Fried calamari with a marinara dipping sauce

11.⁹⁵

ZUPPA DI MUSSELS

Your choice of red or white sauce

8.⁹⁵

INSALATA

CAESAR SALAD

(w/chicken add 3.00, w/shrimp add 4.00)

7.⁹⁵

INSALATA DELLA CASA

6.⁹⁵

ARUGULA SALAD

7.⁹⁵

TRE COLORI SALAD

7.⁹⁵

ZUPPE

MINISTRONE

6.⁹⁵

PASTA E FAGIOLI

7.⁹⁵

STRACCIATELLE

6.⁹⁵

TORTELLINI EN BRODO

7.⁹⁵

PASTA

SPAGHETTI CARBONARA

Pancetta, egg yolk, onion, and parmesan cheese

14.⁹⁵

FETTUCCINE ALFREDO

Heavy cream and parmesan cheese

14.⁹⁵

TORTELLINI ALLA PANNA

Heavy cream and parmesan cheese

14.⁹⁵

GNOCCHI BOLOGNESE

Tomato sauce with a touch of cream and ground veal

14.⁹⁵

FETTUCCINE PRIMAVERA

Served with mixed vegetables in garlic and oil

14.⁹⁵

LINGUINE WITH CLAM SAUCE

Your choice of red or white sauce

15.⁹⁵

PENNE ALLA VODKA

Tomato sauce, parmesan, shallots and vodka with a touch of cream

15.⁹⁵

RIGATONI

Served with broccoli rabe and sausage

16.⁹⁵

RIGATONI FILETTO DI POMODORO

Fresh tomatoes, pancetta and chopped onions

14.⁹⁵

BAKED ZITI

Baked with tomato sauce, ricotta and mozzarella

14.⁹⁵

LINGUINE MARRECHIERRE

With mussel, shrimp and clams in a light tomato sauce

15.⁹⁵

RAVIOLI

Cheese-filled ravioli with tomato sauce

13.⁹⁵

Half Orders of Pasta

8.⁵⁰

VITELLO

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| VEAL MARSALA | 18. ⁹⁵ | VEAL PIZZAIOLA | 18. ⁹⁵ |
| <i>Mushrooms, prosciutto and onions in a Marsala wine sauce</i> | | <i>Fresh tomato, oregano, garlic, white wine and olive oil</i> | |
| VEAL PICCATA | 17. ⁹⁵ | VEAL CARDINALE | 18. ⁹⁵ |
| <i>With a lemon, butter and white wine sauce</i> | | <i>Topped with prosciutto, roasted peppers and mozzarella in a brown sauce</i> | |
| VEAL FRANCESE | 17. ⁹⁵ | VEAL PARMIGIANA (w/spaghetti) | 18. ⁹⁵ |
| <i>Dredged in flour & egg with lemon butter sauce</i> | | <i>Topped with melted mozzarella and tomato sauce</i> | |
| SALTIMBOCA ROMANA | 18. ⁹⁵ | VEAL MILANESE | 17. ⁹⁵ |
| <i>Topped with prosciutto and spinach in a brown sauce</i> | | <i>Topped with mixed greens, red onions and tomato</i> | |
| VEAL SORRENTINA | 18. ⁹⁵ | VEAL CASTELLI | 17. ⁹⁵ |
| <i>Topped with prosciutto, eggplant, onions and mozzarella in a brown sauce</i> | | <i>With mushrooms, artichoke hearts, garlic and onion in a light brown sauce</i> | |

POLLO

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| CHICKEN EMILIANO | 16. ⁹⁵ | CHICKEN PARMIGIANA (w/spaghetti) | 15. ⁹⁵ |
| <i>With prosciutto, mozzarella in a white wine sauce</i> | | <i>Topped with melted mozzarella and tomato sauce</i> | |
| CHICKEN FRANCESE | 16. ⁹⁵ | CHICKEN SORRENTINA | 16. ⁹⁵ |
| <i>Sautéed in lemon, white wine and butter</i> | | <i>Topped with prosciutto, eggplant, onions and mozzarella in a brown sauce</i> | |
| CHICKEN SCARPARELLO | 16. ⁹⁵ | CHICKEN MILANESE | 15. ⁹⁵ |
| <i>On- or off-the-bone with white wine, lemon, garlic and butter</i> | | <i>Topped with mixed greens, red onions and tomato</i> | |

PESCE

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| SHRIMP OREGANATO | 20. ⁹⁵ | FILET OF SOLE | 19. ⁹⁵ |
| <i>Broiled and lightly-breaded with white wine and butter</i> | | <i>Served Francese or Marrechierre</i> | |
| SHRIMP FRANCESE | 20. ⁹⁵ | 9oz LOBSTER TAIL | 29. ⁹⁵ |
| <i>Sautéed in lemon, white wine and butter</i> | | <i>Your choice of Broiled or Oreganata</i> | |
| SHRIMP SCAMPI | 20. ⁹⁵ | BROILED FILET OF SOLE | 19. ⁹⁵ |
| <i>With white wine, garlic and butter served over rice</i> | | <i>With lemon, white wine and garlic</i> | |
| SHRIMP & CLAMS | 20. ⁹⁵ | ZUPPA DI PESCE (over linguine) | 24. ⁹⁵ |
| <i>Served Fra Diavolo, Marrechierre or Marinara</i> | | <i>Clams, mussels, shrimp, calamari and filet of sole</i> | |

ALLA GRIGLIA

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| 14oz FILET MIGNON | 28. ⁹⁵ | SURF & TURF (with drawn butter) | 39. ⁹⁵ |
| <i>Prime cut of the choicest beef</i> | | <i>Broiled 7oz Filet Mignon & 9oz Lobster Tail</i> | |
| 14oz VEAL CHOP | 28. ⁹⁵ | 14oz SIRLOIN STEAK | 28. ⁹⁵ |
| <i>Grilled to your liking</i> | | <i>Grilled to Your Liking</i> | |
| LAMB CHOPS | 27. ⁹⁵ | VEAL PAILLARD | 19. ⁹⁵ |
| <i>New Zealand baby lamb chops</i> | | <i>Sautéed and served over tri-colored salad</i> | |

All veal, chicken, seafood and meat dishes are served with potato croquet and vegetable of the day

VEGETALI

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| EGGPLANT PARMIGIANA | 13. ⁹⁵ | FRIED ZUCCHINI | 7. ⁹⁵ | SAUTÉED SPINACH | 7. ⁹⁵ |
| BROCCOLI RABE | 8. ⁹⁵ | SAUTÉED BROCCOLI | 7. ⁹⁵ | GRILLED VEGETABLES | 13. ⁹⁵ |