

## Zuppe (Soups)

<i>MINISTRONE</i> .....	\$6.95
<i>PASTA E FAGIOLI</i> .....	\$6.95
<i>LENTIL</i> .....	\$6.95

ALL SOUPS AND SALADS A LA CARTE  
ARE SERVED WITH BREAD & BUTTER

## Insalate (Salads)

<i>HOUSE SALAD</i> .....	\$6.95
Add grilled chicken \$4.95 or shrimp \$6.95	
<i>CAESARS SALAD</i> .....	\$9.95
Add grilled chicken \$4.95 or shrimp \$6.95	
<i>SICILIAN SALAD</i> .....	\$9.95
Tomatoes, red onions, kalamata olives, oregano and extra virgin olive oil and anchovies	

## Antipasti (Appetizers)

*GARLIC BREAD* real garlic.....\$5.95

*BRUSCHETTA SICILIANA*.....\$7.95

Grilled Italian bread, topped with tomatoes, garlic,  
Romano cheese and basil

*FRIED MOZZARELLA*.....\$7.95

Dipped in egg and bread crumbs, fried and served  
with marinara sauce

*STUFFED MUSHROOMS*.....\$8.95

Stuffed with bread crumbs, raisins and pine nuts,  
baked and served with marinara sauce

*MOZZARELLA CAPRESE*.....\$8.95

Fresh mozzarella, sliced fresh tomatoes, fresh basil,  
and extra virgin olive oil. Add grilled shrimp for \$6.95

*ANTIPASTO MISTO*.....\$12.95

A variety of Italian cold cuts, cheese, roasted peppers,  
eggplant and much more

*ESCARGOT*.....\$12.95

In a white butter garlic sauce and  
served with garlic bread

*CAPONATA SICILIANA*.....\$10.95

Sicilian delicacy of vegetables, try it you'll love it!

*FRIED CALAMARI*.....\$10.95

Served with marinara sauce and lemon wedges

*SHRIMP COCKTAIL*.....\$9.95

*SHRIMP SCAMPI*.....\$12.95

Sautéed in a white wine & butter garlic sauce

*FRESH BLACK MUSSELS*.....\$11.95

Fresh mussels served in red or white sauce

*FRESH CLAMS ON ICE OR OREGANTE*.....\$12.95

*FRESH BLACK MUSSELS & CLAMS*.....\$12.95

In a white or red sauce

*FRITTO MISTO FOR TWO* (or more).....\$21.95

Fried shrimp, calamari, zucchini and onions  
served with marinara sauce, lemon wedges and  
2 pieces of garlic bread

## Personal Pizza

*CHEESE ONLY*.....\$10.95

Mozzarella cheese, and pizza sauce.

*MARGHERITA*.....\$11.95

Fresh sliced tomato, mozzarella and basil.

*VEGETARIAN*.....\$11.95

Sun dried tomatoes, bell peppers, onions, and olives.

*SICILIANA*.....\$11.95

Fried eggplant, provolone cheese, fresh basil, and special sauce.

PLEASE ASK YOYR SERVER FOR ADDITIONAL ITEMS @ \$1.25 EACH

## *Pasta and More*

<i>PASTA WITH MEATBALLS</i> .....\$14.95 Spaghetti, penne or rigatoni, served with House sauce and 2 meatballs	<i>BAKED ZITI</i> .....\$14.95 Baked with house sauce, parmigiano and mozzarella
<i>PASTA WITH ITALIAN SAUSAGE</i> .....\$14.95 Spaghetti, penne or rigatoni, served with House sauce and one Italian sausage	<i>ANGEL HAIR POMODORO</i> .....\$14.95 Angel hair pasta in a garlic, basil and tomato sauce
<i>PASTA MARINARA OR MEAT SAUCE</i> .....\$14.95 Spaghetti, penne or rigatoni served in a marinara or meat sauce	<i>MANICATTI RIPIENI</i> .....\$14.95 Ricotta, parmigiano and mozzarella cheeses, baked in pasta rolls and topped with house sauce
<i>PASTA &amp; BROCCOLI</i> .....\$15.95 Fresh broccoli sautéed with garlic and olive oil, Tossed with penne pasta and parmigiano cheese	<i>CANNELONI RIPIENE</i> .....\$14.95 Stuffed with meat, baked and topped with mozzarella cheese and house sauce
<i>PENNE SICILIANA</i> .....\$16.95 Sliced Italian sausage, roasted garlic & peppers Eggplant and oregano in our house sauce	<i>LASAGNA</i> .....\$14.95 Layers of pasta, meat, ricotta and bascamella sauce topped with mozzarella cheese
<i>FETTUCCINE PRIMAVERA</i> .....\$15.95 Sautéed vegetable with your choice of creamy Alfredo or olive oil & garlic sauce	<i>RIGATONI CALABRESE</i> .....\$15.95 Baked with ricotta cheese, eggplant and house sauce
<i>FETTUCCINE ALFREDO</i> .....\$14.95 Classic alfredo sauce tossed with fettuccine, And grilled chicken breast for \$4.95 or shrimp for \$6.95	<i>RIGATONI AMATRICIANA</i> .....\$15.95 Pancetta, onions, garlic and crushed red pepper, tossed with a touch of red wine vinegar and tomato sauce
<i>SPAGHETTI AGLIO E OLIO</i> .....\$14.95 Spaghetti with garlic and olive oil	<i>PENNE PUTTANESCA</i> .....\$15.95 Sautéed with onions, olives, capers and anchovies in a tomato sauce
<i>GNOCCHI</i> .....\$14.95 Your choice of meat, alfredo or tomato cream sauce	<i>SPAGHETTI CARBONARA</i> .....\$15.95 Sautéed pancetta, onions, eggs and parmigiano cheese
<i>CHEESE TORTELLINI</i> .....\$14.95 Your choice of meat, alfredo or tomato cream sauce	<i>FETTUCCINE SICILIANA</i> .....\$16.95 Sautéed with prosciutto, peas and mushrooms in a tomato cream sauce
<i>STUFFED SHELLS</i> .....\$14.95 Filled with ricotta cheese, served with house sauce	<i>PENNE ALLA CHECCA</i> .....\$15.95 Raw tomatoes blended with garlic, basil, Fresh mozzarella and extra virgin olive oil
<i>CHEESE RAVIOLI</i> .....\$14.95 Cheese filled ravioli with your choice of meat, Alfredo or tomato cream sauce	<i>SHELL PASTA SICILIANA</i> .....\$14.95 Served with meat sauce and peas
<b>***RISOTTO alla PIETRO***</b> .....\$18.95 Arborio risotto, shrimp, mushrooms, and garlic, Sauted with brandy, and white wine.	<b>***EGGPLANT PARMIGIANA***</b> .....\$15.95 Eggplant layered with mozzarella and parmigiano cheese, Topped with house sauce, served with side of pasta.

**All dinners are served with your choice of soup or house salad and fresh bread & butter  
Split plate charge \$6.95**

## *Pollo (Chicken)*

<i>CHICKEN PARMIGIANA</i> ..... \$16.95 Lightly breaded chicken breast baked and topped with marinara sauce and mozzarella cheese	<i>CHICKEN ANGELO</i> .....\$17.95 Chicken breast sautéed with garlic, artichoke hearts, mushrooms, black olives and white wine
<i>CHICKEN FRANCESE</i> ..... \$16.95 Chicken breast dipped in egg and sautéed in a garlic, lemon and a white wine butter sauce	<i>CHICKEN CALABRESE</i> .....\$17.95 Chicken breast sautéed in a sauce of garlic, capers, mushrooms and fresh tomato
<i>CHICKEN MILANESE</i> .....\$15.95 Breaded and served with lemon wedges	<i>CHICKEN SICILIANA</i> .....\$17.95 Sautéed with garlic, eggplant, mushrooms, onions And marinara sauce
<i>CHICKEN PORTOBELLO</i> ..... \$18.95 Pan seared chicken layered with Portobello mushrooms and mozzarella cheese	<i>CHICKEN TAORMINA</i> ..... \$17.95 Sautéed with roasted peepers, peas and mushrooms In a tomato brandy cream sauce
<i>CHICKEN PICCATA</i> .....\$16.95 Pan seared chicken breast sautéed with garlic, shallots and capers in lemon, white wine butter sauce	<i>CHICKEN CARCIOFI</i> .....\$17.95 Artichoke hearts sautéed with garlic, shallots, lemon and white wine butter sauce
<i>GRILLED CHICKEN</i> .....\$15.95 Served with lemon wedges	<i>CHICKEN SALTIMBOCCA</i> .....\$20.95 Sage-seasoned chicken, topped with prosciutto and mozzarella cheese and served over spinach
<i>CHICKEN MARSALA or AMARETTO</i> .....\$17.95 Pan seared chicken sautéed with mushrooms garlic And Marsala wine or Amaretto liquor	

## *Vitello (Veal)*

<i>VEAL PARMIGIANA</i> .....\$21.95 Lightly breaded veal baked with marinara and topped with mozzarella cheese	<i>VEAL PICCATA</i> .....\$21.95 Pan seared veal sautéed with garlic, shallots and capers in a lemon, white wine butter sauce
<i>VEAL MARSALA</i> .....\$21.95 Pan seared veal sautéed with mushrooms garlic and Marsala wine	<i>GRILLED VEAL</i> .....\$21.95 Served with lemon wedges
<i>VEAL FRANCESE</i> .....\$21.95 Veal dipped in egg and sautéed in a garlic lemon and white wine butter sauce	<i>VEAL CARCIOFI</i> .....\$21.95 Artichoke hearts sautéed with garlic, shallots lemon and white wine butter sauce
<i>VEAL MILANESE</i> .....\$21.95 Breaded and served with lemon wedges	<i>VEAL SALTIMBOCCA</i> ..... \$24.95 Sage-seasoned veal, topped with prosciutto and mozzarella cheese and served over spinach

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## *Pasta With Fish, and Other Specialities.*

<i>LINGUINI WITH CALAMARI</i> .....	\$16.95
Sautéed in a white or red sauce	
<i>LINGUINI WITH BLACK MUSSELS</i> .....	\$16.95
Sautéed in a white or red sauce	
<i>LINGUINI WITH CLAMS</i> .....	\$17.95
Sautéed in a white or red sauce	
<i>ANGEL HAIR WITH CALAMARETTI</i> .....	\$18.95
Calamari sautéed in a tomato sauce with capers, olives and red wine and served with angel hair pasta	
<i>ANGEL HAIR LEMON PEPPER</i> .....	\$19.95
Sautéed shrimp and sun dried tomatoes in a cream sauce over angel hair pasta	
<i>FETTUCCHINE ALLA ROMANA</i> .....	\$19.95
Shrimp and scallops in a pink cream sauce sautéed with fettuccine pasta	
<i>SHRIMP FRA DIAVOLO</i> .....	\$18.95
Sautéed shrimp in a spicy tomato sauce over linguini	
<i>LINGUINI PESCATORE</i> .....	\$24.95
Shrimp, scallops, calamari, clams and mussels in a white or red sauce over linguini	
<i>SALMON WITH FARFALLE PASTA</i> .....	\$19.95
Salmon in a vodka cream sauce served over farfalle pasta	
<i>GRILLED SALMON</i> .....	\$18.95
Grilled salmon served with lemon wedges and vegetables	
<i>SHRIMP FRANCESE</i> .....	\$18.95
Dipped in egg and sautéed in garlic, lemon and white wine butter sauce served with vegetables	
<i>SHRIMP SCAMPI</i> .....	\$18.95
Sautéed in a white wine garlic butter sauce	
<i>SHRIMP PORTOFINO</i> .....	\$21.95
Wrapped in prosciutto and sautéed with mushrooms in a brandy cream sauce served with vegetables	
<i>ORANGE ROUGHY FRANCESE</i> .....	\$18.95
Dipped in egg and sautéed in garlic, lemon and white wine butter sauce served with vegetables	

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