

## Zuppe (Soups)

*MINISTRONE*.....

*SOUP OF THE DAY*.....

ask your server

*PASTA E FAGIOLI SOUP*.....

*LENTILS SOUP*.....

## Insalate (Salads)

*HOUSE SALAD*.....

Mixed Greens, fresh tomatoes, cucumbers, carrots, pepperoncini and raisins.

*CAESARS SALAD* (traditional).....

*CALAMARI SALAD*.....

Served over greens

*SHRIMP SALAD*.....

House or Caesars salad with grilled shrimp

*SICILIAN SALAD*.....

Fresh tomatoes, red onions, kalamata olives, oregano and extra virgin olive oil

## Antipasti (Appetizers)

*GARLIC BREAD* real garlic.....

*BRUSCHETTA SICILIANA*.....

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

*FRIED MOZZARELLA*.....

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

*STUFFED MUSHROOMS*.....

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

*ANTIPASTO MISTO* for two or more.....

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

*ESCARGOT*.....

Baked and served with garlic bread

*MOZZARELLA CAPRESE* .....

Fresh mozzarella, sliced fresh tomatoes, fresh basil and extra virgin olive oil

*CALAMARETTI SICILIANA*.....

Calamari sauteed in a tomato sauce with capers, olives and red wine

*SHRIMP COCKTAIL*.....

*SHRIMP SCAMPI*.....

Four shrimp served in a white wine butter garlic sauce

*CAPONATA*.....

Sicilian speciality, try it you'll love it!

*FRIED CALAMARI*.....

Served with marinara sauce and lemon wedges

*BLACK MUSSELS MARINARA*.....

Fresh mussels served in a marinara sauce

*FRESH CLAMS*.....

On ice or in a white wine lemon sauce

*FRESH CLAMS OREGANATE*.....

*FRITTO MISTO FOR TWO (or more)*

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

**18% Gratuity added to parties of 8 or more**  
**Split plate charge \$7.50**

# Pasta

**PASTA WITH MEATBALLS** .....

Spaghetti, penne or rigatoni, served with house sauce and 2 meatballs

**PASTA WITH ITALIAN SAUSAGE**.....

Spaghetti, penne or rigatoni, served with house sauce and one Italian sausage

**ANGEL HAIR POMODORO**.....

Angel hair pasta in a garlic, basil and tomato sauce

**PENNE SICILIANA**.....

Sliced Italian sausage, roasted garlic & peppers, eggplant and oregano in our house sauce

**FETTUCCHINE PRIMAVERA**.....

Sautéed vegetables with your choice of creamy alfredo or olive oil & garlic sauce

**FETTUCCHINE ALFREDO**.....

Classic alfredo sauce tossed with fettuccine; add grilled chicken breast for \$4.00 or shrimp for \$6.00

**FETTUCCHINE SICILIANA**.....

Sautéed with prosciutto, peas and mushrooms in a tomato cream sauce

**PENNE PUTTANESCA**.....

Sautéed with onions, olives, capers and anchovies in a tomato sauce

**GNOCCHI**.....

Your choice of meat, alfredo or tomato cream sauce

**CHEESE TORTELLINI**.....

Your choice of meat, alfredo or tomato cream sauce

**PASTA & BROCCOLI**.....

Fresh broccoli sautéed with garlic and olive oil, tossed with penne pasta and parmigiano cheese

**PENNE ALLA CHECCA**.....

Raw tomatoes blended with garlic, basil, fresh mozzarella and extra virgin olive oil

**BAKED ZITI**.....

Baked with house sauce, parmigiano and mozzarella

**CHEESE RAVIOLI**.....

Cheesefilled ravioli with your choice of meat, alfredo or tomato cream sauce

**MANICOTTI RIPIENI**.....

Ricotta, parmigiano and mozzarella cheeses, baked in pasta rolls and topped with house sauce

**CANNELONI RIPIENE**.....

Stuffed with meat, baked and topped with mozzarella cheese and house sauce

**LASAGNA**.....

Layers of pasta, meat, ricotta and bascamella sauce, topped with mozzarella cheese

**RIGATONI CALABRESE**.....

Baked with ricotta cheese, eggplant and house sauce

**RIGATONI MATRICIANA**.....

Pancetta, onions, garlic and crushed red pepper, tossed with a touch of red wine vinegar and tomato sauce

**SPAGHETTI CARBONARA**.....

Sautéed pancetta, onions, egg and parmigiano cheese

**STUFFED SHELLS**.....

Filled with ricotta cheese, served with house sauce

**PASTA WITH MARINARA SAUCE**.....

Spaghetti, penne or rigatoni served in a marinara sauce

**PASTA WITH BOLOGNESE SAUCE**.....

Spaghetti, penne or rigatoni served in a meat sauce

**EGGPLANT PARMIGIANA**.....

Eggplant layered with mozzarella and parmigiano cheeses topped with house sauce and a side of pasta

All dinners are served with your choice of soup or house salad and fresh bread & butter  
Split plate charge \$7.50

## *Pollo (Chicken)*

*CHICKEN PARMIGLIANA*.....  
Lightly breaded chicken breast baked and topped with marinara sauce and mozzarella cheese

*CHICKEN FRANCESE*.....  
Chicken breast dipped in egg and sautéed in a garlic, lemon and a white wine butter sauce

*CHICKEN MILANESE*.....  
Breaded and served with lemon wedges

*CHICKEN PORTOBELLO*.....  
Oven roasted chicken layered with Portobello mushrooms and mozzarella cheese

*CHICKEN PICCATA*.....  
Pan seared chicken breast sautéed with garlic, shallots and capers in a lemon, white wine butter sauce

*GRILLED CHICKEN*.....  
Served with lemon wedges

*CHICKEN MARSALA*.....  
Pan seared chicken sautéed with mushrooms garlic and marsala wine

*CHICKEN ANGELO*.....  
Chicken breast sautéed with garlic, artichoke hearts, mushrooms, black olives and white wine

*CHICKEN CALABRESE*.....  
Chicken breast sautéed in a sauce of garlic, capers, mushrooms and fresh tomato

*CHICKEN SICILIANA*.....  
Sautéed with garlic, eggplant, mushrooms, onions and marinara sauce

*CHICKEN TAORMINA*.....  
Sautéed with roasted peppers, peas and mushrooms in a tomato brandy cream sauce

*CHICKEN CARCIOFI*.....  
Artichoke hearts sautéed with garlic, shallots, lemon and white wine butter sauce

*CHICKEN AMARETTO*.....  
Pan seared chicken sautéed with mushrooms garlic and amaretto

*CHICKEN SALTIMBOCCA*.....  
Sage-seasoned chicken, topped with prosciutto and mozzarella cheese and served over spinach

## *Vitello (Veal)*

*VEAL PARMIGLIANA*.....  
Lightly breaded veal baked with marinara and topped with mozzarella cheese

*VEAL MARSALA*.....  
Pan seared veal sautéed with mushrooms garlic and marsala wine

*VEAL FRANCESE*.....  
Veal dipped in egg and sautéed in a garlic, lemon and white wine butter sauce

*VEAL MILANESE*.....  
Breaded and served with lemon wedges

*VEAL PICCATA*.....  
Pan seared veal sautéed with garlic, shallots and capers in a lemon, white wine butter sauce

*GRILLED VEAL*.....  
Served with lemon wedges

*VEAL CARCIOFI*.....  
Artichoke hearts sautéed with garlic, shallots, lemon and white wine butter sauce

*VEAL SALTIMBOCCA*.....  
Sage-seasoned veal, topped with prosciutto and mozzarella cheese and served over spinach

Above dinners served with your choice of soup or house salad, fresh bread & butter, side of vegetable or pasta.  
Split plate charge \$7.50

## *Pasta con Pesce*

*LINGUINE CALAMARI*.....  
Sautéed in a white or red sauce

*LINGUINE WITH MUSSELS*.....  
Sautéed in a white or red sauce

*LINGUINE WITH CLAMS*.....  
Sautéed in a white or red sauce

*ANGEL HAIR LEMON PEPPER*.....  
Sautéed shrimp and sun dried tomatoes in a cream sauce

*FETTUCCINE ALLA ROMANA*.....  
Shrimp and scallops in a pink cream sauce

*LINGUINE FRA DIAVOLO*.....  
Sautéed shrimp in a spicy tomato sauce

*LINGUINE PESCATORE*.....  
Shrimp, scallops, calamari, clams and mussels in a white or red sauce over linguini

*SPAGHETTI WITH LOBSTER*.....  
Lobster sautéed in lobster brandy sauce and served over spaghetti

## *Pesce Specialità*

*SALMON SORRENTO* .....  
Breaded salmon with polenta croutons served over mashed potatoes and drizzled with minestrone broth

*SALMON CON FARFALLE* .....  
Salmon in a vodka cream sauce served over farfalle pasta

*SALMON ALLA GRIGLIA*.....  
Grilled salmon served with vegetables

*SHRIMP FRANCESE* .....  
Shrimp dipped in egg and sautéed in a garlic, lemon and white wine butter sauce served with vegetables

*SHRIMP SCAMPI* .....  
Served with vegetables

*ORANGE ROUGHY LIVORNESE*.....  
Sautéed onions, garlic, capers, olives and tomatoes and served with vegetables

*ANGEL HAIR CON CALAMARETTI*.....  
Calamari sautéed in a tomato sauce with capers, olives and red wine and served over angel hair pasta

All dinners are served with your choice of soup or house salad and fresh bread & butter

## *Personal Pizza e Calzone*

*CHEESE ONLY*.....

*MARGHERITA*.....  
Fresh sliced tomato, mozzarella and basil

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

*QUATTRO STAGIONI*.....  
Ham, artichoke hearts, olives, mushrooms and mozzarella cheese

*PEPPERONI & MUSHROOMS*.....

*CALABRESE*.....  
Italian sausage, bell peppers and mozzarella

*SICILIANA*.....  
Fried eggplant, provolone cheese, fresh basil

*CALZONE ALLA SICILIANA*.....  
Folded pizza dough stuffed with ricotta cheese and ham served with a side of marinara sauce

Please ask your server for additional toppings and prices