

OSSO BUCO

APPETIZERS

- Old-Fashioned Minestrone Soup** - **Pasta Fagioli Soup** -
- French Onion Soup** -
- Oven Fresh Garlic Bread** -
- Grilled Sausage from Arthur Ave.** - over sauteed spinach
- Black Mussels Marinara** - or in a white wine sauce
- Clams Oreganata** - Seasoned breadcrumbs with a lemon butter sauce
- Fried Calamari** - Your choice of marinara sauce or sesame ginger
- Hot Antipasto Supreme** - clams, mussels, eggplant rollantini, shrimp, stuffed mushrooms
- Whole Stuffed Artichoke** - baked parmesan cheese & herbs (seasonal)
- Zuppa Di Clams Marinara** - simmered in a red sauce
- Eggplant Rollantini (2 Rolls)** - baked & stuffed with the finest ricotta.....
- Mozzarella Carrozza** - Our italian grilled cheese with marinara or lemon anchovy sauce
- Garlic Shrimp Smothered in a White Bean Sauce**
- Bruschetta Cristini** - Chopped tomato and onion on italian toast.....
- Homemade Crab Cakes** - Lump crabmeat, pan baked and delicious
- Classic Shrimp Cocktail** - A traditional favorite
- Stuffed Mushrooms with Crab Meat** -

SALADS

- Tri-Color** - Arugula, endive, radicchio with house dressing
- Caesar Salad** - Romaine parmesan cheese
- Seafood Salad** - Calamari, scungilli, shrimp & onions over a bed of mixed greens, special vinaigrette.....
- Goat Cheese, Beets & Arugula** - beets, arugula, goat cheese w/pinecrusted breadcrumbs in balsamic vin.....
- Insalate Italiano** - Fresh mozzarella, roasted peppers, tomato & basil in a balsamic vinaigrette
- Romaine & Gorgonzola** - With cranberries & walnuts in a balsamic vinaigrette

FROM THE GRILL

“Our Famous Butcher Cut Osso Buco called a veal shank. It comes from the leg, together the meat and bone are cut into portions. It’s braised and slowly cooked for 3 hours in a cabernet reduction sauce. The meat becomes tender and delicate. Also, in the center of the bone is the marrow, a tasty, spongy meat spread.”

- Veal Osso Buco** - braised, slow cooked cabernet sauce w/mushrooms & peas over risotto or mashed potato.....
- Pork Chop Campagnola** - baked with sausage, potato, peppercini, mushrooms, onions served in a brown sauce and a touch of marinara
- Chicken Scarpariello** (on the bone) - vinegar peppers, sausage, mushroom, onions and roasted potatoes.....
- Short Ribs** (boneless) - ribbed beef slow cooked to a tender perfection served with broccoli and polenta
- Grilled Chicken Breast** - with potato and vegetables.....
- Half Roasted Chicken** - herb citrus marinated and baked with string beans, sweet potato and parsnips

After Dinner enjoy our homemade desserts with a delicious cappuccino

“WE WILL ACCOMMODATE ANY REQUEST.....JUST ASK”

ITALIAN DINNER CLASSICS

- Chicken Parmigiana** - Choice of Penne or Linguini
- Eggplant Parmigiana** - Fresh eggplant layered with choice of Penne or Linguini
- Veal Parmigiana** - Choice of Penne or Linguini
- Chicken Francese** - With roasted potato and vegetables.....
- Chicken Sorrentino** - Layered eggplant, fresh mozzarella with vegetables and potato.....
- Shrimp Mediterranean** - prosciutto, fresh mozzarella & herbs in light marsala wine sauce w/vegetables
- Veal Saltimbocca** - sautéed in a brown sauce with prosciutto and mozzarella over spinach with vegetables
- Chicken Milanese** - breaded, pan fried & topped with baby arugula & tomatoes in a vinaigrette.....
- Veal Marsala** - mushrooms, marsala wine sauce with vegetables and potato.....
- Country Chicken** - pieceness of chicken, sausage, peppers, onions, mushrooms, potatoes and a brown sauce with a touch of balsamic vinaigrette

PASTA ENTREES

- Penne Vodka** - sautéed fresh tomatoes, vodka light pink sauce
- Spinach Ravioli** - stuffed minced spinach and cheese in a pink cream sauce.....
- Cavatelli and Broccoli** - sautéed garlic consomme with sundried tomatoes
- Penne Pesto** - fresh basil, pignoli nuts, touch of cream reduced to a pesto sauce
- Cappellini Primavera** - angel hair pasta, mixed vegetables in a white wine consomme
- Linguine with Fresh Clams** - white or red, sautéed in a wine consomme or marinara sauce.....
- Cheese Ravioli** - Served in a marinara or butter sage sauce
- Fettuccini Carbonara** - fresh noodles, sautéed onions, pancetta and peas in a white wine cream sauce
- Whole Wheat Penne Siciliano** - plum tomato, chunks of eggplant topped with mozzarella
- Fettuccini & Wild Mushrooms** - sautéed butter sage cream sauce
- Rigatoni Bolognese** - special meat sauce
- Spaghetti and (3) Meatballs** - old family favorite
- Homemade Gnocchi** - served in a fresh marinara or pesto sauce
- Penne Arrabiatta** - sliced hot cherry peppers, mushrooms and onions in a light pink sauce
- Orecchiette, Sausage & Broccoli Rabe** - sautéed in garlic and oil with sundried tomatoes.....
- Rigatoni Cucina** - Shrimp, arugula, tomatoes & marscapone in a lemon and garlic sauce
- Stuffed Rigatoni** - stuffed with ricotta choice of marinara or vodka pink sauce.....

SEAFOOD ENTREES

- Salmon Della Casa** - sautéed with shiitake mushrooms, fresh lemon and arugula with vegetables.....
- Filet of Branzino** - white delicate fish w/spinach, white beans & tomatoes sautéed in a lemon wine sauce.....
- Sole Francese** - egg dipped, sautéed in lemon and white wine with vegetables.....
- Shrimp Scampi** - lemon butter and garlic sauce over linguine
- Scallops & Shrimp Fra Diavolo** - spicy marinara sauce over fettucine
- Cappellini Vino Bianco** - shrimp, clams & arugula and wild mushrooms in a white wine sauce with angel hair pasta

A FAMILY-STYLE SALAD INCLUDED WITH ALL ENTREES
GLUTEN-FREE PASTA IS AVAILABLE FOR AN ADDITIONAL FEE

OUR SPECIALTY BURGERS

- Angus Burger** - lean chopped meat
- Panchetta Burger** - with Italian bacon and shaved onions

All above specialty burgers served with french fries

SIDES - SAUTEED OR STEAMED

- Broccoli** -
- Roasted Brussel Sprouts** -
- Escarole & Beans** - garlic & oil consomme
- Spinach** -
- Broccoli Rabe** - seasonal.....