Appetizers

Clams Oreganata seasoned breadcrumbs with a lemon butter sauce Fried Calamari choice of marinara sauce or spicy marinara sauce Portobello Funghi grilled portobello mushrooms marinated in virgin olive oil, garlic, and balsamic vinaigrette		Eggplant Rollantini baked and stuffed with the finest ricotta Bruschetta Crostini chopped tomato and onion on italian toast Caprese mozzarella, tomato, red onions, and roasted peppers	12 8 10
Cesear Salad romaine lettuce, parmesan cheese, and croutons Seafood Salad calamari, scungilli, shrimp, onions, and celery over a bed of mixed greens and our special vinaigrette.	9 16	Arugula Salad tomatoes, red onions, shaved parmigiano cheese Mediterranean Salad romaine, tomatoes, cucumbers, onions, and feta cheese with virgin olive oil and lemon	10
•		choice of a soup or house salad to start	
Cavatelli & Broccoli sautéed garlic white wine sauce with sundried tomatoes	19	Homemade Gnocchi Bolognese special meat sauce	20
Spicy Penne Ala Vodka with melted mozzarella	19	Spaghetti and Meatballs in a marinara sauce	18
Linguine with Fresh Clams sautéed in a white sauce or marinara sauce	20	Orecchiette, Sausage, and Broccoli Rabe sautéed in garlic and oil with sundried tomatoes	20
Cheese Manicotti topped with mozzarella cheese In a marinara sauce Tortellini Alfredo	18	Rigatoni Cucina Shrimp, arugula, tomatoes, and marscapone In a lemon and garlic sauce	22
finished with a white cream sauce	18	Stuffed Rigatoni	18

vodka sauce

18

Whole Wheat Penne Siciliano

plum tomato, chunks of eggplant topped with mozzarella

stuffed with ricotta cheese with a choice of marinara or

Signature Entrees

With every entree we offer a choice of a soup or house salad to start

Chicken Parmigiana	20	Veal Piccata	25
over linguini		veal scallopini with capers sautéed in a white wine	
Chicken Francese	20	lemon butter sauce served with vegetables and potatoes.	
sauteed chicken breast In a white wine lemon		Veal Marsala	25
butter sauce with vegetables		veal scallopini with mushrooms in a marsala wine	
Chicken Sorrentino	20	sauce with vegetables and potatoes	
layered eggplant, fresh mozzarella in a light brown		Veal Carciofi	25
sauce with vegetables and potatoes		mushrooms, artichoke heart, and capers with lemon	
Chicken Milanese	20	white wine sauce with vegetables and potatoes	
breaded chicken with an aruglua salad, tomatoes,		Veal Paillard	25
red onions and shaved parmesan cheese		grilled veal breast with arugula salad, tomatoes, onions,	
Short Ribs	28	and shaved parmesan cheese	
ribbed beef slow cooked to a tender perfection		Grilled Pork Loin Arrabbiata	27
served with broccoli and mashed potatoes		topped with onions, mushrooms, and hot cherry	
Chicken Milanese Sandwich	15	peppers with garlic mashed potatoes.	
served with french fries		Angus Burger	17
Chicken Parmigiana Sandwich	15	lean chopped meat served with american cheese,	
served with french fries		onions, tomatoes, lettuce and french fries.	
Coate		Entrees	
Seye	100	(Crurees	
******		hoice of a coun or house calad to start	

With every entree we offer a choice of a soup or house salad to start

Grilled Salmon Piccata	28	Cappellini Vino Bianco	28
in a white wine lemon caper sauce served with vegetables and potatoes.		shrimp, clams, and arugula and wild mushrooms in a white wine sauce with angel hair pesto	
Tilapia Francese egg dipped, sautéed in a lemon butter and white wine sauce served with vegetables and potatoes	22	Frutti di Mare shrimp, mussels, calamari and clams over linguini with marinara sauce	30
Shrimp Scampi	28		
lemon butter and garlic sauce over linguine			