

Antipasti

Prosciutto, Mozzarella & Roasted Peppers	\$18.50	Fish Salad	\$18.50
		<i>octopus, scungilli, shrimp & calamari</i>	
Hot Antipasto	19.50	Shrimp Cocktail	18.50
<i>with stuffed zucchini, eggplant, pepper, mushroom & spinach pie</i>		Baked Clams	18.50
Eggplant Rollatini	17.50	Zuppa di Cozze	17.50
<i>stuffed with ricotta & mozzarella</i>		<i>mussels in marinara or posillipo</i>	
Mozzarella in Carrozza	18.50	Calamari	25.00
Pan-Seared Mozzarella	20.00	<i>fried or racanati</i>	
<i>with portobello & sundried tomatoes</i>			

Zuppe

Chicken Soup	\$12.00
Stracciatella	15.00
<i>with eggs, parmigiano & spinach</i>	
Minestrone	12.00
Escarole & Beans	15.00
Pasta e Fagioli	15.00

Insalate

Caesar Salad	15.00
Combination Salad	\$14.00
<i>with lettuce, tomato, carrots, string beans, cucumbers & olives</i>	
Tre Colore	14.00
<i>with arugula, endive & radicchio</i>	
Arugula	14.00
<i>with tomato, red onion & shaved parmigiano</i>	

Primi Piatti

Spghettini Tomato Sauce	\$21.00	Penne Pasqualina	\$22.00
		<i>with zucchini, onions, prosciutto, fresh tomatoes in a cream sauce</i>	
Spghettini Garlic & Oil	21.00		
Penne Marinara	21.00	Fettuccine Verdi alla Gargiulo	22.00
		<i>spinach fettuccine with chicken breast, prosciutto, onions, mushrooms in a tomato cream sauce</i>	
Rigatoni Bolognese	25.00		
Ravioli	24.00	Spghettini Sorrentina	26.00
<i>with tomato sauce, bolognese or butter & parmigiano</i>		<i>with filet mignon, chicken breast, prosciutto in a wine sauce</i>	
Fusilli al Filetto	22.00	Fusilli Carciofi	22.00
<i>with onions, prosciutto & tomatoes</i>		<i>with artichokes, pancetta, red wine & butter, parsley & garlic</i>	
Linguine White Clam Sauce	25.00		
Risotto ai Funghi	24.00	Risotto Cacciatore	27.50
<i>with a mushroom medley</i>		<i>with filet mignon, chicken breast & prosciutto in a wine sauce</i>	

Risotto Pescatore 35.00
with clams, mussels, calamari, scallops & shrimp

Side of Meatballs or Sausage 15.00

After dinner try your luck with “La Tombola”!
~ for tables of 8 or less ~

“20% Gratuity will be added for tables of 12 or more people”

****Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses***

Secondi Piatti

Chicken Parmigiana	\$26.00	Veal Parmigiana	\$28.00
Chicken Francese	26.00	Veal Marsala & Mushrooms	28.00
Chicken Tomasso <i>sautéed with artichokes, sun dried tomatoes, onions, mushrooms & prosciutto in a white wine sauce</i>	30.00	Veal Braciolettine <i>stuffed with mozzarella, butter, parsley & garlic, baked, topped with a mushroom sauce</i>	30.00
Chicken Scarpariello <i>on the bone or boneless</i>	28.00	Beef Braciola	32.00

Eggplant Parmigiana 25.00

Pesce

Filet of Sole <i>broiled, racanati, marechiara or livornese</i>	\$30.00	Zuppa di Pesce <i>with lobster tail, salmon, whiting, flounder, mussels, clams, shrimp, scallops & served with pasta</i>	\$48.00
Salmon <i>broiled, grilled or white wine sauce</i>	30.00		
Shrimp <i>broiled, racanati, francese, marechiara</i>	28.50	Lobster Tails <i>broiled, racanati, fra diavolo or white wine sauce</i>	75.00
Stuffed Shrimp <i>jumbo shrimp stuffed with lump crab meat & baked racanati style</i>	42.00	Fresh Whole Lobster <i>broiled, racanati, fra diavolo or white wine sauce</i>	M.P.

alla Griglia

Rib Steak <i>24 oz bone in ribeye</i>	\$68.00	Pork Chop <i>heritage pork chop broiled or grilled</i>	\$36.00
Filet Mignon <i>15 oz filet served with Napolitano butter</i>	56.00	Veal Chop <i>loin veal chop broiled or grilled</i>	52.00

Lamb Chops 60.00

New Zealand lamb chops served over mesclun salad

additions:

bed of broccoli rabe 6.00 potatoes, onions & cherry peppers 5.50 sautéed mushrooms or onions 4.50

Contorni

Fried Zucchini	\$15.00	Rice & Spinach Balls	\$15.00	Broccoli Rabe <i>sautéed with garlic & olive oil</i>	\$16.00
Escarole <i>sautéed with garlic & olive oil</i>	12.00	Spinach <i>sautéed with garlic & olive oil</i>	12.00	Broccoli <i>sautéed with garlic & olive oil</i>	12.00
Stuffed Artichoke <i>garlic, oil & breadcrumb</i>	16.50			Grilled Portobello & Asparagus	18.50

Speciale

Weekly Specials