

Antipasti

Prosciutto, Mozzarella & Roasted Peppers	\$19.50	Fish Salad <i>octopus, scungilli, shrimp & calamari</i>	\$20.00
Hot Antipasto <i>with stuffed zucchini, eggplant, pepper, mushroom & spinach pie</i>	20.00	Shrimp Cocktail	19.50
Eggplant Rollatini <i>stuffed with ricotta & mozzarella</i>	17.50	Baked Clams	19.50
Mozzarella in Carrozza	18.50	Zuppa di Cozze <i>mussels in marinara or posillipo</i>	18.50
Pan-Seared Mozzarella <i>with portobello & sundried tomatoes</i>	22.00	Calamari <i>fried or raganati</i>	25.00

Zuppe

Chicken Soup	\$13.00
Stracciatella <i>with eggs, parmigiano & spinach</i>	16.00
Minestrone	13.00
Escarole & Beans	16.00
Pasta e Fagioli	16.00

Insalate

Caesar Salad	16.00
Combination Salad	\$15.00
<i>with lettuce, tomato, carrots, string beans, cucumbers & olives</i>	
Tre Colore	16.00
<i>with arugula, endive & radicchio</i>	
Arugula	17.00
<i>with tomato, red onion & shaved parmigiano</i>	

Primi Piatti

Spghettini Tomato Sauce	\$23.00	Penne Pasqualina <i>with zucchini, onions, prosciutto, fresh tomatoes in a cream sauce</i>	\$25.00
Spghettini Garlic & Oil	23.00		
Penne Marinara	23.00	Fettuccine Verdi alla Gargiulo <i>spinach fettuccine with chicken breast, prosciutto, onions, mushrooms in a tomato cream sauce</i>	26.00
Rigatoni Bolognese	26.00		
Ravioli <i>with tomato sauce, bolognese or butter & parmigiano</i>	27.00	Spghettini Sorrentina <i>with filet mignon, chicken breast, prosciutto in a wine sauce</i>	28.00
Fusilli al Filetto <i>with onions, prosciutto & tomatoes</i>	25.00	Fusilli Carciofi <i>with artichokes, pancetta, red wine & butter, parsley & garlic</i>	25.00
Linguine White Clam Sauce	28.00		
Risotto ai Funghi <i>with a mushroom medley</i>	26.00	Risotto Cacciatore <i>with filet mignon, chicken breast & prosciutto in a wine sauce</i>	28.00
		Risotto Pescatore <i>with clams, mussels, calamari, scallops & shrimp</i>	36.00

Side of Meatballs or Sausage	16.00
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*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	\$26.50	Veal Parmigiana	\$28.50
Chicken Francese	26.50	Veal Marsala & Mushrooms	30.00
Chicken Scarpariello	30.00	Veal Braciolettine	30.00
on the bone or boneless		stuffed with mozzarella, butter, parsley & garlic, baked, topped with a mushroom sauce	
Chicken Tomasso	32.00	Beef Braciola	34.00
sautéed with artichokes, sun dried tomatoes, onions, mushrooms & prosciutto in a white wine sauce			

Eggplant Parmigiana 25.00

Pesce

Filet of Sole	\$30.00	Zuppa di Pesce	\$52.00
broiled, racanati, marechiara or livornese		with lobster tail, salmon, whiting, flounder, mussels, clams, shrimp, scallops & served with pasta	
Salmon	32.00		
broiled, grilled or white wine sauce			
Shrimp	32.00	Lobster Tails	80.00
broiled, racanati, francese, marechiara		broiled, racanati, fra diavolo or white wine sauce	
Stuffed Shrimp	44.00	Fresh Whole Lobster	M.P.
jumbo shrimp stuffed with lump crab meat & baked racanati style		broiled, racanati, fra diavolo or white wine sauce	

alla Griglia

Rib Steak	\$72.00	Pork Chop	\$40.00
24 oz bone in ribeye		heritage pork chop broiled or grilled	
Filet Mignon	60.00	Veal Chop	55.00
12 oz filet served with Napolitano butter		loin veal chop broiled or grilled	

Lamb Chops 64.00

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	\$17.50
				<i>sautéed with garlic & olive oil</i>	
Escarole	15.00	Spinach	15.00	Broccoli	15.00
<i>sautéed with garlic & olive oil</i>		<i>sautéed with garlic & olive oil</i>		<i>sautéed with garlic & olive oil</i>	
Stuffed Artichoke		18.50	Grilled Portobello		18. 50
<i>garlic, oil & breadcrumb</i>				& Asparagus	

Speciale

Weekly Seasonal Specials