



## ~Hot Appetizers~

### **World's Best Giant Meatball 11.95**

Topped with ricotta, Parmigiano, & tomato sauce

### **Broccoli Rabe and Sausage 11.95**

Perfectly cooked broccoli rabe & Italian sausage with garlic & evoo

### **Eggplant Rolatini 9.95**

Eggplant stuffed with ricotta and mozzarella cheese and San Marzano tomato

### **Calamari Fritti 12.95**

Calamari lightly floured in our special seasonings, fried to a fluffy perfection

### **Clams Italian Style 14.95**

Little neck clams sautéed in white wine garlic sauce & peppers

### **Clams Casino 12.95**

Nonna's breadcrumbs, bacon & peppers

### **Mussels 12.95**

Prince Edward Island mussels in a Marinara sauce  
Or White Wine garlic sauce

### **Stuffed Shrimp 14.95**

Broiled jumbo shrimp stuffed with jumbo lump crabmeat in a white wine lemon sauce

## ~Cold Appetizers~

### **Seafood Salad 13.95**

Shrimp, calamari, jumbo lump crabmeat, celery, onions, bell peppers

### **Shrimp Cocktail 14.95**

Jumbo shrimp served with our house recipe cocktail sauce

### **Bruschetta 9.95**

Tomato, basil, garlic, over toast points

### **Tuscan Antipasto 15.95**

Assorted Italian cold cuts sliced thin, with assorted cheeses

## ~Insalata~

### **Poached Anjou Pear & Goat Cheese Salad 11.95**

Spring mix topped with goat cheese, pears, roasted walnuts and balsamic vinaigrette

### **Gorgonzola Salad 9.95**

Mixed field greens topped with artichokes, gorgonzola cheese

### **Caesar Salad 8.95**

Romaine lettuce, parmigiano cheese, croutons in our dressing

### **Caprese Salad 12.95**

Fresh mozzarella, tomato and basil drizzled with evoo and balsamic reduction

Side Salad: Caesar 3.95 Mix Green 3.95 Gorgonzola 4.95

Add Salmon 8.00, Shrimp 8.00, Chicken 5.00

### Choice of Style

Grilled—Blackened—Italian Herb

## ~Carpaccio~

### **Carne 15.95**

Thin slices of center cut filet mignon, micro greens, shaved Asiago cheese, and white truffle oil

## ~Risotto~

### **Seafood 32.95**

Lobster, shrimp, scallops, lump crab meat, and risotto in a fish fume

### **Wild Mushroom 25.95**

Shiitake, Cremini, Portobello mushrooms with shaved asiago cheese and white truffle oil

## ~Pasta~

### **Rigatoni Vodka 18.95**

Prosciutto, peas, and mushrooms in Vodka sauce

### **Lasagna al Norma 18.95**

Handmade pasta sheets layered with Sunday meat sauce and mozzarella cheese

### **Ravioli 18.95**

Handmade pasta stuffed with ricotta, with our veal, pork, beef meat sauce over top

### **Tortellini Tri Colore 18.95**

Cheese filled tortellini tossed in a San Marzano tomato sauce

### **Manicotti 18.95**

Three crepes stuffed with ricotta cheese and baked topped with San Marzano tomato sauce

### **Pappardelle Bolognese 18.95**

Veal, Pork, & Beef and San Marzano tomato over our homemade pasta

### **Pappardelle Alfredo 18.95**

Our version of a true classic over our homemade pasta

### **Spaghetti & Giant Meatball 18.95**

Our world famous giant meatball over spaghetti in a San Marzano tomato sauce

### **Spaghetti Carbonara 18.95**

Pancetta, cream, egg, and Parmigiano

### **Rigatoni Arrabiata 21.95**

Rigatoni with garlic, cherry peppers, onions, sweet Italian sausage in a spicy red sauce

### **Mushroom Ravioli 20.95**

Ravioli stuffed with Porcini, Portobello and Cremini mushrooms topped with truffle oil marsala cream sauce

**\*Menu & prices subject to change\***

**20% gratuity will be added to parties of 6 or more**

**\*consuming raw or undercooked animal proteins may be hazardous to your health\***



## ~Seafood Pasta~

### **Spaghetti and Mussels 21.95**

Fresh Mussels sautéed in garlic & plum tomato white or red sauce

### **Spaghetti and Clams 21.95**

Fresh clams, white wine, garlic and herbs

### **Spaghetti and Shrimp 21.95**

Large shrimp sautéed in a tomato basil sauce

### **Spaghetti and Shrimp Scampi 21.95**

Large shrimp sautéed in a white wine lemon sauce with capers and oven roasted Roma tomato

### **Spaghetti and Crab 25.95**

Jumbo Lump Crab plum tomatoes herbs

### **Frutti di Mare 27.95**

Shrimp, scallops, clams, mussels, and calamari in San Marzano tomato sauce over spaghetti

## ~Seafood~

All entrees served with appropriate side dish

### **Shrimp Francese 21.95**

Egg battered shrimp in a white wine lemon sauce with sun dried tomatoes and capers

### **Wild Salmon Piccata 24.95**

Grilled wild salmon with capers, sun dried tomato, artichoke, and mushrooms in a lemon white wine sauce

### **Chicken Tutto Fresco 25.95**

Grilled chicken topped with shrimp & crabmeat in white wine sauce, sun dried tomatoes & mushrooms

### **Salmon Tutto Fresco 28.95**

Grilled salmon topped with shrimp & crab in a white wine sauce, sun dried tomatoes & mushrooms

## ~Steaks~

All entrees served with appropriate side dish

### **N.Y. Strip Sinatra 29.95**

Grilled to perfection, topped with gorgonzola cheese and our red wine reduction

### **N.Y. Strip Tuscan 29.95**

Grilled to your liking, topped with mushrooms, onions, and Roma tomato

## ~ Italian American Classics~

All entrees served with appropriate side dish

### **Eggplant Parmigino 17.95**

Eggplant layered with and mozzarella cheese and San Marzano tomato

### **Eggplant Rollatini Dinner 17.95**

Eggplant stuffed with ricotta and mozzarella cheese and San Marzano tomato

### **Chicken Parmigiano 18.95 ~ Veal Parmigiano 21.95**

Nonna's Breadcrumbs, tomato sauce, & mozzarella

### **Chicken Francese 18.95 ~ Veal Francese 21.95**

Dipped in egg batter finished with white wine lemon and herbs

### **Chicken Marsala 18.95 ~ Veal Marsala 21.95**

Sautéed in a mushroom marsala wine demi

### **Chicken Piccata 19.95 ~ Veal Piccata 22.95**

Sautéed with capers, artichokes, mushrooms & oven roasted tomatoes in white wine lemon sauce

### **Chicken Florentine 19.95 ~ Veal Florentine 22.95**

Sautéed spinach, Roma tomato, goat cheese, in white wine

### **Chicken Milanese 19.95 ~ Veal Milanese 22.95**

Nonna's breadcrumbs, topped with tomatoes and cherry peppers finished in a balsamic vinaigrette

## ~Sides~

### **Dinner side Caesar salad 3.95**

**Sausage Marinara 6.95**

**Broccoli Rabe 7.95**

**Sautéed spinach 7.95**

**Vegetable of Day 3.95**

**Spaghetti Marinara 6.95**

### **Soup of Day 6.95**

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