



~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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