

PESCI E GAMBERI

MAIN DISH SERVED WITH

Served with soup of the day or salad. Plus a choice of mixed veggies, Penne tomato sauce or Spaghetti with garlic and oil.

ANY ADDITION OR SUBSTITUTION WILL BE AN EXTRA CHARGE

SOGLIOLA FRANCESE 34.95

Fillet of sole with lemon, butter sauce

ZUPPA DI PESCE 38.95

Calamari, scallops, mussels, clams, shrimp & chunks of salmon marinara sauce served with crostini bread

SAPORI MEDITERRANEO 37.50

Scallops, shrimp and salmon in a lemon garlic sauce

BRANZINO 38.95

Broiled (GF) or Oreganata, lightly seasoned breadcrumbs, lemon sauce, garlic, herbs

SCALLOPS & SHRIMP MARINARA 36.50

Garlic, herbs, tomato sauce (GF)

SHRIMP PARMIGIANA 34.95

Lightly breaded shrimp in a tomato sauce with mozzarella

SHRIMP FRADIAVOLO 34.95

Sautéed shrimp and tomatoes, hot sauce (GF)

SHRIMP OREGANATA 34.95

Lightly seasoned breadcrumbs with lemon garlic sauce

CARNE

MAIN DISH SERVED WITH

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VITELLO AL LIMONE 34.95

Scaloppine of veal with lemon, wine, butter sauce

VITELLO SORRENTINO 34.95

Veal with prosciutto, eggplant, mozzarella and light sauce

COSTOLETTA DIVITELLO MP

16 oz. Veal chop, broil (GF) or milanese with broccoli and roasted potatoes

VITELLO AL FUNGHETTO 34.95

Veal with mixed mushrooms and marsala wine sauce

VITELLO PARMIGIANA 34.95

Veal lightly breaded with mozzarella and tomato

COSTOLETTE D'AGNELLO ALLA GRIGLIA

GRILLED 40.95

Lamb chops, broccoli and roasted potatoes (GF)

MANZO ALLA BRACE 42.95

Steak grilled or piazzaiola with broccoli and roasted potatoes (GF)

POLLI

MAIN DISH SERVED WITH

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POLLO CONTADINA 28.95

Breast of chicken grilled topped with fresh tomato, arugula, garlic, extra virgin olive oil (GF)

POLLO CACCIATORE 29.95

Chunks of white meat with onion, mushrooms, pepper, tomato

POLLO POSITANO 29.95

Chicken with sun-dried tomato, artichoke, mix mushrooms

POLLO ACETO BALSAMICO 28.95

Bone-in dark meat with balsamic vinaigrette, rosemary

POLLO PARMIGIANA 28.95

Lightly breaded chicken breast with tomato sauce

POLLO SCARPARELLO 31.95

Dark meat cut up with garlic, sausages, rosemary, onion and peppers

CONTORNI

BROCCOLI RABE 9.00

ROASTED POTATOES 7.50

SPINACH SAUTÉ 9.00

ASPARAGUS SAUTÉ 9.00

BROCCOLI SAUTÉ 7.50

\$10.00 sharing charge | \$25 corkage fee

Consuming raw or undercooked meats, Poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

ANTIPASTI

VONGOLE GRATINATE..... 18.95
Baked clams

COZZE ADRIATICO 18.50
Mussels with lemon, garlic, virgin olive oil (GF)

CALAMARI DORATI 21.95
Fried calamari

VONGOLE POSILLIPO 21.00
Clams sautéed with fresh tomato, garlic (GF)

CAPRESE 18.95
Sliced tomato, fresh mozzarella, basil, extra virgin olive oil (GF)

ZUCCHINI FRITTE 17.00
Fried zucchini

PROSCIUTTO & MOZZARELLA 23.95
Prosciutto parma with fresh mozzarella (GF)

BEEF BRESAOLA.....24.95
Arugula, shaved parmesan, lemon, extra virgin olive oil

INSALATE

ANY ADDITION OR SUBSTITUTION WILL BE AN EXTRA CHARGE

CESAR..... 7.50
Classic cesar salad

INSALATA DELLA CASA..... 7.50
Mixed house salad

SOUP OF THE DAY..... 7.50

PASTE

SERVED WITH SIDE SALAD

ANY ADDITION WILL BE AN EXTRA CHARGE

GNOCCHI SORRENTINO 27.95
With melted mozzarella in tomato sauce

TORTELLINI DELLA NONNA..... 29.95
With mushroom, ham, peas, light cream

LINGUINI VONGOLE 31.95
Linguini with clams in extra virgin olive oil

RIGATONI VODKA..... 28.50
With pancetta and onion in a light vodka pink sauce

RAVIOLI DI ARAGOSTA 33.95
Lobster ravioli with scallops, shallots in a light cognac cream sauce

LINGUINI FRUTTI DI MARE..... 32.95
With calamari, mussels, shrimp in a marinara sauce

FETTUCCINE PORCINI 31.95
Porcini mushroom, asparagus truffle oil, light cream

FETTUCCINE BOLOGNESE..... 28.95
With meat sauce

PENNE CON BROCCOLI 27.95
With garlic, broccoli, extra virgin olive oil

CHEESE RAVIOLI.....28.95
Fresh tomato sauce, basil & fresh mozzarella

-GF PASTA AVAILABLE-

\$10.00 sharing charge | \$25 corkage fee

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EVERYDAY

THREE COURSE MEAL \$39.95

APPETIZER

SAUSAGE, PEPPERS, ONIONS

Sautéed with extra virgin olive oil (GF)

STUFFED PEPPERS

Sweet bell pepper stuffed with ground beef, spinach, mozzarella cheese, tomato sauce

ROASTED EGGPLANT

Baked with fresh tomato, mozzarella, tomato sauce (GF)

BABY ARTICHOKEs

With shrimp, black olives, garlic, virgin oil, light tomato (GF)

BAKED CLAMS

Oreganata

MIXED COLD ANTIPASTO

With roast pepper, mozzarella, salami, grilled zucchini, mix olives (GF)

SEAFOOD SALAD

With calamari, scallops, shrimp, mussels, mixed vegetables, lemon, virgin olive oil (GF)

MEATBALLS

Topped with fresh ricotta cheese pomodoro sauce

SECOND COURSE

CHOOSE SOUP, SALAD OR PASTA

SOUP OF THE DAY

PENNE TOMATO SAUCE

SPAGHETTI GARLIC & OIL

HOUSE

Mixed greens with creamy Italian dressing

CAESAR

Classic Caesar dressing

THIRD COURSE

CHOOSE ONE

GNOCCHI SORRENTINO

With melted mozzarella in tomato sauce

VEAL CAPRICCIOSA

With artichokes, sun dried tomato, asparagus with wine sauce

LAMB SHANK

With roasted potatoes

LINGUINE FRUTTI DI MARE

With calamari, mussels, shrimp, light marinara sauce

VEAL PARMIGIANA

Lightly breaded with mozzarella and tomato

FETTUCCINE MEAT SAUCE

Meat Sauce

CHICKEN CACCIATORE

Chunk of chicken (no bone) with peppers, onions, mushroom, light tomato sauce

GRILLED SALMON

With sautéed mixed vegetables (GF)

GRILLED CHICKEN BREAST

With broccoli rabe, red peppers, onion (GF)

SHRIMP PARMIGIANA

Lightly breaded with mozzarella and tomato sauce

VEAL CHOP GIARDINIERA

Breaded veal chop, pan fried topped with arugula, tomato, red onions, virgin oil (salad)

CHICKEN PARMIGIANA

Lightly breaded with mozzarella and tomato

CHICKEN ROLLATINI

Stuffed with spinach, ricotta, mozzarella served with mushroom marsala wine sauce

RIGATONI VODKA

With pancetta and onion in a light vodka pink sauce

RAINBOW TROUT FRANCESE

Shrimp & asparagus with a lemon butter sauce

RAVIOLI DI OSSOBUCO

Ravioli filled with ossobuco meat. Mushroom & veal reduction sauce. Topped with shaved parmesan cheese and truffle oil.

Any alteration to the original recipe may require an additional charge. No sharing.

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