
EVERYDAY

THREE COURSE MEAL \$41.95

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

CAESAR

Classic Caesar dressing

HOUSE SALAD

Mixed greens with creamy Italian dressing

THIRD COURSE

CHOOSE ONE

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)

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)

GRILLED CHICKEN BREAST

With broccoli rabe, red peppers, onion (GF)

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

CODFISH NIAPOLETAN STYLE

With Potato, Onion, Black Olives, and Light Tomato Sauce

RAVIOLI DI OSSOBUCO

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

GNOCCHI SORRENTINO

With melted mozzarella in tomato sauce

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

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..... 20.95
Baked clams

COZZE ADRIATICO 19.50
Mussels with lemon, garlic, virgin olive oil (GF)

CALAMARI DORATI..... 23.95
Fried calamari

VONGOLE POSILLIPO 24.95
Clams sautéed with fresh tomato, garlic (GF)

SEAFOOD SALAD 25.95
Calamari, shrimp, scallops & mussels marinated with Evoo, Lemon (GF)

ZUCCHINI FRITTE 17.00
Fried zucchini

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

CURED BEEF CARPACCIO.....25.95
Bresaola, arugula, shaved parmesan, lemon, extra virgin olive oil

INSALATE

ANY ADDITION OR SUBSTITUTION WILL BE AN EXTRA CHARGE

CESAR..... 10.50
Classic cesar salad

SOUP OF THE DAY..... 10.50

INSALATA DELLA CASA..... 10.50
Mixed house salad

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

PASTE

SERVED WITH SIDE SALAD

ANY ADDITION WILL BE AN EXTRA CHARGE

GNOCCHI SORRENTINO 28.95
With melted mozzarella in tomato sauce

LINGUINI VONGOLE 33.95
Linguini with clams in extra virgin olive oil

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

FETTUCCINE PORCINI 33.95
Porcini mushroom, asparagus truffle oil, light cream

PENNE CON BROCCOLI 28.95
With garlic, broccoli, extra virgin olive oil

TORTELLINI DELLA NONNA..... 31.95
With mushroom, ham, peas, light cream

RIGATONI VODKA..... 29.50
With pancetta and onion in a light vodka pink sauce

LINGUINI FRUTTI DI MARE..... 33.95
With calamari, mussels, shrimp in a marinara sauce

FETTUCINE BOLOGNESE..... 28.95
With meat sauce

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

-GF PASTA AVAILABLE- AT AN ADDITIONAL \$2.00

\$10.00 sharing charge | \$25 corkage fee per 750 ML Bottle

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PESCI E GAMBERI

MAIN DISH SERVED WITH

soup of the day or salad. Plus a choice of mixed veggies, or Roast Potato.

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ZUPPA DI PESCE 40.95

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

BROILED SALMON 34.95

Broiled salmon, seasoned with lemon with sautéed mixed vegetables (GF)

BRANZINO 40.95

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

SHRIMP PARMIGIANA 35.95

Lightly breaded shrimp in a tomato sauce with mozzarella

SHRIMP FRADIAVOLO 35.95

Sautéed shrimp and tomatoes, hot sauce (GF)

SHRIMP OREGANATA 35.95

Lightly seasoned breadcrumbs with lemon garlic sauce

CARNE

MAIN DISH SERVED WITH

soup of the day or salad. Plus a choice of mixed veggies, or Roast Potato.

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VITELLO AL LIMONE 35.95

Scaloppine of veal with lemon, wine, butter sauce

COSTOLETTA DIVITELLO MP

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

VITELLO AL FUNGHETTO 35.95

Veal with mixed mushrooms and marsala wine sauce

VITELLO PARMIGIANA 35.95

Veal lightly breaded with mozzarella and tomato

COSTOLETTE D'AGNELLO ALLA GRIGLIA

GRILLED 42.95

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

soup of the day or salad. Plus a choice of mixed veggies, or Roast Potato.

ANY ADDITION OR SUBSTITUTION WILL BE AN EXTRA CHARGE

POLLO CONTADINA 29.95

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

POLLO CACCIATORE 30.95

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

POLLO PARMIGIANA 29.95

Lightly breaded chicken breast with tomato sauce

POLLO SCARPARELLO 33.95

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 9.00

\$10.00 sharing charge | \$25 corkage fee

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