



## APPETIZERS

<b>BAKED CLAMS OREGANATE</b> <i>(1/2 dozen)</i> Whole breaded & baked Littleneck clams	16.75	<b>GOLDEN FRIED CHICKEN FINGERS</b> <i>(5 per order)</i> Served with a side of honey mustard –OR– tomato sauce	13.00
<b>CALAMARI FRITTI</b> <i>(Serves 2)</i> Golden fried calamari served with a side of marinara sauce	19.00	<b>CALAMARI ARRABBIATA</b> <i>(Serves 2)</i> Golden fried calamari tossed with flame roasted peppers in a spicy Arrabbiata plum tomato sauce	21.25
<b>STUFFED ARTICHOKE</b> With fresh garlic, lemon, white wine & Italian herbs, topped with bread crumbs <i>(Seasonal)</i>	12.75	<b>ZUCCHINI CHIPS</b> Homemade golden fried zucchini chips served with a side of marinara dipping sauce	15.50
<b>GARLIC BREAD</b> Freshly toasted Italian bread wedges basted with extra virgin garlic oil & seasonings With melted mozzarella	8.75	<b>ZUPPA DI COZZE</b> <i>(Red -OR- White)</i> Fresh cultivated mussels, steamed & seasoned in your choice of a white wine garlic & herb sauce –OR– in a fresh garlic & crushed plum tomato brodino	19.25
<b>MOZZARELLA DI CASA</b> Homemade fresh mozzarella layered with sliced vine ripe tomatoes, flame roasted peppers & basil, drizzled with E.V.O.O & balsamic vinegar	10.25 17.75	<b>BAR PIZZETTA 12"</b> <i>(Serves 2)</i> Whole Wheat ultra thin bar pizzetta topped with mozzarella & tomato sauce Cauliflower Crust <i>(Add 2.25)</i>	16.00
<b>MOZZARELLA STICKS</b> <i>(6 per order)</i> Served with a side of Italian tomato sauce	13.00		

## SOUP

<b>CHEESE TORTELLINI IN BRODO</b> Cheese tortellini pasta served in a light chicken brodino	10.50	<b>STRACCIATELLA SOUP</b> Traditional Italian egg drop soup with spinach	10.50
<b>PASTA E FAGIOLI</b> A classic Italian favorite with ditalini pasta, white cannellini beans, fresh plum tomato, garlic & E.V.O.O.	10.50	<b>LENTIL SOUP</b> Lentils in a hearty homemade vegetable broth	10.50
<b>HOMEMADE VEGETABLE MINESTRONE</b> A hearty combination of fresh vegetables & ditalini pasta, served in a tomato vegetable broth	10.50	<b>CHICKEN NOODLE</b> Broken fettuccine pasta, shredded white meat chicken & fresh vegetables, served in a light chicken brodino	10.50

## SALAD

	<b>*Lunch   Dinner</b>			<b>*Lunch   Dinner</b>	
<b>GARDEN SALAD</b> Iceberg & romaine mix, cherry tomatoes, cucumbers, carrots, red peppers, green olives & black olives, drizzled with our house Italian style dressing	9.00	13.00	<b>BUFFALO CHICKEN SALAD</b> Romaine hearts & iceberg lettuce, diced plum tomatoes & red onions tossed with our creamy blue cheese dressing, topped off with spicy warm buffalo chicken pieces	N/A	20.50
<b>MEDITERRANEAN SALAD</b> Romaine hearts, cherry tomatoes, diced cucumbers, green bell peppers, kalamata olives, onions, crumbled feta cheese & red wine vinaigrette	11.50	15.50	<b>TUSCAN BISTRO SALAD</b> Fresh grilled skirt steak served over mesclun greens, topped with diced Roma tomatoes, red onions & gorgonzola crumbles, drizzled with our Tuscan style house dressing	N/A	22.50
<b>PECAN SALAD</b> Mesclun greens tossed with fresh arugula, honey roasted pecans, dried cranberries & gorgonzola crumbles tossed with our homemade balsamic vinaigrette	12.50	16.50	<b>CAPRINO SALAD</b> Fresh grilled jumbo shrimp, mesclun greens, flame roasted peppers, grilled asparagus, crumbled goat cheese, cherry tomatoes, red onions & balsamic vinaigrette	N/A	22.50
<b>CAESAR SALAD</b> Romaine hearts topped with homemade garlic croutons, Parmesan cheese shavings & Dijon Caesar dressing	10.00	14.25	<b>TUNA SALAD PLATTER</b> Garden salad topped with our delicious homemade tuna	N/A	18.50

### ADD-ONS:

Chopped: **Lunch** 1.75   **Dinner** 2.25  
**Fried Chicken** 7.00   •   **Grilled Chicken** 7.00   •   **Buffalo Chicken** 7.00   •   **Marinated Skirt Steak** 11.00  
**Homemade Tuna** 7.00   •   **Jumbo Grilled Shrimp (5)** 11.00   •   **Grilled Atlantic Salmon** 16.00  
**Cheese of your choice: Shredded Mozzarella , Fresh Mozzarella, Feta, Goat, Gorgonzola** 2.75

**\*LUNCH PORTIONS ARE SMALLER THAN DINNER PORTIONS AND ONLY AVAILABLE UNTIL 3PM**

## PIZZETTAS

Enjoy our 12" personal pizza, prepared with only the finest homemade & imported ingredients

**Ultra Thin Whole Wheat Bar Pizzetta or Cauliflower Crust Pizza (Add 2.25)**

**Half Pie Topping** 2.00 each   •   **Full Pie Topping** 3.00 each   •   **Grilled/Fried Chicken** Add 2.00

<b>MARGHERITA</b> Traditional Neapolitan style thin crust pizza topped with our crushed San Marzano plum tomato sauce, fresh mozzarella, basil & a whisper of E.V.O.O.	16.00	<b>HOT HONEY</b> Crispy round pie topped with fresh mozzarella, pepperoni & cherry peppers, spotted with a garlic & San Marzano crushed plum tomato sauce & finished with a drizzle of Mike's Hot Honey	19.00
<b>VEGETARIAN</b> Fresh sautéed spinach & broccoli & mozzarella cheese	18.50	<b>BUFFALO PIZZETTA</b> Our famous buffalo chicken with melted mozzarella & blue cheese	19.50
<b>ALLA MELENZANA</b> Tomato basil sauce topped with fresh battered eggplant, spotted with seasoned ricotta cheese, Reggiano & fresh mozzarella	18.50	<b>ALL'INSALATA</b> <i>(Tossed Salad)</i> Chopped garden salad served over a crispy round pizza crust, drizzled with our traditional Italian style dressing	18.50
<b>FRA DIAVOLO</b> Tomato basil sauce topped with fresh mozzarella, crumbled Italian style sausage & a touch of cherry peppers	18.50	<b>PROSCIUTTO E ARUGULA</b> Fresh mozzarella, imported Fontina cheese & Parma prosciutto, finished with arugula, white truffle oil & Reggiano cheese shavings	19.50

**New! PINSA ROMANA** *(Serves 2)* 18.50  
Artisanal 72-hour leavened pizza dough spotted with San Marzano crushed plum tomato sauce, topped with aged pecorino & mozzarella cheese, served “oven to table” on an authentic wood paddle

### CREATE YOUR OWN TOPPINGS:

**Artichoke Hearts   •   Pepperoni   •   Onions   •   Mushrooms   •   Ham   •   Sausage   •   Fresh Garlic   •   Cherry Peppers   •   Anchovies   •   Black Olives**  
**Parma Prosciutto   •   Flame Roasted Peppers   •   Meatballs   •   Battered Eggplant   •   Fontina Cheese   •   Ricotta Cheese   •   Grilled Chicken** *(Add 4.00)*

*Attention: We cannot guarantee that our Gluten & Nut free products are 100% Allergen-Free*

**A 3.5% DISCOUNT WILL BE APPLIED IF PAYING WITH CASH.**

# PASTA

Cheese Ravioli, Cheese Tortellini, Gluten Free Penne, Whole Wheat Penne and Linguine: 2.25  
Zucchini Linguine (Add 3.75) Pasta Choices: Penne, Rigatoni, Spaghetti, Linguine, Fusilli, Gnocchi, Fettuccine  
\*LUNCH PORTIONS ARE AVAILABLE ONLY UNTIL 3PM

ADD A SIDE SALAD: Garden: 9.00 Caesar: 10.00 Mediterranean: 11.50 Pecan: 12.50

	*Lunch	Dinner		*Lunch	Dinner
<b>PENNE OREGANATE</b> Fresh shrimp & asparagus sautéed in a classic garlic & white wine Scampi sauce finished with toasted bread crumbs	17.75	26.50	<b>LINGUINE LA TOSCANA</b> Broccoli rabe, sautéed shrimp, white wine & pignoli nuts topped off with toasted bread crumbs	18.50	27.50
<b>PENNE ALLA VODKA</b> Creamy vodka pink sauce with sautéed onions, scallions & diced imported prosciutto	15.75	23.50	<b>LINGUINE DiMARE</b> (Red -OR- White) Fresh shrimp, mussels & baby clams sautéed in your choice of: garlic & E.V.O.O. -OR- Marinara sauce	18.50	27.50
<b>SPAGHETTI &amp; MEATBALLS</b> Traditional Old World Italian tomato sauce topped with our homemade meatballs	15.00	22.75	<b>GNOCCHI PESTO</b> Fresh basil sauce, grated Parmesan cheese, pignoli nuts & Italian seasonings	16.75	22.00
<b>RIGATONI FIORENTINA</b> Fresh battered chicken pieces, spinach & mozzarella tossed in a creamy pink sauce	17.50	26.00	<b>PENNE &amp; BROCCOLI</b> (Red -OR- White) Fresh broccoli florets sautéed in a light tomato basil sauce –OR– garlic & E.V.O.O.	15.75	23.50
<b>LINGUINE SHRIMP MARINARA</b> Fresh shrimp sautéed in a traditional garlic & herb plum tomato sauce (Spicy Fra Diavolo also available)	18.50	27.50	<b>RIGATONI BOLOGNESE</b> Southern Italian style ground meat sauce Add a touch of fresh cream ricotta cheese (Add 1.25)	17.25	25.50
<b>FUSILLI CASALINGA</b> Fresh broccoli rabe & grilled chicken strips, sautéed in a light roasted garlic & E.V.O.O. sauce	17.25	25.50	<b>CAPELLINI PRIMAVERA</b> (Red -OR- White) A colorful melange of assorted fresh garden vegetables sautéed in a light tomato basil sauce –OR– garlic & E.V.O.O.	16.00	24.50
<b>FETTUCCHINE ALLA MAMA THERESA’S</b> Alfredo cream sauce sautéed with green peas, onions & ham	15.00	22.75	<b>FETTUCCHINE ALFREDO</b> Classic Parmesan creamy cheese sauce	15.00	22.75
<b>PENNE MELANZANE</b> Fresh oven roasted eggplant, sautéed in a unique Marsala infused plum tomato sauce, crowned with fresh ricotta cheese	16.25	24.00	<b>PENNE GAMBERI</b> Fresh broccoli florets sautéed with shrimp & cubed tomatoes	18.50	27.50
<b>SPAGHETTI CLAM SAUCE</b> (Red -OR- White) Our authentic clam sauce includes shelled Littleneck clams & chopped baby clams sautéed in your choice of: garlic & E.V.O.O. –OR– Marinara sauce	17.75	26.50	<b>FUSILLI CAMPAGNOLA</b> Corkscrew shaped pasta tossed with fresh broccoli rabe, crumbled sausage & cannellini beans, sautéed in a light roasted garlic & E.V.O.O.	17.25	25.50

## BAKED PASTA

BAKED ZITI 18.50 • BAKED CHEESE RAVIOLI 19.00 • BAKED MANICOTTI 19.50 • BAKED MEAT LASAGNA 19.50

# ENTRÉES

Entrées are served with one choice of Soup, Garden Salad, Penne or Spaghetti Tomato Sauce

Side pasta also available with: Garlic & Oil, Marinara, Alfredo –OR– Pink Sauce (Add 1.75) –OR– Clam Sauce (Red -OR- White) –OR– Bolognese (Add 2.75) Side salad substitutions: Caesar, Mediterranean or Pecan (Add 1.75)

<b>CHICKEN PICCATA</b> <b>VEAL PICCATA</b> <b>SALMON PICCATA</b> Tender pan seared breast of chicken, veal –OR– Atlantic salmon sautéed with capers & artichoke hearts in a white wine, lemon beurre blanc sauce	31.00 34.25 35.25	<b>CHICKEN FRANCESE</b> <b>VEAL FRANCESE</b> <b>SHRIMP FRANCESE –OR– FILET OF SOLE FRANCESE</b> Fresh egg battered breast of chicken, veal, jumbo shrimp –OR– filet of sole sautéed in a classic white wine, lemon & butter sauce	31.00 34.25 33.75
<b>CHICKEN ALLA MARCO</b> <b>VEAL ALLA MARCO</b> Golden fried or grilled chicken –OR– veal cutlets topped with a fresh diced plum tomato, red onion & basil Bruschetta Salad	31.00 34.25	<b>CHICKEN PIZZAIOLA</b> <b>VEAL PIZZAIOLA</b> Tender pan seared chicken –OR– veal scallopine topped with julienne bell peppers & onions, sautéed in a white wine, garlic & crushed plum tomato sauce	31.00 34.25
<b>CHICKEN MARSALA</b> <b>VEAL MARSALA</b> Fresh chicken –OR– veal scallopine simmered in a classic mushroom & Marsala wine brown sauce	31.00 34.25	<b>FILET OF SOLE OREGANATE</b> <b>BAKED SHRIMP OREGANATE</b> (6 per order) Fresh filet of lemon sole –OR– shrimp topped with seasoned Oreganata style bread crumbs, broiled & served in a classic garlic & white wine Scampi sauce	35.25 35.25
<b>GRILLED CHICKEN PRIMAVERA</b> Fresh breast of grilled chicken marinated in balsamic vinegar & imported seasonings, topped with a medley of sautéed fresh garden vegetables	31.00	<b>CHICKEN MILANESE</b> <b>VEAL MILANESE</b> Breaded chicken breast –OR– veal topped off with aged Balsamic glaze, Baby Arugula, red onions, cherry tomatoes, shaved parmigiano & E.V.O.O.	31.00 34.25
<b>CHICKEN VALDOSTANA</b> Fresh breast of chicken stuffed with sautéed spinach & mozzarella, breaded, baked & served in a mushroom & Marsala wine brown sauce	32.75	<b>CHICKEN CARDINALI</b> Egg battered breast of chicken sautéed in butter & white wine with prosciutto, eggplant & sliced tomato with mozzarella cheese & a touch of marinara sauce	32.75
<b>CHICKEN VERDI</b> Egg battered breast of chicken sautéed in a white wine, lemon & butter sauce with fresh broccoli –OR– spinach & melted mozzarella	32.75	<b>GRILLED SALMON</b> Fresh grilled Atlantic salmon filet served over sautéed spinach & Tuscan white beans drizzled with a balsamic vinaigrette glaze	35.25
<b>EGGPLANT ROLLATINE</b> Fresh battered eggplant rolled with seasoned ricotta, baked Parmigiana style with tomato sauce & mozzarella	28.00	<b>BRANZINO MEDITERRANEO</b> Oven roasted Mediterranean sea bass filet, drizzled with E.V.O.O., lemon & fresh herbs, served over sautéed spinach	35.25
<b>SHRIMP MONACHINA</b> Fresh pan fried jumbo shrimp simmered in a mushroom & Marsala wine brown sauce, layered with melted mozzarella	35.25		

# HEROS & PLATTERS

Platters are served with one choice of Soup, Garden Salad, Penne or Spaghetti Tomato Sauce • Heros served on Garlic Bread (2.00)

Side pasta also available with: Garlic & Oil, Marinara, Alfredo –OR– Pink Sauce (Add 1.75) –OR– Clam Sauce (Red -OR- White) –OR– Bolognese (Add 2.75) Side salad substitutions: Caesar, Mediterranean or Pecan (Add 1.75)

	Hero	Platter		Hero	Platter
<b>EGGPLANT PARM</b>	14.50	26.00	<b>VEAL PARM</b>	16.75	28.00
<b>CHICKEN PARM</b>	15.75	27.00	<b>JUMBO SHRIMP PARM</b>	17.75	29.00
<b>MEATBALL PARM</b>	14.50	26.00	<b>SAUSAGE PARM</b>	14.50	26.00
<b>SAUSAGE, PEPPERS, ONIONS</b> (Red -OR- White)	14.50	26.00	<b>GRILLED CHICKEN &amp; BROCCOLI RABE</b>	16.75	28.00
<b>GRILLED –OR– FRIED CHICKEN CUTLET CLUB</b> Served with lettuce, tomato, & Italian dressing Melted mozzarella (Add 1.50)	14.50	N/A	<b>CHICKEN ALLA VODKA</b> Sautéed or fried chicken cutlets topped with a creamy Alla Vodka pink sauce and homemade fresh mozzarella	16.75	28.00

## SIDE ORDERS

Spinach 10.50 • Broccoli 10.50 • Escarole & Beans 11.00 • Broccoli Rabe 11.50 • Primavera Vegetables 10.50 • French Fries 6.50  
Chicken Cutlets (Fried -OR- Grilled) 12.50 • Sautéed String Beans 10.50 • Meatballs Tomato Sauce (4 per order) 12.50 • Sausage Tomato Sauce (3 per order) 12.50  
Side Pasta (With your choice of: Marinara, Tomato, Pink or Garlic & Oil) 12.50

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