

PIZZA

	Cash	Card
NEAPOLITAN ROUND <i>(8 slices)</i>	Slice 3.75	3.88
18” thin crust pizza with mozzarella & tomato sauce	Pie 22.50	23.29
SICILIAN SQUARE <i>(10 slices)</i>	Slice 3.75	3.88
Thick crust pan pizza with mozzarella & tomato sauce	Pie 23.50	24.32

SPECIALTY PIES

	Cash	Card
GRANDMA	Slice 3.75	3.88
Extra thin crust pan pizza layered with fresh mozzarella & spotted with a garlic & San Marzano crushed plum tomato sauce & finished with a whisper of E.V.O.O.	Pie 23.50	24.32
ALL’INSALATA <i>(Tossed Salad)</i>	Slice 5.00	5.18
Crispy round pie topped with chopped garden salad & drizzled with our traditional Italian style dressing	Pie 30.00	31.05
CHICKEN MARSALA	Slice 6.00	6.21
Fresh chicken sautéed in a mushroom & Marsala wine brown sauce, topped with mozzarella, served over a crispy round crust	Pie 36.00	37.26
BUFFALO CHICKEN <i>(Our Signature Pizza)</i>	Slice 6.00	6.21
Crispy round pie topped with Louisiana style spicy chicken pieces, blue cheese sauce & mozzarella	Pie 36.00	37.26
BAKED ZITI	Pie 30.00	31.05
Crispy round pie topped with traditional style baked ziti, mozzarella & tomato sauce		
SPINACH & BROCCOLI	Slice 5.00	5.18
Crispy round pie topped with spinach & broccoli, fresh garlic & mozzarella cheese	Pie 30.00	31.05
BAKER’S	Slice 3.75	3.88
Old World Sicilian style pan pizza with mozzarella topped with our traditional garlic & herb plum tomato sauce, Romano cheese, fresh basil & E.V.O.O.	Pie 23.50	24.32
MARGHERITA	Slice 5.00	5.18
Traditional Neapolitan style thin crust pizza topped with crushed San Marzano plum tomato sauce, fresh mozzarella, basil & a whisper of E.V.O.O.	Pie 30.00	31.05
CHICKEN BACON RANCH	Slice 6.00	6.21
Thin crust pan pizza topped with grilled chicken, bacon, & ranch dressing with a touch of mozzarella cheese	Pie 36.00	37.26
BIANCA <i>(White pie)</i>	Slice 5.00	5.18
Crispy round pie topped with fresh mozzarella, aged Romano cheese & seasoned ricotta drizzled with fresh garlic oil	Pie 30.00	31.05
EGGPLANT DELIGHT	Slice 5.00	5.18
Crispy round pie topped with fresh battered eggplant, sliced Roma tomatoes, mushrooms & mozzarella	Pie 30.00	31.05
DI CASA	Slice 6.00	6.21
Homemade mozzarella, roasted peppers, tomato & basil, virgin olive oil & balsamic glaze	Pie 36.00	37.26
DRUNKEN GRANDMA	Slice 5.00	5.18
Thin crust pan pizza layered with fresh mozzarella & pecorino cheese spotted with our creamy vodka pink sauce	Pie 30.00	31.05
HOT HONEY	Slice 5.50	5.69
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	Pie 33.00	34.16

CREATE YOUR OWN TOPPINGS

- 1/2 Pie Topping: Cash 3.75 • Card 3.88    Full Pie Topping: Cash 4.75 • Card 4.92
- Artichoke Hearts • Pepperoni • Onions • Mushrooms • Ham
- Crumbled Hot Sausage • Cherry Peppers • Anchovies • Black Olives
- Parma Prosciutto • Peppers • Flame Roasted Pepper • Meatballs
- Battered Eggplant • Fontina Cheese • Ricotta Cheese
- Grilled/Fried Chicken • Pizzetta Grilled Chicken *(Add 3.75 Cash • 3.88 Card)*

PIZZETTAS

Enjoy our 12” personal pizza, prepared with only the finest homemade & imported ingredients		
Whole Wheat or Cauliflower Crust <i>(Add 2.00 Cash • 2.07 Card)</i>		
1/2 Pie Topping: Cash 1.50 • Card 1.55    Full Pie Topping: Cash 2.50 • Card 2.59		
	Cash	Card
MARGHERITA	15.00	15.53
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.		
VEGETARIAN	17.00	17.60
Fresh sautéed spinach & broccoli & mozzarella cheese		
ALLA MELENZANA	17.00	17.60
Tomato basil sauce topped with fresh battered eggplant, spotted with seasoned ricotta cheese, Reggiano & fresh mozzarella		
FRA DIAVOLO	17.00	17.60
Tomato basil sauce topped with fresh mozzarella, crumbled Italian style sausage & a touch of cherry peppers		
HOT HONEY	17.50	18.11
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		
BUFFALO PIZZETTA	18.00	18.63
Our famous buffalo chicken with melted mozzarella & blue cheese		
ALL’INSALATA <i>(Tossed Salad)</i>	17.00	17.60
Chopped garden salad served over a crispy round pizza crust, drizzled with our traditional Italian style dressing		
PROSCIUTTO E ARUGULA	18.00	18.63
Fresh mozzarella, imported fontina cheese & Parma prosciutto, finished with arugula, white truffle oil & Reggiano cheese shavings		
	Cash	Card
CALZONE	8.25	8.54
Pizza dough pocket filled with seasoned ricotta, mozzarella & a side of tomato sauce upon request    Additional Fillings <i>Add 1.75 Cash • 1.88 Card</i>		
CHICKEN ROLL	8.50	8.80
Pizza dough rolled with tender strips of fresh chicken cutlets, mozzarella & a side of tomato sauce upon request		
BUFFALO CHICKEN ROLL	8.50	8.80
Pizza dough rolled with Louisiana style spicy chicken, mozzarella & a side of creamy blue cheese sauce upon request		
RICE BALL <i>(2 per order)</i>	6.00	6.21
Sicilian style arancini stuffed with a ground beef, green peas, mozzarella center& a side of tomato sauce upon request		
BOCCONCINI	5.00	5.18
Spinach, broccoli, Bruschetta tomato & mozzarella cheese -or- ham, pepperoni & mozzarella rolled in our delicious pizza dough		
SAUSAGE ROLL	8.50	8.80
Pizza dough rolled with fresh sautéed Italian style sausage, peppers & onions with mozzarella & a side of tomato sauce upon request		
GARLIC KNOTS <i>(6 per order)</i>	3.50	3.62
Golden baked dough knots marinated with fresh garlic, olive oil, Reggiano cheese & seasonings		
TRAMEZZINO	15.00	15.53
Fresh baked folded flatbread stuffed with grilled chicken, fresh mozzarella, fontina cheese, arugula, roasted peppers & drizzled with white truffle oil		
FRIED CAPELLINI CAKE	6.00	6.21
Deep fried capellini in an alfredo sauce with peas, ham, imported cheese & a side of tomato sauce upon request		

STUFFED PIZZA

	Cash	Card
VEGETARIAN STUFFED SLICED	9.25	9.57
Fresh sautéed spinach & broccoli, seasoned ricotta, mozzarella & imported provolone cheese		
MEAT STUFFED SLICE	9.25	9.57
Italian style sausage meatballs, ham, pepperoni and mozzarella		

PANINI

	Cash	Card
MELANZANE & ROASTED PEPPER PANINI	9.25	9.57
Fresh baked garlic & herb basted roll stuffed with grilled marinated eggplant, roasted peppers & fresh mozzarella, drizzled with a homemade pesto aioli		
BROCCOLI RABE PANINI	9.25	9.57
Fresh baked garlic & herb basted roll stuffed with sautéed broccoli rabe & fresh mozzarella, drizzled with a homemade roasted pepper aioli		
RUSTICO PANINI	9.25	9.57
Fresh baked garlic & herb basted roll stuffed with Parma prosciutto, sliced vine ripe tomatoes & fresh mozzarella, drizzled with a homemade pesto aioli		
AMERICANO PANINI	9.25	9.57
Fresh baked garlic & herb basted roll stuffed with baked chicken, fresh mozzarella, green leaf lettuce & sliced vine ripe tomatoes, drizzled with balsamic aioli		
BUFFALO CHICKEN PANINI	9.25	9.57
Fresh baked garlic & herb basted roll stuffed with Louisiana style buffalo chicken cutlets & fresh mozzarella, drizzled with a blue cheese sauce		
GRILLED CHICKEN PANINI	9.25	9.57
Fresh baked garlic & herb basted roll stuffed with grilled chicken, fresh mozzarella, lettuce & tomato		

PICK-A-PAIR  
16.50 CASH • 17.08 CARD

CHOOSE TWO & CREATE YOUR FAVORITE LUNCH

- Both choices cannot be made from the same section •
- Only Available Mon thru Fri, 11 am - 3 pm
- Sharing Charge *(Add 3.00 Cash • 3.11 Card)*

SOUP

CHEESE TORTELLINI EN BRODO	STRACCIATELLA SOUP
PASTA E FAGIOLI	LENTIL SOUP
VEGETABLE MINESTRONE	CHICKEN NOODLE

SALAD

- Lunch portion • Chopped salads available for an additional charge of 1.50 Cash • 1.55 Card

GARDEN	MEDITERRANEAN <i>(Add 2.00 Cash • 2.07 Card)</i>
CAESAR <i>(Add 1.00 Cash • 1.04 Card)</i>	PECAN <i>(Add 2.00 Cash • 2.07 Card)</i>

ADD ONS:

- Fried Chicken Cash 6.50 • Card 6.73
- Grilled Chicken Cash 6.50 • Card 6.73
- Buffalo Chicken Cash 6.25 • Card 6.47
- Marinated Skirt Steak Cash 10.00 • Card 10.35
- Homemade Tuna Cash 6.50 • Card 6.73
- Jumbo Grilled Shrimp (5) Cash 10.00 • Card 10.35
- Grilled Atlantic Salmon Cash 14.50 • Card 15.01
- Cheese of your choice:
- Shredded Mozzarella, Fresh Mozzarella, Feta, Goat, Gorgonzola Cash 2.50 • Card 2.59

PANINI

MELANZANE & ROASTED PEPPER	AMERICANO PANINI
BROCCOLI RABE PANINI	BUFFALO CHICKEN PANINI
RUSTICO PANINI	GRILLED CHICKEN PANINI

PASTA

- Lunch portion of Penne –OR– Spaghetti served with your choice of sauce: Tomato Sauce

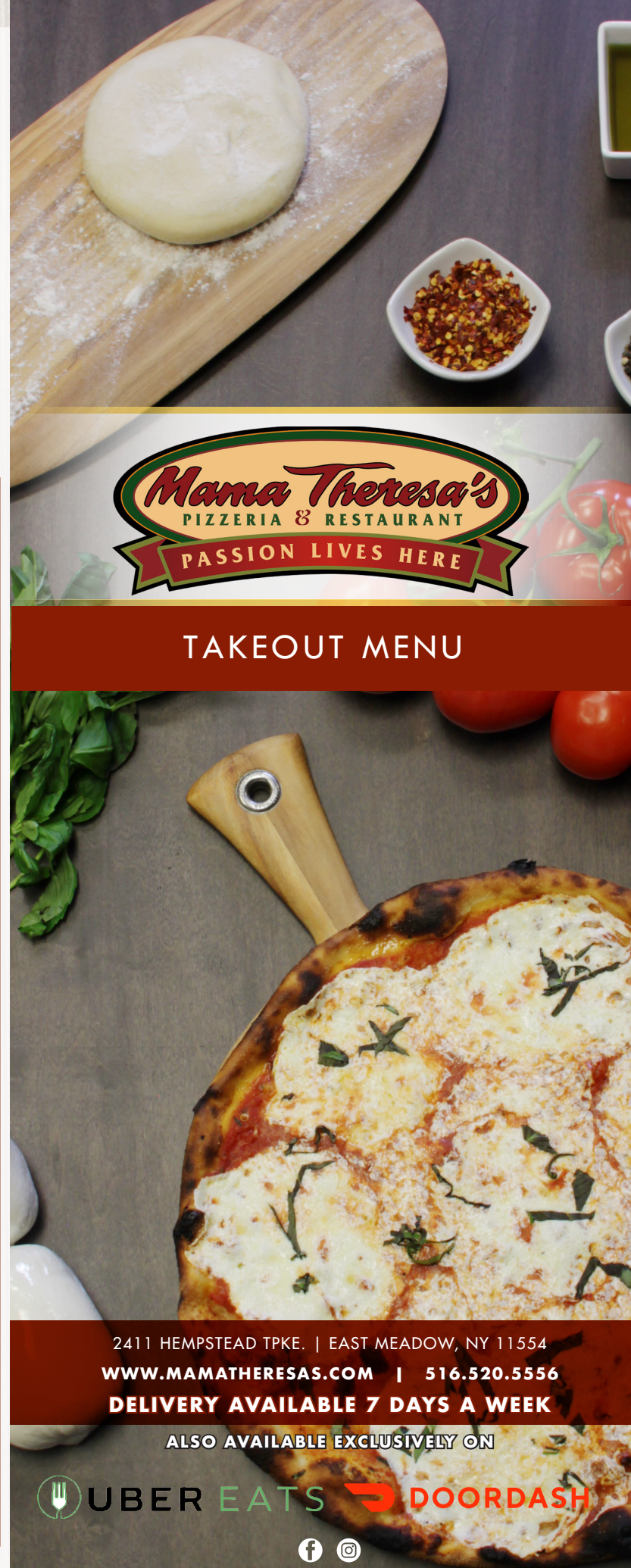
Marinara Sauce • Pink Sauce • Aglio & Olio • Alfredo Sauce <i>(Add 1.50 Cash • 1.55 Card)</i>
Bolognese Sauce <i>(Add 2.50 Cash • 2.59 Card)</i>
Whole Wheat –OR– Gluten Free Penne available <i>(Add 1.75 Cash • 1.81 Card)</i>

HALF-A-PIZZETTA

Whole wheat ultra thin 12” bar pizzetta topped with mozzarella & tomato sauce

CREATE YOUR OWN:

- Cash 1.50 • Card 1.55 each
- Artichoke Hearts • Pepperoni • Onions • Mushrooms • Ham • Sausage
- Fresh Garlic • Cherry Peppers • Anchovies • Black Olives • Parma Prosciutto • Flame Roasted Peppers • Meatballs • Battered Eggplant • Ricotta Cheese
- Grilled/Fried Chicken *(Add 2.00 Cash • 2.07 Card)*





## APPETIZERS

	Cash	Card
<b>BAKED CLAMS OREGANATE</b> (1/2 dozen)	15.50	16.04
Whole breaded & baked Littleneck clams		
<b>CALAMARI FRITTI</b> (Serves 2)	17.50	18.11
Golden fried calamari served with a side of marinara sauce		
<b>STUFFED ARTICHOKE</b>	12.00	12.42
With fresh garlic, lemon, white wine & Italian herbs, topped with bread crumbs (Seasonal)		
<b>GARLIC BREAD</b>	8.00	8.28
Freshly toasted Italian bread wedges basted with extra virgin garlic oil & seasonings		
<b>With melted mozzarella</b>	9.00	9.32
<b>MOZZARELLA DI CASA</b>	16.50	17.08
Homemade fresh mozzarella layered with sliced vine ripe tomatoes, flame roasted peppers & basil, drizzled with E.V.O.O & balsamic vinegar		
<b>PRIMI PASTA</b>	11.00	11.40
Appetizer portion of penne –or– spaghetti with your choice of: Marinara, Tomato, Bolognese, Pink, Alfredo or Garlic & Oil		
Whole Wheat –or– Gluten Free Pasta (Add 1.75 Cash • 1.81 Card)		
<b>MOZZARELLA STICKS</b> (6 per order)	12.00	12.42
Served with a side of Italian tomato sauce		
<b>GOLDEN FRIED CHICKEN FINGERS</b> (5 per order)	12.00	12.42
Served with a side of honey mustard –or– tomato sauce		
<b>CALAMARI ARRABBIATA</b> (Serves 2)	20.00	20.70
Golden fried calamari tossed with flame roasted peppers in a spicy Arrabbiata plum tomato sauce		
<b>ZUCCHINI CHIPS</b>	14.50	15.01
Homemade golden fried zucchini chips served with a side of marinara dipping sauce		
<b>ZUPPA DI COZZE</b> (Red -OR- White)	17.75	18.37
Fresh cultivated mussels, steamed & seasoned in your choice of a white wine garlic & herb sauce –or– in a fresh garlic & crushed plum tomato brodino		
<b>BAR PIZZETTA 12"</b> (Serves 2)	14.75	15.27
Whole Wheat ultra thin bar pizzetta topped with mozzarella & tomato sauce		
Cauliflower Crust (Add 2.00 Cash • 2.08 Card)		
<b>POTATO CROQUETTES</b>	3.50	3.63

## SALAD

	Cash	Card
<b>GARDEN SALAD</b>	Lunch 8.50	Card 8.80
Iceberg & romaine mix, cherry tomatoes, cucumbers, carrots, red peppers, green olives & black olives, drizzled with our house Italian style dressing	Dinner 12.25	12.68
<b>MEDITERRANEAN SALAD</b>	Lunch 10.50	10.87
Romaine hearts, cherry tomatoes, diced cucumbers, green bell peppers, kalamata olives, onions, crumbled feta cheese & red wine vinaigrette	Dinner 14.25	14.75
<b>PECAN SALAD</b>	Lunch 11.50	11.90
Mesclun greens tossed with fresh arugula, honey roasted pecans, dried cranberries & gorgonzola crumbles tossed with our homemade balsamic vinaigrette	Dinner 15.25	15.78
<b>CAESAR SALAD</b>	Lunch 9.50	9.83
Romaine hearts topped with homemade garlic croutons, Parmesan cheese shavings & Dijon Caesar dressing	Dinner 13.25	13.71
<b>BUFFALO CHICKEN SALAD</b>	Lunch N/A	
Romaine hearts & iceberg lettuce, diced plum tomatoes & red onions, tossed with our creamy blue cheese dressing, topped off with spicy warm buffalo chicken pieces	Dinner 19.00	19.67
<b>TUSCAN BISTRO SALAD</b>	Lunch N/A	
Fresh grilled skirt steak served over mesclun greens, topped with diced Roma tomatoes, red onions & gorgonzola crumbles, drizzled with our Tuscan style house dressing	Dinner 21.00	21.74
<b>CAPRINO SALAD</b>	Lunch N/A	
Fresh grilled jumbo shrimp, mesclun greens, flame roasted peppers grilled asparagus, crumbled goat cheese, cherry tomatoes, red onions & balsamic vinaigrette	Dinner 21.00	21.74
<b>TUNA SALAD PLATTER</b>	Lunch N/A	
Garden salad topped with our delicious homemade tuna	Dinner 17.75	18.37

### ADD ONS:

Chopped: Lunch Cash 1.50 • Card 1.55	Dinner Cash 2.00 • Card 2.07
Fried Chicken Cash 6.50 • Card 6.78	Grilled Chicken Cash 6.25 • Card 6.47
Buffalo Chicken Cash 6.25 • Card 6.47	Marinated Skirt Steak Cash 10.50 • Card 10.35
Homemade Tuna Cash 6.50 • Card 6.73	Jumbo Grilled Shrimp (5) Cash 10.00 • Card 10.35
Grilled Atlantic Salmon Cash 14.50 • Card 15.01	
Cheese of your choice:	
Shredded Mozzarella, Fresh Mozzarella, Feta, Goat, Gorgonzola	Cash 2.50 • Card 2.59
*Lunch portions are smaller than dinner portions and only available until 4pm	

## SOUP

	Pint	Cash	Card
<b>CHEESE TORTELLINI IN BRODO</b>		9.50	9.83
Cheese tortellini pasta served in a light chicken brodino			
<b>PASTA E FAGIOLI</b>		9.50	9.83
A classic Italian favorite with ditalini pasta, white cannellini beans, fresh plum tomato, garlic & E.V.O.O.			
<b>HOMEMADE VEGETABLE MINESTRONE</b>		9.50	9.83
A hearty combination of fresh vegetables & ditalini pasta, served in a tomato vegetable broth			
<b>STRACCIATELLA SOUP</b>		9.50	9.83
Traditional Italian egg drop soup with spinach			
<b>LENTIL SOUP</b>		9.50	9.83
Lentils in a hearty homemade vegetable broth			
<b>CHICKEN NOODLE</b>		9.50	9.83
Broken fettuccine pasta, shredded white meat chicken & fresh vegetables, served in a light chicken brodino			

## PASTA

Cheese Ravioli, Cheese Tortellini, Gluten Free Penne, Whole Wheat Penne and Linguine:	
Lunch Cash 1.50 • Card 1.55	Dinner Cash 2.25 • Card 2.33
Zucchini Linguine (Add 3.50 Cash • 3.62 Card)	
Pasta Choices: Penne, Rigatoni, Spaghetti, Linguine, Fusilli, Gnocchi, Fettuccine	
Add a side salad: Garden Cash 8.50 • Card 8.80 Caesar Cash 9.50 • Card 9.83	
Mediterranean Cash 10.50 • Card 10.87 Pecan Cash 11.50 • Card 11.90	

\*Lunch portions are available until 3pm

	Cash	Card
<b>PENNE OREGANATE</b>	Lunch 16.50	17.08
Fresh shrimp & asparagus sautéed in a classic garlic & white wine Scampi sauce finished with toasted bread crumbs	Dinner 24.75	25.62
<b>PENNE ALLA VODKA</b>	Lunch 14.50	15.01
Creamy vodka pink sauce with sautéed onions, scallions & diced imported prosciutto	Dinner 21.75	22.51
<b>SPAGHETTI &amp; MEATBALLS</b>	Lunch 14.00	14.49
Traditional Old World Italian tomato sauce topped with our homemade meatballs	Dinner 21.25	21.99
<b>RIGATONI FIORENTINA</b>	Lunch 16.25	16.82
Fresh battered chicken pieces, spinach & mozzarella tossed in a creamy pink sauce	Dinner 24.25	25.10
<b>LINGUINE SHRIMP MARINARA</b>	Lunch 17.00	17.60
Fresh shrimp sautéed in a traditional garlic & herb plum tomato sauce (Spicy Fra Diavolo also available)	Dinner 25.50	26.39
<b>FUSILLI CASALINGA</b>	Lunch 16.00	16.56
Fresh broccoli rabe & grilled chicken strips, sautéed in a light roasted garlic & E.V.O.O. sauce	Dinner 24.00	24.84
<b>FETTUCCHINE ALLA MAMA THERESA'S</b>	Lunch 14.00	14.49
Alfredo cream sauce sautéed with green peas, onions & ham	Dinner 21.25	21.99
<b>PENNE MELENZANE</b>	Lunch 15.00	15.53
Fresh oven roasted eggplant, sautéed in a unique Marsala infused plum tomato sauce, crowned with fresh ricotta cheese	Dinner 22.25	23.35
<b>SPAGHETTI CLAM SAUCE</b> (Red -OR- White)	Lunch 16.00	16.56
Our authentic clam sauce includes shelled Littleneck clams & chopped baby clams sautéed in your choice of: garlic & E.V.O.O. –OR– Marinara sauce	Dinner 23.75	24.58
<b>LINGUINE LA TOSCANA</b>	Lunch 17.00	17.60
Broccoli rabe, sautéed shrimp, white wine & pignoli nuts topped off with toasted bread crumbs	Dinner 25.50	26.39
<b>LINGUINE DiMARE</b> (Red -OR- White)	Lunch 17.00	17.60
Fresh shrimp, mussels & baby clams sautéed in your choice of: garlic & E.V.O.O. -OR- Marinara sauce	Dinner 25.50	26.39
<b>GNOCCHI PESTO</b>	Lunch 15.50	16.04
Fresh basil sauce, grated Parmesan cheese, pignoli nuts & Italian seasonings	Dinner 20.75	21.48
<b>PENNE &amp; BROCCOLI</b> (Red -OR- White)	Lunch 14.50	15.01
Fresh broccoli florets sautéed in a light tomato basil sauce -OR- garlic & E.V.O.O.	Dinner 21.75	22.51
<b>RIGATONI BOLOGNESE</b>	Lunch 16.00	16.56
Southern Italian style ground meat sauce	Dinner 24.00	24.84
Add a touch of fresh cream ricotta cheese (Add \$1.00)		
<b>CAPELLINI PRIMAVERA</b> (Red -OR- White)	Lunch 15.25	15.78
A colorful melange of assorted fresh garden vegetables sautéed in a light tomato basil sauce -OR- garlic & E.V.O.O.	Dinner 22.75	23.55
<b>FETTUCCHINE ALFREDO</b>	Lunch 14.00	14.49
Classic Parmesan creamy cheese sauce	Dinner 21.25	21.99
<b>PENNE GAMBERI</b>	Lunch 17.00	17.60
Fresh broccoli florets sautéed with shrimp & cubed tomatoes	Dinner 25.50	26.39
<b>FUSILLI CAMPAGNOLA</b>	Lunch 16.00	16.56
Corkscrew shaped pasta tossed with fresh broccoli rabe, crumbled sausage & cannellini beans, sautéed in a light roasted garlic & E.V.O.O.	Dinner 24.00	24.84

## ENTRÉES

Side pasta also available with Garlic & Oil, Marinara, Alfredo –OR– Pink Sauce (Add 1.50 Cash • 1.55 Card)	
–OR– Clam Sauce (Red -OR- White) –OR– Bolognese (Add 2.50 Cash • 2.59 Card)	
Side salad substitutions: Caesar, Mediterranean or Pecan (Add 1.50 • 1.55 Card)	
Entrées are served with one choice of Soup, Garden Salad, Penne or Spaghetti Tomato Sauce	

	Cash	Card
<b>CHICKEN PICCATA</b>	29.00	30.02
<b>VEAL PICCATA</b>	31.00	32.09
<b>SALMON PICCATA</b>	33.00	34.16
Tender pan seared breast of chicken, veal -OR- Atlantic salmon sautéed with capers & artichoke hearts in a white wine, lemon beurre blanc sauce		
<b>CHICKEN FRANCESE</b>	29.00	30.02
<b>VEAL FRANCESE</b>	31.00	32.09
<b>SHRIMP FRANCESE -OR- FILET OF SOLE FRANCESE</b>	31.50	32.60
Fresh egg battered breast of chicken, jumbo shrimp -OR- filet of sole sautéed in a classic white wine, lemon & butter sauce		
<b>CHICKEN ALLA MARCO</b>	29.00	30.02
<b>VEAL ALLA MARCO</b>	33.00	34.16
Golden fried or grilled chicken -OR- veal cutlets topped with a fresh diced plum tomato, red onion & basil Bruschetta Salad		
<b>CHICKEN MARSALA</b>	29.00	30.02
<b>VEAL MARSALA</b>	33.00	34.16
Fresh chicken -OR- veal scallopine simmered in a classic mushroom & Marsala wine brown sauce		
<b>CHICKEN PIZZAIOLA</b>	29.00	30.02
<b>VEAL PIZZAIOLA</b>	31.00	32.09
Tender pan seared chicken -OR- veal scallopine topped with julienne bell peppers & onions, sautéed in a white wine, garlic & crushed plum tomato sauce		
<b>CHICKEN MILANASE</b>	29.00	30.02
<b>VEAL MILANASE</b>	31.00	32.09
Breaded chicken cutlets -OR- grilled chicken topped off with aged Balsamic glaze, Baby Arugula, red onions, cherry tomatoes, shaved parmigiano and E.V.O.O.		
<b>GRILLED CHICKEN PRIMAVERA</b>	29.00	30.02
Fresh breast of grilled chicken marinated in balsamic vinegar & imported seasonings, topped with a medley of sautéed fresh garden vegetables		
<b>CHICKEN VALDOSTANA</b>	30.50	31.57
Fresh breast of chicken stuffed with sautéed spinach & mozzarella, breaded, baked & served in a mushroom & Marsala wine brown sauce		
<b>CHICKEN CARDINALI</b>	30.50	31.57
Egg battered breast of chicken sautéed in butter & white wine with prosciutto, eggplant & sliced tomato with mozzarella cheese & a touch of marinara sauce		
<b>GRILLED BALSAMIC CHICKEN</b>	23.50	24.32
Fresh breast of chicken marinated in balsamic vinegar, olive oil & spices		
<b>CHICKEN VERDI</b>	30.75	31.83
Egg battered breast of chicken sautéed in a white wine, lemon & butter sauce with fresh broccoli -OR- spinach & melted mozzarella		
<b>FILET OF SOLE OREGANATE</b>	31.50	32.60
<b>BAKED SHRIMP OREGANATE</b> (6 per order)	31.50	32.60
Fresh filet of lemon sole -OR- shrimp topped with seasoned Oreganata style bread crumbs, broiled & served in a classic garlic & white wine Scampi sauce		
<b>SHRIMP MONACHINA</b>	33.00	34.16
Fresh pan fried jumbo shrimp simmered in a mushroom & Marsala wine brown sauce, layered with melted mozzarella		
<b>GRILLED SALMON</b>	33.00	34.16
Fresh grilled Atlantic salmon filet served over sautéed spinach & Tuscan white beans drizzled with a balsamic vinaigrette glaze		
<b>BRANZINO MEDITERRANEO</b>	33.00	34.16
Oven roasted Mediterranean sea bass filet, drizzled with E.V.O.O., lemon & fresh herbs, served over sautéed spinach		
<b>EGGPLANT ROLLATINE</b>	26.00	26.91
Fresh battered eggplant rolled with seasoned ricotta, baked Parmigiana style with tomato sauce & mozzarella		

## BAKED PASTA

<b>HOMEMADE MEAT LASAGNA</b>	Cash 18.00 • Card 18.63
<b>BAKED ZITI</b>	Cash 16.75 • Card 17.34
<b>BAKED CHEESE RAVIOLI</b>	Cash 17.50 • Card 18.11
<b>BAKED MANICOTTI</b>	Cash 18.00 • Card 18.63

## HEROS & PLATTERS

Platters 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 1.50 Cash • 1.55 Card)  
–OR– Clam Sauce (Red -OR- White) –OR– Bolognese (Add 2.50 Cash • 2.59 Card)  
Side salad substitutions: Caesar, Mediterranean or Pecan (Add 1.50 Cash • 1.55 Card)

	Cash	Card	Cash	Card
EGGPLANT PARM	Hero 13.50	13.97	Platter 24.00	24.89
CHICKEN PARM	Hero 14.50	15.01	Platter 25.00	25.88
MEATBALL PARM	Hero 13.50	13.97	Platter 24.00	24.89
SAUSAGE, PEPPERS, ONIONS (Red -OR- White)	Hero 13.50	13.97	Platter 24.00	24.89
GRILLED –OR– FRIED CHICKEN				
CUTLET CLUB	Hero 13.50	13.97	Platter N/A	
Served with lettuce, tomato, & Italian dressing				
Melted mozzarella (Add 1.00 Cash • 1.04 Card)				
VEAL PARM	Hero 15.50	16.04	Platter 26.00	26.91
JUMBO SHRIMP PARM	Hero 16.50	17.08	Platter 27.00	27.95
SAUSAGE PARM	Hero 13.50	13.97	Platter 24.00	24.89
GRILLED CHICKEN & BROCCOLI RABE	Hero 15.50	16.04	Platter 26.00	26.91
Grilled chicken, broccoli rabe, roasted peppers & fresh mozzarella				
CHICKEN ALLA VODKA	Hero 15.50	16.04	Platter 26.00	26.91
Sautéed or fried chicken cutlets topped with a creamy				
Alla Vodka pink sauce and homemade fresh mozzarella				

Heros served on Garlic Bread (Add 1.75 Cash • 1.81 Card)

## SIDE ORDERS

<b>SPINACH</b>	Cash 9.50 • Card 9.83
<b>BROCCOLI SPEARS</b>	Cash 9.50 • Card 9.83
<b>ESCAROLE &amp; BEANS</b>	Cash 10.00 • Card 10.35
<b>BROCCOLI RABE</b>	Cash 10.50 • Card 10.87
<b>PRIMAVERA VEGETABLES</b>	Cash 9.50 • Card 9.83
<b>FRENCH FRIES</b>	Cash 6.00 • Card 6.21
<b>SAUTÉED STRING BEANS</b> (Red -OR- White)	Cash 9.50 • Card 9.83
<b>FRIED -OR- GRILLED CHICKEN CUTLETS</b> (2 per order)	Cash 11.50 • Card 11.90
<b>HOMEMADE “ITALIAN STYLE”</b>	
<b>MEATBALLS TOMATO SAUCE</b> (4 per order)	Cash 11.50 • Card 11.90
<b>HOMEMADE “ITALIAN STYLE”</b>	
<b>SAUSAGE TOMATO SAUCE</b> (3 per order)	Cash 11.50 • Card 11.90
<b>PASTA</b>	Cash 11.50 • Card 11.90
(With your choice of: Marinara, Tomato, Pink or Garlic & Oil)	

## BOTTLED BEVERAGES

	Cash	Card
 <b>ASSORTED PRODUCTS</b> (12 oz)	3.00	3.11
 <b>COCA-COLA, DIET COKE, SPRITE</b> (2L)	7.00	7.25
 <b>ASSORTED FLAVORS</b>	3.95	4.09
 <b>FRUIT JUICES</b>	3.95	4.09
 <b>S.PELLEGRINO</b> (Imported Sparkling 500ml)	3.95	4.09
 <b>S.PELLEGRINO</b> (Imported Sparkling 1L)	6.50	6.73
 <b>ACQUA PANNA</b> (Imported Still) (1L)	6.50	6.73
 <b>DASANI</b> (Purified Water 500ml)	3.25	3.63

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