

Zuppe (Soups)

<i>MINESTRONE</i>	\$6.95
<i>PASTA E FAGIOLI</i>	\$6.95
<i>LENTIL</i>	\$6.95

Insalate (Salads)

<i>HOUSE SALAD</i>	\$6.95
Add grilled chicken \$4.95 or shrimp \$6.95.	
<i>CAESARS SALAD</i> (traditional).....	\$9.95
Add grilled chicken \$4.95 or shrimp \$6.95	
<i>SICILIAN SALAD</i>	\$8.95
Tomatoes, red onions, kalamata olives, oregano and extra virgin olive oil and anchovies	

Antipasti (Appetizers)

<i>GARLIC BREAD</i> real garlic.....	\$5.95	<i>CAPONATA SICILIANA</i>	\$10.95
		Sicilian delicacy of vegetables, try it you'll love it!	
<i>BRUSCHETTA SICILIANA</i>	\$7.95	<i>FRIED CALAMARI</i>	\$10.95
Grilled Italian bread, topped with tomatoes, garlic, Romano cheese and basil		Served with marinara sauce and lemon wedges	
<i>FRIED MOZZARELLA</i>	\$7.95	<i>SHRIMP COCKTAIL</i>	\$9.95
Dipped in egg and bread crumbs, fried and served with marinara sauce		<i>SHRIMP SCAMPI</i>	\$12.95
<i>STUFFED MUSHROOMS</i>	\$8.95	Sauteed in a white wine butter garlic sauce	
Stuffed with bread crumbs, raisins and pine nuts, baked and served with marinara sauce		<i>FRESH BLACK MUSSELS</i>	\$11.95
<i>MOZZARELLA CAPRESE</i>	\$8.95	Fresh mussels served in red or white sauce	
Fresh mozzarella, sliced fresh tomatoes, fresh basil and extra virgin olive oil. Add grilled shrimp for \$6.95.		<i>FRESH CLAMS ON ICE OR OREGANATE</i>	\$12.95
<i>ANTIPASTO MISTO</i>	\$12.95	<i>FRESH BLACK MUSSELS & CLAMS</i>	\$12.95
A variety of Italian cold cuts, cheeses, roasted peppers, eggplant and much more		In a white or red sauce	
<i>ESCARGOT</i>	\$12.95	<i>FRITTO MISTO FOR TWO</i> (or more).....	\$21.95
In a white wine butter garlic sauce and served with garlic bread		Fried shrimp, calamari, zucchini and onions served with marinara sauce, lemon wedges and 2 pieces of garlic bread	

Personal Pizza e Calzone

<i>CHEESE ONLY</i>	\$10.95	<i>PEPPERONI & MUSHROOMS</i>	\$11.95
<i>MARGHERITA</i>	\$11.95	<i>SICILIANA</i>	\$11.95
Fresh sliced tomato, mozzarella and basil		Fried eggplant, provolone cheese, fresh basil	
<i>QUATTRO STAGIONI</i>	\$11.95	<i>CALZONE ALLA SICILIANA</i>	\$11.95
Ham, artichoke hearts, olives, mushrooms and mozzarella cheese		Folded pizza dough stuffed with ricotta cheese and ham served with a side of marinara sauce	

Please ask your server for additional toppings and prices

Pasta

<i>PASTA WITH MEATBALLS</i>\$14.95 Spaghetti, penne or rigatoni, served with house sauce and 2 meatballs	<i>BAKED ZITI</i>\$14.95 Baked with house sauce, parmigiano and mozzarella
<i>PASTA WITH ITALIAN SAUSAGE</i>\$14.95 Spaghetti, penne or rigatoni, served with house sauce and one Italian sausage	<i>ANGEL HAIR POMODORO</i>\$14.95 Angel hair pasta in a garlic, basil and tomato sauce
<i>PASTA MARINARA or MEAT SAUCE</i>\$14.95 Spaghetti, penne or rigatoni served in a marinara or meat sauce	<i>MANICOTTI RIPIENI</i>\$14.95 Ricotta, parmigiano and mozzarella cheeses, baked in pasta rolls and topped with house sauce
<i>PASTA & BROCCOLI</i>\$15.95 Fresh broccoli sautéed with garlic and olive oil, tossed with penne pasta and parmigiano cheese	<i>CANNELONI RIPIENE</i>\$14.95 Stuffed with meat, baked and topped with mozzarella cheese and house sauce
<i>PENNE SICILIANA</i>\$16.95 Sliced Italian sausage, roasted garlic & peppers, eggplant and oregano in our house sauce	<i>LASAGNA</i>\$14.95 Layers of pasta, meat, ricotta and bascamella sauce, topped with mozzarella cheese
<i>FETTUCINE PRIMAVERA</i>\$15.95 Sautéed vegetables with your choice of creamy alfredo or olive oil & garlic sauce	<i>RIGATONI CALABRESE</i>\$15.95 Baked with ricotta cheese, eggplant and house sauce
<i>FETTUCINE ALFREDO</i>\$14.95 Classic alfredo sauce tossed with fettuccine; add grilled chicken breast for \$4.95 or shrimp for \$6.95	<i>RIGATONI AMATRICIANA</i>\$15.95 Pancetta, onions, garlic and crushed red pepper, tossed with a touch of red wine vinegar and tomato sauce
<i>SPAGHETTI AGLIO E OLIO</i>\$14.95 Spaghetti with garlic and olive oil	<i>PENNE PUTTANESCA</i>\$15.95 Sautéed with onions, olives, capers and anchovies in a tomato sauce
<i>GNOCCHI</i>\$14.95 Your choice of meat, alfredo or tomato cream sauce	<i>SPAGHETTI CARBONARA</i>\$15.95 Sautéed pancetta, onions, egg and parmigiano cheese
<i>CHEESE TORTELLINI</i>\$14.95 Your choice of meat, alfredo or tomato cream sauce	<i>FETTUCINE SICILIANA</i>\$16.95 Sautéed with prosciutto, peas and mushrooms in a tomato cream sauce
<i>STUFFED SHELLS</i>\$14.95 Filled with ricotta cheese, served with house sauce	<i>PENNE ALLA CHECCA</i>\$15.95 Raw tomatoes blended with garlic, basil, fresh mozzarella and extra virgin olive oil
<i>CHEESE RAVIOLI</i>\$14.95 Cheesefilled ravioli with your choice of meat, alfredo or tomato cream sauce	<i>SHELL PASTA SICILIANA</i>\$14.95 Served with meat sauce and peas

EGGPLANT PARMIGIANA

Eggplant layered with mozzarella and parmigiano cheeses topped with house sauce and a side of pasta

\$15.95

**All dinners are served with your choice of soup or house salad and fresh bread & butter
Split plate charge \$6.95**

Pollo (Chicken)

<i>CHICKEN PARMIGIANA</i>\$16.95 Lightly breaded chicken breast baked and topped with marinara sauce and mozzarella cheese	<i>CHICKEN ANGELO</i>\$17.95 Chicken breast sautéed with garlic, artichoke hearts, mushrooms, black olives and white wine
<i>CHICKEN FRANCESE</i>\$16.95 Chicken breast dipped in egg and sautéed in a garlic, lemon and a white wine butter sauce	<i>CHICKEN CALABRESE</i>\$17.95 Chicken breast sautéed in a sauce of garlic, capers, mushrooms and fresh tomato
<i>CHICKEN MILANESE</i>\$15.95 Breaded and served with lemon wedges	<i>CHICKEN SICILIANA</i>\$17.95 Sautéed with garlic, eggplant, mushrooms, onions and marinara sauce
<i>CHICKEN PORTOBELLO</i>\$18.95 Pan seared chicken layered with Portobello mushrooms and mozzarella cheese	<i>CHICKEN TAORMINA</i>\$17.95 Sautéed with roasted peppers, peas and mushrooms in a tomato brandy cream sauce
<i>CHICKEN PICCATA</i>\$16.95 Pan seared chicken breast sautéed with garlic, shallots and capers in a lemon, white wine butter sauce	<i>CHICKEN CARCIOFI</i>\$17.95 Artichoke hearts sautéed with garlic, shallots, lemon and white wine butter sauce
<i>GRILLED CHICKEN</i>\$15.95 Served with lemon wedges	<i>CHICKEN SALTIMBOCCA</i>\$20.95 Sage-seasoned chicken, topped with prosciutto and mozzarella cheese and served over spinach
<i>CHICKEN MARSALA or AMARETTO</i>\$17.95 Pan seared chicken sauteed with mushrooms garlic and marsala wine or Amaretto liquor	

Vitello (Veal)

<i>VEAL PARMIGIANA</i>\$21.95 Lightly breaded veal baked with marinara and topped with mozzarella cheese	<i>VEAL PICCATA</i>\$21.95 Pan seared veal sautéed with garlic, shallots and capers in a lemon, white wine butter sauce
<i>VEAL MARSALA</i>\$21.95 Pan seared veal sauteed with mushrooms garlic and marsala wine	<i>GRILLED VEAL</i>\$21.95 Served with lemon wedges
<i>VEAL FRANCESE</i>\$21.95 Veal dipped in egg and sautéed in a garlic, lemon and white wine butter sauce	<i>VEAL CARCIOFI</i>\$21.95 Artichoke hearts sautéed with garlic, shallots, lemon and white wine butter sauce
<i>VEAL MILANESE</i>\$21.95 Breaded and served with lemon wedges	<i>VEAL SALTIMBOCCA</i>\$24.95 Sage-seasoned veal, topped with prosciutto and mozzarella cheese and served over spinach

Above dinners served with your choice of soup or house salad, fresh bread & butter, side of vegetable or pasta.
Split plate charge \$6.95

Pasta con Pesce e' Altre Specialita' Della Casa

<i>LINGUINI WITH CALAMARI</i>	\$16.95
Sautéed in a white or red sauce	
<i>LINGUINI WITH BLACK MUSSELS</i>	\$16.95
Sautéed in a white or red sauce	
<i>LINGUINI WITH CLAMS</i>	\$17.95
Sautéed in a white or red sauce	
<i>ANGEL HAIR CON CALAMARETTI</i>	\$18.95
Calamari sautéed in a tomato sauce with capers, olives and red wine and served with angel hair pasta	
<i>ANGEL HAIR LEMON PEPPER</i>	\$19.95
Sautéed shrimp and sun dried tomatoes in a cream sauce over angel hair pasta	
<i>FETTUCCHINE ALLA ROMANA</i>	\$19.95
Shrimp and scallops in a pink cream sauce sautéed with fettuccine pasta	
<i>SHRIMP FRA DIABOLO</i>	\$18.95
Sautéed shrimp in a spicy tomato sauce over linguini pasta	
<i>LINGUINI PESCATORE</i>	\$24.95
Shrimp, scallops, calamari, clams and mussels in a white or red sauce over linguini	
<i>SALMON CON FARFALLE PASTA</i>	\$19.95
Salmon in a vodka cream sauce served over farfalle pasta	
<i>SALMON ALLA GRIGLIA</i>	\$18.95
Grilled salmon served with lemon wedges and vegetables	
<i>SHRIMP FRANCESE</i>	\$18.95
Dipped in egg and sautéed in a garlic, lemon and white wine butter sauce served with vegetables	
<i>SHRIMP SCAMPI</i>	\$18.95
Sautéed in a white wine garlic butter sauce	
<i>SHRIMP PORTOFINO</i>	\$21.95
Wrapped in prosciutto and sautéed with mushrooms in a brandy cream sauce served with vegetables	
<i>ORANGE ROUGHY FRANCESE</i>	\$18.95
Dipped in egg and sautéed in a garlic, lemon and white wine butter sauce served with vegetables	

**All dinners are served with your choice of soup or house salad and fresh bread & butter
Split plate charge \$6.95**