

Appetizers

Eggplant Rollatino

Eggplant slices rolled & filled with Ricotta cheese, spinach, & laced with tomato Sauce.....6.95

Mozzarella Caprese

Fresh tomato and Mozzarella cheese, With olive oil and fresh basil.....6.95

Antipasto della Casa

Salami, Prosciutto, Fresh tomato and mozzarella, roasted peppers, artichokes, and olives.....7.99

Fried Calamari

Fresh calamari, fried & served with your choice of mild or spicy sauce.....7.99

Mussels al Salto

Prince Edward Island mussels with garlic, oregano, olive oil, in your choice of red or white sauce.....7.55

Calamari Balsamico

Fried Calamari tossed with a special sauce of: garlic pine nuts, oregano white wine Balsamic vinegar.....8.50

Salads & Soup

Caesar

Romaine parmesan cheese, flavored croutons & our own Caesar dressing.....3.95

Mesclum

Field greens, Olives, artichokes, sun dried tomatoes, mushrooms, Carrots, cucumbers and tomato with house dressing.....5.95

Pasta e Fagioli

Traditional white & red bean soup with pastaCup 3.95 Bowl 4.50

Chicken or Shrimp Caesar

Romaine lettuce, parmesan cheese, flavored croutons & our own Caesar dressing
WITH CHICKEN.....13.99 WITH SHRIMP.....15.99

Chicken Milanese

Chicken breaded or grilled topped with baby greens, tomatoes
Balsamic vinaigrette dressing.....15.00

Ventimiglia

White beans, green beans, tomato, onions, olives, artichokes, over Greens, Balsamic vinaigrette dressing
GRILLED CHICKEN.....13.99 MAHI-MAHI.....15.99

Pastas

All Pasta are served with House Salad or Soup

Caesar salad add \$.99

	(Small) Piccolo	(Regular) Grande
Capellini Napoletani		
Angel hair pasta, served with marina sauce With Meatballs or Sausage.....	13.55.....	14.99
Penne Arrabbiata		
Penne pasta in a spicy Marinara sauce.....	12.50	14.00
Rollata		
Homemade pasta rolled in a filling of sausage and veal, baked served in a creamy mushrooms, tomato cream sauce	13.99.....	15.95
Penne Broccolini		
Penne with, Broccoli, Prosciutto and chicken pieces in a light pink pesto sauce.....	13.75.....	15.50
Penne Bolognese		
Penne with our homemade meat sauce (ground beef fresh vegetables, tomato and red wine sauce) with a hint of cream.....	13.50.....	14.99
Linguine Frutti di Mare		
Linguine with Garlic, olive oil, White wine, shrimp, calamari, clams, Mussels in a red or white sauce.....	15.99.....	17.50
Linguine alla Vongole		
Linguine pasta with fresh clams & baby clams in your choice of red or white sauce.....	14.50.....	15.99
Lobster Ravioli		
Lobster meat ravioli served with Jumbo shrimp in a light a plum tomatoes cream Lobster Bisque sauce.....	15.99	17.50
Manicotti Giardino		
Pasta filled with Ricotta, spinach and parmesan cheese baked with Broccoli, mushrooms creamy pink sauce.....	13.75	15.50
Shrimp Fra Diavolo		
Jumbo shrimp, sautéed with garlic, spices in a spicy white wine tomato sauce served over linguine.....	15.55	18.00
Shrimp Savoiarda		
Jumbo shrimp sautéed with garlic, mushrooms, onions, white wine lemon butter sauce served over linguine.....	15.55	18.00

Consuming raw or undercooked foods increases health risks

Parties of 6 or larger, and discounted checks, will automatically be billed 18% gratuity on the original total.

There will be a \$3 charge for adults splitting/sharing an entrée

Entrées

All entrees are served with House Salad or Soup Caesar Salad add \$.99

ENTRÉE SERVED WITH PASTA VEGETABLES MAY BE SUBSTITUTED IF YOU PREFER

	(Small) Piccolo	(Regular) Grande
Marsala		
Sautéed with mushrooms, shallots, light Marsala wine sauce	Chicken14.99.....16.50
	Veal15.75.....18.50
Parmiggiana		
Breaded topped with marinara sauce and mozzarella cheese served with linguine	Chicken14.99.....16.50
	Veal15.50.....17.99
	Eggplant14.50.....15.50
	Shrimp15.50.....18.00
Francese		
Sautéed chicken breast, coated with egg batter until golden, light white wine lemon butter sauce	Chicken14.99.....16.50
	Veal15.75.....18.50
Chicken Veneziano		
Chicken sautéed with mushrooms, onions, roasted peppers, creamy Marsala wine sauce15.50.....17.50
Veal Romano		
Veal scallopine sautéed, & topped with spinach sun-dried tomatoes mozzarella, in a lite white wine sauce.....16.50.....18.99
Veal Sorrento		
Veal scallopine topped with prosciutto, eggplant, fresh tomato, & mozzarella cheese In a light white wine tomato sauce16.50.....18.99
Mahi Mahi Siciliano		
Mahi-Mahi sautéed with garlic, capers, roasted peppers, oregano, white wine lemon butter sauce.....15.50.....17.50
Zuppa di Pesce		
A seafood combination of: Clams, Mussels, Calamari, Shrimp, Tilapia Garlic, White wine tomato sauce.....16.00.....18.99
Salmon Livornese		
Salmon sautéed with onions, olives, capers, garlic white wine, oregano, Tomato sauce15.50.....17.99
Tilapia & Gamberi Piccata		
Tilapia sautéed with jumbo shrimp, light egg batter, capers, white wine, lemon, butter sauce.....15.5017.50