

APPETIZERS HOT

Zuppa de Clams 6.25

Baked Clams Casino 6.25

Steamed Clams 5.99

with chopped Tomatoes and Onions

Crab Stuffed Shrimp 5.50

Deep Fried Shrimp 5.50

Shrimp Fradiavolo 5.50

(Hot or Mild)

Shrimp Scampi 5.50

Fresh Mussels Red or White Sauce 4.99

Fresh Baked Mushrooms 3.99

in White Sauce with Melted Cheese

Deep Fried Calamari 4.99

(Squid) with side of Marinara Sauce

Fried Mozzarella 3.99

topped with Marinara Sauce

Deep Fried Zucchini 3.99

with Marinara Sauce and Ranch Dressing

Chicken Fingers 4.75

(Hot or Mild)

APPETIZERS COLD

Shrimp Cocktail 5.99

Clams on the Half Shell 5.99

Tomatoes, Fresh Mozzarella Cheese and Basil 4.75

SALADS

Caesar Salad 3.50

Mixed Green Salad 2.50

Pimento and Anchovies Salad 3.99

Tomato, Onion Salad 3.50

Calamari Salad (Squid) 5.99

Single Antipasto Salad 5.99

Double Antipasto Salad 7.99

Chicken Caesar Salad 7.99

SOUPS (Cup 2.25 Bowl 2.99)

Homemade Minestrone Soup
(Italian Vegetable)

Homemade Chicken Soup

SIDE ORDERS

Meat Balls (2) 2.25

Sausage Link (1) 1.99

Meat or Marinara Sauce (cup) 75¢

Pimentos 1.25

Anchovies 1.50

Garlic Bread 1.50

Steamed Broccoli 1.99

Garlic Cheese Bread 1.99

CHICKEN SPECIALTIES

All Entrees Below Served with Hot Homemade Italian Bread, Soup or Salad and Pasta - Caesar Salad may be Substituted for an Additional 1.00

Chicken Cacciatore 11.99

Chicken simmered in Chicken Stock and Meat Sauce with sliced Mushrooms, Peppers, Onions, and just a touch of Garlic and Pepper (Half Chicken or Boneless Breast Filets)

Baked Half Chicken 9.99

Half Chicken baked to perfection served with Lemon wedges (Garlic, Lemon, Basil, Oregano or Pepper upon request)

Chicken Sicilian 11.99

Thin sliced Chicken lightly floured and sautéed in Garlic, Butter, White Wine, Chicken Stock and sliced Mushrooms with just a touch of Pepper

Chicken Florentine 11.99

Sliced breaded Chicken Breast lightly fried and placed on a bed of Spinach and Creamy Alfredo Sauce topped with Meat Sauce and baked with Mozzarella Cheese

Chicken Marsala 11.99

Thin sliced Chicken, lightly floured and sautéed in Butter and sweet Marsala Wine with sliced Mushrooms and a touch of Pepper

Chicken and Broccoli Alfredo 11.99

Thin sliced Chicken cut up and sautéed with Broccoli, Butter, Half and Half and Imported Romano Cheese for a Rich Creamy Alfredo Sauce, then tossed with Fettuccini noodles

Chicken Angelo 11.99

Skinless Breast Filets sautéed in Butter, fresh Mushrooms, Artichoke Hearts, Pimentos and Ripe Olives, with a touch of White Wine and Pepper

Chicken Breast Parmigiana 11.99

Sliced breaded Chicken Breast, lightly fried, then smothered with our tasty Meat Sauce and melted Mozzarella Cheese

Chicken Livers Tarragon 11.99

Chicken Livers sautéed in Butter, Chicken Stock and seasoned with Tarragon, Garlic, Black Pepper and sliced

Mushrooms served over linguini

Chicken Francese 11.99

Thin sliced Chicken dipped in beaten Egg, lightly fried, then topped with sliced Mushrooms sautéed in Wine, Butter and a touch of Pepper

Chicken Picatte 11.99

Thin sliced Chicken lightly floured and sautéed in Butter, Wine, Lemon and Mushrooms.

Chicken Milanese 11.99

Thin sliced breaded Chicken, sautéed in Butter and Olive Oil to a golden brown, served dry with a Lemon Garnish

VEAL DISHES

We Use Only the Finest Quality Milk Fed Veal Available

Veal Milanese 13.99

Thin sliced breaded Veal, sautéed in Butter and Olive Oil to a golden brown, served dry with a Lemon garnish

Veal Francese 13.99

Thin sliced Veal dipped in beaten Egg, lightly fried. Then topped with sliced Mushrooms sautéed in Wine, Butter and a touch of Pepper

Veal Parmigiana 13.99

Thin sliced breaded Veal lightly fried in Olive Oil. Then baked in a bed of tasty Meat Sauce and covered with Mozzarella Cheese

Veal Picatte 13.99

Thin sliced Veal, lightly floured, sautéed in Butter, Wine, Lemon and Mushrooms

Veal Scallopini 13.99

Thin sliced Veal lightly floured, then sautéed in Butter, Wine, Veal stock, and Mushrooms with Lemon garnish.

Veal Marsala 13.99

Thin sliced Veal, lightly floured and sautéed in Butter and sweet Marsala Wine with sliced Mushrooms with a touch of Pepper

Veal Florentine 13.99

Thin sliced breaded Veal, lightly fried and placed on a bed of fresh Spinach and Alfredo Sauce, topped with Meat Sauce and Mozzarella Cheese and baked

SEAFOODS

All Entrees Below Served with Hot Homemade Italian Bread, Soup or Salad and Pasta - Caesar Salad may be substituted for an additional 1.00

Shrimp Scampi 13.99

Butterfly Shrimp sautéed in Butter, Garlic, White Wine and a touch of Lemon

Shrimp Fradiavolo 13.99

Butterfly Shrimp simmered in Garlic, Pepper and Marinara Sauce, served over Linguini (Hot or Mild)

Shrimp Oreganado 13.99

Butterfly Shrimp sautéed in Butter, Wine and Garlic, then breaded in seasoned Bread Crumbs and baked till golden brown. Served over a bed of sautéed sliced Mushrooms and Pimentos with Garlic, Oregano and Pepper

Shrimp Parmigiana 13.99

Butterfly Shrimp sautéed in Butter, Garlic, Wine, Romano Cheese and Marinara, then baked with Mozzarella Cheese

Crab Stuffed Shrimp 13.99

Baked Shrimp stuffed with our specially seasoned Bread Crumbs and Crab Meat then topped with Wine, Butter and Garlic Sauce, Lemon garnish

Shrimp Alfredo 13.99

Shrimp sautéed in Butter, Half & Half and Imported Romano Cheese for a very rich Alfredo Sauce, then tossed with Fettuccini noodles

Deep Fried Shrimp 13.99

Butterfly Shrimp battered then deep fried till golden brown and served with Cocktail Sauce

Zuppa De Clams 13.99

Fresh Clams cooked in Marinara Sauce with just a touch of Pepper, White Wine and Fresh Garlic served over Linguini

Linguini with Clam Sauce 10.99

Whole baby and chopped Clams sautéed with Garlic, White Wine and Pepper, Served over Linguini (Red or White)

Seafood Diablo 13.99

Shrimp, Clams, Mussels, Scallops and Calamari cooked in Marinara Sauce, Garlic, Pepper and Wine (Hot or Mild) (Red or White)

Linguini with Calamari (Squid) 12.99

Cooked in Marinara Sauce with Garlic, Pepper and Wine or White Sauce sautéed in Olive Oil, Wine, Garlic, Pepper and Oregano served over Linguini

Baked Orange Roughy 12.99

Prepared in either White Sauce (Butter, Wine, Garlic) or Francese style (Dipped in egg, lightly fried and topped with sliced Mushrooms sautéed in Wine, Butter and a touch of Pepper)

Linguini with Mussels 13.99

Cooked in Marinara Sauce with Garlic, Pepper and Wine or White Sauce sautéed in Olive Oil, Wine, Garlic, Pepper and Oregano served over Linguini

ADDITIONAL ENTREES**Steak Pizzaiola (Filet Mignon) 16.99**

Seared rare, Then cooked to your preference with fresh Mushrooms, Green Peppers, Garlic, Onions and Meat Sauce with a touch of Romano Cheese

Eggplant Parmigiana 10.99

Breaded Eggplant fried to a golden brown then smothered with Marinara Sauce and baked with Mozzarella Cheese

Pasta Primavera 10.99

Fresh Broccoli, Zucchini, Tomatoes and Carrots sautéed with fresh Garlic, Olive Oil, Basil and just a touch of Pepper and Oregano, then tossed with Angel Hair Pasta (Red or White)

Sausage and Peppers 10.99

Served Dry

Sausage, Meat Ball Plate 10.99

Cooked in Meat Sauce, Green Peppers, Onion, sliced Mushrooms and a touch of Garlic and Pepper

Linguini Carbonara 10.99

A rich creamy sauce made of Olive Oil, Butter, diced Prosciutto Ham, Sweet Sausage, Garlic, Pepper and a touch of Wine. Then tossed with Linguini, Romano Cheese and Egg

Mostaccioli with Broccoli 10.99

Mostaccioli and Broccoli sautéed with fresh Garlic, Olive Oil, Basil and just a touch of Pepper and Oregano

A LA CARTE

All Entrees Below Served with Hot Homemade Italian Bread

Fettuccini Alfredo 7.99

Fettuccini tossed with Butter, Half & Half and Imported Romano Cheese (A very rich dish)

Baked Mostaccioli 7.99

Mostaccioli sautéed in Meat Sauce, Mozzarella and Romano Cheese, then topped with melted Mozzarella Cheese

Baked Lasagna 8.50

Wide Pasta noodles layered with Beef, Ricotta, Romano, Mozzarella and Meat Sauce, then topped with Mozzarella and baked

Gnocchi 7.50

Small Italian dumplings made with Potato and 100% Semolina Wheat sautéed in Meat Sauce and Romano Cheese

Cavatelli 7.50

Miniature enriched Pasta Curls sautéed in our Meat Sauce and imported Romano Cheese

Jumbo Cheese Filled Ravioli 7.50

Pasta Pillows filled with creamy Ricotta Cheese mix, smothered in our tasty Meat Sauce

Jumbo Meat Filled Ravioli 7.50

Pasta pillows filled with fresh Beef, and Romano Cheese Mix, smothered in our tasty Meat Sauce

Baked Jumbo Ravioli 7.99

(Meat or Cheese) baked in a bed of Meat Sauce smothered With Mozzarella Cheese

Baked Shells 8.50

Giant Pasta Shells, filled with a creamy Ricotta Cheese mix then baked in our Meat Sauce and topped with Mozzarella Cheese

Manicotti 7.99

Rolled Pasta Sheets filled with a creamy Ricotta Cheese Mix. Then Baked with Meat Sauce and topped with Mozzarella Cheese

Meat Filled Tortellini 7.50

Meat filled Pasta sautéed in Meat Sauce and Imported Romano Cheese

Baked Meat Filled Tortellini 7.99

Meat filled Pasta baked in a bed of tasty Meat Sauce with Imported Romano Cheese and smothered with Mozzarella Cheese

Cheese Tortellini in Pink Sauce 7.99

Cheese filled Pasta sautéed with rich, creamy Alfredo Sauce and Marinara Sauces

PASTA

We Use Only the finest Quality Imported Pasta - All Pasta Dinners Served with Hot Homemade Italian Bread

Spaghetti and Marinara Sauce 6.99**Spaghetti and Meat Sauce 6.99****Spaghetti and Meat Balls 7.99****Spaghetti and Sausage 7.99****Spaghetti, Garlic, Olive Oil and Basil 6.99****Spaghetti, Garlic, Butter and Basil 6.99****Spaghetti, Garlic, Butter and Mushrooms 7.99****Spaghetti, Fresh Mushrooms in Marinara and Garlic 7.99****PIZZA THICK, SICILIAN STYLE**

Cheese Medium 8.99 Large 10.99

For Each Additional Topping Add 1.25

Onion • Green Pepper • Mushrooms • Olives • Fresh Tomatoes • Anchovies • Sausage • Pepperoni • Ham

Extra cheese add 1.00

Meat Balls add 2.00

DESSERTS

Chocolate Mousse 2.50

Spumoni 2.50

Three Flavor Italian Ice Cream

Tortoni 2.50

Vanilla Ice Cream mixed with Frangelico and Amaretto Liqueurs

Cannoli 2.75

Pastry Shell filled with creamy Ricotta Cheese, Sugar, Mini Chocolate Chips and Vanilla

Tiramisu 3.50

Cheese Cake 3.50

Topped with Whipped Cream, Cherries or Plain

Sorbet (Seasonal Flavors) 2.50

Cookies & Cream Truffle 3.25

Chocolate Covered Cookie Ice Cream

Turtle Truffle 3.25

Butter Cream Ice Cream covered with Chocolate and Pecans

Four-Layer Chocolate Cake 3.50

Kid's Menu (4.99 including beverage)

For our guests 10 years and younger

Choice of:

Meat or Cheese Ravioli

Spaghetti with Meat Sauce

Chicken Fingers

Meat Tortellini