

## Appetizer

<i>Caprese</i> – ripened beefsteak tomato, red roasted peppers, buffalo mozzarella	13
<i>Grilled Vegetable Platter</i> – eggplant, zucchini, artichoke hearts and red roasted peppers	12
<i>Antipasti</i> – imported meat and cheese over baby greens with roasted peppers, tomato and olives	14
<i>Roasted Garlic</i> – oven roasted and drizzled with extra virgin olive oil	5
<i>Garlic Bread</i> - Mastrioni's crusty garlic bread	6
<i>Bruchetta</i> – roasted ciabatta bread topped with chopped tomato, garlic and basil	8
<i>Italian Salsa</i> - made with red peppers, tomato, garlic and herbs with crostini	8
<i>Shrimp Scampi</i> – jumbo shrimp sautéed with garlic and lemon	14
<i>Clam Oreganate</i> – littleneck clams stuffed with bread crumbs and baked	13
<i>Combo Oreganate</i> – shrimp, scallop, clams and mussels stuffed with bread crumbs and baked	17
<i>Fried Calamari</i> – lightly floured tender calamari with marinara	14
<i>Sauteed Calamari</i> – tender calamari sautéed in a red or white seafood broth	14
<i>Crab Cakes</i> – homemade crab cakes served with cocktail sauce	15
<i>Crab Cocktail</i> - chilled jumbo crab claws served with cocktail sauce and Dijon mustard mayonnaise	15
<i>Shrimp Cocktail</i> – jumbo shrimp served with cocktail sauce	14
<i>Seafood Salad</i> - shrimp, scallop and calamari tossed with celery, garlic, lemon and olive oil	16
<i>Clams on ½ shell</i> – dozen littleneck clams	12
<i>Polenta</i> – polenta crostini	7

## Soup

Cup 5    Bowl 8

<i>Tomato Basil</i>	<i>Pasta E Fagioli</i>	<i>Soup of the Day</i>
Creamy tomato basil	Cannellini beans and pasta	Ask server

## Stews

<i>Cioppino</i> - shrimp, scallops, clams, mussels and calamari in a red seafood broth	29
<i>Bouillabasse</i> - shrimp, scallops, clams, mussels, seasonal fish in a saffron seafood broth	33

## Steamers

<i>sautéed in a red or white seafood broth</i>	
<i>Clams</i>	17
<i>Mussels</i>	17
<i>Clam/Mussel Combo</i>	17

## Salad

<i>House Salad</i> – baby greens, tomato, cucumber and red onion with a balsamic, raspberry or lemon feta vinaigrette	8
<i>Mastrioni Salad</i> – baby greens, caramelized walnuts, pears and gorgonzola cheese with balsamic vinaigrette	12
<i>Summerlin Salad</i> – arugula, teardrop tomato, shaved parmigiana with lemon feta vinaigrette	12
<i>Palm</i> – baby greens, hearts of palm, avocado and teardrop tomato with balsamic vinaigrette	10
<i>Caesar</i> – romaine, anchovy, croutons, parmigiana cheese	10                      with chicken 14    with shrimp 16
<i>Chopped Salad</i> - romaine, tomatoes, avocado, olives, red onion, cucumbers, salami, provolone with balsamic , raspberry or lemon vinaigrette	12
<i>Greek Salad</i> – romaine, cucumbers, teardrop tomato, kalamata olives, feta cheese	10
<i>Salmon Salad</i> - baby greens, grilled salmon, cucumbers, avocado and tomato with lemon vinaigrette	15
<i>Chinese Chicken Salad</i> – baby greens, grilled chicken, mandarin oranges, sliced almonds and crisp noodles	12

## Pasta

<i>Spaghetti Ali Olio</i> — spaghetti, garlic and oil	14
<i>Baked Ziti</i> - penne pasta with ricotta, mozzarella and marinara baked	14
<i>Baked Ravioli</i> - jumbo cheese ravioli with marinara baked	14
<i>Fettuccini Alfredo</i> - fettuccini with creamy alfredo	14
<i>Add chicken</i>	18
<i>add shrimp</i>	22
<i>Spaghetti Pomodoro</i> - spaghetti with crushed tomato garlic and basil	14
<i>Rigatoni Bolognese</i> - rigatoni with meat sauce	15
<i>Spaghetti with Meatballs</i> - spaghetti with homemade meatballs	15
<i>Rigatoni with Sausage</i> - rigatoni pasta with sausage, red roasted peppers and onion	15
<i>Penne Chicken Spinach</i> - penne, chicken and spinach tossed with pink sauce	16
<i>Penne Chicken Mushroom and Sun-dried Tomato</i> - penne, chicken, mushroom and sun-dried tomato tossed in a marsala pink sauce	16
<i>Bowtie with broccoli</i> - bowtie pasta tossed with broccoli, garlic and oil	16
<i>Bowtie with tomato</i> - bowtie pasta tossed with roasted tomato and eggplant with garlic and oil	16
<i>Linguini Clam</i> - clams sautéed with garlic tossed with linguini - choose whole or chopped clams in your choice of red or white sauce	18
<i>Linguini Scampi</i> - jumbo shrimp sautéed with garlic, lemon and oil tossed with linguini	22
<i>Seafood Linguini Combo</i> - shrimp, scallops, clams, mussels and calamari in a red or white sauce over linguini	32
<i>Shrimp and Scallop Vodka</i> - shrimp and scallops tossed with pasta in a pink vodka cream sauce	25

## Entrée

<i>N.Y. Steak Pizziola</i> – grilled black angus sauteed with peppers, onions and mushrooms in a tomato sauce served over linguini	28
<i>Chicken with Grilled Vegetables</i> - grilled chicken with seasonal grilled vegetables	17
<i>Chicken Vesuvio</i> – chicken breast roasted with red peppers, artichoke hearts and red potatoes in a white wine and lemon sauce	23

*The following are served with a side of penne marinara, vegetables or sautéed spinach*

<i>Pork Tenderloin</i> - grilled pork tenderloin with a Chardonnay reduction and apricot chutney sauce	17
<i>Eggplant Parmagiana</i> - eggplant layered with ricotta, mozzarella and marinara and baked	16
<i>Chicken Picatta</i> - chicken breast sautéed with lemon and capers	18
<i>Chicken Francese</i> - chicken breast dipped in egg and sautéed with lemon	18
<i>Chicken Marsala</i> - chicken breast sautéed with mushrooms and marsala wine	18
<i>Chicken Parmagiana</i> - breaded chicken breast topped with marinara, mozzarella and baked	18
<i>Veal Picatta</i> - veal scaloppini sautéed with lemon and capers	22
<i>Veal Francese</i> - veal scaloppini dipped in egg and sautéed with lemon	22
<i>Veal Marsala</i> - veal scaloppini sautéed with mushrooms and marsala wine	22
<i>Veal Milanese</i> - breaded veal scaloppini	22
<i>Veal Parmagiana</i> - breaded veal scaloppini topped with marinara and mozzarella and baked	22
<i>N.Y. Steak Grilled</i> - black angus grilled	26
<i>Shrimp Parmagiana</i> - breaded shrimp topped with marinara, mozzarella and baked	22
<i>Shrimp Francese</i> - jumbo shrimp dipped in egg sautéed with lemon	22

# Fish

*choice of penne marinara, steamed vegetables or sautéed spinach*

<i>Salmon Grilled – fresh wild Alaskan salmon grilled</i>	24
<i>Salmon Bruchetta – fresh wild Alaskan salmon broiled with tomato, garlic and basil</i>	24
<i>Salmon Picatta – fresh wild Alaskan salmon sautéed with lemon and capers</i>	24
<i>Tilapia Grilled – tilapia grilled</i>	22
<i>Tilapia Picatta – tilapia sautéed with lemon and capers</i>	22
<i>Tilapia Oreganate – tilapia topped with bread crumbs and broiled</i>	22
<i>Halibut Grilled – fresh halibut grilled</i>	28
<i>Halibut Bruchetta – fresh halibut broiled with tomato, garlic and basil</i>	28
<i>Halibut Picatta – fresh halibut sautéed with lemon and capers</i>	28
<i>Swordfish Grilled – fresh swordfish grilled</i>	28
<i>Swordfish Caprese – fresh swordfish drizzled with olive oil, lemon and garlic</i>	28
<i>Swordfish Blackened – fresh swordfish Cajun rubbed</i>	28
<i>Swordfish Bruchetta – fresh swordfish broiled with tomato, garlic and basil</i>	28
<i>Tuna Grilled – fresh tuna grilled</i>	28
<i>Tuna Pepper Seared – fresh tuna seared with cracked peppercorns</i>	28
<i>Tuna Balsamic-Onion Reduction – fresh tuna seared with a balsamic onion reduction</i>	28

# Kids

*Age 12 and under*

<i>Penne Marinara</i>	8	<i>Linguini Marinara</i>	8	<i>Fettucini Marinara</i>	8
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# Sides

<i>Side of Vegetables</i>	5	<i>Side of Penne Marinara</i>	6
<i>Side of Spinach</i>	5	<i>Side of Linguini Marinara</i>	6
<i>Side of Broccoli</i>	5	<i>Side of Spaghetti Marinara</i>	6
<i>Side of grilled vegetables</i>	7		

*Chef Pete Mastrioni uses only the finest fresh ingredients in all his orders and cooks his exquisite sauces to order so sit back, relax and enjoy the ambience and fine art of fantastic local artists*

## Dessert

<i>Tiramisu</i> – homemade with marscapone crème	9	<i>Mixed Berries with Marscapone Creme</i>	
<i>Cheesecake</i> – homemade creamy cheesecake	9	Seasonal	8
<i>Espresso Pie</i> – espresso and chocolate ice cream in fudge	9	<i>Chocolate Covered Strawberries</i>	
<i>Spumoni Pie</i> – Italian spumoni ice cream pie	9	Seasonal	8
<i>Spumoni Tartufo</i> – spumoni ice cream covered in chocolate	7	<i>Raspberry Sorbet</i>	7
<i>Crème Puffs</i> – homemade crème filled	8	<i>Roasted Banana Gelato</i>	8
<i>Canolli</i> – homemade creamy filled			8

## Beverage

<i>Pellegrino small</i>	3.5	<i>Pellegrino Large</i>	4.5
<i>Panna small</i>	3.5	<i>Panna Large</i>	4.5
<i>Soda</i> - Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer	2.75	<i>Milk</i> -	3
<i>Lemonade, Iced Tea</i> -	2.75	<i>Shirley Temple</i> -	3
<i>Juice</i> - pineapple, orange, grapefruit, cranberry, tomato	3	<i>Roy Roger</i> -	3
<i>Coffee, Tea</i>	2.75	<i>Cappuccino, Latte</i>	3.75
		<i>Mocha Cappucino</i>	4

## Beer

	Imported 4.5	Domestic 3.5	
<i>Peroni</i>	<i>Heineken</i>	<i>Coors Lite</i>	
<i>Moretti</i>	<i>Moretti Dark</i>	<i>Budweiser</i>	
<i>Stella Artois</i>	<i>Corona</i>	<i>Bud Lite</i>	
<i>Heineken</i>	<i>New Castle</i>	<i>Miller Lite</i>	
<i>Corona</i>	<i>Haake Beck</i>	<i>MGD 64</i>	

## Apertif

<i>Grand Marnier</i>	<i>Cointreau</i>	<i>Limoncello</i>
<i>Di Saronno Amaretto</i>	<i>Godiva Chocolate Liqueur</i>	<i>Frangelico</i>
<i>Sambuca Romana</i>	<i>Sambuca Romana Black</i>	<i>Strega</i>
<i>Nocello</i>	<i>Bailey's Irish Creme</i>	<i>Galliano</i>
<i>Tia Maria</i>	<i>Tuaca</i>	<i>Chambord</i>
<i>Grappa</i>	<i>Christian Bros. Brandy</i>	<i>Hennessey VS</i>
<i>Martell VSOP</i>	<i>Remy Martin VSOP</i>	<i>Courvoisier VS</i>
<i>Glenfiddich 12 yr.</i>	<i>Glenlivet 18 yr</i>	<i>Glenmorangie 10 yr</i>