

Antipasti

Baby Artichoke.....16.95

Fresh baby artichokes sauteed with garlic, basil & olive oil

Mussels Posillipo ...17.95

Mussels sautéed in a light marinara with garlic & basil

Cold Antipasto For 2 ...20.95 For 4.....32.95

Assortments of cheese, italian cold cuts, roasted peppers, olives, artichoke hearts, tomatoes & fresh basil

Hot Antipasto For 2 ...23.95 For 4.....39.95

Baked clams, shrimp, fried calamari, grilled zucchini and eggplant rollatini

Mozzarella Caprese.....16.95

Fresh mozzarella, sliced fresh tomatoes, roasted peppers, drizzled with EVOO

Grilled Calamari18.95

Grilled baby squid coated w. seasoned bread crumbs

Fried Calamari19.95

Deep-fried young squid, served with marinara sauce

Baked Clams (6)...14.95 (12)...24.95

Whole Little Neck clams baked with seasoned breadcrumbs in lemon and white wine sauce

Zuppa 13.95

Tortellini in Brodo

Minestrone

Stracciatella

Pasta e Fagioli

Insalata

Mixed Italian ... 12.95

Mesclun baby greens, tomatoes & onions in a balsamic dressing

Arugula Salad ... 14.95

Arugula, red onions, plum tomatoes, capers, parmesan shavings with lemon and EVOO

Caesar Salad ... 14.95

Romaine lettuce, grated cheese w. homemade croutons

Beet Salad w. Mixed Greens ... 15.95

Mixed greens w. roasted beets, strawberries, caramelized walnuts & goat cheese in a honey mustard dressing

Pasta

(Half orders of pasta are available to be served as an appetizer for 15.95)

Add Chicken ... 7.95 Add Shrimp ... 12.95

Penne alla Vodka ... 26.95

Penne pasta with a creamy pink sauce

Orchiette Barese Sauce ... 28.95

Orecchiette sauteed with chicken, broccoli florets, and cannellini beans in a garlic & oil w. a touch of tomato

Farfalle con Rabe ... 28.95

Bowtie pasta sauteed w. broccoli rabe, cannellini beans and sweet Italian sausage in a roasted garlic & oil sauce

Linguini w. Red or White Clam Sauce ... 29.95

Chopped clams, clam juice, garlic and olive oil

Fettuccine Alfredo ... 26.95

Fettuccine pasta w. a cream sauce & parmesan cheese

Pappardella Siciliana ... 28.95

Fresh tomato sauce with diced eggplant, fresh basil and ricotta cheese

Cavatelli Forestiera ... 28.95

Sauteed mushrooms, shallots, and prosciutto in a marsala sauce with mascarpone cheese

Rigatoni Bolognese ... 28.95

Rigatoni with our homemade delicious meat sauce

Melanzana

Eggplant Lasagna ... 29.95

Layers of eggplant filled with chopped meat & ricotta in a light tomato sauce topped w. Melted mozzarella

Eggplant Parmigiana ... 27.95

Eggplant cutlets with tomato sauce and melted mozzarella served with spaghetti

Risotto

Risotto Funghi ... 28.95

Risotto with mushrooms in a cognac sauce w. Grilled portobello & parmesan shavings w. a touch of truffle oil

Seafood Risotto ... 26.95

Risotto sauteed w. Clams, mussels, shrimp, & calamari in a shallot cognac sauce w. A touch of marinara

Pollo

Chicken Parmigiana ... 29.95

Breaded chicken cutlet with tomato and melted mozzarella, served with spaghetti

Chicken Francese ... 29.95

Chicken breast dipped in egg batter and sauteed in a white wine, lemon butter sauce

Chicken Marsala ... 29.95

Chicken breast with mushrooms in our marsala sauce

Chicken Scarpariello ... 33.95

Chicken pieces off the bone & sweet Italian sausage w. onions, peppers, and garlic in a lemon white wine sauce

Chicken Rollatini ... 32.95

Chicken breast stuffed w. Prosciutto and mozzarella finished in a marsala mushroom sauce

Vitello

Veal Parmigiana ... 31.95

Breaded veal cutlet with tomato and melted mozzarella, served with spaghetti

Veal Chestnut ... 32.95

Veal scallopini sauteed with mushrooms, sun dried tomatoes & roasted chestnuts in a marsala wine sauce

Veal Marsala ... 31.95

Veal Scallopini with mushrooms in our marsala sauce

Veal Valdostana ... 34.95

Lightly breaded veal cutlet stuffed w. Prosciutto and fontina cheese, finished in a marsala mushroom sauce

Veal Sorrentino ... 34.95

Veal Scallopini topped with prosciutto, eggplant, and melted mozzarella in a marsala brown sauce

From the Grill

Chicken Paillard ... 31.95

Grilled Chicken cutlet topped with sauteed onions, peppers & mushrooms served w. Sauteed broccoli rabe

***Veal Chop Paillard ... 39.95**

Grilled pounded thin veal chop with garlic & olive oil garnished w. Arugula, tomato and fresh mozzarella

***Veal Chop alla Griglia ... 45.95**

Grilled veal chop with garlic, olive oil, and fresh herbs topped with sauteed onions and mushrooms

***Grilled Pork Chop ... 33.95**

Double cut pork chop grilled to perfection garnished with sauteed onions, peppers, and mushrooms

***New York Strip Steak ... 45.95**

Top choice NY strip steak grilled to order topped with crispy onions, served with sauteed broccoli rabe

***Rack of Lamb ... 42.95**

Grilled rack of lamb with garlic, olive oil, and fresh rosemary

Pesce

Shrimp Parmigiana ... 32.95

Breaded shrimp in a tomato sauce, topped with melted mozzarella served with spaghetti

Shrimp Oreganata ... 32.95

Jumbo shrimp baked with seasoned breadcrumbs in a lemon and white wine sauce served with spaghetti

Shrimp Scampi ... 32.95

Shrimp baked with garlic, butter, lemon and white wine with basil served over linguini

Sole Francese ... 31.95

Filet of sole dipped in egg batter, sauteed in a light lemon white wine sauce

Salmon alla Griglia ... 32.95

Filet of Salmon grilled with garlic and olive oil

Zuppa di Pesce ... 38.95

Lobster tail, shrimp, clams, mussels and calamari in a light spicy marinara sauce served over linguini

Side orders of vegetables ... 9.95

Sauteed, burnt or steamed: Broccoli, Broccoli Rabe, Spinach, Escarole, String Beans or Asparagus

Sharing Fee ... 8.95

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase the risk of foodborne illness

All prices in the menu are cash prices. There is a 3.75% increase in price if paid by card.

20% Gratuity will be automatically added to the check for parties of 10 people or more