

Welcome to a Touch of Italy

It is with Great Pride that We Offer You the Finest Quality of Food and Service!

Each Meal We Serve is Cooked to Order.

We Hope Our Friendly and Pleasurable Atmosphere Will Make Your

Visit a Memorable One!

If There is Anything We Can Do to Make Your Dining

More Enjoyable, Please Let Us Know.

We Hope You Enjoy Your Meal!!



Antipasti / Appetizers

CALDI E FREDDI (HOT AND COLD)

Calamari Fritti.	12.50
<i>Tender white squid lightly fried, served with hot or mild marinara sauce</i>	
Baked Clams Arreganata	10.50
<i>Eight topneck clams with garlic and a medley of seasoned crumbs</i>	
Clams Posillopo	10.50
<i>Eight topnecks sauteed in garlic and oil with fresh tomatoes or natural juices</i>	
Eggplant Rollantine.	9.50
<i>Eggplant stuffed with mozzarella and ricotta cheese, topped with marinara sauce</i>	
Zuppa di Mussels	10.00
<i>Mussels in marinara or white sauce</i>	
Mozzarella Stix	8.00
<i>Six cheese sticks lightly breaded and deep fried, served with marinara sauce</i>	
Hot Peppers Fritti.	6.50
<i>Fried long hot Italian peppers</i>	
Clams on the Half Shell	8.50
<i>Eight topnecks freshly shucked, served with lemon wedge and cocktail sauce</i>	
Jumbo Shrimp Cocktail.	13.50
<i>Four jumbo shrimp chilled, served with cocktail sauce and lemon</i>	
Pizza Bruschetta	9.50
<i>Fresh chopped tomatoes, olive oil, garlic and basil</i>	

Insalata / Salads

Insalata Cesare	8.50
<i>Romaine lettuce with our own seasoned croutons, topped with our freshly prepared caesar dressing</i>	
Tomatoes Oreganato con Mozzarella	9.50
<i>Sliced fresh tomatoes and mozzarella cheese served with fresh garlic, basil and olive oil</i>	
Insalata Mista	7.00
<i>Mixed garden salad</i>	
Roasted Red Peppers with Mozzarella	10.00
<i>Fresh red peppers broiled and marinated with garlic, oil and fresh herbs</i>	
Pear Salad	10.00
<i>Mixed greens, walnuts, gorgonzola cheese tossed in our raspberry vinaigrette with fresh pears</i>	

Add Chicken, Jumbo Lump Crabmeat or Shrimp for an Additional Charge

Zuppa / Homemade Soups

Zuppa del Giorno.	priced accordingly
<i>Soup of the day</i>	
Zuppa di Scarola.	Cup 4.50; Bowl (15 oz.) 7.50
<i>Chicken escarole soup</i>	

Specialita Della Casa / House Specialties

Served with Soup or Our House Salad

Scallopini Filet Mignon Madeira	25.50
<i>Medallions of beef sauteed in butter and wine, topped with mushrooms and scallions, served with a potato croquette</i>	
Sausage and Peppers	21.50
<i>Sauteed in garlic with fresh tomatoes and onions, served with spaghetti</i>	
Veal Scallopini with Shrimp and Jumbo Lump Crabmeat	29.00
<i>Medallions of veal, jumbo shrimp and crabmeat sauteed in garlic, oil and wine with capers, kalamata olives and a hint of fresh tomatoes, topped with sweet broccoli, served with our potato croquette</i>	
Eggplant Parmigiana	18.00
<i>Eggplant baked with marinara sauce, topped with mozzarella cheese, served with pasta</i>	
Eggplant Rollantine	19.00
<i>Eggplant stuffed with mozzarella and ricotta cheese, topped with marinara sauce, served with pasta</i>	

Pasta / Pasta

Served with Soup or Our House Salad

Linguini Cardinale	21.00
<i>Diced clams and shrimp sauteed in garlic and oil, simmered in a light pink sauce, served over a bed of linguini</i>	
Clam Sauce	19.00
<i>Fresh diced clams sauteed in garlic and oil, served in red or white sauce</i>	
Tomato Sauce	14.00
<i>Our homemade specialty</i>	
Pasta with Meatballs	18.00
<i>Covered with homemade tomato sauce</i>	
Pasta with Sausage	19.00
<i>Covered with homemade tomato sauce</i>	
Garlic and Oil (white or macchiata)	14.50
<i>Golden brown garlic with juice, served over pasta</i>	
Bolognese Sauce	16.50
<i>Meat simmered in imported plum tomato, served over pasta</i>	
Linguini with Broccoli	17.00
<i>Broccoli florets, garlic, kalamata olives and capers, sauteed in wine and natural juices</i>	
Marinara Sauce	14.00
<i>Imported plum tomatoes simmered with garlic, oil and basil</i>	
Fettuccini Alfredo	17.00
<i>Fettuccini noodles in butter, cream and a blend of cheeses</i>	
Penne Alla Vodka	16.00
<i>Garlic and onion diced and sauteed in oil with vodka, imported plum tomatoes, fresh basil, with a hint of cream, served over penne</i>	

Side of Meatball . . . \$4.50 Side of Sausage . . . \$5.50

Pasta al Forno / Baked Pasta

Served with Soup or Our House Salad

Ravioli	15.00
<i>Our homemade tomato sauce</i>	
Ravioli Bolognese	16.50
<i>Meat simmered in imported plum tomato</i>	
Lasagna	16.50
<i>Baked noodles stuffed with ground beef, mozzarella and ricotta cheeses</i>	
Baked Ziti	15.00
<i>Ziti baked with mozzarella and ricotta cheeses</i>	
Manicotti	16.00
<i>Homemade pasta roll filled with ricotta and mozzarella cheeses</i>	

Dalla Griglia / From the Grill

All Served with Soup or Our House Salad and Your Choice of Pasta, Vegetable or Potato of the Day

New York Sirloin (14 oz.)	29.50
<i>Premium black angus beef, includes broiled garlic, fresh mushrooms</i>	
Filet Mignon (10 oz.)	31.00
<i>Includes broiled garlic fresh mushrooms</i>	
Pork Chops	24.50
<i>Includes hot cherry peppers or sweet green peppers</i>	
Veal Chop (14 oz.)	36.00
<i>Includes broiled garlic fresh mushrooms</i>	
Breast of Chicken	19.50

Vitello / Natured Veal

All Served with Soup or Our House Salad and Your Choice of Pasta, Vegetable or Potato of the Day

Veal Marsala with Mushrooms	24.00
<i>Medallions of veal with mushrooms sauteed in butter and wine</i>	
Veal Scaloppine Pizzaiola.	24.00
<i>Sauteed in olive oil, garlic, in our marinara Sauce with mushrooms</i>	
Veal Scaloppine Francaise.	24.00
<i>Lightly battered and sauteed with lemon and butter</i>	
Veal Piccata with Jumbo Lump Crabmeat	27.50
<i>Medallions of veal with crabmeat, sauteed in garlic, butter, white wine and lemon juice</i>	
Veal Parmigiana.	22.50
<i>Lightly breaded and topped with cheese and our homemade tomato sauce</i>	

Frutti Di Mare / Seafood

Served with Soup or Our House Salad and Your Choice of Pasta, Vegetable or Potato of the Day

Shrimp Fra Diavolo	24.50
<i>Jumbo shrimp sauteed in garlic and oil in a marinara sauce, served on a bed of pasta with topneck clams (hot, medium or mild)</i>	
Shrimp Scampi	24.50
<i>Jumbo shrimp sauteed in garlic and butter, simmered in white wine and natural herbs</i>	
Butterflied Shrimp.	24.50
<i>Five jumbo shrimp lightly breaded and deep fried</i>	
Calamari en Casserola	21.00
<i>Tender white squid sauteed in garlic and oil in a marinara sauce, served over linguini with topneck clams</i>	
Shrimp, Scallops & Calamari en Casserola	24.00
<i>Jumbo shrimp, large sea scallops and tender squid in marinara sauce, served over linguini</i>	
Zuppa di Pesci	28.00
<i>Jumbo shrimp, scallops, clams, mussels, calamari and scungilli sauteed in garlic and oil in a marinara sauce, served over linguini</i>	
Shrimp Parmigiana	24.00
<i>Jumbo shrimp lightly breaded and baked with marinara sauce, topped with mozzarella cheese</i>	
Broiled Flounder	23.00
<i>Prepared in wine and butter sauce</i>	
Broiled Flounder and Scallops	23.50
<i>Prepared in wine and butter sauce</i>	
Broiled Seafood Combo	27.50
<i>Shrimp, flounder and scallops prepared in wine and butter sauce</i>	
Lobster Fra Diavolo	market price
<i>Lobster tail sauteed in garlic and oil in a marinara sauce, served over linguini with topneck clams (hot, medium or mild)</i>	
Broiled Lobster	market price
<i>Served in the tail with a wine and butter sauce</i>	
Lobster Arreganata	market price
<i>Broiled with garlic, oil, fresh herbs and bread crumbs</i>	
Catch of the Day	market price
<i>Specially prepared by the chef</i>	

Pollo / Chicken

All Served with Soup or Our House Salad and Your Choice of Pasta, Vegetable or Potato of the Day

Breast of Chicken Sorrentino	22.50
<i>Sauteed in a wine and butter sauce and topped with mozzarella, prosciutto and eggplant</i>	
Breast of Chicken Piccata with Capers.	20.50
<i>Sauteed with capers in butter, garlic, white wine and lemon juice</i>	
Breast of Chicken Milanese.	18.50
<i>Lightly breaded and fried</i>	
Breast of Chicken with Jumbo Lump Crabmeat and Shrimp	27.00
<i>Jumbo shrimp and crabmeat sauteed in garlic, oil & wine with capers, kalamata olives and a hint of fresh tomatoes, topped with spinach, served with potato croquette</i>	
Breast of Chicken Parmigiana	19.50
<i>Lightly breaded, topped with cheese and our homemade tomato sauce</i>	

Vegetali / Vegetables

Broccoli di Rabe (in season)	10.00
<i>Italian bitter broccoli in garlic and oil</i>	
Zucchini Rosso	7.50
<i>Italian squash simmered with garlic, oil and fresh tomatoes</i>	
Spinach	8.50
<i>Sauteed in garlic and oil</i>	
Sweet Broccoli	8.00
<i>Sauteed in garlic and oil</i>	

Wood Fired Brick Oven Pizza

Salsaccia e Frigittelli alla Diavola	13.50
<i>Frigittelli freschi, con salsaccia paesana Fresh broccoli rabe with homemade sausage</i>	
Pizza Margherita	12.00
<i>Pomodori San Marzano (importati), mozzarella fresca con basilico, olio d'oliva San Marzano imported plum tomatoes, fresh mozzarella, fresh basil, olive oil</i>	
Pizza Parigina Bianca	14.50
<i>Mozzarella fresca, prosciutto San Daniele, spinach, con olio d'oliva and portabello mushrooms Fresh mozzarella, imported prosciutto, fresh spinach, olive oil with portabello mushrooms</i>	
Pizza Tri-Colore	13.50
<i>Salsiccia piccante, peperoni arrostiti con bocconcini a fettine Fresh Italian sausage, roasted red peppers, fresh mozzarella</i>	
Pizza Capricciosa	13.50
<i>Pomodori a dadini, carciofini sott'olio, funghi tri-folati mozzarella e olio oliva, Diced plum tomatoes, marinated artichoke hearts, fresh portabello mushrooms, mozzarella, olive oil</i>	
Pizza alla Pescatora	16.00
<i>Mozzarella, calamari e gamberi di prima scelta polpa di granchio con pomodori fresca Mozzarella, calamari premium white shrimp, jumbo lump crabmeat with fresh diced tomatoes</i>	
Pizza Bella Vista	13.50
<i>Petto di pollo a pezzettini soffritti in pomodoro con spinaci e mozzarella Breast of chicken sauteed in imported plum tomatoes with fresh spinach and mozzarella</i>	
<i>(Additional Toppings \$2.00 Each)</i>	

Children's Menu

For Children 12 & Under

Spaghetti with Butter or Tomato Sauce.	8.00
Spaghetti and Meatball	9.50
Ravioli with Tomato Sauce	9.00
Chicken Fingers with French Fries	9.50
Meatball Slider Parmigiana	9.00

Dolce / Desserts Homemade Desserts Daily!

Tartufo • Spumoni • Ice Cream • Sorbets

Gift Certificates Available

18% Gratuity may be added to Parties of 8 people or more

Sorry, We charge for Refills of Soda • \$5.00 Sharing Charge (Served with Two Salads or Two Soups)
Items Added to Meals May Be Subject to an Additional Charge • We Do Not Accept Credit Card Gift Cards