

## Appetizers

<b>ESCAROLE &amp; BEAN SOUP</b>	8.
<b>HOUSE SALAD</b> <i>Spring mix medley, red onion, tomato, shaved parma with balsamic vinaigrette</i>	8.
<b>CAESAR SALAD</b> <i>Our homemade Caesar dressing</i>	10.
<b>HOMEMADE MOZZARELLA</b> <i>Mozzarella, roasted red peppers, julienned sun-dried tomatoes, EVOO</i>	12.
<b>SPIEDINI</b> <i>Italian bread francaise, stuffed with mozzarella, topped with capers, anchovy lemon butter white wine sauce</i>	12.
<b>FRIED CALAMARI</b> <i>Hot, medium or sweet tomato sauce</i>	12.
<b>MUSSELS MARINARA</b> <i>PEI mussels in a mild spicy fra diavolo sauce</i>	12.
<b>ZUPPA DI CLAMS</b> <i>Little necks in a garlic white wine sauce</i>	14.
<b>BROCCOLI RABE &amp; SAUSAGE</b> <i>Broccoli rabe and crumbled Italian sausage in garlic &amp; EVOO</i>	14.
<i>Also available as dinner entrée with rigatoni</i>	24.
<b>GRANDMA'S MEATBALL SAMPLER</b> <i>Sicilian with pine nuts and raisins, traditional, eggplant, rice ball, and scoop of ricotta</i>	18.

## Homemade Pasta

<b>RIGATONI A LA VODKA</b> <i>Rigatoni in a creamy pink vodka sauce</i>	22.
<b>FETTUCCINI ALFREDO</b> <i>Fettuccini in a creamy parmesan cheese sauce</i>	22.
<b>SPAGHETTI ARRABBIATA</b> <i>Spicy tomato sauce made with chili and serrano peppers</i>	22.
<b>MANICOTTI</b> <i>Topped with marinara sauce</i>	22.
<b>RAVIOLI</b> <i>Jumbo cheese ravioli topped with marinara sauce</i>	22.
<b>RIGATONI CARBONARA</b> <i>Pancetta, parmesan cheese, egg yolk and ground peppercorn tossed with rigatoni</i>	24.
<b>RIGATONI BOLOGNESE</b> <i>Traditional Bolognese sauce over rigatoni</i>	24.
<b>SPAGHETTI &amp; MEATBALL</b> <i>Traditional meatball topped with marinara sauce over spaghetti</i>	21.

## House Specials

<b>FRUTTI DI MARE FRA DIAVOLO</b> <i>Shrimp, clams, mussels and calamari in a fra diavolo sauce, served over linguine</i>	32.
<b>BLACKENED SALMON</b> <i>Atlantic salmon over spring mix, grilled pineapple, mango and avocado in a white vinaigrette</i>	28.
<b>SUNDAY GRAVY (Available Sunday Only)</b> <i>Meatball, sausage and pork braciola, served over spaghetti or rigatoni; homemade manicotti also available</i>	27.

## Seafood

<b>LINGUINE &amp; CLAMS</b> <i>Little necks, garlic white wine sauce over linguine</i>	24.
<b>SHRIMP FRANCAISE</b> <i>Shrimp egg battered, lemon butter white wine sauce over linguine</i>	26.
<b>SHRIMP PARMIGIANA</b> <i>Panko breaded, baked with marinara sauce and mozzarella, served with pasta</i>	26.
<b>COD PUTTANESCA</b> <i>Capers, black olives, anchovies, white wine tomato sauce over linguine</i>	26.

## Chicken Veal Beef

<b>CHICKEN PARMIGIANA</b> <i>Panko breaded, baked with marinara sauce and mozzarella, served with pasta</i>	24.
<b>CHICKEN FRANCAISE</b> <i>Boneless chicken breast, egg battered, lemon butter white wine sauce over linguine</i>	24.
<b>CHICKEN GIAMBOTTA</b> <i>Boneless chicken breast, mushrooms, onions, peppers, potatoes, crumbled Italian sausage and white wine demi-glacé</i>	24.
<b>COD PUTTANESCA</b> <i>Capers, black olives, anchovies, white wine tomato sauce over linguine</i>	26.
<b>VEAL PARMIGIANA</b> <i>Panko breaded veal tenderloin, baked with marinara sauce and mozzarella, served with pasta</i>	27.
<b>VEAL MARSALA</b> <i>Veal tenderloin, marsala wine mushroom sauce, served with mashed potatoes</i>	27.
<b>VEAL SALTIMBOCCA ROMANO</b> <i>Veal tenderloin medallions, prosciutto, mozzarella, spinach, and white wine demi-glacé</i>	29.
<b>FILET MIGNON</b> <i>Prime cut 8 oz., topped with frizzled onions, served with mashed potatoes and vegetable</i>	32.

Gluten Free Pasta and Meatballs Available

When paying by credit card, cash gratuities are greatly appreciated.