



Appetizers

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

Homemade Pasta

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

House Specials

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

Seafood

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

Chicken Veal Beef

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