



A La Carte Menu

3-Course Dinner - \$42 per person

***Indicates \$3 upcharge**

Tuesday, Wednesday, Thursday Only

Appetizers

HOUSE SALAD <i>Romaine blend, red onion, tomato with balsamic vinaigrette add salami, Provolone, olives, chickpeas, pepper \$8</i>	10.
CAESAR SALAD <i>Romaine with our homemade dressing & croutons</i>	14.
MOZZARELLA FRESCA <i>Roasted red peppers, kalamata olives, EVOO & balsamic demi-glace</i>	16.
*FRIED CALAMARI <i>Served with marinara sauce hot or sweet</i>	18.
CLAMS CASINO <i>Baked littleneck clams topped with bacon, red bell pepper, herbs & breadcrumbs</i>	16.
ZUPPA DI CLAMS <i>Littlenecks in a lemon garlic white wine sauce or fra diavolo</i>	16.
MUSSELS MARINARA PEI <i>mussels in a mild spicy fra diavolo sauce or garlic white wine sauce</i>	16.
*BROCCOLI RABE & SAUSAGE <i>Broccoli rabe & sausage sautéed in herbs, white wine & EVOO Also available as dinner entrée with homemade rigatoni 29.</i>	17.
*SPIEDINI <i>Italian bread française, stuffed with mozzarella, topped with capers, anchovy lemon butter white wine sauce</i>	17.
*GRANDMA'S MEATBALL SAMPLER <i>Sicilian with pine nuts & raisins, traditional, eggplant & rice ball served with marinara sauce, scoop of ricotta</i>	21.

Homemade Pasta

EGGPLANT PARMESAN <i>Panko breaded and baked with marinara sauce & melted mozzarella cheese served with homemade pasta</i>	28.
RIGATONI A LA VODKA <i>Creamy pink vodka sauce</i>	26.
SPAGHETTI ARRABBIATA <i>Spicy tomato sauce made with chili peppers</i>	26.
FETTUCCINE ALFREDO <i>Creamy parmesan sauce</i>	27.
CHEESE RAVIOLI <i>Topped with marinara sauce</i>	27.
RIGATONI CARBONARA <i>Pancetta, parmesan cheese, egg yolk & ground peppercorn tossed with rigatoni</i>	29.
RIGATONI BOLOGNESE <i>Traditional bolognese sauce over rigatoni</i>	29.
SPAGHETTI & MEATBALL <i>Traditional meatball topped with marinara sauce</i>	26.

Entreés

LINGUINE & CLAMS <i>Little necks, lemon, garlic white wine sauce over homemade linguine</i>	30.
COD PUTTANESCA <i>Capers, black olives, anchovies, white wine tomato sauce over homemade linguine</i>	32.
BLACKENED SALMON <i>Atlantic salmon over grilled marinated pineapple, mango & avocado salad</i>	32.
SHRIMP SCAMPI <i>Shrimp sautéed garlic, EVOO, butter, white wine & herbs over homemade linguine</i>	32.
SHRIMP FRANCAISE <i>Shrimp egg battered, lemon butter white wine sauce over homemade linguine</i>	32.
SHRIMP PARMIGIANA <i>Panko breaded, baked with marinara sauce & mozzarella, served with pasta</i>	33.
FRUTTI DI MARE FRA DIAVOLO <i>Shrimp, scallops, clams, mussels & calamari in a fra diavolo sauce, served over homemade linguine</i>	40.
\$5 Upcharge on 3-course dinner	
CHICKEN MILANESE <i>Breaded cutlet aside a romaine blend salad, balsamic vinaigrette</i>	28.
CHICKEN PARMIGIANA <i>Panko breaded, baked with marinara sauce & mozzarella, served with pasta</i>	29.
CHICKEN FRANCAISE <i>Boneless chicken breast egg battered, lemon butter white wine sauce, served over homemade linguine</i>	29.
CHICKEN GIAMBOTTA <i>Boneless chicken breast, mushroom, onion, peppers, mashed potato, sausage & white wine demi-glace</i>	29.
*VEAL PARMIGIANA <i>Panko breaded veal tenderloin, baked with marinara sauce & mozzarella, served with pasta</i>	34.
*VEAL PICCATA <i>Veal tenderloin, capers, lemon butter white wine sauce over homemade linguine</i>	33.
*VEAL MARSALA <i>Veal tenderloin, marsala wine mushroom sauce, served with mashed potatoes</i>	33.
*VEAL SALTIMBOCCA ROMANO <i>Veal tenderloin medallions, prosciutto, mozzarella, spinach & white wine demi-glace</i>	36.
*PORK CHOP (Premium Reserve) <i>Grilled & roasted, served with sautéed broccoli rabe, hot cherry peppers & mashed potatoes</i>	34.
FILET MIGNON <i>Prime cut 8 oz. served with sautéed mushroom, lemon butter white wine drizzle with mashed potato & broccoli florets</i>	42.
\$7 Upcharge on 3-course dinner	

3 Course Dessert Choices: Canoli · Lemon Mascarpone Cake · Chocolate Mousse Cake · Tartufo

Sides \$8: Rabe · Spinach · Broccoli · Pasta · Mashed