



Appetizers

HOUSE SALAD <i>Romaine, red onion, tomato, shaved parma with balsamic vinaigrette</i>	9.
CAESAR SALAD <i>Made with our homemade dressing and croutons</i>	14.
GRANDMA'S FARM SALAD <i>Romaine, olives, chickpeas, peppers, tomatoes, red onion, almonds tossed in a red wine vinaigrette, topped with shaved Grana Padano and Genoa salami</i>	18.
MOZZARELLA FRESCA <i>Roasted red peppers, kalamata olives, EVOO and balsamic demi-glace</i>	15.
FRIED CALAMARI <i>Premium grade served with marinara sauce hot or sweet</i>	18.
CLAMS CASINO <i>Baked littleneck clams topped with bacon, red bell pepper, shallots and breadcrumbs</i>	16.
ZUPPA DI CLAMS <i>Litlenecks in a lemon garlic white wine sauce or fra diavolo</i>	16.
MUSSELS MARINARA <i>PEI mussels in a mild spicy fra diavolo sauce or in garlic white wine sauce</i>	16.
BROCCOLI RABE & SAUSAGE <i>Broccoli rabe & crumbled Italian sausage sautéed in herbs, wine & EVOO Also available as dinner entrée with homemade rigatoni 29.</i>	17.
SPIEDINI <i>Italian bread francaise, stuffed with mozzarella, topped with capers anchovy lemon butter white wine sauce</i>	16.
GRANDMA'S MEATBALL SAMPLER <i>Sicilian with pine nuts & raisins, traditional, eggplant and rice ball served with marinara sauce, scoop of ricotta</i>	20.

Homemade Pasta

EGGPLANT PARMESAN <i>Panko breaded and baked with marinara sauce and melted mozzarella cheese served with homemade pasta</i>	28.
RIGATONI A LA VODKA <i>Creamy pink vodka sauce with peas</i>	26.
SPAGHETTI ARRABBIATA <i>Spicy tomato sauce made with chili and serrano peppers</i>	26.
FETTUCCINE ALFREDO <i>Creamy parmesan sauce</i>	26.
CHEESE RAVIOLI <i>Topped with marinara sauce</i>	26.
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.

Side of: Rabe \$8 • Spinach/Broccoli \$6 • Pasta \$8
Extra bread & butter \$2.50
Gluten free pasta available
No substitutions please

Seafood

LINGUINE & CLAMS <i>Littlenecks, 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 and avocado salad</i>	32.
SHRIMP SCAMPI <i>Shrimp sautéed, garlic, EVOO, butter, white wine and 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 and mozzarella, served with pasta</i>	32.
FRUTTI DI MARE FRA DIAVOLO <i>Shrimp, scallops, clams, mussels and calamari in a fra diavolo sauce, served over homemade linguine</i>	40.

Chicken Veal Pork Beef

Serving Bell & Evans chicken

CHICKEN MILANESE <i>Breaded cutlet over our house salad</i>	28.
CHICKEN PARMIGIANA <i>Panko breaded, baked with marinara sauce and 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, crumbled Italian sausage and white wine demi-glace</i>	29.
VEAL PARMIGIANA <i>Panko breaded veal tenderloin, baked with marinara sauce and mozzarella, served with pasta</i>	33.
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 and white wine demi-glace</i>	36.
16 OZ. BERKSHIRE PORK CHOP <i>Grilled and roasted, served with sautéed broccoli rabe, hot cherry peppers and mashed potatoes</i>	34.
FILET MIGNON <i>Prime cut 8 oz. topped with a stuffed mushroom, lemon butter white wine drizzle, Served with mashed potatoes and broccoli florets</i>	40.