



APPETIZERS

VEGETABLE POMODORA

String beans, pancetta, zucchini, Italian eggplant, plum tomatoes, basil, garlic, olive oil, shaved reggiano parmigiana

\$12

BROCCOLI RABE & SAUSAGE

Seared Italian sausage, broccoli rabe, garlic and olive oil

\$18

ZUPPA DI CLAMS CASINO

Little neck clams, pancetta, jalapeños, in a white garlic and oil broth

\$20

MUSSELS MARINARA

Hot or sweet

\$16

MUSSELS WHITE

Lemon, basil, white wine, oil and garlic broth

\$16

FRIED CALAMARI

Hot or sweet marinara

\$15

ANTIPASTO

Assorted grilled and roasted vegetables, Italian cured meats, cheeses and olives

\$22

SALADS

HOUSE SALAD

Baby field greens, cucumbers, carrots, red onions, cherry tomatoes, balsamic vinaigrette

\$10

RASPBERRY FIELDS

Baby field greens, strawberries, pears, orange segments, crumbled maytag blue cheese, sweet and spicy walnuts, raspberry vinaigrette

\$14

ROASTED SHALLOT

Arugula, roasted zucchini, portobello mushroom, roasted red peppers, pine nuts, goat cheese, roasted shallot, sherry vinaigrette

\$14

CAESAR SALAD

Romaine hearts classically prepared

\$10

BEET SALAD

Arugula, shaved fennel, prosciutto, toasted pine nuts, roasted beets, shaved ricotta salada, pomegranate vinaigrette

\$14

ADDITIONAL FOR SALADS:

SHRIMP \$9

CHICKEN \$7



ENTRÉES

PASTA

HANDCRAFTED MEATBALLS

(Choice of pasta)

\$18

PARMIGIANA

(Choice of Pasta)

Chicken

\$24

Eggplant

\$20

Veal or Shrimp

\$26

RIGATONI PORK

Braised Pork tomato ragu, mushrooms and caramelized onion

\$22

RIGATONI BOLOGNESE

Veal and beef slow cooked in a rich ragu

\$22

THREE CHEESE RAVIOLI

**Choice of Pomodoro or Sunday sauce*

\$16

PASTA AL FORNO

The classic baked ziti mixed with ricotta and mozzarella

\$16

LINGUINI & CLAM SAUCE

Little neck clams, garlic, EVOO and white wine

**White or red sauce*

\$24

CRAB RIGATONI WITH JUMBO LUMP CRAB

Tossed with asparagus and plum tomatoes in a pink sherry cream sauce

\$32

PENNE VODKA

Prosciutto, tomato, cream and vodka

**Add chicken \$7*

**Add shrimp \$9*

\$16



ENTRÉES

CHICKEN

CHICKEN

Served over Reggiano Parmesan cheese risotto, haricot verts

Française

\$24

Marsala

\$24

Piccata

\$24

CHICKEN SCARPARELLO

\$28

Pan-seared chicken breasts, seared sausage, roasted red peppers, herb roasted potatoes, balsamic-demi

VEAL

VEAL SCALLOPINE

Served over Reggiano Parmesan cheese risotto, haricot verts

\$28

Française

\$28

Marsala

Piccata

\$28

VEAL SALTIMBOCCA

\$34

Prosciutto wrapped veal scaloppine pan-seared, spinach, fresh mozzarella, wild mushrooms, madeira-demi, roasted garlic mashed potatoes

SEAFOOD

SHRIMP FRANÇAISE

\$28

Served over Reggiano Parmesan cheese risotto, haricot verts

***All prices that are displayed on our menu are our cash prices.
Any other form of payment will result in a 3.95% none cash adjustment.
All Chicken is (Bell/Evans) and Veal is (High-End)***