

Primi - Appetizers

<i>zuppa del giorno - soup of the day</i>	7.00
<i>stuffed artichoke - fresh breadcrumbs, garlic, parmigiano</i>	10.00
<i>mozzarella caprese - handmade fresh mozzarella, fire roasted peppers, & tomatoes</i>	11.00
<i>clams oreganato - seasoned, breaded & baked (half dozen)</i>	12.00
<i>little neck clams on the half shell (one dozen)</i>	16.00
<i>jumbo U - 10 shrimp cocktail (each)</i>	3.00
<i>clams posillipo - tomato, basil, white wine sauce (one dozen)</i>	18.00
<i>mussels posillipo - tomato, white wine sauce</i>	10.00
<i>prosciutto di parma with melon</i>	11.00
<i>grilled bruschetta with fresh tomatoes and basil</i>	8.00
<i>lightly fried & breaded mozzarella sticks</i>	8.00
<i>fried calamari with marinara dipping sauce</i>	11.00
<i>freshly breaded and fried zucchini</i>	8.00
<i>mozzarella in carozza - dipped in egg batter with fresh mozzarella, fried</i>	9.00
<i>assorted cold antipasto (assorted meats & cheeses)</i>	13.00
<i>assorted hot antipasto (shrimp, clams, eggplant, & manicotti)</i>	16.00

Insalata - Salads

<i>house salad - mesculin, tomato, cucumber and olives</i>	7.00
<i>tomato, cucumber & red onion salad</i>	7.00
<i>caesar salad - anchovies, croutons, parmigiano cheese</i>	8.00
<i>gorgonzola - lettuce, tomato, olives, cucumbers, artichokes, roasted pepper, gorgonzola</i>	11.00
<i>arugula salad - baby arugula, tomatoes, olives, shaved parmigiano</i>	9.00
<i>scungilli salad - fresh scungilli, onions, celery, lemon vinaigrette</i>	14.00
<i>frutta di mare - poached shrimp, calamari, and scungilli, with celery, red onions & lemon</i>	18.00
<i>chicory salad with tomato, dried cherries, pears, and goat cheese in a red wine vinaigrette</i>	11.00

Pasta

<i>penne arrabiata - spicy tomato sauce</i>	16.00
<i>rigatoni al filetto di pomodoro - plum tomato, onion, garlic, and basil</i>	16.00
<i>fettucini primavera - assorted vegetables in a red, cream or garlic & oil sauce</i>	16.00
<i>spaghetti puttanesca - anchovies, olives, capers, and pomodoro sauce</i>	18.00
<i>linguini in clam sauce- red, white, or a light marechiara</i>	19.00
<i>baked ziti / sicilian style with eggplant</i>	15/16
<i>potato gnocchi in a tomato sauce</i>	16.00
<i>cheese ravioli - stuffed with ricotta and grated Romano</i>	15.00
<i>homemade manicotti stuffed with ricotta</i>	16.00
<i>spaghetti and homemade beef meatballs</i>	16.00
<i>homemade meat lasagna</i>	17.00
<i>eggplant parmigiana - breaded eggplant with tomato sauce and melted mozzarella</i>	16.00
<i>rigatoni bolognese - ground beef and prosciutto in a pomodoro gravy</i>	18.00
<i>fettucine alfredo - fettucine in a cream based sauce</i>	16.00
<i>penne alla vodka - onions, tomato sauce, vodka, and a touch of cream</i>	18.00
<i>orecchiette with broccoli rabe, crushed red pepper, crumbled sausage, garlic and oil</i>	21.00

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Pollo - Chicken

<i>peppino - mushrooms, onions, white wine, touch of tomato.....</i>	21.00
<i>piccata - garlic, lemon & butter.....</i>	19.00
<i>parmigiana - breaded cutlet with tomato sauce and melted mozzarella.....</i>	18.00
<i>cacciatore - onions, mushrooms, tomatoes, garlic & herbs.....</i>	20.00
<i>broiled half chicken with fresh rosemary.....</i>	18.00
<i>francese - egg battered with lemon and white wine.....</i>	19.00
<i>marsala - onions, mushrooms in marsala wine sauce.....</i>	19.00
<i>sorrentino - layered with eggplant, mozzarella, and a blush red sauce.....</i>	21.00
<i>scarpariello - garlic, onion, sweet sausage, hot cherry peppers and lemon.....</i>	22.00
<i>contadina - sausage, peppers, potatoes, and mushrooms.....</i>	23.00

Pesci - Seafood

<i>zuppa di pesci - clams, mussels, shrimp, calamari, scungilli in a zesty red sauce.....</i>	25.00
<i>shrimp - marinara, fra diavolo, parmigiana, francese, fried or scampi.....</i>	21.00
<i>filet of sole - prepared oreganato or francese.....</i>	24.00
<i>calamari luciana- made with garlic, parsley, and a red gravy.....</i>	21.00
<i>tilapia with red onion, cannellini beans, hot cherry peppers, touch of tomato.....</i>	26.00
<i>lemon shrimp - prepared with our homemade Limoncello.....</i>	22.00
<i>surf & turf - 8 oz lobster tail & NY shell steak.....</i>	mkt. price
<i>twin 8 oz lobster tails - broiled, marinara or fra diavolo.....</i>	mkt. price

Vitello - Veal

<i>milanese - breaded and fried in olive oil.....</i>	20.00
<i>parmigiana - breaded cutlet with tomato sauce and melted mozzarella.....</i>	21.00
<i>veal scallopini- choice of marsala, francese or piccata.....</i>	22.00
<i>sorrentino - layered with eggplant and mozzarella in a blush red sauce.....</i>	24.00
<i>veal (or sausage) and peppers with garlic, onion, in a marinara sauce.....</i>	20.00
<i>veal vesuvio - garlic, hot cherry peppers and balsamic reduction.....</i>	23.00
<i>capricciosa - breaded veal cutlet with chopped arugula, tomato & red onion.....</i>	23.00

Beef & Chops

<i>center cut veal chop - broiled or served pizzaiola style.....</i>	28.00
<i>twin pork chops - broiled , pizzaiola or served with vinegar peppers.....</i>	20.00
<i>new york strip steak - served broiled or pizzaiola style.....</i>	26.00
<i>dry aged t-bone steak with sauteed mushrooms and onions.....</i>	33.00

Side Dishes

<i>escarole sauteed with pine nuts, olives, anchovies and tomatoes.....</i>	9.00
<i>broccoli rabe sauteed garlic & oil with a touch of crushed red pepper.....</i>	9.00
<i>string beans & potatoes with a touch of marinara.....</i>	10.00
<i>homemade beef meatballs or grilled sweet pork sausage.....</i>	6.00
<i>pasta, french fries, broccoli (sauteed or steamed).....</i>	6.00
<i>hot cherry peppers - plain or sauteed.....</i>	3.00
<i>side of gorgonzola cheese.....</i>	2.00

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