

## Soup & Salad

- Spinach Salad** 10.25  
**Caesar Salad** 10.25  
**Mixed Greens Garden Salad**  
4.25 with dinner, 10.35 ala carte  
**Soup of the Day** 6.25 cup  
**Italian Wedding Soup** 6.25 cup



## Appetizers

- Crispelle** 6.75  
**Veal Balls** 12.50  
**Roast Peppers** 12.50  
**Crab Cake** 21.75  
**Colossal Crab Cocktail** 23.50  
**Shrimp Cocktail** 5 jumbo 16.50  
**Sauteed Garlic Shrimp** 18.75  
**Bruschetta Con Fontinella** 12.25  
**Baked Artichoke Hearts Romano** 12.25  
**Ahi Tuna** served rare with soy sauce and wasabi 16.50

## Pasta

- Eggplant Parmigiana** Breaded eggplant topped with Italian cheeses and tomato sauce. 21.50  
**Lasagna** Homemade noodles layered and baked with ricotta and parmesan cheeses, topped with our meat-flavored tomato sauce and meatballs. 19.50  
**Spaghetti** Imported noodles in our meat-flavored tomato sauce with meatballs. 15.50  
**Manicotti** Homemade manicotti stuffed with ricotta and Parmesan cheeses and egg, topped with our meat-flavored tomato sauce and meatballs. 20.50  
**Gnocchi** Homemade potato dumplings in our meat-flavored tomato sauce and meatballs. 19.25

## Chicken

*Served with potato & vegetable or side spaghetti.*

- Chicken Allegro** Chicken breast sautéed in our wine and provolone cheese sauce. 24.95  
**Chicken & Peppers** Chicken breast sautéed with fresh bell peppers. 28.75  
**Chicken Parmigiana** Breaded chicken breast topped with our tomato sauce and melted mozzarella. 23.95  
**Chicken Piccata** Chicken breast sautéed with butter and white wine, with capers. 23.95  
**Chicken Marsala** Chicken breast sautéed with Marsala wine, butter and mushrooms. 24.75  
**Blackened Chicken** Boneless chicken breast sautéed in a blend of butter, herbs and spices and blackened. 23.50

## Steaks & Chops

*Served with potato & vegetable or side spaghetti.*

- Filet Mignon\*** Tender and juicy, prepared to your order. 46.50 petite 35.95  
**Filet Oscar\*** Filet topped with asparagus, jumbo lump crab and Mornay sauce. 59.95  
**Surf & Turf** Petite filet mignon\* and a South African lobster tail. market price

## Veal

*Served with potato & vegetable or side spaghetti.*

- Veal Parmigiana** Breaded veal cutlet baked with our tomato sauce and mozzarella cheese. 36.25  
**Veal Marsala** Thin filets sautéed in butter and Marsala wine, served with mushrooms. 39.50  
**Veal Marselle** Thin sliced filet of veal sautéed and presented in a lemon butter sauce. 37.25  
**Veal & Peppers** Veal medallions sautéed in olive oil with pan-fried bell peppers. 41.50  
**Veal Piccata** Thin filet of veal simmered in butter and white wine sauce. 37.95  
**Veal Saltimbocca** Tender veal slices stuffed with prosciutto and mozzarella, simmered in our Marsala wine sauce. 44.50  
**Veal Oscar** Sauteed veal with asparagus and jumbo lump crabmeat prepared in a Mornay sauce. 55.95

## Seafood

*Served with potato & vegetable or side spaghetti.*

- Homemade Crab Cakes**  
With jumbo lump crab meat! 43.25, one crab cake 27.95  
**Shrimp & Crab Combo** Jumbo shrimp and jumbo lump crabmeat sautéed in garlic butter, lemon and wine. 48.75  
**Broiled Chilean Sea Bass** 45.50  
**Broiled Haddock** 27.50  
**Broiled Atlantic Salmon** 32.95  
**Broiled Orange Roughy** 33.95  
**South African Lobster Tails** market price

\* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

*By The Side*

Lasagna	9.25
Manicotti	9.25
Gnocchi	9.00
Risotto	9.25
Italian Sausage	7.95
Fresh Mushrooms	6.25
Garlic Bread	3.75, with Romano cheese 4.50

*Beverages*

Soft Drinks	
Coffee, Tea, Milk	
2.95 (free refills)	
Espresso	3.75
Herbal Tea	3.25
Perrier	3.75

*Children's Menu*

Chicken Fingers	8.25
Chicken Breast	9.25
Steak	15.00
Catch of the day	9.95
Spaghetti	7.50
Lasagna	9.25

*Homemade Desserts*

Tiramisu	8.25
Cannoli	8.25
Cheesecake	6.00, with cherries 7.50
Crème Brulee	8.25
Spumoni	6.25
Ice Cream	5.25
Sherbet	5.25
Salted Caramel Gelato	6.75

*Wine List*

House Wine from Woodbridge	10.50 glass			
Chardonnay,	Merlot,	Cabernet Sauvignon,	White Zinfandel,	Moscato

<u>Red Wine</u>	<u>glass</u>	<u>bottle</u>	<u>White Wine</u>	<u>glass</u>	<u>bottle</u>
Pinot Noir, Mark West	10.50	32.00	Pinot Grigio, Ruffino Lumina	10.50	28.00
Pinot Noir, Estancia		42.00	Sauvignon Blanc, Nobilo	10.50	34.00
Valpolicella, Bolla	10.00	30.00	Riesling, Chateau St. Michelle	9.50	30.00
Chianti, Melini	10.00	30.00	Chardonnay, Toasted Head		38.00
Chianti Classico, Aziano	10.50	38.00	Chardonnay, Kendall Jackson	10.50	40.00
Chianti Classico Riserva, Ruffino		55.00	Moscato d'Asti, Deltetto	10.50	30.00
Malbec, Diseno	10.50	32.00			
Merlot, Velvet Devil, Washington		34.00	<u>Sparkling Wine</u>		
Red Blend, The Dreaming Tree Crush		40.00	Brut, Cook's, California	9.50	31.00
Cabernet Sauvignon, Mondavi Pvt. Sel.	10.50	34.00	Asti Spumanti, Martini & Rossi, ½ bottle		20.00
Cabernet Sauvignon, Franciscan, Napa		55.00	Asti Spumanti, Martini & Rossi		38.00
Cabernet Sauvignon, Mondavi, Napa		105.00	Prosecco, La Marca, Italy	11.50	40.00
Zinfandel, Gnarly Head Old Vine	10.50	36.00			
Langhe Nebbiolo, Crissante	11.50	46.00			
Barbera d'Alba, Deltetto	14.00	58.00			
St. Emilion Grand Cru Bordeaux		58.00			

