



### Soup & Salad

- Italian Wedding Soup** 4.50 cup with dinner  
**Soup of the Day** 4.50 cup with dinner  
**Mixed Greens Garden Salad** 3.95 with dinner

### Steaks & Chops

*Served with potato & vegetable or side spaghetti.*

- Filet Mignon\*** 36.95 petite 28.95  
**Filet Oscar\*** Filet topped with asparagus, jumbo lump crab and Mornay sauce. 49.95  
**Surf & Turf** Petite filet mignon\* and a lobster tail. 48.95

### Chicken

*Served with potato & vegetable or side spaghetti.*

- Chicken Allegro** Chicken breast sautéed in our wine and provolone cheese sauce. 20.95  
**Chicken Parmagiana** Breaded chicken breast topped with our tomato sauce and melted mozzarella. 19.95  
**Chicken Piccata** Chicken breast sautéed with butter and white wine, with capers. 19.95  
**Chicken Marsala** Chicken breast sautéed with Marsala wine, butter and mushrooms. 21.50

### Veal

*Served with potato & vegetable or side spaghetti.*

- Veal Parmigiana** Breaded veal cutlet baked with our tomato sauce and mozzarella cheese. 28.50  
**Veal Marsala** Thin filets sautéed in butter and Marsala wine, served with mushrooms. 32.95  
**Veal Marselle** Thin sliced filet of veal sautéed and presented in a lemon butter sauce. 30.95  
**Veal & Peppers** Veal medallions sautéed in olive oil with pan-fried bell peppers. 34.95  
**Veal Piccata** Thin filet of veal simmered in butter and white wine sauce. 31.95  
**Veal Saltimbocca** Tender veal slices stuffed with prosciutto and mozzarella, simmered in our Marsala wine sauce. 34.95  
**Veal Oscar** Sauteed veal with green asparagus and jumbo lump crabmeat prepared in a Mornay sauce. 42.95

### Pasta

*Served with meatballs and bread.*

- Lasagna** Homemade noodles layered and baked with ricotta and parmesan cheeses, topped with our meat-flavored tomato sauce. 16.50  
**Spaghetti** Imported noodles in our meat-flavored tomato sauce. 12.95  
**Manicotti** Homemade manicotti stuffed with ricotta and Parmesan cheeses and egg, topped with our meat-flavored tomato sauce and meatballs. 16.95  
**Gnocchi** Homemade potato dumplings in our meat-flavored tomato sauce and meatballs. 15.95

### Appetizers

- Veal Balls** 11.50  
**Crab Cocktail** jumbo lump 18.50  
**Roast Peppers** 11.50  
**Bruschetta Con Fontinella** 11.50  
**Baked Artichoke Hearts Romano** 11.95  
**Sesame Ahi Tuna** served rare with soy sauce and wasabi 14.50

### Seafood

*Served with potato & vegetable or side spaghetti.*

- Stuffed Scampi** Three jumbo shrimp stuffed with crabmeat and broiled to delight. 33.95  
**Broiled Haddock** 23.95  
**Homemade Crab Cakes** 32.95, 22.95 one crab cake  
**Broiled Atlantic Salmon** 27.95  
**Broiled Orange Roughy** 27.95  
**Broiled Coquille** Fresh scallops broiled with butter and lemon sauce. 32.95  
**South African Lobster Tails** 51.95



By The Side

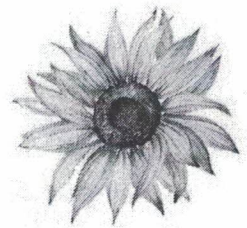
- Lasagna, Manicotti 8.95
- Ravioli 9.50
- Gnocchi 8.50
- Risotto 8.50
- Fettuccine Alfredo 9.50
- Italian Sausage 7.50
- Fresh Mushrooms 5.95
- Garlic Bread 3.50, with Romano cheese 4.25

Children's Menu

- Chicken Fingers 7.95
- Chicken Breast 8.95
- Steak 14.50
- Catch of the day 9.50
- Spaghetti 6.95
- Lasagna 8.95

Homemade Desserts

- Tiramisu 7.95
- Cannoli 7.95
- Cheesecake 5.95, with cherries 7.25
- Crème Brulee 7.95
- Spumoni 5.95
- Ice Cream 4.95
- Sherbet 4.95
- Salted Caramel Gelato 5.50



Beverages

- Espresso 3.50
- Soft Drinks ~ Coffee ~ Tea ~ Milk 1.95 (free refills)

Scan for our contactless  
**Wine List & Menus**



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