

Appetizers & Anti Pasti

Cheese Garlic Loaf.....	\$6.95
Fresh Baked Garlic Rolls.....	1/2 doz. \$4.25 1 doz. \$6.50
Bruschetta for 2.....	\$9.95
Fried Mozzarella.....	\$8.95
Chicken Wings (Hot or Mild).....	10 wings.....\$10.95
	15 wings.....\$14.95
	20 wings.....\$18.95
Broccoli Rabe.....	\$11.95
Caprese Salad: Fresh Mozzarella & Tomato.....	\$12.95
with Roasted Peppers.....	\$14.95
Ala Carte House Salad.....	\$6.95

Caesar Salad

For 1.....	\$7.95
For 2.....	\$10.95
For 3.....	\$13.95
For 4.....	\$16.95

Anti Pasti Salad

For 1.....	\$10.95
For 2.....	\$14.95
For 3.....	\$17.95
For 4.....	\$19.95

Soup of the Day: Minestrone or Pasta Fagioli.....	Cup.....\$4.95.....	Bowl.....\$6.95
Shrimp Cocktail.....	\$12.95	
Fried Calamari.....	\$11.95	
Clams Oreganati.....	\$11.95	
Clams Casino.....	\$11.95	
Zuppa de Clams (Red or White).....	\$11.95	
Zuppa de Mussels (Red or White).....	\$11.95	

Side Orders

Side Spaghetti with Tomato Sauce.....	\$7.95
Side Meatballs.....	\$6.95
Side Sausage.....	\$6.95
Basket of French Fries.....	\$6.95
Side Spaghetti.....	\$7.95
w/Meat Sauce or Garlic & Oil add.....	\$2.50
Side cup of Sauce.....	\$2.95
Side cup of Ricotta Cheese.....	\$2.95

New York Style

Thin and Crispy Crust

14"
Medium
Cheese \$13.95

16"
Large
Cheese \$15.45

New York Sicilian Style

Deep Dish - Thick

16"
Large
Cheese \$17.45

TOPPINGS

Each item add \$2.50

Extra Cheese
Meatball
Pepperoni
Sausage
Bacon

Ham
Mushroom
Onions
Green Peppers
Anchovies

Black Olives
Banana Peppers
Broccoli
Spinach
Sun Dried Tomatoes

Fresh Garlic
Pineapple
Eggplant
Fresh Basil
Fresh Tomatoes

PREMIUM TOPPINGS

Each item add \$3.95

Roasted Peppers, Artichoke Hearts

Each item add \$4.95

Grilled Chicken, Prosciutto

White Pizza

Ricotta, Romano, Mozzarella & Fresh Garlic

14"
Medium
Cheese \$16.45

16"
Large
Cheese \$17.95

Calzone and Stromboli

Cheese Calzone For 1.....\$10.95
For 2.....\$15.95
(Ricotta, Romano & Mozzarella)

Cheese Stromboli For 1.....\$10.95
For 2.....\$15.95
(Mozzarella & Romano)

TOPPINGS

For 1 item add \$1.50 For 2 item add \$3.00

Pepperoni
Sausage
Ham

Meatball
Salami
Bacon

Mushroom
Onion
Green Pepper

PREMIUM TOPPINGS

For 1 item add \$3.95, For 2 items add \$4.95

Grilled Chicken, Prosciutto

for 1 Item add \$2.95, For 2 Items add \$4.45

Roasted Peppers, Artichoke Hearts

Farinacci-Pasta

Spaghetti with:.....	\$15.95
Choice of Tomato Sauce, Marinara Sauce	
Spaghetti with:.....	\$16.95
Choice of Meatballs, Sausage, Meat Sauce or Garlic & Oil	
Linguini with:.....	\$18.95
Red or White Clam Sauce	
Homemade Gnocchi	
Bolognese or Marinara..	\$18.95
Alfredo or Alla Vodka...	\$20.95

Cheese Ravioli.....	\$15.95
Lasagna.....	\$18.95
Manicotti.....	\$16.95
Baked Ziti.....	\$16.95
Fettuccine Alfredo.....	\$18.95
add Chicken.....	\$20.95
add Shrimp.....	\$22.95
Penne Alla Vodka.....	\$18.95
add Chicken.....	\$20.95
add Shrimp.....	\$22.95
Sausage & Peppers.....	\$18.95
Eggplant Parmigiana.....	\$18.95
Broccoli Rabe & Sausage.....	\$19.95

Combination Dinners

Lasagna and Eggplant.....	\$21.95
Lasagna topped with breaded eggplant topped with tomato sauce and mozzarella cheese.	
Chicken and Eggplant.....	\$25.95
Breaded veal and eggplant topped with tomato sauce and mozzarella cheese.	
Veal and Eggplant.....	\$25.95
Breaded veal and eggplant topped with tomato sauce and mozzarella cheese.	
Eggplant Rollatini.....	\$21.95
Breaded eggplant stuffed with ricotta cheese topped with tomato sauce and mozzarella cheese.	

Baked Ziti Siciliane.....	\$19.95
Baked ziti topped with breaded eggplant topped with tomato sauce and mozzarella cheese.	
Tour of Italy.....	\$23.95
Veal Parmigiana, sausage, meatball & spaghetti topped with tomato sauce.	
Stuffed Eggplant	\$21.95
Breaded eggplant stuffed with ricotta cheese, fresh tomato & spinach, topped with marinara & mozzarella cheese	

Pollo-Chicken

Harvestland - No antibiotics ever. All vegetarian diet • No animal by -products • USDA verified

Chicken Parmigiana.....	\$19.95
Breaded chicken topped with tomato sauce and mozzarella cheese.	
Chicken Milanese.....	\$19.95
Breaded chicken topped with lettuce, tomato & red onion.	
Chicken Francaise.....	\$20.95
Chicken dipped in egg and flour cooked in lemon, butter and our special wine.	
Chicken Florentine.....	\$21.95
Dipped in egg, sautéed in our special wine, butter sauce and topped with spinach, mozzarella cheese and a touch of special marinara sauce.	

Chicken Cacciatore.....	\$20.95
Chunks of white meat chicken cooked in marinara sauce with mushrooms, onions and peppers.	
Chicken Marsala.....	\$20.95
Chicken cooked in a special butter and wine sauce topped with mushrooms.	
Chicken Piccata.....	\$21.95
Chicken dipped in egg, cooked in lemon, butter and our special wine with roasted peppers & capers.	
Chicken New York Style.....	\$21.95
Dipped in egg, sautéed in our special wine, butter sauce and topped with eggplant, mozzarella cheese and a touch of our special marinara sauce.	

NO SUBSTITUTIONS PLEASE! SHARING CHARGE \$6.95
IT IS OUR TRADITION TO PREPARE ALL ENTREES ON ORDER,
TO ASSURE THE FRESHNESS AND QUALITY OUR CUSTOMERS DESERVE.
YOUR PATIENCE IS APPRECIATED.

WE SERVE AUTHENTIC REGIONAL ITALIAN CUISINE FROM OLD FAMILY RECIPES

Vitello - Veal

Veal Parmigiana.....\$20.95
Breaded veal topped with tomato sauce and mozzarella cheese.

Veal Milanese.....\$20.95
Breaded veal topped with lettuce, tomato and red onion.

Veal Francaise.....\$21.95
Veal dipped in egg and flour, cooked in lemon, butter and our special wine.

Veal and Peppers.....\$20.95
Chunks of veal cooked with onions and peppers in marinara sauce.

Veal Pizzaiola.....\$21.95
Veal cooked in our special marinara sauce roasted peppers and mushrooms.

Veal Florentine.....\$23.95
Veal dipped in flour and egg, sautéed in our special wine, butter sauce. Topped with spinach, mozzarella cheese and a touch of our special marinara sauce.

Veal Piccata.....\$21.95
Veal dipped in egg and flour, cooked in lemon, butter and our special wine with capers and roasted peppers.

Veal Cordon Bleu.....\$23.95
Veal cooked in special butter sauce, topped with prosciutto and mozzarella cheese.

Saltimbocca.....\$23.95
Veal cooked in special butter and wine sauce, topped with spinach, prosciutto, mushrooms and mozzarella cheese.

Scallopini Marsala.....\$21.95
Veal cooked in a special butter and wine sauce, topped with mushrooms.

Pesci - Seafood

Snapper Francaise.....\$23.95
Broiled Filet of Sole.....\$23.95
Snapper Livornese.....\$26.95
Roasted Salmon.....\$23.95

Shrimp Marinara.....\$23.95
Jumbo shrimp cooked in our special marinara sauce with fresh garlic.

Fried Shrimp.....\$23.95
Jumbo shrimp lightly breaded and fried golden.

Shrimp Scampi.....\$23.95
Jumbo shrimp in a special butter and garlic sauce.

Shrimp Parmigiana.....\$23.95
Jumbo shrimp lightly breaded and topped with our tasty tomato sauce and mozzarella cheese.

Shrimp Francaise.....\$23.95
Jumbo shrimp dipped in egg and flour, cooked in lemon, butter and our special wine.

Calamari Marinara.....\$21.95
Sautéed in marinara sauce, served over a bed of linguini.

Fried Calamari.....\$21.95
Squid lightly breaded and fried to golden brown.

Scungilli.....Market Price
Fresh conch sautéed in a hot or mild marinara sauce over a bed of linguini.

Zuppa de Clams.....\$21.95
Fresh clams steamed in our special white wine or red sauce served over a bed of linguini.

Zuppa de Mussels.....\$21.95
Fresh mussels steamed in our special white wine or red sauce served over a bed of linguini.

Frutti De Mare.....\$30.95
Shrimp, clams, mussels, calamari, white or red sauce served over linguini.

All Dinners served with Soup or Salad, Side of Spaghetti "with tomato sauce" and Garlic Rolls.

Substitute Side of Pasta with garlic and oil, meat sauce \$2.95

White Wines of Italy

LA COLOMBIA PINOT GRIGIO, VENETO.....	\$25.95
BIGI ORVIETO CLASSICO, UMBRIA.....	\$18.95
SANTA MARGHERITA PINOT GRIGIO.....	\$39.95

California White Wines

ANNABELLA CHARDONNAY, NAPA VALLEY, USA.....	\$25.95
ANGELINE SAUVIGNON BLANC, RUSSIAN RIVER VALLEY.....	\$24.95

Red Wines of Italy

MONTEPULCIANO D' ABRUZZO, COLLEGIATA, ABRUZZI.....	\$19.95
VALPOLICELLA, OPICI, VENETO.....	\$21.95
BIGI VIPRA ROSSA, UMBRIA.....	\$21.95
FRANCO CESARI MARA RIPASSO, VENETO.....	\$39.95
UMBERTO CESARI SANGIOVESE RISERVA, EMILIA-ROMAGNA.....	\$35.95
CARPINETO DOGAJOLO, TOSCANO.....	\$22.95
CARPINETO CHIANT CLASSICO, TOSCANO.....	\$18.95

International Red Wines

MCMANIS MERLOT, CALIFORNIA, USA.....	\$19.95
RUCA MALEN MALBEC, UCO VALLEY, ARGENTINA.....	\$20.95
MCMANIS CABERNET SAUVIGNON, CALIFORNIA.....	\$19.95

California House Selections

FOXBROOK WHITE ZINFANDEL • OPICI CHIANTI • OPICI HOMEMADE BARBERONE	
GLASS \$5.95 HALF CARAFE \$11.95 FULL CARAFE \$21.95	

House Selections from Due Torri Winery, Italy

CHARDONNAY • PINOT GRIGIO • PINOT NOIR • MERLOT • CABERNET SAUVIGNON	
GLASS \$5.95 HALF CARAFE \$11.95 FULL CARAFE \$21.95	

BOTTLE BEER DOMESTIC \$3.25

Michelob Ultra
Miller Lite
Budweiser
Bud Lite
Coors Lite

NON-ALCOHOLIC \$3.25

O' Doul' s
Coors

BOTTLE BEER IMPORT \$3.75

Peroni
Heineken
Heineken Lite
Sam Adams
Stella Artois