

APPETIZERS

Mozzarella in Carrozza \$12

Breaded and baked bocconcini mozzarella served in a light marinara sauce with capers and parmigiano cheese

Calamari Fritti \$12

Batter-dipped and fried, served with marinara sauce

Shrimp Cocktail \$15

Extra large shrimp served with lemon slices and traditional cocktail sauce

Eggplant Rollantini \$15

Pesto, roasted red pepper, parmigiano and fresh mozzarella rolled in battered eggplant slices and topped with a pink sauce

Caprese Napoletano \$12

Sliced tomatoes, mozzarella, basil and olive oil

Vongole Posillipo \$13

Littleneck clams sautéed with garlic, olive oil & white wine

Prosciutto Antipasto \$15

Prosciutto, sopressata, roasted peppers, artichoke hearts, olives and provolone

Burrata Antipasto \$17

Fresh imported burrata cheese served alongside slices of imported capicola, champagne grapes and balsamic glaze

SALAD

Insalata di Cesare \$11

Traditional Caesar salad, served with homemade toasted croutons and topped with parmigiano cheese

Insalata di Casa \$13

Chopped baby greens with provolone cubes, sopressata, olives, roasted pepper, artichokes, bruschetta style tomatoes and red wine vinaigrette

Insalata di Arugula \$12

Baby arugula with bruschetta style tomatoes, shaved parmigiano cheese and a red wine vinaigrette

Insalata di Mare \$19

A cold seafood salad of seven fish- calamari, shrimp, octopus, scallops, mussels, clams and crab meat, tossed with celery, baby arugula and lemon olive oil

PASTA DISHES

Penne alla Vodka \$18

Creamy pink vodka sauce with prosciutto

Ravioli Pomodoro \$18

Cheese ravioli in a traditional tomato sauce

Cavatelli Broccoli \$20

Homemade cavatelli pasta sautéed in olive oil, garlic and fresh broccoli, then tossed with parmigiano cheese

Gnocchi Sorrento \$19

Potato gnocchi with tomato sauce and melted mozzarella

Pappardella Bolognese \$20

Fresh pasta ribbons in a slow cooked meat sauce

Linguini Scampi \$23

Shrimp sautéed in garlic, white wine and lemon, served over linguini pasta

Seafood Manicotti \$30

Manicotti stuffed with ricotta, shrimp, crab and spinach, topped with shrimp and a brandy cream sauce with grape tomatoes

MAIN COURSE

Melanzana al Forno \$19

Homemade eggplant parmigiana served with angel hair pasta

Salmon Casalingo \$25

Salmon fillet baked with capers, white wine, garlic and topped with bread crumbs, served with green beans and potato

Jumbo Lump Crab Cake \$34

Hand made jumbo lump crab cake, topped with a lemon butter sauce and more jumbo lump crab meat, served with asparagus

Braciolo \$34

Beef tenderloin rolled with prosciutto, parmigiano and herbs, in a Bolognese meat sauce, served over cavatelli pasta

Bronzino \$36

Whole bronzino, filleted table side and served with your choice- broccoli rabe, spinach or arugula salad

Veal Chop \$38

16 oz. Veal chop, grilled, served with au jus sauce, broccoli rabe and mashed potato

Chicken or Veal Parmigiana \$20/ \$25

Breaded, fried and topped with tomato sauce and melted mozzarella, served with angel hair pasta

Chicken or Veal Marsala \$20/ \$25

With mushrooms, sautéed in a marsala wine sauce and served with green beans and mashed potato

Chicken or Veal Saltimbocca \$21/ \$26

Topped with prosciutto, spinach, sage and fontina, in a white wine sauce, served with green beans and mashed potato

Zuppa di Sette Pesce \$36

Shrimp, clams, mussels, calamari, crab meat, scallops and salmon sautéed in a marinara sauce and topped with homemade croutons

Lollipop Lamb Chops \$36

Grilled baby lamb chops with spinach and mashed potato

Surf and Turf \$44

8 oz Fillet mignon in an au jus sauce, paired with a 6 oz lobster tail in a lemon butter sauce, served with asparagus and potato

Buon Natale e Felice Anno Nuovo