
Appetizers

- Crispelle** 6.50
Veal Balls 11.95
Crab Cake 20.95
Roast Peppers 11.95
Shrimp Cocktail 5 jumbo 15.95
Colossal Crab Cocktail 22.50
Bruschetta Con Fontinella 11.95
Baked Artichoke Hearts Romano 11.95



Soup & Salad

- Spinach Salad** 9.95
Caesar Salad 9.95
Soup of the Day 5.95 cup
Italian Wedding Soup 5.95 cup
Mixed Greens Garden Salad
3.95 with dinner, 9.95 ala carte

Pasta

- Eggplant Parmigiana** Breaded eggplant topped with Italian cheeses and tomato sauce. 20.95
Lasagna Homemade noodles layered and baked with ricotta and parmesan cheeses, topped with our meat-flavored tomato sauce and meatballs. 18.95
Spaghetti Imported noodles in our meat-flavored tomato sauce with meatballs. 14.95
Manicotti Homemade manicotti stuffed with ricotta and Parmesan cheeses and egg, topped with our meat-flavored tomato sauce and meatballs. 19.95
Gnocchi Homemade potato dumplings in our meat-flavored tomato sauce and meatballs. 18.50

Chicken

Served with potato & vegetable or side spaghetti.

- Chicken Allegro** Chicken breast sautéed in our wine and provolone cheese sauce. 23.95
Chicken & Peppers Chicken breast sautéed with fresh bell peppers. 27.50
Chicken Parmagiana Breaded chicken breast topped with our tomato sauce and melted mozzarella. 22.95
Chicken Piccata Chicken breast sautéed with butter and white wine, with capers. 22.95
Chicken Marsala Chicken breast sautéed with Marsala wine, butter and mushrooms. 23.95
Blackened Chicken Boneless chicken breast sautéed in a blend of butter, herbs and spices and blackened. 22.50

Steaks & Chops

Served with potato & vegetable or side spaghetti.

- Filet Mignon*** Tender and juicy, prepared to your order. 42.95 petite 33.95
Filet Oscar* Filet topped with asparagus, jumbo lump crab and Mornay sauce. 56.95
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. 33.95
Veal Marsala Thin filets sautéed in butter and Marsala wine, served with mushrooms. 36.95
Veal Marselle Thin sliced filet of veal sautéed and presented in a lemon butter sauce. 34.95
Veal & Peppers Veal medallions sautéed in olive oil with pan-fried bell peppers. 38.95
Veal Piccata Thin filet of veal simmered in butter and white wine sauce. 35.95
Veal Saltimbocca Tender veal slices stuffed with prosciutto and mozzarella, simmered in our Marsala wine sauce. 41.95
Veal Oscar Sautéed veal with asparagus and jumbo lump crabmeat prepared in a Mornay sauce. 52.95

Seafood

Served with potato & vegetable or side spaghetti.

- Homemade Crab Cakes**
With jumbo lump crab meat! 39.95, one crab cake 25.50
Shrimp & Crab Combo Jumbo shrimp and jumbo lump crabmeat sautéed in garlic butter, lemon and wine. 46.95
Broiled Chilean Sea Bass 42.95
Broiled Haddock 25.95
Broiled Atlantic Salmon 30.95
Broiled Orange Roughy 31.95
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	8.95
Manicotti	8.95
Gnocchi	8.50
Risotto	8.95
Italian Sausage	7.50
Fresh Mushrooms	5.95
Garlic Bread	3.50, with Romano cheese 4.25

Beverages

Soft Drinks	
Coffee, Tea, Milk	
1.95 (free refills)	
Espresso	3.50
Herbal Tea	2.00
Perrier	2.75

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	6.50

Wine List

House Wine from Woodbridge	10.00 glass			
Chardonnay,	Merlot,	Cabernet Sauvignon,	White Zinfandel,	Moscato

<u>Red Wine</u>	<u>glass</u>	<u>bottle</u>
Pinot Noir, Mark West	10.00	30.00
Pinot Noir, Estancia		40.00
Valpolicella, Bolla	9.50	29.00
Chianti, Melini	9.50	29.00
Chianti Classico, Aziano	10.00	36.00
Chianti Classico Riserva, Ruffino		52.00
Malbec, Diseno	10.00	30.00
Merlot, Velvet Devil, Washington		32.00
Red Blend, The Dreaming Tree Crush		38.00
Cabernet Sauvignon, Mondavi Pvt. Sel.	10.00	32.00
Cabernet Sauvignon, Franciscan, Napa		52.00
Cabernet Sauvignon, Mondavi, Napa		99.00
Zinfandel, Gnarly Head Old Vine	10.00	34.00
Langhe Nebbiolo, Crissante	11.00	44.00
Barbera d'Alba, Deltetto	13.50	56.00
St. Emilion Grand Cru Bordeaux		56.00
Fattoria della Aiola Chianti Classico		42.00
Amaranta, Montepulciano D'Abruzzo	10.00	38.00

<u>White Wine</u>	<u>glass</u>	<u>bottle</u>
Pinot Grigio, Ruffino Lumina	10.00	26.00
Sauvignon Blanc, Nobilo	10.00	32.00
Riesling, Blufeld	9.00	29.00
Chardonnay, Toasted Head		36.00
Chardonnay, Kendall Jackson	10.00	38.00
Moscato d'Asti, Deltetto	10.00	28.00
White Zinfandel, Woodbridge, Mondavi		24.00
<u>Sparkling Wine</u>		
Brut, Cook's, California	9.00	30.00
Asti Spumanti, Martini & Rossi, ½ bottle		19.00
Asti Spumanti, Martini & Rossi		36.00
Prosecco, La Marca, Italy	10.00	38.00

