~ APPETIZERS ~

CALAMARI FRITTI 8.99

Calamari lightly floured and deep fried and served with marinara sauce.

MUSSELS CAPRESE 8.99

Mussels sautéed in olive oil with garlic, herbs, lemon juice and white wine.

CRAB DIP 10.99

Crab with horseradish, sour cream, red peppers, shallots, parmesan and mascarpone cheeses, Dijon mustard.

BAKED BRIE 10.99

Brie with sliced almonds and honey, wrapped in puff pastry. Served with seasonal fruit. *ALLOW 18 MINUTES COOKING TIME.

ESCARGOTS 10.99

Imported snails mixed with lemon herb garlic butter and topped with puff pastry. *ALLOW 18 MINUTES COOKING TIME.

MOZZARELLA CAPRESE Half order 4.99; Large 9.50

Fresh mozzarella and vine ripe tomatoes topped with fresh basil, roasted red peppers, cold pressed extra virgin olive oil, and balsamic vinegar.

ARACINI DI RISO 7.99

Risotto balls stuffed with fresh mozzarella and deep fried. Served with basil pesto and marinara sauce.

MOZZARELLA FRITTI 8.99

Fresh mozzarella lightly breaded and sautéed in olive oil. Served with tomato sauce.

DEEP FRIED RAVIOLI 6.99

Breaded cheese ravioli deep fried and served with marinara sauce.

BRUSCHETTA ALLA NAPOLENTANA 8.99

Grilled bread topped with diced roma tomatoes, garlic, basil, extra virgin olive oil, and fresh mozzarella.

~SALADS~

FIELD GREENS Small 3.99; Half Order 6; Large 12

Field greens with dried cranberries, carrots, cucumbers and sliced almonds.

MIXED ROMAINE Small 2.99; Half Order 4.50; Large 9

Romaine and iceberg lettuce mix, tomatoes, carrots, cucumbers.

CAESAR Small 3.99; Half Order 5.50; Large 11

Romaine lettuce, house made Caesar dressing, croutons topped with Parmesan cheese.

ICEBERG WEDGE SALAD 6.50

Topped with spring onions, diced tomatoes, crumbled gorgonzola cheese, bleu cheese dressing and bacon.

MEDITERRANEAN SALAD Half order 6.50; Large 12.99

Romaine and iceburg with cucumbers, tomatoes, kalamata olives, red onions, feta cheese and pepperoncinis.

BARBARELLA Half order 7.50; Large 14.99

Field greens with artichoke hearts, grilled eggplant, roasted red peppers and pecan encrusted goat cheese.

CHICKEN FRUIT Half order 7.99; Large 14.99

Bow tie pasta tossed with pineapple mayo, grapes, red peppers, spring onions, sliced almonds and grilled chicken.

SOUP AND SALAD 7.99

Mixed romaine salad served with a bowl of pasta fagioli or bowl of cream of tomato.

Dressings: Bleu Cheese - Italian - Ranch - Lemon Basil - Mediterranean - Balsamic Vinaigrette

~SOUPS~

PASTA FAGIOLI
CREAM OF TOMATO
CREAM OF CRAB
LOBSTER BISQUE

Cup **3.99**; Bowl **5.99** Cup **3.99**; Bowl **5.99**

Cup **5.99**; Bowl **8.99**

Cup 9; Bowl 14

ADVISORY: Consuming raw or undercooked foods such as meat, poultry, seafood, shellfish, or eggs, may contain harmful bacteria and may cause serious illness.

-CHICKEN-

Add your choice of romaine/iceberg salad or cup of cream of tomato or pasta fagioli soup. 1.25

CHICKEN LUCIA 15.99

Marinated chicken breast grilled and topped with red onions, grape tomatoes, kalamata olives and feta cheese. Served with roasted red bliss potatoes or pasta with tomato sauce.

CHICKEN VALDOSTANA 15.99

Sautéed chicken breast topped with prosciutto and mozzarella cheese in a lemon butter sauce. Served over pasta.

CHICKEN PESTO 15.99

Bow tie pasta in basil pesto cream sauce and topped with parmesan encrusted chicken.

CHICKEN MARSALA 16.99

Sautéed chicken breast served over pasta in a marsala mushroom butter sauce.

CHICKEN PICCATA 16.99

Sautéed chicken breast served over pasta in a caper lemon butter sauce.

CHICKEN PARMIGIANA 15.99

Chicken lightly breaded and sautéed in olive oil, topped with tomato sauce and mozzarella cheese. Served over pasta with tomato sauce.

CHICKEN FLORENTINA 15.99

Sautéed chicken breast topped with spinach and fontina cheese. Served over pasta with alfredo sauce.

~VEAL, BEEF AND LAMB~

Add your choice of romaine/iceberg salad or cup of cream of tomato or pasta fagioli soup. **1.25**

VEAL PARMIGIANA 19

Veal lightly breaded and sautéed in olive oil then topped with tomato sauce and mozzarella cheese. Served over pasta with tomato sauce.

VEAL MARSALA 20.50

Sautéed veal scallopine served over pasta in a marsala mushroom butter sauce.

VEAL PICCATA 20.50

Sautéed veal scallopine served over pasta in a caper lemon butter sauce.

FILET ALLA MARSALA 27.50

7 oz. beef tenderloin sautéed in olive oil and served with mushroom marsala sauce. Served with roasted red bliss potatoes.

GRILLED RIB-EYE STEAK 23

11 oz. premium beef topped with herb butter. Served with roasted red bliss potatoes.

HALF RACK OF LAMB 23.99

Herb rubbed New Zealand lamb rack grilled with a veal stock and balsamic demi glaze. Served with roasted red bliss potatoes.

WHOLE RACK OF LAMB 37.99



- PASTA-

Add your choice of romaine/iceberg salad or cup of cream of tomato or pasta fagioli soup. 1.25

PASTA CHOICES

Fettuccine, Linguine, Spaghetti, Angel Hair, Penne and Bow Tie. Gluten Free Pasta 2; Whole Wheat Pasta 1

Mamas Marinara is a chunky tomato and onion sauce and the tomato sauce is smooth. The chef does not recommend using Angel Hair with a cream sauce.

PASTA POMODORA 11.99

Cherry tomatoes, garlic and fresh basil sauteed in extra virgin olive oil and tossed with pasta.

PASTA WITH MEAT SAUCE 12.25

PASTA WITH MEATBALLS OR SAUSAGE 13.75

Served with marinara or tomato sauce.

PASTA PUTTANESCA 14.50

Marinara cooked with capers, olives and anchovies, tossed with your choice of pasta.

PASTA CARBONARA 14.99

A sauce of garlic, egg, cream and parmesan cheese tossed with your choice of pasta and topped with pancetta.

PENNE ALLA VODKA 12.99

Penne pasta cook with vodka, heavy cream and a touch of tomato sauce.

SALSICCIA NAPOLENTANA 12.99

Sliced sausage sautéed in olive oil, garlic and fresh basil, tossed with tomato sauce, parmesan cheese and penne pasta.

LUCIA NAPOLENTANA 12.99

Garlic and olive oil sautéed with fresh herbs and tossed with tomato sauce, fresh basil, fresh mozzarella and your choice of pasta.

FETTUCCINE ALFREDO 12.99

Fettuccine sautéed with garlic and butter, tossed with heavy cream and parmesan cheese.

TORTELLINI TRICOLORE 15.99

Spinach, tomato and flour tortellini cooked in a sauce of sun-dried tomatoes, fresh basil, garlic and cream. Tossed with peas and prosciutto.

LASAGNA 13.99

Fresh pasta layered with ricotta cheese, mozzarella cheese and meat sauce.

EGGPLANT PARMIGIANA 12.99

Sliced eggplant lightly breaded and sauteed in olive oil, then layered with marinara sauce and mozzarella.

BAKED MANICOTTI 13.25

Homemade pasta filled with ricotta cheese, topped with tomato sauce and mozzarella cheese and baked.

LEONARDO CANNELLONI 14.50

Crepes filled with diced chicken breast and gorgonzola cheese, topped with apples, walnuts and a brandy cream sauce.

VEGTABLES AND FETA CHEESE 13.99

Yellow squash, zucchini, artichoke hearts, grape tomatoes, roasted red peppers, fresh basil and garlic sautéed in olive oil, tossed with pasta and topped with feta cheese.

ADD TO ENTREE:

Sauteed Shrimp 6.50; Grilled Salmon 6; Sauteed Scailops 8, Grilled or Parmesan Encrusted Chicken Breast 4.50

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~PIZZA~

Add your choice of romaine/iceberg salad or cup of cream of tomato or pasta fagioli soup. **1.25**

MARGHERITA PIZZA 8.99

Diced tomato, fresh basil, olive oil and fresh mozzarella.

WHITE PIZZA 8.50

Olive oil, garlic, herbs, parmesan, and mozzarella cheese.

TOMATO SAUCE & MOZZARELLA CHEESE 8.50

Add-ons .99 per topping: Mushrooms, Roasted Red Peppers, Green Peppers, Onion, Spinach or Olives
Add-ons 1.99 per topping: Sausage, Artichoke Hearts, Anchovies,

Pepperoni, Cappicolla Ham or Grilled Chicken

~ SEAFOOD ~

Add your choice of romaine/iceberg salad or cup of cream of tomato or pasta fagioli soup. **1.25**

SHRIMP SCAMPI 16.99

Shrimp cooked in a lemon juice, herb and garlic butter sauce and tossed with pasta.

PASTA POSILLIPO 16.99

Mussels, clams and shrimp cooked with wine, garlic, herbs and marinara sauce. Served over pasta.

TILAPIA 16.50

Fresh tilapia sautéed in olive oil and served on a bed of spinach with lemon butter sauce.

PARMESAN ENCRUSTED TILAPIA 17.99

Fresh tilapia topped with herbs and parmesan cheese, baked with diced roma tomatoes, lobster broth and cream sherry. Served over spinach.

SCALLOPS AND SHRIMP ALLA MOSTARDA 22.50

Fresh sea scallops, shrimp and artichoke hearts sautéed in olive oil and served with a country mustard cream sauce.

PASTA ALLA VONGOLE 16.99

Clams sautéed with olive oil, garlic, herbs and white wine. Served over pasta.

ADRIATICA 22.25

Scallops, shrimp and blue crabmeat cooked with lobster broth, sherry and marinara sauce. Served over pasta.

GRILLED SALMON 16.99

Fresh salmon grilled and served on a bed of spinach with a country mustard cream sauce.

SEAFOOD CREPES 16.99

Crepes filled with shrimp, scallops and salmon in a sherry lobster cream sauce. Served with deep fried green beans.

GAMBERITTI ALLA LEONARDO 16.99

Shrimp and mushrooms cooked with sherry, cream and tomato sauce. Served over pasta.

CHIDREN'S MENU

SPAGHETTI WITH MEATBALL OR SAUSAGE 6.25
PENNE WITH BUTTER AND PARMESAN CHEESE 5.25
FETTUCCINE ALFREDO 6.25
CHICKEN FETTUCCINE ALFREDO 8.25
CHICKEN FINGERS SERVED WITH FRENCH FRIES 6.25

→SIDES→

LOAF OF GARLIC BREAD 3.99; Add mozzarella 2
ROASTED RED POTATOES 3.50
THREE MEATBALLS OR SAUSAGE 4.50
BROCCOLI OR SPINACH SAUTEED IN OLIVE OIL AND GARLIC 4
DEEP FRIED GREEN BEANS 4
PASTA WITH TOMATO OR MARINARA SAUCE 3.50

-BEVERAGES-

Pellegrino, 25oz. 3.95 Espresso 3.50

Cappuccino 4.25

Saratoga Water, 12 oz. 2.75 Soda 2.79 Sweet/Unsweet Tea 2.79

*1.99 Plate Charge for Split Meals.
Please No Split Checks on Parties of 10 or more.