



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*** 37.95 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. 49.95

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. 35.95
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. 16.95
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
Eggplant Parmigiana Breaded eggplant topped with marinara sauce and Italian cheeses. 18.95

Appetizers

- Veal Balls** 11.50
Roast Peppers 11.50
Shrimp Cocktail 5 jumbo 14.95
Crab Cocktail jumbo lump 18.50
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
Stuffed Atlantic Salmon 39.95
Broiled Orange Roughy 27.95
Broiled Coquille Fresh scallops broiled with butter and lemon sauce. 32.95
South African Lobster Tails 51.95
Chilean Sea Bass 36.95

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

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

Beverages

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

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

Wine List

House Wine from Woodbridge	9.00 glass			
Chardonnay,	Merlot,	Cabernet Sauvignon,	White Zinfandel,	Moscato

<u>Red Wine</u>		<u>glass</u>	<u>bottle</u>	<u>White Wine</u>		<u>glass</u>	<u>bottle</u>
Pinot Noir, Mark West		9.00	28.00	Pinot Grigio, Ruffino Lumina		9.00	24.00
Pinot Noir, Estancia			38.00	Sauvignon Blanc, Nobilo		9.00	30.00
Valpolicella, Bolla		8.50	28.00	Riesling, Blufeld		8.50	28.00
Chianti, Melini		8.50	28.00	Chardonnay, Toasted Head			34.00
Chianti Classico, Aziano		9.00	34.00	Chardonnay, Kendall Jackson		9.00	36.00
Chianti Classico Riserva, Ruffino			50.00	Moscato d'Asti, Deltetto		9.00	26.00
Malbec, Diseno		9.00	28.00	Bianco, Vivera Altrove		9.00	32.0
Merlot, Velvet Devil, Washington			30.00	White Zinfandel, Woodbridge, Mondavi			22.00
Red Blend, The Dreaming Tree Crush			36.00				
Cabernet Sauvignon, Mondavi Pvt. Sel.	9.00		29.00	<u>Sparkling Wine</u>			
Cabernet Sauvignon, Franciscan, Napa			48.00	Brut, Cook's, California		8.00	28.00
Cabernet Sauvignon, Mondavi, Napa			85.00	Asti Spumanti, Martini & Rossi, ½ bottle			18.00
Zinfandel, Gnarly Head Old Vine	9.00		32.00	Asti Spumanti, Martini & Rossi			34.00
Langhe Nebbiolo, Crissante		10.50	42.00	Prosecco, La Marca, Italy		9.50	
Barbera d'Alba, Deltetto		12.95	52.00				
Dei Sogni, Vivera Terra		9.00	32.00				