

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

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. 23.50
Chicken & Peppers Chicken breast sautéed with fresh bell peppers. 27.50
Chicken Parmigiana Breaded chicken breast topped with our tomato sauce and melted mozzarella. 22.50
Chicken Piccata Chicken breast sautéed with butter and white wine, with capers. 22.50
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. 41.95 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. 32.50
Veal Marsala Thin filets sautéed in butter and Marsala wine, served with mushrooms. 35.95
Veal Marselle Thin sliced filet of veal sautéed and presented in a lemon butter sauce. 33.95
Veal & Peppers Veal medallions sautéed in olive oil with pan-fried bell peppers. 37.95
Veal Piccata Thin filet of veal simmered in butter and white wine sauce. 34.95
Veal Saltimbocca Tender veal slices stuffed with prosciutto and mozzarella, simmered in our Marsala wine sauce. 39.95
Veal Oscar Sautéed veal with asparagus and jumbo lump crabmeat prepared in a Mornay sauce. 49.95



Soup & Salad

- Spinach Salad** 9.95
Caesar Salad 9.95
Chicken Salad 19.95
Salmon Salad 24.95
Steak Salad with filet* tips 26.95
Italian Wedding Soup 5.95 cup
Soup of the Day 5.95 cup
Mixed Greens Garden Salad
3.95 with dinner, 9.95 ala carte

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 41.95
Broiled Haddock 25.50
Broiled Atlantic Salmon 30.95
Broiled Orange Roughy 30.95
South African Lobster Tails market price

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

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	5.95

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	White Zinfandel, Woodbridge, Mondavi		22.00
Merlot, Velvet Devil, Washington		30.00	<u>Sparkling Wine</u>		
Red Blend, The Dreaming Tree Crush		36.00	Brut, Cook's, California	8.00	28.00
Cabernet Sauvignon, Mondavi Pvt. Sel.	9.00	29.00	Asti Spumanti, Martini & Rossi, 1/2 bottle		18.00
Cabernet Sauvignon, Franciscan, Napa		48.00	Asti Spumanti, Martini & Rossi		34.00
Cabernet Sauvignon, Mondavi, Napa		95.00	Prosecco, La Marca, Italy	9.50	36.00
Zinfandel, Gnarly Head Old Vine	9.00	32.00			
Langhe Nebbiolo, Crissante	10.50	42.00			
Barbera d'Alba, Deltetto	12.95	52.00			
St. Emilion Grand Cru Bordeaux		52.00			
Fattoria della Aiola Chianti Classico		40.00			

