

APPETIZERS

Mozzarella in Carrozza

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

Vongole Posillipo

Littleneck clams sautéed with garlic, olive oil & white wine

Calamari Fritti

Tender calamari batter-dipped and fried, served with marinara sauce and lemon

Arancini

Homemade rice balls filled with risotto, peas, parmigiano and a touch of Bolognese, served with marinara sauce

Eggplant Rollatini

Lightly battered sliced eggplant rolled with roasted pepper, pesto and fresh mozzarella in a creamy pink sauce

Prosciutto Antipasto

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

Soup: Traditional Pasta Fagioli Soup or New England Style Clam Chowder

SALAD

Insalata di Cesare

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

Insalata di Arugula

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

PASTA DISHES

Penne alla Vodka

Creamy pink vodka sauce with prosciutto

Cavatelli Broccoli

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

Tagliatelle Alfredo

Fresh pasta ribbons in a creamy alfredo sauce with parmigiano cheese

Gnocchi Sorrento

Potato gnocchi with tomato sauce and melted mozzarella

Linguini Scampi

Shrimp sautéed with lemon, garlic and white wine sauce, tossed with linguini pasta

Lobster Ravioli

Lobster meat and ricotta stuffed ravioli topped with shrimp and a brandy pink cream sauce

MAIN COURSE

Lasagna Bolognese

Homemade lasagna served with meatball and sausage

Salmon Casalingo

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

Zuppa Di Pesce

Shrimp, clams, calamari, mussels and salmon sautéed in a marinara sauce and topped with croutons

Braciole

Tender beef stuffed with prosciutto, parmigiano, mozzarella and fresh herbs, slow roasted and topped with a Bolognese sauce, served over cavatelli pasta

Lamb Chop

Lollipop lamb chops, grilled to order and served with broccoli rabe and mashed potato

Melanzana al Forno

Homemade eggplant parmigiana served with angel hair pasta

Chicken or Veal Parmigiana

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

Chicken or Veal Marsala

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

Chicken or Veal Saltimbocca

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