

PASTA

Pasta dishes served with garden salad

ALL 12.95

Penne alla Vodka

Quill shaped pasta with our famous sauce.

Bucatini Amatriciana

Thick hollow spaghetti served with plum tomato sauce, basil, onions and pancetta.

Cavatelli Bolognese

Homemade pasta with our delicious meat sauce.

Paccheri al Ragu' di Cinghiale

Artisinal pasta served with slow roasted wild boar meat simmered in a demi glace tomato sauce.

Orecchiette Contadina

Cap shaped pasta with broccoli rabe, fennel sausage, sun dried tomatoes and evoo.

Gnocchi Napoletani

Homemade potato pasta with plum tomato sauce, ricotta and fres mozzarella.

Linguine con Vongole

Little neck clams with your choice of white or red sauce.

Tortelloni con Funghi

A delicate pasta filled with a blend of braised beef , served with wild mushrooms and white truffle oil.

ENTRÉE

All Entrée served with garden salad Vegetable and potato of the day.

Chicken Parmigiana

Classical Italian preparation 12.95

Chicken Marsala

Mushrooms, marsala wine and butter. 13.95

Veal Sinatra

Veal scaloppini sautéed with mushrooms, artichoke and brandy cream sauce. 14.95

NY Shell Steak

USDA Shell Steak grilled to perfection. 17.95

Zuppa di Pesce

A medley of clams, mussels, calamari, shrimp and sole over linguine. 17.95

Chicken Boscaiolo

Grilled chicken topped with broccoli rabe, mushrooms, potatoes and sun dried tomatoes.

Chicken Fantasia

Red roasted peppers, onions, artichoke hearts, white wine and a touch of cream. 13.95

Veal Sorrentino

Veal scaloppini topped with eggplant, prosciutto, and mozzarella with white wine and a touch of tomato sauce. 14.95

Pork Chop Contadina

Center cut chop served with your choice of hot or Sweet vinegar peppers. 14.95

Filet of Sole Blue Fountain

Fresh sole sautéed with tomatoes, shallots, white wine and butter. 13.95