

While all of our dishes are true Italian recipes, see our homemade dishes in green for building a traditional Italian Easter Meal!

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 sauteed with garlic and olive oil in a white wine sauce

Arancini

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

Prosciutto Antipasto

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

Eggplant Rollatini

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

Fried Artichoke Hearts

Artichoke hearts, breaded and fried, served with an Italian cheese sauce of gorgonzola and mascarpone cheeses with spinach

Calamari e Gamberi Fritti

Tender calamari batter-dipped and fried, whole shrimp served with marinara sauce and lemon
Whole shrimp are fried with the head and shell on and can be eaten whole

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

Insalata di Arance alla Siciliana

Spring mix with fresh orange slices and a citrus vinaigrette

Insalata di Polpo e Patate

Boiled and chilled baby octopus and golden potatoes, grape tomatoes, black olives and capers marinated in a lemon and parsley vinaigrette served over a bed of arugula

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

Pappardella Pescatore

Fresh pasta ribbons in a light marinara sauce with clams, mussels, calamari and shrimp

Gnocchi Sorrento

Potato gnocchi with tomato sauce and melted mozzarella

Linguini Scampi

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

Crab Ravioli

Crab meat and ricotta stuffed ravioli topped with shrimp and a cream sauce

MAIN COURSE

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

Lasagna Bolognese

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

Stuffed Pork Chop

Bone-in pork chop, butterflied and rolled with prosciutto, herbs and cheeses, wrapped in bacon strips and slow cooked in a Genovese sauce with carrots, onion and a touch of marinara, served with mashed potato

Lamb Chops

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

Bronzino

Whole bronzino fish, fileted table side and served with your choice- broccoli rabe, spinach or arugula salad