

APPETIZERS

Fried Calamari 12.75

Lightly floured and served with marinara sauce.

Hot & Spicy Shrimp 12.25

Wine, garlic, butter and red pepper flakes

Eggplant Rollatini 10.95

Filled with ricotta and mozzarella

Clams Casino 12.25

Seasoned breadcrumbs, peppers & bacon

Polpette della Nonna 9.95

Homemade meatballs baked w/ mozzarella.

Burrata 13.25

Mozzarella ball with creamy center and prosciutto.

Antipasto di Casa 8.95 (family style- minimum 2 people)

Assortment of imported cheeses, cured meats, olives and pickled vegetables.

ENTRÉE

Chefs Special 21.95

Cheese ravioli served with a blend of sautéed mushrooms, shaved parmigiano cheese and a touch of truffle oil.

Lasagna Supreme 20.95

Filled with meat sauce, cheese and topped with béchamel sauce.

Penne alla Vodka 19.95

Quill shaped pasta with our famous vodka sauce.

Chicken Parmigiana 20.75

Traditional preparation with tomato sauce and mozzarella.

Veal Sinatra 24.95

Veal scaloppini served with mushrooms, artichoke hearts and a brandy cream sauce.

Roasted L.I. Duck 26.95

Semi-boneless with a raspberry sauce.

NY Shell Steak 28.95

16 oz. Angus certified steak grilled to perfection.

Salmon Dijon 25.50

Salmon filet topped with a honey mustard glaze.

Rack of Lamb 34.95

Full rack of New Zealand lamb, grilled with rosemary and served with mint jelly.

Shrimp Puttanesca 25.95

Jumbo Gulf shrimp sautéed with olives, capers, garlic, plum tomatoes and served on a bed of linguine.

Premium Wine by the Glass

Montepulciano D'abruzzo (Italy) *Soft fruits, deep red with balanced tannins.* 10

Primitivo (Italy) *Ripe Blackberry, dried herbs and supple tannins.* 10

Orvieto Classico (Italy) *Crisp with light acidity.* 10

Main Entrée is served with a Garden Salad and your choice of Vegetable or Penne, or Linguine with tomato sauce.