

## Appetizers

<b>Spinach Dip</b> .....	7.
<i>a blend of spinach, fresh mozzarella, cheddar and mascarpone cheeses, served with garlic crostini</i>	
<b>Mozzarella in Carrozza</b> .....	8.
<i>panco crusted white bread stuffed with fresh mozzarella, prosciutto, basil and a side of tomato sauce</i>	
<b>Sausage &amp; Broccoli Rabe Crostini</b> .....	9.
<i>sautéed Italian sausage and broccoli rabe, on a garlic crostini drizzled with a balsamic glaze</i>	
<b>Eggplant Rollatini</b> .....	9.
<i>lightly battered eggplant stuffed with ham and seasoned ricotta cheese</i>	
<b>Stuffed Portabella Mushroom</b> .....	9.
<i>borson cheese, fresh spinach, shrimp and Italian bread crumbs</i>	
<b>Fried Calamari</b> .....	10.
<i>dusted calamari served with a spicy tomato sauce and lemon wedge</i>	
<b>Steamed Mussels</b> .....	10.
<i>with your choice of either a garlic broth or zesty marinara</i>	
<b>Italian Antipasto</b> .....	10.
<i>fresh made mozzarella, plum tomato, prosciutto di parma, capicola, sopressata, fire roasted peppers, imported provolone, olives, fresh basil and extra virgin olive oil</i>	
<b>Crab Cake</b> .....	11.
<i>jumbo lump crab meat, fresh herbs, panco bread crumbs, topped with a traditional tomato bruschetta</i>	
<b>Buffalo Calamari</b> .....	12.
<i>Tuscan dusted calamari tossed with homemade hot sauce, and topped with crumbled goat cheese</i>	
<b>Hot Antipasto for 2</b> .....	18.
<b>Hot Antipasto for 4</b> .....	32.
<i>arancini (rice ball), stuffed mushrooms, shrimp and mussels marinara, eggplant rollantini and clams orgenato</i>	

## Salads

<b>House Salad</b> .....	6.
<i>field greens, cherry tomato, red onion and kalamata olives with our house dressing</i>	
<b>Classic Caesar</b> .....	7.
<i>crisp romaine, homemade croutons and shaved romano cheese, tossed in our house dressing</i>	
<b>Arugala</b> .....	7.
<i>baby arugala, cherry tomato, red onion, fennel, shaved pecarino, balsamic vinaigrette</i>	
<b>Fried Goat Cheese</b> .....	8.
<i>field greens, dried cranberries, candied walnuts, cherry tomato and crusted fried goat cheese with a cranberry vinaigrette</i>	
<b>Mozzarella Caprese</b> .....	9.
<i>fresh made mozzarella, plum tomato, fire roasted peppers, fresh basil and drizzled with extra virgin olive oil</i>	

Chicken, Salmon, Skirt Steak and Grilled Shrimp are available on all salads for an additional charge.

## Soup of the Day

Cup..... 4. Bowl.....4.75

## Pizza

<b>Peterstown</b> .....	8.
<i>fresh mozzarella, plum tomato sauce, fresh basil, extra virgin olive oil</i>	
<b>Bianca con Spinaci</b> .....	9.
<i>fresh mozzarella, ricotta cheese, sautéed baby spinach</i>	
<b>Sausage &amp; Broccoli Rabe</b> .....	9.
<i>fresh mozzarella, plum tomato sauce, Italian sausage, sautéed broccoli rabe and fresh garlic</i>	

## Sides...6.

SAUTÉED ESCAROLE	GRILLED VEGETABLES
BROCCOLI RABE	RISOTTO
POTATO CROQUETTE	WHIPPED POTATOES

## Pasta

<b>Tri Color Fettuccine Alfredo</b> .....	13.
<i>spinach, tomato and egg pasta tossed in a traditional alfredo sauce—add chicken, steak or shrimp to your alfredo for an additional charge</i>	
<b>Gnocchi</b> .....	14.
<i>potato dumplings tossed in a filetto di pomodoro sauce</i>	
<b>Tortellini Primavera</b> .....	15.
<i>cheese tortellini in a garlic broth with a mix of fresh garden vegetables</i>	
<b>Cappellini with Shrimp &amp; Broccoli Rabe</b> .....	16.
<i>angel hair pasta tossed with extra virgin olive oil, jumbo shrimp and broccoli rabe</i>	
<b>Seafood Cannelloni</b> .....	16.
<i>crepes stuffed with lobster, shrimp, scallops, fresh herbs, and seasoned ricotta, in a bechamel tomato sauce</i>	
<b>Linguine Mare e Monte</b> .....	19.
<i>linguine tossed with shrimp, scallops, mussels, mushrooms and spinach in a lite garlic sauce</i>	
<b>Pappardelle</b> .....	21.
<i>served in a braised beef and mushroom ragu'</i>	

## House Specials

<b>Chicken Rollatini</b> .....	18.
<i>panco crusted chicken breast stuffed with ham and fontina cheese, topped with mushroom sauce, served with asparagus and mashed potatoes</i>	
<b>Panco Crusted Tilapia</b> .....	18.
<i>fresh broiled tilapia filet topped with seasoned panco bread crumbs</i>	
<b>Chicken Michelino</b> .....	19.
<i>chicken breast and shrimp with melted cheese and a light seasoned cream sauce</i>	
<b>Pork Osso Bucco</b> .....	19.
<i>braised pork shank in a sherry wine sauce served over escarole and beans</i>	
<b>Grilled Salmon</b> .....	19.
<i>grilled atlantic salmon over artichoke hearts, green peas and shaved fennel</i>	
<b>Sicilian Short Ribs</b> .....	21.
<i>slow cooked short ribs in a red wine reduction over a wild mushroom risotto</i>	
<b>Bay Scallops</b> .....	21.
<i>pan seared scallops over fennel and pea risotto in a brown butter emulsion</i>	
<b>Stuffed Sole</b> .....	21.
<i>filet of sole with jumbo lump crab meat, asparagus tips, and seasoned Italian bread crumbs, in a citrus bur blanc</i>	
<b>Pork Chop Giambotta</b> .....	21.
<i>center cut pork chop, served with onions, hot cherry peppers, mushrooms and sausage, in a red wine reduction</i>	
<b>Skirt Steak</b> .....	22.
<i>12 oz skirt steak topped with a carmelized onion and red wine reduction served with whipped potatoes</i>	
<b>Pesce Mista al Pomodoro Arrostito</b> .....	22.
<i>salmon, shrimp, calamari and scallops with a spicy roasted tomato sauce</i>	

## Italian Classics

<b>Penne Vodka</b> .....	13.
<i>penne pasta in our signature vodka sauce</i>	
<b>Oven Baked Lasagna</b> .....	13.
<i>a blend of ricotta, mozzarella, boiled eggs, and ground beef, layered in fresh pasta sheets with tomato sauce and grated cheese</i>	
<b>Three Cheese Ravioli</b> .....	13.
<i>homemade pasta stuffed with ricotta cheese, mozzarella, and pecorino romano, in a fresh marinara sauce</i>	
<b>Orecchiette Broccoli Rabe &amp; Sausage</b> .....	15.
<i>little hats tossed with fresh crumbled sausage, broccoli rabe, fresh garlic and extra virgin olive oil</i>	

**Chicken...16. Veal...19. Shrimp...19.**

**Your choice: FRANCESE - MARSALA - PARMIGIANA - SALTIMBOCCA - SCAMPI**

