

APPETIZERS

Mozzarella in Carrozza \$15

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

Calamari Fritti \$17

Tender calamari, floured and fried, served with red sauce

Shrimp Cocktail \$18

Jumbo served with lemon slices and cocktail sauce

Clams Casino \$17

Seasoned clams with pancetta, red peppers and lemon

Prosciutto Antipasto \$21

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

Eggplant Rollatini \$17

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

Fresh Ricotta & Melon \$21

Melon slices wrapped with sliced prosciutto surround a mound of fresh ricotta cheese

Pasta Fagioli or Soup of the Day

SALAD

Insalata di Cesare \$13

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

Insalata di Arugula \$14

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

Insalata di Arance alla Siciliana \$14

Spring mix with fresh orange slices and a citrus vinaigrette

Strawberry Burrata Salad \$19

Baby spinach, sliced strawberries and candied walnuts topped with a fresh burrata cheese ball and finished with a balsamic drizzle

PASTA DISHES

Penne alla Vodka \$24

Creamy pink vodka sauce with prosciutto

Cavatelli Broccoli \$23

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

Pappardella Bolognese \$25

Fresh pasta ribbons in meat sauce topped with parmigiano cheese

Gnocchi Sorrento \$24

Potato gnocchi with tomato sauce and melted mozzarella

Linguini ai Frutti di Mare \$36

Shrimp, clams, mussels and calamari sautéed in a white wine or red sauce, tossed with linguini pasta

Lobster Ravioli \$36

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

MAIN COURSE

Melanzana al Forno \$25

Homemade eggplant parmigiana served with angel hair pasta

Chicken or Veal Parmigiana \$27/ \$31

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

Chicken or Veal Marsala \$27/ \$31

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

Chicken or Veal Saltimbocca \$29/ \$33

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

Marry Me Chicken \$30

Chicken breast simmered with sun dried tomatoes, spinach and cream sauce, served with penne pasta

Salmon Casalingo \$33

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

Grilled Scallops and Shrimp \$38

Served with sautéed spinach

Jumbo Lump Crab Cake \$39

Homemade crab cake topped with a creamy limoncello sauce and jumbo lump crab meat, served with sautéed asparagus spears

Mediterranean Cod \$39

Lightly breaded cod topped with a tritato of capers, olives and sun-dried tomatoes, served with asparagus

Ribeye Steak \$42

Grilled 14 oz Ribeye Steak with au jus sauce, served with broccoli rabe and mashed potato

CHILDREN'S MENU \$14

CHEESE RAVIOLI - PENNE WITH RED SAUCE or BUTTER - SPAGHETTI WITH MEATBALL
CHICKEN FINGERS AND FRIES - CHICKEN PARMIGIANA WITH ANGEL HAIR PASTA