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### *Soup & Salad*

**Spinach Salad** 10.25  
**Caesar Salad** 10.25  
**Mixed Greens Garden Salad**  
4.95 with dinner, 10.95 ala carte  
**Italian Wedding Soup** 6.95



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### *Appetizers*

**Crispelle** 6.95  
**Veal Balls** 12.95  
**Roast Peppers** 12.95  
**Crab Cake** 22.75  
**Shrimp Cocktail** 17.50  
**Sauteed Garlic Shrimp** 19.75  
**Bruschetta Con Fontinella** 13.25  
**Baked Artichoke Hearts Romano** 13.25

### *Pasta*

**Eggplant Parmigiana** Breaded eggplant topped with Italian cheeses and tomato sauce. 22.50  
**Lasagna** Homemade noodles layered and baked with ricotta and parmesan cheeses, topped with our meat-flavored tomato sauce and meatballs. 20.50  
**Spaghetti** Imported noodles in our meat-flavored tomato sauce with meatballs. 16.50  
**Manicotti** Homemade manicotti stuffed with ricotta and Parmesan cheeses and egg, topped with our meat-flavored tomato sauce and meatballs. 21.50  
**Gnocchi** Homemade potato dumplings in our meat-flavored tomato sauce and meatballs. 19.95

### *Chicken*

*Served with potato & vegetable or side spaghetti.*

**Chicken Allegro** Chicken breast sautéed in our wine and provolone cheese sauce. 25.95  
**Chicken Parmigiana** Breaded chicken breast topped with our tomato sauce and melted mozzarella. 24.95  
**Chicken Piccata** Chicken breast sautéed with butter and white wine, with capers. 24.95  
**Chicken Marsala** Chicken breast sautéed with Marsala wine, butter and mushrooms. 25.75

### *Steaks & Chops*

*Served with potato & vegetable or side spaghetti.*

**Filet Mignon\*** Tender and juicy, prepared to your order. 47.50 petite 36.95  
**Filet Oscar\*** Filet topped with asparagus, jumbo lump crab and Mornay sauce. 60.95  
**Surf & Turf** Petite filet mignon\* and a South African lobster tail. market price

### *Seafood*

*Served with potato & vegetable or side spaghetti.*

**Homemade Crab Cakes**  
With jumbo lump crab meat! 44.25, one crab cake 28.95  
**Shrimp & Crab Combo** Jumbo shrimp and jumbo lump crabmeat sautéed in garlic butter, lemon and wine. 49.75  
**Broiled Haddock** 28.50  
**Broiled Atlantic Salmon** 33.95  
**Broiled Orange Roughy** 34.95  
**South African Lobster Tails** market price

### *Veal*

*Served with potato & vegetable or side spaghetti.*

**Veal Parmigiana** Breaded veal cutlet baked with our tomato sauce and mozzarella cheese. 37.25  
**Veal Marsala** Thin filets sautéed in butter and Marsala wine, served with mushrooms. 40.50  
**Veal Marselle** Thin sliced filet of veal sautéed and presented in a lemon butter sauce. 38.25  
**Veal Piccata** Thin filet of veal simmered in butter and white wine sauce. 38.95  
**Veal Saltimbocca** Tender veal slices stuffed with prosciutto and mozzarella, simmered in our Marsala wine sauce. 45.50  
**Veal Oscar** Sautéed veal with asparagus and jumbo lump crabmeat prepared in a Mornay sauce. 56.95

## *Homemade Desserts*

Tiramisu	8.95
Cannoli	8.95
Cheesecake	7.00, with cherries 8.50
Italian Lemon Cream Cake	8.95
Crème Brulee	8.95
Spumoni	6.95
Ice Cream	5.95
Sherbet	5.95
Salted Caramel Gelato	7.50

## *Children's Menu*

Chicken Fingers	8.95
Grilled Chicken Breast	9.50
Steak	15.50
Broiled Haddock	9.95
Spaghetti	7.95
Lasagna	9.95

## *Beverages*

Soft Drinks	
Coffee, Tea, Milk	
2.95 (free refills)	
Espresso	3.75
Herbal Tea	3.25
Perrier	3.75

## *Bottled Beer*

\$5.00	\$6.50
Bud	Stella
Bud Light	Heineken
Mic Ultra	Peroni
Yuengling	Sam Adams
Miller Lite	Corona
Coors Light	

## *Wine List*

### House Wines by the glass 11

Cabernet Sauvignon, Woodbridge
Merlot, Woodbridge
Lambrusco, Riunite
Chardonnay, Woodbridge
White Zinfandel, Beringer
Moscato, Barefoot

<u>White Wine</u>	<u>glass</u>	<u>bottle</u>
Pinot Grigio, Ruffino Lumina	11	29
Sauvignon Blanc, Nobilo	11	35
Riesling, Chateau St. Michelle	11	31
Chardonnay, Toasted Head		39
Chardonnay, Kendall Jackson	12	41
Moscato d'Asti, Deltetto	12	31
<u>Sparkling Wine</u>		
Asti Spumanti, Martini & Rossi, ½ bottle		21
Asti Spumanti, Martini & Rossi		39
Prosecco, La Marca, Italy	12	
Prosecco, Ruffino, Lumina		39

<u>Red Wine</u>	<u>glass</u>	<u>bottle</u>
Montepulciano, Amaranta	12	41
Pinot Noir, Mark West	11	33
Pinot Noir, Estancia		43
Valpolicella, Bolla	11	31
Chianti Classico, Aziano	12	39
Chianti Classico Riserva, Ruffino		56
Malbec, Diseno	12	33
Red Blend, The Dreaming Tree Crush		41
Rioja, Ontanon, Crianza	12	41
Cabernet Sauvignon, Mondavi Pvt. Sel.	12	35
Cabernet Sauvignon, Franciscan, Napa		56
Cabernet Sauvignon, Mondavi, Napa		106
Zinfandel, Gnarly Head Old Vine	12	37
Stella Rosa Black	11	35
Nebbiolo Langhe, Crissante	12	47
Barbera d'Alba, Deltetto	14	59
Bordeaux, St. Emilion Grand Cru		59