



Soup & Salad

Italian Wedding Soup 4.95 cup with dinner
Soup of the Day 4.95 cup with dinner
Mixed Greens Garden Salad 3.95 with dinner

Steaks & Chops

Served with potato & vegetable or side spaghetti.

Filet Mignon* 38.95 petite 29.95
Filet Oscar* Filet topped with asparagus, jumbo lump crab and Mornay sauce. 51.95
Surf & Turf Petite filet mignon* and a lobster tail. 51.95

Chicken

Served with potato & vegetable or side spaghetti.

Chicken Allegro Chicken breast sautéed in our wine and provolone cheese sauce. 20.95
Chicken Parmigiana Breaded chicken breast topped with our tomato sauce and melted mozzarella. 19.95
Chicken Piccata Chicken breast sautéed with butter and white wine, with capers. 19.95
Chicken Marsala Chicken breast sautéed with Marsala wine, butter and mushrooms. 21.50
Blackened Chicken Boneless chicken breast sautéed in a blend of butter, herbs & spices, and blackened. 19.95

Veal

Served with potato & vegetable or side spaghetti.

Veal Parmigiana Breaded veal cutlet baked with our tomato sauce and mozzarella cheese. 28.50
Veal Marsala Thin filets sautéed in butter and Marsala wine, served with mushrooms. 32.95
Veal Marselle Thin sliced filet of veal sautéed and presented in a lemon butter sauce. 30.95
Veal & Peppers Veal medallions sautéed in olive oil with pan-fried bell peppers. 34.95
Veal Piccata Thin filet of veal simmered in butter and white wine sauce. 31.95
Veal Saltimbocca Tender veal slices stuffed with prosciutto and mozzarella, simmered in our Marsala wine sauce. 35.95
Veal Oscar Sautéed veal with green asparagus and jumbo lump crabmeat prepared in a Mornay sauce. 42.95

Pasta

Served with meatballs and bread.

Eggplant Parmigiana Breaded eggplant topped with Italian cheeses and tomato sauce. 18.95
Lasagna Homemade noodles layered and baked with ricotta and parmesan cheeses, topped with our meat-flavored tomato sauce. 16.95
Spaghetti Imported noodles in our meat-flavored tomato sauce. 12.95
Manicotti Homemade manicotti stuffed with ricotta and Parmesan cheeses and egg, topped with our meat-flavored tomato sauce and meatballs. 16.95
Gnocchi Homemade potato dumplings in our meat-flavored tomato sauce and meatballs. 15.95

Appetizers

Crispelle 5.95
Veal Balls 11.50
Roast Peppers 11.50
Clams Cassino 12.95
Shrimp Cocktail 5 jumbo 14.95
Bruschetta Con Fontinella 11.50
Baked Artichoke Hearts Romano 11.95
Sesame Ahi Tuna served rare with soy sauce and wasabi 14.50

Seafood

Served with potato & vegetable or side spaghetti.

Stuffed Scampi Three jumbo shrimp stuffed with crabmeat and broiled to delight. 33.95
Broiled Chilean Sea Bass 36.95
Broiled Haddock 23.95
Homemade Crab Cakes 32.95, 22.95 one crab cake
Broiled Atlantic Salmon 27.95
Broiled Orange Roughy 27.95
Broiled Coquille Fresh scallops broiled with butter and lemon sauce. 32.95
South African Lobster Tails 51.95
Shrimp & Scallops Piccata Extra large shrimp and scallops sautéed in butter, parsley and wine. 35.95

* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

By The Side

Lasagna, Manicotti 8.95
 Ravioli 9.50
 Gnocchi 8.50
 Risotto 8.50
 Italian Sausage 7.50
 Fresh Mushrooms 5.95
 Garlic Bread 3.50, with Romano cheese 4.25

Beverages

Soft Drinks
 Coffee, Tea, Milk
 1.95 (free refills)
 Espresso 3.50

Children's Menu

Chicken Fingers 7.95
 Chicken Breast 8.95
 Steak 14.50
 Catch of the day 9.50
 Spaghetti 6.95
 Lasagna 8.95

Homemade Desserts

Tiramisu 7.95
 Cannoli 7.95
 Lemon Italian Crème Cake 7.95
 Cheesecake 5.95, with cherries 7.25
 Crème Brulee 7.95
 Spumoni 5.95
 Ice Cream 4.95
 Sherbet 4.95
 Salted Caramel Gelato 5.50

Wine List

House Wine from Woodbridge 9.00 glass
 Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Moscato

<u>Red Wine</u>	<u>glass</u>	<u>bottle</u>
Pinot Noir, Mark West	9.00	28.00
Pinot Noir, Estancia		38.00
Valpolicella, Bolla	8.50	28.00
Chianti, Melini	8.50	28.00
Chianti Classico, Aziano	9.00	34.00
Chianti Classico Riserva, Ruffino		50.00
Malbec, Diseno	9.00	28.00
Merlot, Velvet Devil, Washington		30.00
Red Blend, The Dreaming Tree Crush		36.00
Cabernet Sauvignon, Mondavi Pvt. Sel.	9.00	29.00
Cabernet Sauvignon, Franciscan, Napa		48.00
Cabernet Sauvignon, Mondavi, Napa		85.00
Zinfandel, Gnarly Head Old Vine	9.00	32.00
Langhe Nebbiolo, Crissante	10.50	42.00
Barbera d'Alba, Deltetto	12.95	52.00

<u>White Wine</u>	<u>glass</u>	<u>bottle</u>
Pinot Grigio, Ruffino Lumina	9.00	24.00
Sauvignon Blanc, Nobilo	9.00	30.00
Riesling, Blufeld	8.50	28.00
Chardonnay, Toasted Head		34.00
Chardonnay, Kendall Jackson	9.00	36.00
Moscato d'Asti, Deltetto	9.00	26.00
White Zinfandel, Woodbridge, Mondavi		22.00

<u>Sparkling Wine</u>		
Brut, Cook's, California	8.00	28.00
Asti Spumanti, Martini & Rossi, ½ bottle		18.00
Asti Spumanti, Martini & Rossi		34.00
Prosecco, La Marca, Italy	9.50	

