

Antipasti

	PICCOLO	GRANDE
Sautéed Mussels	\$7.00	\$13
<i>available 4 ways: white, red, sambuca or creamy pesto</i>		
Clams Casino	\$8.00 (qty: 3)	\$14 (qty: 6)
Fried Calamari	\$7.00	\$13
Steamed Clams	\$7.00	\$13
<i>with white wine sauce</i>		
Stuffed Shrimp	\$12 (qty: 3)	\$21 (qty: 6)
Mozzarella Caprese		\$11
Shrimp Cocktail	\$7 (qty: 3)	\$13 (qty: 6)
Antipasto Di Casa	\$10	\$17
<i>prosciutto di parma, sopressata salami, fresh mozzarella, roasted red peppers, tomato, artichoke hearts, olives, spicy capricola</i>		
Family Antipasto	\$60 (qty: 5)	\$110 (qty: 10)
<i>prosciutto di parma, clams casino, fried calamari, white wine mussels, mozzarella caprese, spicy capicola, hard cheeses, olives, roasted peppers, sliced salami</i>		
Eggplant Iolanda		\$12
<i>fresh egg battered eggplant, stuffed with ricotta, spinach and roasted peppers, topped with mozzarella and served with rosé cream sauce</i>		
Nonno's Bruschetta	\$6 (3 ppl)	\$10 (6 ppl)
<i>topped with fresh tomato, garlic, herbs & olive oil</i>		
Burrata		\$14.95
<i>fresh mozzarella stuffed with ricotta. Served with bruschetta and garnished with reduced balsamico</i>		

Contorni

Sautéed Veggies	\$8.75
<i>all sautéed in garlic and olive oil, with your choice: broccoli, spinach, mushrooms or asparagus</i>	
Mild Italian Sausage	\$9
<i>sautéed with onions and tomato sauce</i>	
Oven Roasted Potatoes	\$5.50
Garlic Bread/w/Cheese	\$3.50/\$4.75
French Fries / Garlic Fries	\$4 / \$7
Meatballs in Tomato Sauce	\$9 (qty: 3)
Soup di Giorno	\$6

Vitello & Carne

Veal Capri	\$28.95
<i>fresh, tender, hand-pounded veal scallopini, shrimp, spinach, mushrooms and roasted peppers, topped with mozzarella cheese in our white wine lemon sauce over angel hair</i>	
Veal Pizzaiola	\$23.95
<i>fresh, tender, hand-pounded veal scallopini, sautéed with garlic, olives, capers and tomato in our marinara over angel hair</i>	
Vitello Alla Braccia	\$23.95
<i>fresh, tender, hand-pounded veal scallopini marinated and grilled with oven roasted potato and sautéed asparagus</i>	
New York Strip Steak	\$27.95
<i>16-oz. certified Angus steak, served with roasted potato and asparagus</i>	

Pollo

Chicken Broccoli	\$20.95
<i>chicken breast sautéed with broccoli, garlic and tomato in our rosé cream sauce over penne</i>	
Chicken Cacciatore	\$21.95
<i>chicken breast sautéed with onions, green peppers and mushrooms in our marinara sauce over penne</i>	
Chicken Diana	\$23.95
<i>chicken breast, jumbo shrimp, roasted garlic and broccoli in our lemon cream sauce over angel hair</i>	
Chicken Pontevecchio	\$27.95
<i>chicken breast, roasted garlic and mushrooms in our brandy cream sauce, topped with crab meat and served over angel hair</i>	
Chicken Chesapeake	\$28.95
<i>grilled chicken breast with a 6-ounce jumbo lump crab cake, served with our sweet frangelico sauce over angel hair pasta</i>	
Chicken Montesi	\$24.95
<i>chicken breast, jumbo shrimp, spinach & roasted peppers in our creamy pesto sauce over fettuccine</i>	

Dal Mare

Pasta Di Mare	\$20.95
<i>your choice of mussels, calamari or clams, along with your choice of: marinara, fradiavolo or scampi sauce, served on top of linguine pasta</i>	
Shrimp Scampi, Marinara or Fradiavolo	\$22.95
<i>jumbo shrimp sautéed with your choice of either: scampi, marinara or fradiavolo sauce over linguine</i>	
Shrimp Cardinale	\$23.95
<i>jumbo shrimp, roasted peppers, mushrooms in our rosé cream over fettuccine</i>	
Stuffed Shrimp Marcello	\$26.95
<i>5 jumbo shrimp, stuffed with crab meat, served with garlic-olive oil sauce over angel hair</i>	
Shrimp Francese	\$23.95
<i>egg battered shrimp, sautéed with spinach, mushrooms and capers in our white wine sauce over angel hair</i>	
Fettuccine Chesapeake	\$28.95
<i>jumbo shrimp, scallops and crab meat in our old bay alfredo</i>	
Grace's Salmon Cakes	\$25.95
<i>two 6-oz. fresh salmon and jumbo lump crab meat broiled and served with mashed potato and asparagus</i>	
Fabrizio's Crab Cakes	\$28.95
<i>Two 6-oz. broiled crab cakes, served with mashed potato and asparagus</i>	
Salmon Alla Brace	\$20.95
<i>blackened salmon fillet served with oven roasted potato and sautéed spinach</i>	
Linguine Mare Chiaro	\$25.95
<i>mussels, clams, shrimp and calamari sautéed with garlic and tomato in our marinara sauce</i> Add Salmon for \$10	
Zuppa Di Pesce (Italian Seafood Soup)	\$30.95
<i>mussels, clams, shrimp, scallops, calamari and cod with a tomato saffron broth, served with garlic bread</i>	

Insalate

Garden Salad \$7.00
iceberg and romaine mix, green peppers, carrots, cherry tomatoes, olives, onions and pepperoncini, served with our house vinaigrette

Caesar Salad \$9.00
romaine mix, croutons and fresh parmesan cheese, tossed with our house Caesar dressing

Vinny's Salad \$12.50
mixed greens, fresh mozzarella, onions, tomato, roasted peppers and our honey balsamic dressing

Long Shoreman's Salad \$14.50
grilled chicken and grilled shrimp over a bed of lettuce with our balsamic vinaigrette, topped with onions, olives, feta cheese and roasted peppers

Lucia's Salad \$14.50
a mixture of dried fruits: peaches, blueberries, cranberries, raisins and apples, sliced almonds, crumble gorgonzola and chicken breast. Raspberry vinaigrette on the side

Grilled Chicken Salad \$12.50

Chef Salad \$11.50

Greek Salad \$11.50

Grilled Chicken Caesar Salad \$12.50

Grilled Shrimp Caesar Salad \$15.95

NY Strip Steak Caesar Salad \$16.95

Blackened Salmon Caesar \$17.50

ADD grilled chicken \$3.75 per breast and grilled shrimp \$2.00/ea. Extra dressing 75¢

Dal Forno

Stuffed Shells \$15.95
fresh pasta stuffed with ricotta cheese. topped with tomato and melted mozzarella

Lasagna (Ground Beef) \$17.45

Baked Ziti \$15.95

Anna's Gnocchi \$16.45
1# of Dececco gnocchi tossed with mozzarella, parmigiano and tomato sauce

Cheese Tortellini (rose cream sauce) \$17.45

Cheese Ravioli (pomodoro sauce) \$15.95

Lobster Ravioli (rose cream sauce) \$18.45

Ravioli Misto \$22.95
lobster, cheese & spinach ravioli in our garlic olive oil sauce, topped with jumbo lump crab meat

Tour of Italy \$21.95
a sampler of lasagna, stuffed shells and chicken parmigiana, topped with tomato sauce and melted mozzarella

Pasta Classica

Parmigiana's \$ priced per choice
tomato sauce and melted mozzarella with angel hair

Eggplant \$17.45 **Chicken** \$19.45

Veal \$23.95 **Shrimp** \$22.95

N.Y. Strip Steak \$22.25

Piccata's \$ priced per choice
capers and shallots in our white wine lemon sauce, served with angel hair

Chicken \$18.95 **Veal** \$23.95

Shrimp \$22.95 **N.Y. Strip Steak** \$22.25

Salmon \$22.95

Alfredo's \$ priced per choice
creamy and silky Alfredo over a bed of fettuccine

Fettuccine \$16.45 **Chicken** \$20.95

Shrimp \$22.95 **N.Y. Strip Steak** \$22.25

Salmon \$22.95 **Chicken+Shrimp** \$22.95

Jumbo Scallop \$22.95

Marsala's \$ priced per choice
mushrooms, shallots, and sun-dried tomato in our marsala wine sauce over angel hair

Chicken \$20.95 **Veal** \$23.95

Shrimp \$22.95 **N.Y. Strip Steak** \$22.95

Valdostana Style (Prosciutto+Mozz.) Add \$3.50

Pasta Classico \$15.00
marinara or pomodoro over penne pasta

Spaghetti Sausage & Peppers \$17.95
mild Italian sausage, onions and bell peppers in our marinara

Spaghetti Puttanesca \$16.95
black olives, tomato, capers and anchovies in our marinara

Spaghetti with Meat Balls or Meat Sauce \$16.95
served with our pomodoro sauce

Penne Primavera \$16.95
broccoli, mushroom and tomato in our rosé cream

Fettuccine Bolognese \$17.95
ground beef, carrots and onions in our rosé cream

Penne Giardiniera \$18.95
fresh broccoli, asparagus and spinach in our garlic olive oil sauce over penne. Garnished with parmesan cheese and black pepper

Penne Gabriella \$17.95
penne, fresh mozzarella and crushed San Marzano tomato & basil in a light tomato sauce over penne

Meat Lover's Pasta \$21.95
ground beef, meat balls, pepperoni, and sausage with our pomodoro over penne, topped with mozzarella cheese

Eggplant Rollatini \$20.95
fresh egg-battered eggplant, stuffed with ricotta, mozzarella, spinach, and roasted peppers, served with fettuccine in our silky rosé cream sauce

18% GRATUITY WILL BE ADDED TO CHECKS ON PARTIES OF 6 OR MORE.

There will be a split charge of \$2.50 for all shared dishes. We now offer gluten free or whole wheat pasta for an additional \$2.00 charge. Please allow extra time for this option. All Entrées will be served with Italian bread, pizza bread and your choice of salad or soup. Side Caesar salad is a \$1 upcharge. Dessert charge \$1.00 per person for outside desserts.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness, especially if you have a medical condition.