

## ANTIPASTI FREDDI

### COLD APPETIZERS

<b>Antipasto Freddi Per Due</b>	<b>\$11</b>
Italian meats, cheeses, mixed olives & giardiniera salad	
<b>Homemade Mozzarella Caprese V GF</b>	<b>\$11</b>
Fresh mozzarella, roasted red peppers, artichoke hearts, sundried tomatoes drizzled with olive oil & fresh basil	
<b>Seafood Salad GF DF</b>	<b>\$14</b>
Mix of shrimp, calamari, mussels, clams, celery & red onion in olive oil & lemon dressing	

## ANTIPASTI CALDI

### HOT APPETIZERS

<b>Antipasto Caldi Per Due</b>	<b>\$12</b>
Eggplant Rollatini, stuffed mushrooms, mussels marinara, clams oreganata	
<b>Zuppa Di Mussels or Clams GF DF</b>	<b>\$12</b>
Marinara or white wine sauce	
<b>Clams Oreganata</b>	<b>\$10</b>
Homemade seasoned bread crumbs	
<b>Fried Calamari DF</b>	<b>\$12</b>
Lightly battered & fried with marinara sauce	
<b>Eggplant Rollatini V</b>	<b>\$10</b>
Stuffed with ricotta cheese topped with marinara sauce	
<b>Stuffed Mushrooms V</b>	<b>\$9</b>
Chopped vegetables, seasoned with bread crumbs then baked & topped with pink sauce	
<b>Homemade Mozzarella Tower V</b>	<b>\$10</b>
Slabs of fresh mozzarella, breaded & fried & served with marinara sauce	
<b>Meatballs</b>	<b>\$10</b>
Traditional all beef Italian meatballs with dollop of ricotta cheese & fresh basil	
<b>Grilled Vegetables V GF DF</b>	<b>\$10</b>
Zucchini, eggplant, red onions & peppers grilled & served with olive oil & fresh lemon	

## ZUPPA

### SOUP

<b>Stracciatella alla Romano GF</b>	<b>\$6</b>
Spinach, egg & parmesan cheese in chicken broth	
<b>Pasta e Fagioii V</b>	<b>\$6</b>
Pasta & cannellini beans in vegetable broth & light tomato sauce	

## INSALATA

### SALADS

(+\$3 with Entrée)

<b>Tri Colore V G</b>	<b>\$6</b>
Arugula, endive + radicchio with shaved parmesan cheese in balsamic vinaigrette dressing	
<b>Caesar</b>	<b>\$6</b>
Hearts of romaine lettuce in classic creamy dressing with croutons	
<b>Greek V GF</b>	<b>\$6</b>
Mixed greens with kalamata olives, tomatoes, cucumbers feta cheese in light lemon olive oil dressing	
<b>Spinach Salad V GF</b>	<b>\$6</b>
Fresh baby spinach, tomatoes, mushrooms, hard boiled eggs & red onions in balsamic vinaigrette dressing	

## AL FORNO

### FROM THE OVEN

<b>Eggplant Parmesan V</b>	<b>\$15</b>
Breaded eggplant topped with mozzarella cheese & marinara sauce served with penne pasta	
<b>Chicken Parmesan</b>	<b>\$16</b>
Thin cutlet breaded topped with mozzarella cheese & marinara sauce served with penne pasta	
<b>Veal Parmesan</b>	<b>\$18</b>
Thin cutlet breaded topped with mozzarella cheese & marinara sauce served with penne pasta	

# PASTA

Gluten Free Penne Available Only Upon Request

<b>Penne Vodka V</b> Light pink sauce with touch of cream (+\$2 with chicken) GF	<b>\$15</b>
<b>Fettuccine Alfredo V</b> Classic cream sauce & green peas (+\$2 with chicken) GF	<b>\$15</b>
<b>Cheese Ravioli V</b> Ricotta cheese filled ravioli in marinara sauce GF	<b>\$15</b>
<b>Cappellini with Meatballs</b> Traditional all beef Italian meatballs in marinara sauce	<b>\$16</b>
<b>Cappellini Puttanesca V DF</b> Sautéed with olives, fresh tomatoes, capers, onions & garlic GF	<b>\$15</b>
<b>Gnocchi Bolognese</b> Potato dumplings topped with meat sauce	<b>\$16</b>
<b>Penne &amp; Sausage Pomodoro</b> Italian sausage sautéed with plum tomatoes, onions, romano cheese & fresh basil in light tomato sauce	<b>\$17</b>
<b>Linguini Aglio e Pollo DF</b> Sautéed chicken with garlic, parsley & olive oil with fresh parsley GF	<b>\$17</b>
<b>Fettuccini Amore DF</b> Sautéed with bay scallops, mushrooms, sundried tomato & peas in lemon, white wine	<b>\$18</b>
<b>Penne Pesto with Shrimp</b> Sautéed shrimp light basil sauce with touch of cream GF	<b>\$18</b>
<b>Linguini with Fresh Clams OR Calamari DF</b> Little neck clams or calamari sautéed in garlic & white wine or classic marinara GF	<b>\$18</b>
<b>Lobster Ravioli</b> Served in pink vodka sauce	<b>\$18</b>
<b>Rigatoni Raveena</b> Homemade rigatoni stuffed with ricotta cheese, sautéed with shrimp, scallops, asparagus, sundried tomatoes & mushrooms in garlic cream sauce	<b>\$22</b>
<b>Cappellini Malafemmina DF</b> Shrimp, clams, mussels, lobster tail sautéed in garlic & olive oil GF	<b>\$24</b>

## POLLO O VILETTO CHICKEN / VEAL

Served with Roasted Potatoes & Mixed Vegetables

<b>Francese</b> Egg battered, sautéed with butter, lemon & white wine	<b>\$16 / \$18</b>
<b>Piccata</b> Sautéed with lemon, butter, capers & fresh parsley	<b>\$16 / \$18</b>
<b>Marsala</b> Sautéed with fresh mushrooms & marsala wine sauce	<b>\$16 / \$18</b>
<b>Milanese</b> Seasoned homemade bread crumbs, pan fried, topped with fresh spinach, tomato & onion salad dressed in balsamic & olive oil with shaved Parmesan GF with grilled chicken	<b>\$17 / \$19</b>
<b>Saltimbocca</b> Sautéed in wine topped with prosciutto, steamed spinach & mozzarella	<b>\$17 / \$19</b>
<b>Sorrentino</b> Sautéed in wine topped with prosciutto, roasted eggplant & mozzarella with a touch of tomato sauce	<b>\$17 / \$19</b>
<b>Pizzaiola GF DF</b> Sautéed with fresh tomato, garlic, olives & sweet peppers	<b>\$17 / \$19</b>
<b>Arrabiatta GF DF</b> Sautéed with hot & sweet cherry peppers, mushrooms with white wine & touch of tomato sauce	<b>\$17 / \$19</b>
<b>Rollatini</b> Stuffed with mozzarella cheese & spinach, breaded, fried & served with marsala sauce	<b>\$17 / \$19</b>
<b>Amore GF DF</b> Stuffed with fresh spinach, sundried tomatoes, artichokes sautéed with lemon, white wine & garlic sauce	<b>\$17 / \$19</b>

# PESCE

## FISH

Served with Roasted Potatoes & Mixed Vegetables

<b>Flounder Francese</b>	<b>\$17</b>
Egg battered & sautéed with lemon & white wine	
<b>Flounder Oreganata</b>	<b>\$17</b>
Topped with homemade seasoned bread crumbs & oregano & broiled	
<b>Shrimp Scampi</b>	<b>\$18</b>
Sautéed in garlic, wine, lemon, olive oil & fresh parsley served over linguini	
<b>Salmon Picatta</b>	<b>\$20</b>
Wild caught salmon sautéed with lemon, butter, capers & fresh parsley	
<b>Sea Bass Floresa</b>	<b>\$22</b>
Almond coated, pan seared then baked & topped with cream sauce & a hint of lemon	
<b>Salmon Amore</b> GF DF	<b>\$22</b>
Wild caught salmon stuffed with fresh spinach, artichoke hearts, sundried tomatoes sautéed with lemon, olive oil, white wine & garlic sauce	
<b>Broiled Salmon</b> GF DF	<b>\$20</b>
Wild caught salmon lightly seasoned & broiled	
<b>Zuppa De Pesce</b> GF	<b>\$25</b>
Shrimp, clams, mussels, calamari & market fish simmered in tomato, garlic & fresh basil sauce DF or butter, white wine sauce	

## MANZO STEAK

Served with Roasted Potatoes & Mixed Vegetables

<b>New York Strip Steak</b> GF DF	<b>\$22</b>
Simply seasoned & grilled	
<b>New York Strip Steak with Shrimp</b> GF DF	<b>\$27</b>
Simply seasoned & grilled with shrimp in white wine & garlic sauce	
<b>Sicilian Steak</b>	<b>\$24</b>
Pan seared NY Strip coated in homemade seasoned bread crumbs & parmesan cheese	

## VERDURA VEGETABLES

<b>Sautéed Green Beans</b> GF V DF	<b>\$6</b>
<b>Sautéed Spinach</b> GF V DF	<b>\$6</b>
<b>Sautéed Broccoli</b> GF V DF	<b>\$6</b>
<b>Sautéed Broccoli Rabe</b> GF V DF	<b>\$8</b>
<b>Homemade Garlic French Fries</b> V	<b>\$6</b>
served with spicy aioli	

## BEVERAGES

<b>Bottle Pellegrino</b>	<b>\$6</b>
<b>Soft Drinks</b>	<b>\$2</b>
<b>Cappuccino</b>	<b>\$4</b>
<b>Espresso</b>	<b>\$3</b>
<b>Coffee &amp; Tea</b>	<b>\$2</b>

## DESSERTS

<b>Cannoli</b>	<b>\$6</b>
<b>Tartufo</b>	<b>\$6</b>
<b>Homemade Tiramisu</b>	<b>\$6</b>
<b>New York Cheese Cake</b>	<b>\$6</b>
<b>Sorbet</b>	<b>\$6</b>
<b>Gelato</b>	<b>\$5</b>

GF = GLUTEN FREE    V = VEGETARIAN    DF = DAIRY FREE

Thank you for dining with us. We strive to provide a leisurely dining experience, exceptional service and quality, memorable food.

That's how they do it in Italy. **Food is Love.**

For your next family gathering or special event, we offer party menus to suit your taste and budget.

**Gift Certificates Available.**