

# ***Appetizers***

## **Fried Calamari 10**

*Spicy marinara*

## **Stuffed Artichoke Bottoms 9**

*Prosciutto and arugula with aged provolone*

## **Shrimp Cocktail 12**

*Spicy house cocktail sauce*

## **Three Cheese Stuffed Peppers 10**

*Banana peppers with house made sausage  
and grilled Italian bread*

## **Prosciutto and Grilled Vegetables Panini 9**

*Sweet peppers, zucchini, onion, aged provolone  
and spicy marinara*

## **Seared Sea Scallops 11**

*Portabella mushroom, pancetta and sautéed escarole  
and Sangiovese tomato jam*

## **Steamed Mussels 10**

*A la marinara or Pinot Grigio butter*

## **Clams Casino 10**

*Pancetta, peppers and Parmesan breadcrumbs*

<h2><b>House Made Veal Osso Bucco Ravioli 10</b></h2>
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<p><i>Slow braised, and simmered in herbed veal tomato ragout</i></p>
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# ***Soup & salad***

## **Tuscan White Bean and Shrimp 6**

*Pancetta, oregano, thyme and zucchini*

## **Italian Wedding 6**

*Chicken broth, spinach and meatballs*

## **Caesar 8**

*Grated Pecorino Romano and pesto*

## **Patria 8**

*Italian greens tossed in a radicchio cup and topped  
with a Parmesan crisp, roma tomatoes, kalamata  
olives, cucumbers, white beans and artichokes with  
our house dressing*

## **Hearts of Romaine 8**

*Beefsteak tomatoes, fresh mozzarella basil dressing  
with aged balsamic vinegar*

\$ 2 split plate charge for our guests who wish to share salad

# ***Stone hearth oven pizza***

*On our crispy hand tossed crust*

## **Pepperoni 10**

*Mozzarella cheese and herbs*

## **Steak and Four Cheese 10**

*Mozzarella, Parmesan, Cheddar, provolone*

## **Shrimp Scampi Pizza 11**

*Garlic, button mushroom, onion with oregano  
tomato cream sauce*

## **Chicken Gorgonzola and Sweet Pepper 10**

*Garlic, oil, sliced tomato and fresh basil*

## **Margherita 10**

*Roma tomatoes, Buffalo mozzarella, fresh basil leaves*

\*Please notify your server of any food allergies

# Pasta

## Lasagna 18

Layers of whole milk ricotta, beef, pork, veal and marinara sauce

## Linguine and Clams 18

Fresh clams, choice of red and white sauce

## Rigatoni Bolognese 17

Braised meat sauce and fresh grated Parmesan cheese

## Pork Cacciatore and Penne 22

Sweet peppers, mushroom, onion, and fresh herbs, slow simmered in tomato

## Pasta and Meatballs or Sausage 15

Choice of pasta with marinara sauce

## Shrimp Scampi 24

Garlic butter, white wine, olive oil, served over linguine

## Scallops, Shrimp and Clams 29

House made sausage, coronate sauce tossed with boating pasta

## Grilled Chicken and Artichoke Fettuccine 18

Sweet peppers, olives, feta, tomatoes and white wine garlic broth

### The Italian Feast 30

Baked lasagna, ziti with red sauce, meat balls, sausage, broccolini, osso bucco raviolis

# Veal & chicken

Prepared in the following styles and served with spaghetti marinara or garlic and oil

## Parmesan

Parmesan, fresh mozzarella, marinara sauce

## Saltimbocca

Prosciutto, sage finished with white wine sauce

## Marsala

Wild mushrooms, Marsala wine demi

## Picatta

Butter, white wine, lemon and parsley

## Chicken 25

## Veal 30

# Specialties

## Grilled Salmon Fillet 27

Lemon seafood cannelloni, gorgonzola tomato cream

## Grilled Marinated Pork Loin 23

Pounded thin layered with eggplant, roasted cubanella peppers, fresh mozzarella, herbs and caponata

### Beef Braciola 25

Pounded NY Strip rolled with roasted garlic, prosciutto, escarole, herbed cheese

# Steak & seafood

## NY Strip Pizzaiola 29

Broiled tomato basil and Buffalo mozzarella

## Grilled Rib-eye 38

Rosemary potato wedges and garlic and olive oil spinach

## Oven Roasted Sea Bass 28

Topped with Pinot Grigio lemon sauce

## Grilled Sea Scallops 29

Parmesan crusted fennel wedge and lemon basil butter sauce

## Tournedos of Beef 33

Pan-seared with cremini mushrooms

\$6 split plate charge for our guests who wish to share an entrée or pasta dish

# Sides

Your choice 7

Spaghetti with Marinara or Garlic & Oil  
Rosemary Garlic Roasted Potatoes  
Meatballs

Broccolini, Olive Oil and Garlic  
Asparagus, Lemon, Grated Parmesan  
Creamed Spinach

### Risotto of the Day

Ask your server

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