




APPETIZERS

 Hot Antipasto for Two	27
baked clams, stuffed mushrooms, fried calamari, mussels, fried shrimp & eggplant rollatine	
Cold Antipasto Deluxe Small	14
Large	20
crispy greens, with assorted Italian meats, olives, provolone, fresh mozzarella & roasted peppers	
Bruschetta	10
fresh diced tomatoes, with garlic & olive oil over toasted Italian bread	
Shrimp Cocktail	14
Garlic Bread	4
with mozzarella.....	
Mozzarella Sticks Small (6)	10
Large (12)	15
Tuscan Meatballs	
2 meatballs topped with ricotta cheese, our famous tomato sauce & fresh basil	
Roasted Peppers with Anchovies	12
Fried Zucchini with marinara sauce.....	12
Stuffed Mushrooms (4 Large Mushrooms) ..	11
Buffalo or Barbeque Wings (10)	15
 Baked Little Neck Clams Oreganata, Chopped or Casino	
1/2 Dozen	12
Dozen	22
Fried Calamari Marinara or Fra Diavolo	18
Buffalo Fried Calamari served with Blue Cheese	19
Fried Calamari Arrabiatta	
deep fried calamari tossed in a hot cherry pepper marinara sauce	
Zuppa di Clams Marinara Sauce or White Wine Sauce	16
Mussels Marinara Sauce & Artichoke Hearts or White Wine Sauce	14

SOUPS

	Pint	Quart
Lentil	7	12
Minestrone	7	12
Tortellini In Brodino	7	12
Tortellini Stracciatella	9	15
 Pasta Fagioli	9	15

SALADS

Fresh Mozzarella & Tomato Salad	12
Spinach Salad	
topped with crumbled bacon, red onion & balsamic vinaigrette	
Calamari or Scungilli Salad	20
 Seafood Salad calamari, scungilli & shrimp	23
Gorgonzola Salad walnuts, cranberries, balsamic vinaigrette.....	15
Our Famous Garden Salad	
	Small Large
	7 9
Caesar Salad	8 10
Greek Salad	8 10
Salad Add-Ons	
	Small Large
Fried Chicken	6 9
Grilled Chicken	6 9
Buffalo Chicken	6 9
Shredded Mozzarella	6 6
Crumbled Gorgonzola	6 5
	4 Large 6 Large
Grilled Shrimp	9 14
Buffalo Shrimp	9 14
Pesto Shrimp	9 14

SIDES

Spinach with Garlic & Oil	10
Broccoli with Garlic & Oil	10
Broccolirabe (In Season)	12
French Fries	5
Ricotta Cheese	5
Meatballs (2)	7
Sweet Sausages (2)	7
Meatball Parmigiana (2)	10
Sweet or Hot Sausage Parmigiana (2)	10


PASTA

served with Our Famous House Salad & Spaghetti, Linguine, Rigatoni or Angel Hair	
Gluten Free Spaghetti or Penne \$3.00 Extra	
Whole Wheat, Cavatelli, Tortellini, Gnocchi or Fusilli \$2.00 Extra	
Choose Your Own Pasta Sauce/Topping from our Kitchen Selections	
Meatballs or Sausage	18
Meatsauce or Mushroom Sauce	18
Tomato Sauce or Marinara Sauce	14
Shrimp Sauce	20
Garlic & Oil	14
Clam Sauce Red or White	21
Broccoli, Garlic & Oil	17
with Chicken.....	20
with Shrimp.....	23

PASTA AL FORNO

served with Our Famous House Salad	
 Chef Special ziti, ravioli, manicotti, lasagna, & meatball	20
Homemade Baked Lasagna	19
Stuffed Shells	19
Manicotti	19
Baked Ziti	18
Ziti Parmigiana (no ricotta cheese)	17
Ziti Sciciliano	19
baked ziti topped with eggplant	
Ravioli with meatballs or sausage.....	19
Ravioli	17
baked with mozzarella cheese.....	
Eggplant Rollatine	21
stuffed with ricotta & mozzarella, baked with tomato sauce & cheese,	

served with spaghetti or penne	
Eggplant Parmigiana	20
baked with tomato sauce & mozzarella, served with spaghetti or penne	
Baked Cavatelli	19
tossed in a meatsauce topped with mozzarella cheese	
Sausage, Peppers & Onions tossed in a light marinara sauce.....	22
Tortellini alla Panna bacon bits, mushrooms, peas in an alfredo sauce.....	20
Tortellini Alfredo	19
Tortellini with Jumbo Shrimp in vodka sauce	24
Fettuccini Alfredo	18
Rigatoni alla Vodka	17
Rigatoni Bolognese pink cream sauce with mushrooms	19
 Penne Rustica	21
chicken, fresh spinach & mozzarella in a pink cream sauce	
Linguine Puttanesca	20
capers, anchovies & black olives in fresh marinara sauce	
Chicken Fettuccine Alfredo with broccoli.....	22
Bowtie Cajun Chicken with broccoli.....	22
Orrechietti Broccolirabe with shrimp, garlic & oil	24
Fusilli Francesco shrimp, mushrooms & spinach in a light pink sauce	24
Orrechietti Grilled Chicken broccolirabe with garlic & oil.....	22

 **All Time Favorite**

CARB FRIENDLY

served with Our Famous House Salad	
Grilled Chicken	23
served over sauteed spinach with a twist of lemon	
Shrimp	25
sauteed with peppers, onions, mushrooms & zucchini in a garlic white wine sauce	
Sausage, Peppers & Onions	24
served with steamed broccoli	
Grilled Chicken & Shrimp	26
served over sauteed spinach with a twist of lemon	
Broiled Tilapia	23
served over a bed of spinach with lemon in a white wine & fresh herb sauce	




POLLO

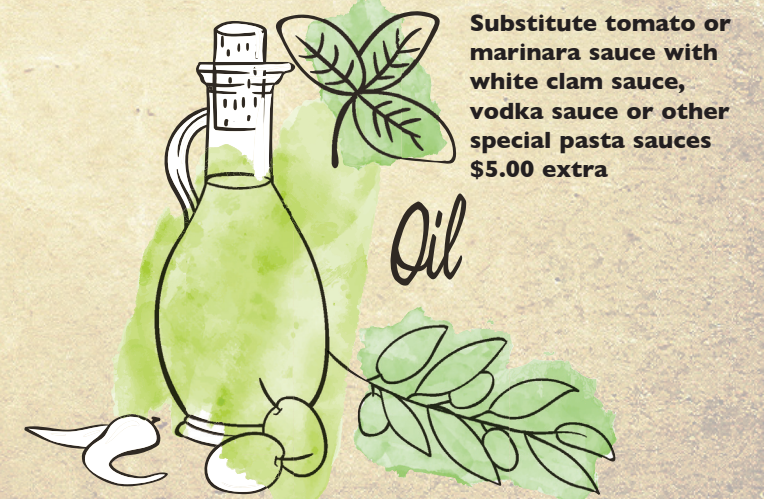
served with Our Famous House Salad & Spaghetti, Linguine, Rigatoni or Angel Hair - Gluten Free Spaghetti or Penne \$3.00 Extra	
Chicken alla Francese	23
a light white wine, lemon & butter sauce	
 Chicken alla Cardinale	24
ham, eggplant, & mozzarella cheese in a light marinara sauce	
Chicken Scarpariello	24
sweet sausage, mushrooms & sweet peppers in a garlic wine sauce	
Chicken Piccata	23
artichoke hearts & capers in a lemon white wine sauce	
Chicken alla Marsala	23
mushrooms, onions & parsley in a light brown wine sauce	
Chicken Parmigiana	23
breaded chicken cutlet, tomato sauce & mozzarella	
Chicken Zingara	24
white wine sauce with ham, pimentos & artichoke hearts topped with mozzarella	
Chicken with Hot Sausage	24
in a garlic & oil with broccolirabe	
Chicken Crispino	23
breaded chicken cutlet topped with diced tomatoes, red onion, roasted red peppers & fresh mozzarella tossed in a balsamic vinaigrette	
Chicken Aglio	24
fresh spinach & diced roma tomatoes in a roasted garlic cream sauce	
Chicken Saltimboca	24
fresh baby spinach & prociutto in white wine sauce topped with melted mozzarella	

VITELLO

served with Our Famous House Salad & Spaghetti, Linguine, Rigatoni or Angel Hair - Gluten Free Spaghetti or Penne \$3.00 Extra	
Veal alla Cardinale	28
topped with ham, eggplant, & mozzarella cheese in a light marinara sauce	
 Veal alla Francesco	28
sauteed with spinach & artichoke hearts in a light sherry wine sauce topped with fresh mozzarella	
Veal Piccata	27
artichoke hearts & capers in a lemon white wine sauce	
Veal Sorrentino	28
topped with ham & mozzarella in a light wine sauce	
Veal Scallopini Francese	27
a light white wine, lemon & butter sauce	
Veal Parmigiana	27
breaded veal cutlet, tomato sauce & mozzarella	
Veal Scallopini Marsala	27
mushrooms, onions & parsley in a light brown wine sauce	
Veal Crispino	28
breaded veal cutlet topped with diced tomatoes, red onion, roasted red peppers & fresh mozzarella tossed in a balsamic vinaigrette	
Veal Scallopini Florentine	28
fresh baby spinach & eggplant in white wine sauce topped with melted mozzarella	

PESCE

served with Our Famous House Salad & Spaghetti, Linguine, Rigatoni or Angel Hair - Gluten Free Spaghetti or Penne \$3.00 Extra	
Shrimp Marinara	25
Shrimp Scampi	25
Shrimp alla Fra Diavolo	25
Shrimp Oreganata	25
Fried Jumbo Shrimp	25
Shrimp Parmigiana	25
Shrimp alla Francese	25
Shrimp alla Pesto	27
served in a white cream pesto sauce	
 Shrimp Crispino	27
breaded shrimp with diced tomatoes, red onion & fresh mozzarella tossed in a balsamic vinaigrette	
Broiled Filet of Sole	23
scampi or oreganata style	
Filet of Sole alla Francese	25
Filet of Sole Puttanesca	25
capers, olives & anchovies in a light marinara sauce	
Tilapia Marechiaro Style	25
with clams & mussels in a light marinara sauce	
Scungilli alla Marinara	29
Scungilli & Calamari alla Neopolitana	29
Fried Calamari served in a marinara sauce	25
Calamari & Shrimp Neopolitana	29
Calamari Neopolitana	27
Calamari Arrabiatta	27
fried calamari tossed in a hot cherry pepper sauce	
Zuppa di Clams Luciana	27
prepared in broth, flavored with garlic, parsley, wine & butter in a white sauce	
Zuppa di Clams Posillipo	27
prepared in broth, flavored with garlic & spices in a marinara sauce	
 Zuppa di Pesce	45
shrimp, clams, mussels, scungilli & calamari in a light marinara or white wine sauce	
Mussels Luciana	23
prepared in broth, flavored with garlic, parsley, wine & butter in a white sauce	
 Mussels Posillipo	23
prepared in broth, flavored with garlic & spices in a marinara sauce	



Substitute tomato or marinara sauce with white clam sauce, vodka sauce or other special pasta sauces \$5.00 extra

