


## APPETIZERS

 <b>Hot Antipasto for Two</b> .....	27
baked clams, stuffed mushrooms, fried calamari, mussels, fried shrimp & eggplant rollatine	
<b>Cold Antipasto Deluxe Small</b> .....	14
<b>Large</b> .....	20
crispy greens, with assorted Italian meats, olives, provolone, fresh mozzarella & roasted peppers	
<b>Bruschetta</b> .....	10
fresh diced tomatoes, with garlic & olive oil over toasted Italian bread	
<b>Shrimp Cocktail</b> .....	15
<b>Garlic Bread</b> .....	4
with mozzarella.....	5
<b>Mozzarella Sticks Small (6)</b> .....	10
<b>Large (12)</b> .....	15
<b>Tuscan Meatballs</b>	
2 meatballs topped with ricotta cheese, our famous tomato sauce & fresh basil.....	
<b>Roasted Peppers with Anchovies</b> .....	10
<b>Fried Zucchini</b> with marinara sauce.....	12
<b>Stuffed Mushrooms (4 Large Mushrooms)</b> .....	12
<b>Buffalo or Barbecue Wings (10)</b> .....	15
 <b>Baked Little Neck Clams</b> Oreganata, Chopped or Casino	
<b>1/2 Dozen</b> .....	12
<b>Dozen</b> .....	22
<b>Fried Calamari</b> Marinara or Fra Diavolo.....	17
<b>Buffalo Fried Calamari</b> served with Blue Cheese.....	19
<b>Fried Calamari Arrabiatta</b>	
deep fried calamari tossed in a hot cherry pepper marinara sauce....	
<b>Zuppa di Clams</b> Marinara Sauce or White Wine Sauce.....	16
<b>Mussels</b> Marinara Sauce & Artichoke Hearts or White Wine Sauce.....	14

## SOUPS

	Pint	Quart
<b>Lentil</b> .....	7	12
<b>Minestrone</b> .....	7	12
<b>Tortellini In Brodino</b> .....	7	12
<b>Tortellini Stracciatella</b> .....	9	15
 <b>Pasta Fagioli</b> .....	9	15

## SALADS

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

## SIDES

<b>Spinach</b> with Garlic & Oil.....	10
<b>Broccoli</b> with Garlic & Oil.....	10
<b>Broccolirabe (In Season)</b> .....	12
<b>French Fries</b> .....	5
<b>Ricotta Cheese</b> .....	5
<b>Meatballs (2)</b> .....	7
<b>Sweet Sausages (2)</b> .....	7
<b>Meatball Parmigiana (2)</b> .....	9
<b>Sweet or Hot Sausage Parmigiana (2)</b> .....	9

## PASTA

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

## PASTA AL FORNO

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

<b>Sausage, Peppers &amp; Onions</b> tossed in a light marinara sauce.....	22
<b>Tortellini alla Panna</b> bacon bits, mushrooms, peas in an alfredo sauce.....	20
<b>Tortellini Alfredo</b> .....	19
<b>Tortellini with Jumbo Shrimp</b> in vodka sauce.....	24
<b>Fettuccini Alfredo</b> .....	18
<b>Rigatoni alla Vodka</b> .....	17
<b>Rigatoni Bolognese</b> pink cream sauce with mushrooms.....	19
 <b>Penne Rustica</b> .....	21
chicken, fresh spinach & mozzarella in a pink cream sauce	
<b>Linguine Puttanesca</b> .....	20
capers, anchovies & black olives in fresh marinara sauce	
<b>Chicken Fettuccine Alfredo</b> with broccoli.....	22
<b>Bowtie Cajun Chicken</b> with broccoli.....	22
<b>Orrechietti Broccolirabe</b> with shrimp, garlic & oil.....	24
<b>Fusilli Francesco</b> shrimp, mushrooms & spinach in a light pink sauce.....	24
<b>Orrechietti Grilled Chicken</b> broccolirabe with garlic & oil.....	22



All Time Favorite

## CARB FRIENDLY

served with Our Famous House Salad	
<b>Grilled Chicken</b> .....	23
served over sautéed spinach with a twist of lemon	
<b>Shrimp</b> .....	25
sautéed with peppers, onions, mushrooms & zucchini in a garlic white wine sauce	
<b>Sausage, Peppers &amp; Onions</b> .....	24
served with steamed broccoli	
<b>Grilled Chicken &amp; Shrimp</b> .....	26
served over sautéed spinach with a twist of lemon	
<b>Broiled Tilapia</b> .....	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 Penne \$3.00 Extra	
<b>Chicken alla Francese</b> .....	23
a light white wine, lemon & butter sauce	
 <b>Chicken alla Cardinale</b> .....	24
ham, eggplant, & mozzarella cheese in a light marinara sauce	
<b>Chicken Scarpariello</b> .....	24
sweet sausage, mushrooms & sweet peppers in a garlic wine sauce	
<b>Chicken Piccata</b> .....	23
artichoke hearts & capers in a lemon white wine sauce	
<b>Chicken alla Marsala</b> .....	23
mushrooms, onions & parsley in a light brown wine sauce	
<b>Chicken Parmigiana</b> .....	23
breaded chicken cutlet, tomato sauce & mozzarella	
<b>Chicken Zingara</b> .....	24
white wine sauce with ham, pimentos & artichoke hearts topped with mozzarella	
<b>Chicken with Hot Sausage</b> .....	24
in a garlic & oil with broccolirabe	
<b>Chicken Crispino</b> .....	23
breaded chicken cutlet topped with diced tomatoes, red onion, roasted red peppers & fresh mozzarella tossed in a balsamic vinaigrette	
<b>Chicken Aglio</b> .....	24
fresh spinach & diced roma tomatoes in a roasted garlic cream sauce	
<b>Chicken Saltimboca</b> .....	24
fresh baby spinach & prosciutto in white wine sauce topped with melted mozzarella	

## VITELLO

served with Our Famous House Salad & Spaghetti, Linguine, Rigatoni or Angel Hair - Gluten Free Penne \$3.00 Extra	
<b>Veal alla Cardinale</b> .....	28
topped with ham, eggplant, & mozzarella cheese in a light marinara sauce	
 <b>Veal alla Francesco</b> .....	28
sautéed with spinach & artichoke hearts in a light sherry wine sauce topped with fresh mozzarella	
<b>Veal Piccata</b> .....	27
artichoke hearts & capers in a lemon white wine sauce	
<b>Veal Sorrentino</b> .....	28
topped with ham & mozzarella in a light wine sauce	
<b>Veal Scallopini Francese</b> .....	27
a light white wine, lemon & butter sauce	
<b>Veal Parmigiana</b> .....	27
breaded veal cutlet, tomato sauce & mozzarella	
<b>Veal Scallopini Marsala</b> .....	27
mushrooms, onions & parsley in a light brown wine sauce	
<b>Veal Crispino</b> .....	27
breaded veal cutlet topped with diced tomatoes, red onion, roasted red peppers & fresh mozzarella tossed in a balsamic vinaigrette	
<b>Veal Scallopini Florentine</b> .....	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 Penne \$3.00 Extra	
<b>Shrimp Marinara</b> .....	25
<b>Shrimp Scampi</b> .....	25
<b>Shrimp alla Fra Diavolo</b> .....	25
<b>Shrimp Oreganata</b> .....	25
<b>Fried Jumbo Shrimp</b> .....	25
<b>Shrimp Parmigiana</b> .....	25
<b>Shrimp alla Francese</b> .....	25
<b>Shrimp alla Pesto</b> .....	27
served in a white cream pesto sauce	
 <b>Shrimp Crispino</b> .....	27
breaded shrimp with diced tomatoes, red onion & fresh mozzarella tossed in a balsamic vinaigrette	
<b>Broiled Filet of Sole</b> .....	23
scampi or oreganata style	
<b>Filet of Sole alla Francese</b> .....	24
<b>Filet of Sole Puttanesca</b> .....	25
capers, olives & anchovies in a light marinara sauce	
<b>Tilapia Marechiaro Style</b> .....	25
with clams & mussels in a light marinara sauce	
<b>Scungilli alla Marinara</b> .....	27
<b>Scungilli &amp; Calamari alla Neopolitana</b> .....	29
<b>Fried Calamari</b> served in a marinara sauce.....	25
<b>Calamari &amp; Shrimp Neopolitana</b> .....	29
<b>Calamari Neopolitana</b> .....	27
<b>Calamari Arrabiatta</b> .....	27
fried calamari tossed in a hot cherry pepper sauce	
<b>Zuppa di Clams Luciana</b> .....	27
prepared in broth, flavored with garlic, parsley, wine & butter in a white sauce	
<b>Zuppa di Clams Posillipo</b> .....	27
prepared in broth, flavored with garlic & spices in a marinara sauce	
 <b>Zuppa di Pesce</b> .....	43
shrimp, clams, mussels, scungilli & calamari in a light marinara or white wine sauce	
<b>Mussels Luciana</b> .....	23
prepared in broth, flavored with garlic, parsley, wine & butter in a white sauce	
 <b>Mussels Posillipo</b> .....	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



**PIZZETTES**

<b>8" Personal Pizza</b>	
<b>Traditional</b> .....	<b>12</b>
<b>Margherita</b> (Fresh Mozzarella, Plum Tomatoes, Basil & Olive Oil).....	<b>14</b>
<b>BBQ Chicken</b> .....	<b>14</b>
<b>Meat Lover</b> .....	<b>15</b>
<b>Broccolirabe &amp; Hot or Sweet Sausage</b> .....	<b>15</b>
<b>Fresh Spinach, Mushrooms &amp; Gargonzola</b> .....	<b>15</b>
<b>Artichoke Hearts, Roasted Peppers &amp; Black Olives</b> .....	<b>15</b>
<b>Our Famous Family Style House Salad</b> serves 4-6 people.....	<b>18</b>
<b>Caesar or Greek</b> serves 4-6 people.....	<b>20</b>
<b>add Chicken to any Salad Pie</b> .....	<b>+15</b>
<b>add 12 Shrimp to any Salad Pie</b> .....	<b>+25</b>

**CHILDRENS MENU**

For Children Under 12 Years of Age • Not Available for Take Out

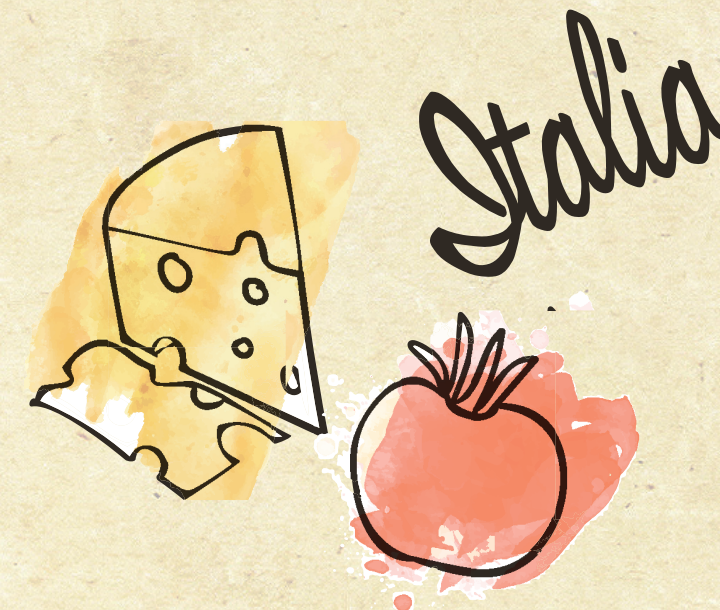
<b>Ziti with Butter</b> .....	<b>10</b>
<b>Baked Ziti</b> .....	<b>12</b>
<b>Spaghetti with Meatball</b> .....	<b>12</b>
<b>Lasagna</b> .....	<b>12</b>
<b>Tortellini Alfredo</b> .....	<b>12</b>
<b>Chicken Parmigiana with Spaghetti</b> .....	<b>15</b>
<b>Chicken Tenders with French Fries</b> .....	<b>14</b>
<b>Shrimp Parmigiana with Spaghetti</b> .....	<b>15</b>

**BEVERAGES**

<b>Fountain Sodas</b> .....	<b>4.00</b>
<b>Pellegrino</b> .....	<b>7.50</b>



**We Use Only The  
FRESHEST INGREDIENTS!**



**NEW YORK STATE SALES TAX & GRATUITY NOT INCLUDED CREDIT  
CARDS ACCEPTED**

**Sharing Charge \$7.50 (Includes Second Salad)**

**CATERING ON OR OFF PREMISE**

\* This item may be cooked to your liking. Please note that consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

Before placing your order please inform your server if a person in your party has a food allergy.