

APPETIZERS

 Hot Antipasto for Two	18
baked clams, stuffed mushrooms, fried calamari, mussels, fried shrimp & eggplant rollatini	
Cold Antipasto Deluxe Small	10
Large	15
crispy greens, with assorted Italian meats, olives, provolone, fresh mozzarella & roasted peppers	
Bruschetta	9
fresh diced tomatoes, with garlic & olive oil over toasted Italian bread	
Shrimp Cocktail	12
Garlic Bread	3
with mozzarella.....	
Mozzarella Sticks Small (6)	9
Large (12)	14
Tuscan Meatballs	
2 meatballs topped with ricotta cheese, our famous tomato sauce & fresh basil	
	10
Roasted Peppers with Anchovies	9
Fried Zucchini with marinara sauce.....	10
Stuffed Mushrooms (4 Large Mushrooms)	9
Buffalo or Barbeque Wings (10)	11
 Baked Little Neck Clams Oreganata, Chopped or Casino	
1/2 Dozen	10
Dozen	18
Fried Calamari Marinara or Fra Diavolo	14
Buffalo Fried Calamari served with Blue Cheese	15
Fried Calamari Arrabiatta	
deep fried calamari tossed in a hot cherry pepper marinara sauce	
	15
Zuppa di Clams Marinara Sauce or White Wine Sauce	12
Mussels Marinara Sauce & Artichoke Hearts or White Wine Sauce	10

SOUPS

	Pint	Quart
Lentil	5	9
Minestrone	5	9
Tortellini In Brodino	5	9
Tortellini Stracciatella	7	12
 Pasta Fagioli	7	12

SALADS

Fresh Mozzarella & Tomato Salad	10
Spinach Salad	
topped with crumbled bacon, red onion & balsamic vinaigrette	9
Calamari or Scungilli Salad	13
 Seafood Salad calamari, scungilli & shrimp	15
Gorgonzola Salad walnuts, cranberries, balsamic vinaigrette.....	12
	Small Large
Our Famous Garden Salad	5.....7
Caesar Salad	6.....8
Greek Salad	6.....8
Salad Add-Ons	Small Large
Fried Chicken	4.....7
Grilled Chicken	4.....7
Buffalo Chicken	4.....7
Shredded Mozzarella	2.....4
Crumbled Gorgonzola	2.....4
	4 Large 6 Large
Grilled Shrimp	6.....9
Buffalo Shrimp	6.....9
Pesto Shrimp	6.....9

SIDES

Spinach with Garlic & Oil	7
Broccoli with Garlic & Oil	7
Broccolirabe (In Season)	9
French Fries	4
Ricotta Cheese	4
Meatballs (2)	5
Sweet Sausages (2)	5
Meatball Parmigiana (2)	7
Sweet or Hot Sausage Parmigiana (2)	7

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	14
Meatsauce or Mushroom Sauce	14
Tomato Sauce or Marinara Sauce	11
Shrimp Sauce	16
Garlic & Oil	11
Clam Sauce Red or White	16
Broccoli, Garlic & Oil	14
with Chicken	
	17
with Shrimp	
	19

PASTA AL FORNO

served with Our Famous House Salad

 Chef Special ziti, ravioli, manicotti, lasagna, & meatball	16
Homemade Baked Lasagna	15
Stuffed Shells	15
Manicotti	15
Baked Ziti	14
Ziti Parmigiana (no ricotta cheese)	14
Ziti Scicilliano	15
baked ziti topped with eggplant	
Ravioli with meatballs or sausage	16
Ravioli	14
baked with mozzarella cheese	
	15
 Eggplant Rollatini	18
stuffed with ricotta & mozzarella, baked with tomato sauce & cheese,	
served with spaghetti or penne	
Eggplant Parmigiana	17
baked with tomato sauce & mozzarella, served with spaghetti or penne	
Baked Cavatelli	14
tossed in a meatsauce topped with mozzarella cheese	
Sausage, Peppers & Onions tossed in a light marinara sauce.....	18
Tortellini alla Panna bacon bits, mushrooms, peas in an alfredo sauce	16
Tortellini Alfredo	15
Tortellini with Jumbo Shrimp in vodka sauce	21
Fettuccini Alfredo	14
Rigatoni alla Vodka	14
Rigatoni Bolognese pink cream sauce with mushrooms	16
 Penne Rustica	17
chicken, fresh spinach & mozzarella in a pink cream sauce	
Linguine Puttanesca	16
capers, anchovies & black olives in fresh marinara sauce	
Chicken Fettuccine Alfredo with broccoli	19
Bowtie Cajun Chicken with broccoli	19
Orrechietti Broccolirabe with shrimp, garlic & oil	21
Fusilli Francesco shrimp, mushrooms & spinach in a light pink sauce	21
Orrechietti Grilled Chicken broccolirabe with garlic & oil	19



All Time Favorite

CARB FRIENDLY

served with Our Famous House Salad

Grilled Chicken..... 17

served over sauteed spinach with a twist of lemon

Shrimp..... 19

sauteed with peppers, onions, mushrooms & zucchini in a garlic white wine sauce

Sausage, Peppers & Onions..... 19

served with steamed broccoli

Grilled Chicken & Shrimp..... 21

served over sauteed spinach with a twist of lemon

Broiled Tilapia..... 19

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..... 17

a light white wine, lemon & butter sauce

Chicken alla Cardinale..... 18

ham, eggplant, & mozzarella cheese in a light marinara sauce

Chicken Scarpariello..... 18

sweet sausage, mushrooms & sweet peppers in a garlic wine sauce

Chicken Piccata..... 18

artichoke hearts & capers in a lemon white wine sauce

Chicken alla Marsala..... 18

mushrooms, onions & parsley in a light brown wine sauce

Chicken Parmigiana..... 17

breaded chicken cutlet, tomato sauce & mozzarella

Chicken Zingara..... 18

white wine sauce with ham, pimentos & artichoke hearts topped with mozzarella

Chicken with Hot Sausage..... 18

in a garlic & oil with broccolirabe

Chicken Crispino..... 18

breaded chicken cutlet topped with diced tomatoes, red onion, roasted red peppers & fresh mozzarella tossed in a balsamic vinaigrette

Chicken Aglio..... 18

fresh spinach & diced roma tomatoes in a roasted garlic cream sauce

Chicken Saltimboca..... 18

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..... 21

topped with ham, eggplant, & mozzarella cheese in a light marinara sauce

Veal alla Francesco..... 21

sauteed with spinach & artichoke hearts in a light sherry wine sauce topped with fresh mozzarella

Veal Piccata..... 21

artichoke hearts & capers in a lemon white wine sauce

Veal Sorrentino..... 21

topped with ham & mozzarella in a light wine sauce

Veal Scallopini Francese..... 19

a light white wine, lemon & butter sauce

Veal Parmigiana..... 19

breaded veal cutlet, tomato sauce & mozzarella

Veal Scallopini Marsala..... 21

mushrooms, onions & parsley in a light brown wine sauce

Veal Crispino..... 21

breaded veal cutlet topped with diced tomatoes, red onion, roasted red peppers & fresh mozzarella tossed in a balsamic vinaigrette

Veal Scallopini Florentine..... 19

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..... 19

Shrimp Scampi..... 19

Shrimp alla Fra Diavolo..... 19

Shrimp Oreganata..... 19

Fried Jumbo Shrimp..... 19

Shrimp Parmigiana..... 19

Shrimp alla Francese..... 19

Shrimp alla Pesto..... 21

served in a white cream pesto sauce

Shrimp Crispino..... 21

breaded shrimp with diced tomatoes, red onion & fresh mozzarella tossed in a balsamic vinaigrette

Broiled Filet of Sole..... 19

scampi or oreganata style

Filet of Sole alla Francese..... 19

Filet of Sole Puttanesca..... 19

capers, olives & anchovies in a light marinara sauce

Tilapia Marechiare Style..... 19

with clams & mussels in a light marinara sauce

Scungilli alla Marinara..... 21

Scungilli & Calamari alla Neopolitana..... 23

Fried Calamari served in a marinara sauce..... 21

Calamari & Shrimp Neopolitana..... 23

Calamari Neopolitana..... 21

Calamari Arrabiatta..... 21

fried calamari tossed in a hot cherry pepper sauce

Zuppa di Clams Luciana..... 21

prepared in broth, flavored with garlic, parsley, wine & butter in a white sauce

Zuppa di Clams Posillipo..... 21

prepared in broth, flavored with garlic & spices in a marinara sauce

Zuppa di Pesce..... 27

shrimp, clams, mussels, scungilli & calamari in a light marinara or white wine sauce

Mussels Luciana..... 18

prepared in broth, flavored with garlic, parsley, wine & butter in a white sauce

Mussels Posillipo..... 18

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

8" Personal Pizza	
Traditional	8
Margherita (Fresh Mozzarella, Plum Tomatoes, Basil & Olive Oil)	10
BBQ Chicken	10
Meat Lover	12
Broccolirabe & Hot or Sweet Sausage	11
Fresh Spinach, Mushrooms & Gargonzola	11
Artichoke Hearts, Roasted Peppers & Black Olives	11
Add our Famous Family Style House Salad serves 4-6 people.....	15
Caesar or Greek serves 4-6 people.....	17

CHILDRENS MENU

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

Ziti with Butter	7
Baked Ziti	8
Spaghetti with Meatball	8
Lasagna	9
Tortellini Alfredo	9
Chicken Parmigiana with Spaghetti	11
Chicken Tenders with French Fries	10
Shrimp Parmigiana with Spaghetti	13



BEVERAGES

Fountain Sodas	3
Pellegrino	7
House Wine	
Full Carafe	21
Half Carafe	12
Glass	7
Bottled Beer	
Imported	7
Domestic	6

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

Sharing Charge \$7.50 (Includes Second Salad)

* 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