

ANTIPASTI

ESCARGOT

12.95

Escargot sautéed in a garlic and white wine sherry cream sauce served over a flaky puff pastry

ZUPPA DI VONGOLE

12.95

Little Neck Clams sautéed in a garlic white wine sauce

ZUPPA DI COZZE

12.95

Mussels in a light and flavorful garlic marinara sauce

SHRIMP FRA DIAVOLO

12.95

Jumbo shrimp sautéed in a spicy marinara sauce

CALAMARI FRITTI

12.95

*Rings of squid dipped in a light seasoned batter and fried to perfection.
Served with our marinara sauce for dipping*

MOZZARELLA FRESCA

11.95

Fresh mozzarella, sliced with ripe tomato and basil then finished with a light garlic and virgin olive oil.

INVOLTINI DI MELLENZANE

12.95

Eggplant rolled and stuffed with ricotta cheese then baked with a marinara sauce and melted mozzarella cheese.

PRIMI PIATTI PASTA

CAPPELLINI CON POLPETTE <i>Angel hair pasta served with a light tomato sauce and homemade meatballs</i>	15.95
RIGATONI BOLOGNESE <i>Rigatoni pasta prepared with a special meat ragu</i>	15.95
RAVIOLI CON RICOTTA <i>Traditional cheese stuffed pasta prepared in a light tomato sauce</i>	16.95
LASAGNA <i>Wide pasta noodles layered with ricotta and mozzarella and served with our Special ragu</i>	17.95
FETTUCINI ALFREDO <i>Flat pasta in a rich cream and cheese sauce</i>	17.95
FETTUCINI CON POLLO <i>Sauce "Alfredo" with chunks of chicken breast</i>	18.95
FETTUCINI CON GAMBERO <i>Sauce "Alfredo" prepared with fresh shrimp</i>	19.95
LINGUINI CON VONGOLE <i>Little neck clams over pasta, in your choice of red or white garlic sauce</i>	19.95
LINGUINI CON COZZE <i>Fresh mussels over pasta in a light garlic marinara sauce</i>	19.95
LINGUINI CON GAMBERI <i>Jumbo shrimp over pasta in your choice of marinara or fra diavolo sauce</i>	19.95

All pasta dishes include soup or salad and bread

**PRIMI PIATTA PASTA
SPECIALITA' DELLA CASA**

PENNE ALLA ROMANTICA <i>Penne pasta in a tomato sauce with eggplant and melted mozzarella cheese</i>	17.95
PENNE ALLA VODKA <i>Penne pasta in a vodka cream sauce</i>	17.95
LINGUINI CON BROCCOLI RABE <i>Pasta with rappini, Italian sausage, garlic and olive oil</i>	19.95
LINGUINI BELLO VALENTINO'S <i>Pasta with shrimp and broccoli in a delicate white wine sauce</i>	19.95
SHRIMP CON COGNAC <i>Fresh shrimp sautéed in a cognac cream sauce over penne pasta</i>	19.95
CANNELONI FATTI IN CASA <i>Homemade pasta rolled and stuffed with meat, spinach and ricotta cheese</i>	18.95
RAVIOLI D'ARAGOSTA <i>A tender Maine Lobster stuffed ravioli in a light cream sauce</i>	20.95
GNOCCHI SORRENTINA <i>Potato dumplings with tomato, basil and mozzarella cheese</i>	17.95
GNOCCHI ALLA GORGONZOLA <i>Potato dumplings prepared with "Gorgonzola Dolce"</i>	18.95
TORTELENI CARBONARA <i>Pasta stuffed with meat and cheese in a white cream sauce</i>	18.95

MELENZANE – EGGPLANT

- MELENZANE PARMIGIANA** 17.95
Eggplant fried to perfection then baked in a marinara sauce and topped with mozzarella cheese
- ROLLATINI SORRENTINA** 18.95
Eggplant rolled and stuffed with ricotta cheese and baked in a marinara sauce
- EGGPLANT AND SHRIMP PARMIGIANA** 19.95
Our traditional eggplant parmigiana topped with shrimp and melted cheese

VITELLO – VEAL

- SCALLOPINI VITELLO SORRENTINA** 22.95
Veal layered with Prosciutto, eggplant and cheese in a white wine sauce
- SALTIMBOCCA ALLA ROMANA** 22.95
Veal layered with Prosciutto, spinach and cheese in a white wine sauce
- VITELLO ALLA PIZZIOLA** 21.95
Veal Medallions sautéed with garlic, peppers, tomatoes and oregano
- COTOLETTA DI VITELLO SICILIANO** 21.95
Veal cutlet topped with eggplant and cheese in a tomato sauce
- SCALLOPINI MARSALA** 21.95
Veal Medallions sautéed in butter and mushrooms and Marsala wine
- PICCATA DI VITELLO** 21.95
Veal Medallions sautéed with capers and mushrooms in a lemon white wine sauce
- VITELLO FRANCESE** 21.95
Veal dipped in egg batter then sautéed in lemon, butter, mushrooms and white wine
- COTOLETTA ALLA PARMIGIANA** 21.95
Veal cutlet baked with tomato sauce and melted mozzarella cheese

All entrees include soup or salad, bread and a choice of pasta or vegetable

POLLO - CHICKEN

- POLLO ALLA PARMIGIANA** 18.95
A lightly breaded chicken breast in a marinara sauce topped with mozzarella cheese
- POLLO ISABELLA** 19.95
Chicken breast layered with Fontina cheese, spinach and Prosciutto, topped with mushrooms in a lemon butter sauce
- POLLA ALLA MARSALA** 18.95
Chicken breast sautéed in a Marsala wine topped with mushrooms
- POLLO CACCIATORE** 18.95
Chicken breast sautéed with onions, peppers and mushrooms in a tomato sauce
- POLLO FRANCESE** 18.95
Egg battered chicken breast sautéed with lemon, mushrooms, butter and white wine

CARNE - BEEF

- FILET MIGNON ALLA MARSALA** 31.95
Black Angus Choice Filet Mignon sautéed in butter, Marsala wine and mushrooms
- CHAR-GRILLED FILET MIGNON** 30.95
Black Angus choice Filet Mignon aged and seasoned to perfection
- FILET MIGNON GORGONZOLA** 32.95
Black Angus Choice Filet Mignon topped with caramelized onions then melted with gorgonzola cheese

All entrees include soup or salad, bread and a choice of pasta or vegetable

PESCE - FISH

GAMBERI SCAMPI STYLE <i>Shrimp sautéed with mushrooms in a garlic butter and white wine sauce</i>	20.95
GAMBERI ROSSO ALLA FRANCESE <i>Shrimp egg battered and sautéed in a lemon, butter, mushrooms and white wine sauce</i>	20.95
GAMBERI ALLA PARMIGIANA <i>Jumbo shrimp in a tomato sauce baked with mozzarella cheese</i>	20.95
FILET OF SOLE GENOVESE <i>Fresh filet of sole sautéed with capers, black olives, onions and tomato</i>	20.95
FILET OF SOLE FRANCESE <i>Fresh filet of sole egg battered and sautéed in a lemon, butter, mushrooms and white wine sauce</i>	20.95
SALMON BEURRE BLANC <i>Broiled Salmon over spinach with a white wine and lemon sauce</i>	21.95
FRUTTA DI MARE <i>Clams, mussels, calamari, shrimp and our fresh catch served over linguini in a light red garlic sauce</i>	24.95

All entrees include soup or salad, bread and a choice of pasta or vegetable

CONTORNI - SIDE DISHES

Rapini	8.95
Vegetable of the day	4.95
Polpetti (Meatballs)	5.95
Salsicca (Sausage)	5.95
Pasta (side)	3.95
Zuppa Di Giorno (soup)	4.95
Caesar Salad	4.95
House Salad	3.95
Anchovies (side of three for salad)	1.95
Gorgonzola cheese (side for salad)	1.95
Extra Bruschetta (four pieces)	3.00