

APPETIZERS

Shrimp Cocktail ~ \$9

Chilled and served with a zesty cocktail sauce.

Fried Calamari ~ \$9

Pan fried calamari with tomato sauce.

Mussels in Brodo ~ \$8

Mussels with herbs and crostini in a white or red sauce.

Fire Roasted Peppers ~ \$8

Fire roasted peppers, buffalo mozzarella and aged provolone marinated in extra virgin olive oil.

Bruschetta ~ \$6

Crisp seasoned Italian bread topped with fresh plum tomatoes, onions and extra virgin olive oil.

Tuna Carpaccio ~ \$12

Fresh sushi grade Yellowfin Tuna garnished with arugula and crabmeat.

Fried Zucchini ~ \$7

Julienned zucchini lightly breaded and served with fresh tomato sauce.

Antipasto Rustico ~ \$10

Classic assortment of Italian meats, cheeses, olives and marinated vegetables.

Mozzarella Sticks ~ \$6

Lightly fried and served with marinara sauce.

Coconut Shrimp ~ \$9

With pineapple cilantro Malibu sauce.

Grilled Clams ~ \$9

With pancetta, roasted tomatoes and baby arugula in a garlic white wine sauce.

Crab, Spinach & Artichoke Dip ~ \$8

Cream and parmesan cheese blended with spinach, artichokes, crabmeat and served with baguette slices.

SOUPS & SALADS

Soup of the Day ~ \$4

Gorgonzola Mista ~ \$6

Field greens, roasted walnuts, dried cranberries and white balsamic vinaigrette.

Insalata Caprese ~ \$5

Fresh sliced tomatoes and mozzarella cheese served with basil and a balsamic reduction.

Italian Green Salad ~ \$6

Baby arugula, red onions, shaved parmesan, lemon and an extra virgin olive oil vinaigrette.

Caesar ~ \$5

Romaine lettuce with homemade Caesar dressing and garlic croutons.

SPECIALTY MENU

Grilled Chicken Caesar ~ 10

Crisp Romaine lettuce and Italian croutons tossed with Caesar dressing.

Buffalo Chicken Salad ~ \$10

Crispy Buffalo style chicken over fresh greens with tomato, onions and bleu cheese dressing.

Seafood Caesar Salad ~ \$11

Romaine lettuce topped with shrimp and crabmeat, tossed in a creamy dressing.

Salmon Salad ~ \$11

Served with cherry tomatoes, asparagus and sun-dried tomato pesto over arugula in a lemon vinaigrette.

Grilled Chicken Veneto ~ \$10

Over mesclun salad, with strawberries and chinese noodles in a balsamic vinaigrette.

SANDWICHES

Served with your choice of crispy fries or sweet potato fries.

Reuben ~ \$7.5

Corned beef, Swiss cheese, Russian dressing, sauerkraut and rye bread.

Chicken Caesar Wrap ~ \$7.5

Grilled chicken and Romaine lettuce with Caesar dressing.

Tuna ~ \$7.5

Fresh tuna, lettuce and tomato.

Eggplant Parmesan ~ \$7.5

Tomato & mozzarella on ciabatta bread.

Milano Panino ~ \$7.5

Sausage and broccoli rabe sauteed in garlic and olive oil, topped with provolone ciabatta bread.

The Italian ~ \$7.5

Breaded chicken topped with marinara sauce and melted mozzarella cheese served on ciabatta bread.

Turkey Club ~ \$7.5

Bacon, lettuce, tomato.

Portobello Mushroom ~ \$7.5

Grilled mushroom, mozzarella cheese, roasted peppers and onions on a ciabatta roll.

Kobe Cheeseburger ~ \$8.5

Served on a Kaiser roll with lettuce and tomato.

Grilled Chicken ~ \$7.5

Grilled chicken topped with roasted peppers, fresh mozzarella and a touch of balsamic vinaigrette on a ciabatta roll.

Buffalo Chicken Wrap ~ \$7.5

Chicken, bleu cheese, lettuce and tomato.

PASTA

Ricotta Ravioli ~ \$9

Tossed with fresh tomatoes, garlic and basil.

Penne Romano ~ \$9

Tossed with vodka cream sauce.

Gnocchi Sorrento ~ \$9

Fresh tomato basil sauce, parmesan and mozzarella cheese.

Lobster Ravioli ~ \$10

With tomatoes, served in a garlic and white wine sauce.

Capellini Primavera ~ \$9

Seasonal vegetables, garlic and extra virgin olive oil.

Whole Wheat Fettuccine Gypsy ~ \$9

With grilled artichokes, grape tomatoes, spinach, caramelized onions and feta cheese in a white wine sauce.

Eggplant Parmigiana ~ \$10

Layered with fresh mozzarella, basil, tomatoes and reggiano.

Cavatelli Suave ~ \$10

Grilled chicken and broccoli in a pink cream sauce, tossed with cavatelli pasta.

Sausage with Broccoli Rabe ~ \$10

Sauteed sweet Italian sausage, tomatoes, garlic, broccoli rabe, in a garlic white wine sauce tossed with penne pasta.

CHICKEN & VEAL

Chicken Maximo ~ \$10

Sauteed in sherry wine with tomatoes and mushrooms, topped with asparagus and melted cheese.

Veal Saltimbocca ~ \$11

Sauteed in marsala wine and baby spinach topped with prosciutto and melted mozzarella cheese.

Chicken Abruzzi ~ \$10

Sauteed in a brandy cream sauce with mushrooms, sun-dried tomatoes, asparagus and mozzarella.

Chicken Marsala ~ \$10

Sauteed in a marsala wine sauce with mushrooms.

Chicken Parmigiana ~ \$10

Topped with marinara and mozzarella. Served with capellini.

Tuscan Grilled Chicken ~ \$10

Marinated in sage and rosemary, with spinach and grilled vegetables.

Herb Roasted Chicken ~ \$10

Broccoli rabe, cheese ravioli, garlic and extra virgin olive oil.

Veal & Shrimp ~ \$11

Sauteed with tomatoes, mushrooms and garlic, topped with mozzarella cheese.

SEAFOOD

Linguine with Clams ~ \$10

Fresh littleneck clams in a red or white sauce.

Shrimp Scampi ~ \$10

Linguine pasta served with shrimp, sauteed in a garlic, tomato white wine sauce.

Shrimp & Scallops ~ \$11

Sauteed mushrooms, spinach and roasted peppers in a garlic white wine sauce with linguine.

Positano ~ \$11

Capellini and crabmeat in a fresh tomato basil sauce.

Cavatelli alle Vongole ~ \$10

Clams and broccoli rabe, sauteed in a garlic and olive oil white wine sauce.

Grilled Salmon ~ \$11

With spinach and grilled vegetables.