

DINNER MENU

Appetizers

Chilled Shrimp Cocktail ~ \$9
With cocktail sauce.

Crispy Calamari ~ \$8
Lightly fried and served with fresh tomato sauce.

Antipasto Rustico ~ \$9
Classic assortment of Italian meats, cheeses, olives and marinated vegetables.

Fried Shrimp ~ \$9
Fried golden brown. Served with honey dijon sauce for dipping.

Mozzarella Sticks ~ \$7
Lightly fried and served with marinara sauce.

Mussels in Brodo ~ \$8
Sautéed with aromatic herbs and served over crostini in either a garlic and white wine or fresh tomato sauce.

Fire Roasted Peppers ~ \$8
Fire roasted peppers, buffalo mozzarella and aged provolone marinated in extra virgin olive oil.

Bruschetta ~ \$5
Crisp seasoned Italian bread topped with fresh plum tomatoes, onions and extra virgin olive oil.

Olive Ascolane ~ \$8
Breaded olives stuffed with asiago cheese.

Zucchini Fritti ~ \$7
Julienned zucchini lightly fried and served with fresh tomato sauce.

Family Style Appetizer ~ \$21
Combine any three appetizers. Served family style on one plate for all to share.

Soups and Salads

You may add chicken (\$4), shrimp (\$6) or salmon (\$6) to any salad for an additional cost.

Soup of the Day ~ \$3

Please ask for today's selection.

Pasta Fagioli ~ \$3

Gorgonzola Mista ~ \$6

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

Caprese ~ \$6

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

Italian Greens ~ \$6

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

Caesar ~ \$6

Romaine lettuce with homemade Caesar dressing and garlic croutons.

Pizza (Take Out Only)

Large Cheese Pizza ~ \$8

Sicilian Pizza ~ \$13

Pasta

**Any of the below pasta selections are also available as an appetizer ~ \$7. You may also add chicken (\$4) to any pasta for an additional charge.*

Ravioli Pomodoro ~ \$12

Tossed with fresh tomatoes, garlic and basil.

Penne Romano ~ \$12

A cream sauce with fresh tomatoes, sun-dried tomatoes and a touch of vodka.

Gnocchi Sorrento ~ \$12

Fresh tomato basil sauce, parmesan and mozzarella cheese.

Lobster Ravioli Cardinale ~ \$15

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

Penne Puttanesca ~ \$12

Olives, capers, tomatoes and anchovies.

Tortellini Bolognese ~ \$12

Tortellini, ground meat, onions, tomatoes, basil and wine.

Whole Wheat Fettuccine ~ \$12.5

Mushrooms, spinach, sun-dried tomatoes, caramelized onions, feta cheese, walnuts and olive oil.

Penne Gypsy ~ \$12

Artichokes, black olives, tomatoes and mushrooms, tossed with penne pasta in a blush white wine sauce.

Penne Arrabiate ~ \$12

Prosciutto, tomatoes, hot cherry peppers and garlic in a blush sauce.

Fettuccine Alfredo ~ \$12

Fresh creamy reggiano parmesan sauce.

Penne Puttanesca ~ \$12

Olives, capers, tomatoes and anchovies.

Capellini Primavera ~ \$12

Seasonal vegetables, garlic and extra virgin olive oil.

Eggplant Parmigiana ~ \$13

Layered with fresh mozzarella, basil, tomatoes and reggiano.

Chicken & Veal

Chicken Maximo ~ \$15.5

Sautéed with fresh tomatoes and mushrooms in a sherry wine sauce, topped with asparagus and mozzarella cheese. Served with toasted potatoes and vegetable of the day.

Chicken Abruzzi ~ \$15.5

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

Chicken Parmigiana ~ \$15.5

Lightly breaded and fried, topped with marinara and mozzarella. Served with capellini.

Veal Parmigiana ~ \$17

Lightly breaded and fried, topped with marinara and mozzarella cheese. Served with capellini.

Veal & Shrimp Pavarotti ~ \$17.5

Sautéed with tomatoes, mushrooms and garlic, topped with mozzarella cheese. Served with roasted potatoes and vegetable of the day.

Tuscan Chicken ~ \$15.5

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

Herb Roasted Chicken ~ \$15.5

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

Veal Piccata ~ \$17

Extra virgin olive oil with white wine, capers and lemon. Served with roasted potatoes and vegetable of the day.

Veal Saltimbocca ~ \$17

Sautéed in marsala wine with sun-dried tomatoes, topped with prosciutto and mozzarella. Served with toasted potatoes and vegetable of the day.

Chicken Francese ~ \$15.5

Batter dipped and sautéed golden brown with mushrooms, white wine and fresh lemon juice. Served with roasted potatoes and vegetable of the day.

Chicken Marsala ~ \$15.5

Sautéed in a marsala wine sauce with sun-dried tomatoes and mushrooms. Served with roasted potatoes and vegetable of the day.

Chicken Siciliana ~ \$15.5

Roasted eggplant, black olives, tomatoes and garlic in a marinara sauce. Served over capellini pasta.

Seafood

Linguine & Clams ~ \$14

Linguine pasta served with sautéed fresh littleneck clams in either a tomato sauce or a garlic white wine sauce.

Positano ~ \$22

Capellini pasta tossed with fresh crabmeat in a fresh tomato basil sauce.

Shrimp & Scallops Alfredo ~ \$17.5

Fettuccine pasta served with sautéed scallops and shrimp in a fresh cream parmesan sauce.

Stuffed Salmon ~ \$24

Crabmeat, herbs and lemon citrus glaze with potatoes and vegetables.

Fantasia di Mare ~ \$19

Shrimp, scallops, clams, mussels, cherry tomatoes and extra virgin olive oil.

Modo Nostro ~ \$16

Capellini pasta served with shrimp sautéed in garlic, white wine and a touch of marinara.

Tilapia Livornese ~ \$20

Sautéed tilapia fillet with olives, onions, capers and chopped tomatoes in a plum tomato sauce over linguine.

Shrimp & Clams Fra Diavolo ~ \$17

Sautéed with roasted garlic and tomatoes in a spicy tomato sauce. Tossed with linguine pasta.

Chilean Sea Bass ~ \$25.5

Oven roasted with caramelized leeks and a citrus wine sauce.

Meats

Filet Mignon ~ \$30

Topped with lump crabmeat and creamy gorgonzola cheese. Served with roasted potatoes and vegetable of the day.

Marinated Grilled Flank Steak ~ \$18

Served with roasted potatoes and vegetable of the day.

Grilled Pork Chops ~ \$18

Center cut, marinated and seared on the grill with a marsala wine glaze. Served with roasted potatoes and vegetable of the day.

Pork Chops Margherita ~ \$18

Topped with a creamy gorgonzola and baby artichoke crust in a red wine veal sauce. Served with roasted potatoes and vegetable of the day.