

Happy
Easter



SOUPS

SHRIMP BISQUE-\$4
CHICKEN PASTINA-\$3

APPETIZERS

Hot

MIXED MUSHROOMS-\$11

*Sautéed with fresh herbs in garlic and olive oil,
topped with jumbo lump crabmeat served over crostini.*

CALAMARI CROCCANTI-\$9.5

Tender calamari, lightly fried and served with our Tuscan marinara sauce.

MUSSELS TUTTI-\$9.5

Fresh mussels in your choice of a zesty red sauce or a garlic white wine sauce.

PAN SEARED JUMBO DIVER SEA SCALLOPS-\$11

Served over a mushroom risotto, drizzled with a balsamic reduction.

Cold

TORRE DI PISA-\$9.5

*Fresh water mozzarella layered with yellow tomatoes
and Jersey tomatoes wrapped in imported Italian prosciutto
then finished with fresh basil and extra virgin olive oil.*

ZIA MARIA'S ANTIPASTO-\$9.5

*Gourmet Italian meats and cheeses served with grilled eggplant,
artichokes, roasted peppers, tomatoes, olive and bruschetta.*

STUFFED ROASTED PEARS-\$9.5

*Stuffed with gorgonzola cheese and prosciutto,
served over fire roasted peppers in a blood orange vinaigrette.*

SALAD

ADD CHICKEN - \$4

ADD SHRIMP -\$5

TUTTI SALAD-\$6

*Baby field greens tossed in a white balsamic vinaigrette,
topped with plum tomatoes, red onions, and black olives.*

INSALATA DI CESARE-\$6

*Our version of the classic. Crisp Romaine lettuce with homemade
garlic croutons in a tart and tangy Caesar dressing.*

INSALATA AL GORGONZOLA-\$7.5

*Mixed spring greens with walnuts and gorgonzola cheese,
served in a raspberry vinaigrette dressing.*

ENTREES

Specials of the House

HOMEMADE CRABCAKES-\$23

*Made with 100% jumbo lump crabmeat, tossed in our homemade imperial mix with Japanese
breadcrumbs and fresh herbs, lightly fried until golden. Served over a bed of sautéed spinach
and homemade garlic mashed potatoes, drizzled with a lemon pepper cream sauce.*

RACK OF LAMB-\$25

*Roasted in our wood fired oven, encrusted with dijon mustard, herbs and breadcrumbs. Served over a bed of sautéed spinach and
homemade garlic mashed potatoes, topped with caramelized mushrooms in a brandy demi-glaze.*

PAN SEARED ATLANTIC SALMON-\$19.5

*Topped with caramelized leeks in a white wine lemon butter sauce,
served over sautéed spinach and homemade garlic mashed potatoes.*

STUFFED FLOUNDER-\$20.5

*Oven roasted flounder stuffed with crab imperial served over sautéed spinach
and homemade garlic mashed potatoes in a lemon pepper cream sauce.*

CHICKEN & VEAL

CHICKEN-\$17.5 VEAL-\$19.5

Maximo

*Sautéed with tomatoes and mushrooms in a sherry wine sauce, topped with asparagus,
sun-dried tomatoes and mozzarella cheese, served over capellini pasta.*

Viareggio

*Sautéed boneless chicken breast, asparagus and jumbo lump crabmeat blanketed
with mozzarella cheese in a lemon white wine sauce, served over capellini pasta.*

Toscana

*Boneless chicken breast sautéed with garlic, extra virgin olive oil and white wine
with roasted peppers and broccoli rabe, served over capellini pasta.*

Parmigiana

Breaded, then lightly fried and topped with mozzarella cheese in a fresh tomato sauce, served over capellini pasta.

Marsala

Veal scallopine sautéed in butter and marsala wine with mushrooms and sun-dried tomatoes, served over capellini pasta.

PASTA

HOMEMADE SPINACH & POTATO GNOCCHI-\$16.5

Sautéed with sliced chicken, rock shrimp and fresh tomatoes, served in a sherry blush cream sauce.

LASAGNA ALLA CASA-\$16.5

Meat lasagna in a Tuscan marinara sauce.

WHOLE WHEAT PRIMAVERA-\$15

Whole wheat fettuccine tossed with seasonal vegetables and sautéed in a white wine garlic sauce.

LOBSTER RAVIOLI-\$18

Handmade ravioli stuffed with lobster meat in a brandy cream sauce with sun-dried tomatoes and rock shrimp.

RIGATONI AL FORNO-\$16.5

*Sautéed with broccoli rabe, sliced grilled chicken, roasted peppers, cannelloni beans and
Italian sausage in a garlic white wine sauce with shaved provolone cheese.*

Ask about the Children's Menu

Please ask your server about today's selection of Desserts