

↔ Antipasti Freddi ↔

- Cold Appetizers -

Antipasto Freddo per due
Combination of Cold Appetizers for Two
15.95

*Fresh Roasted Peppers
and Mozzarella*
9.95

Insalata di mare
Combination of Shrimp, Calamari & Scungilli
15.95

Bocconcini Salad
Sundried Tomatoes & Mozzarella tossed
with our house dressing
11.95

*Fresh Mozzarella, Prosciutto
& Sliced Tomato*
13.50

Shrimp Cocktail
13.50

Dipping Oil for Two
Extra virgin olive oil with herbs & garlic
3.95

↔ Antipasti Caldi ↔

- Hot Appetizers -

Zuppa di Mussels for Two ~ 12.95

Zuppa di Clams ~ 12.95

Calamari Fritti ~ 13.95

Stuffed Eggplant with Ricotta ~ 9.50

Baked Clams Oreganato ~ 9.50

Garlic Bread ~ 4.95

Mozzarella in Carezza
Classic deep fried Italian bread stuffed with
mozzarella and served with dipping sauce
10.95

Oysters Amalfi
Oysters broiled with our crabmeat stuffing
14.95

Antipasto Caldo for Two
Combination of Hot Appetizers for Two
16.95

↔ Zuppa ↔

- Soups -

Tortellini in Brodo
4.50

*- Soup of the Day -
Zuppa del Giorno*
5.50

Escarole in Brodo
4.50

↔ *Insalate* ↔
- Salads -

*Sliced Tomatoes
& Onion Salad*
8.95

*Chef's Salad
for Two*
13.95

Artichoke Heart Salad
Olive Oil, Garlic & Oregano
10.95

Insalata Speciale della Casa
Special House Salad
12.95

↔ *Farinacie* ↔
- Pastas -

Ziti Bolognese
Special Meat Sauce
16.95

Fettuccine Alfredo
14.95

Linguini Marechiara
Combination of Shrimp, Calamari, Scungilli,
Clams and Mussels with a touch of
Marinara Sauce over Linguini.
26.95

Linguine Bosco e Mare
Linguini with shrimp, veal sausage,
broccoli rabe, oil & garlic, a touch of tomato
24.95

Linguine with Fresh Clam Sauce
Red or White
17.95

Homemade Manicotti
14.95

Homemade Cheese Ravioli
14.95

Gnocchi Siciliano
Shell shaped potato pasta in a fresh tomato, basil sauce with grilled eggplant
16.95

Fettuccine alla Giardino
Spinach Noodles with Prosciutto, Onions,
Peas in a Light Cream Sauce
17.95

Spaghettini Carbonara
Classic dish of prosciutto, onions, parsley, cream,
egg and grated cheese
17.95

Cavatelli with Broccoli
Oil, Garlic and a Light Tomato Sauce
14.95

Capellini D'Angelo Primavera
With Cream Sauce and Fresh Vegetables
15.95

- Additional Charge for Split Portions -

Above Pasta served with Salad

Add Shrimp to any Entree +\$12.00, Chicken +\$7.00

⇒ *Vitello* ⇒
- Veal -

Veal Parmigiana
21.95

Veal Scaloppini Sorrentino
Veal medallions Sautéed with Tomato,
Mozzarella & Eggplant
23.95

Veal Classico
Artichoke hearts, mushrooms, white wine,
basil and caper berries
23.95

Veal Rossini

Filet of veal in a white wine, basil sauce
topped with fresh tomato, prosciutto
and melted mozzarella

23.95

Veal Scaloppine Francese

Filet of veal, egg battered and sautéed
in white wine, lemon and butter

18.95

Veal Saltimbocca

Sautéed with Sherry, topped with Prosciutto
and Mozzarella Served over Spinach

23.95

⇒ *Pollo* ⇒
- Chicken -

Chicken Scarpariello - Boneless

Sautéed with Peppers, Garlic, Sausage & Lemon
in a Spicy Hot Sauce

17.95

Chicken Cacciatore

Breast of chicken in a zesty wine and
tomato sauce with onions and mushrooms

17.95

Boneless Breast of Chicken Piccata

With capers

17.95

Boneless Breast of Chicken

Parmigiana

17.95

Boneless Breast of Chicken

Marsala

18.95

Boneless Breast of Chicken

Francese

17.95

Above Entrees served with Salad or Ziti

- Spaghetti or Linguini \$3.00 extra -

⇒ Specialties ⇒

- From the Chef -

Rigatoni with Vodka Sauce

\$16.95

Add Chicken \$7.00 Add Shrimp \$12.00

Filet Mignon Pepino

An 8 oz Beef Filet Sautéed with Garlic, White Wine, Lemon and Touch of Tomato on the side, served with Asparagus

30.95

Penne with pink cream Arrabiata

Diced cherry peppers, onions and basil in a spicy pink cream sauce with melted mozzarella and grated Romano cheese

16.95

Beef Braciola Pizzaiola

Tender beef stuffed with Italian Provolone and Romano, sautéed in a zesty tomato sauce, basil, peppers and mushrooms. Served over penne pasta

26.95

Chef's Special Pasta

Rigatoni Amatricana - A specialty of Lazio, Italy; consisting of prosciutto, onions & cherry peppers in a wine & light tomato sauce, tossed with butter and Romano cheese

17.95

⇒ Verdura ⇒

- Vegetables -

Spinach

Sautéed with Garlic and Oil

6.95

Broccoli Rabe

In Season

Mushrooms Sautéed

Sautéed with Onions

6.95

Escarole

Sautéed with Garlic and Oil

6.95

Broccoli

Sautéed with Garlic and Oil

6.95

⇒ Bevande ⇒

- Beverages -

Coffee, Tea, Sanka - 2.00

Caffe Espresso - 2.95

Cappuccino - 4.50

Italian Mineral Water

- San Pellegrino -

Large - 7.95

Glass Soda - 2.00

Pitcher Soda - 8.50

Domestic Non-Alcoholic Beer

2.50

Imported Non-Alcoholic Beer

3.50

— Pesca —
— Fish —

Zuppa di Pesce
Over Linguini
29.95

Shrimp Marinara or Fra Diavolo
Over Linguini, Garnished with Clams & Mussels
23.95

★ *Shrimp Francese*
Over Linguini
23.95

Calamari Marinara
Over Linguini
23.95

Flounder Marechiara

Sautéed with Garlic & Oil with a Touch of Marinara Sauce Garnished
with Clams & Mussels and Served over Capellini
25.95

★ *Flounder Francese*
22.95

★ *Broiled Filet of
Flounder Oreganato*
With vegetables
24.95

Lobster Tails Fra Diavolo or Marinara or Broiled
Over Linguini, Garnished with Clams and Mussels
48.95

Shrimp Provinciale
Sautéed with Garlic, White Wine
and Lemon over Linguini
23.95

Shrimp Scampi
Lightly Breaded Shrimp with Garlic, Sherry,
and a Touch of Tomato over Linguini
23.95

★ *These Entrees are served with Salad or Ziti*

— Children's Menu —

Veal Cutlet
11.95

Spaghetti & Meatballs
12.95

*Chicken Fingers
with French Fries*
12.95

Ravioli
10.95