

## PRIMI PIATTI

**Burrata & Prosciutto de Parma**  
with Arugula, drizzle extra virgin  
olive oil 19.95

**Mozzarella in Carrozza**  
Fried mozzarella served in tomato  
garlic sauce with fresh herbs 15.95

**Cozze Marinara**  
Steamed mussels with white wine,  
garlic & tomato 19.95

**Garlic Bread**  
Classic garlic bread 5.25

**Whole Roasted Garlic**  
Roasted with olive oil 6.25

**Frittura di Calamari**  
Fried calamari served with  
marinara sauce 14.95

**Vongole Pietrasanta**  
Steamed littleneck clams with  
white wine & garlic 19.95

**Bruschetta**  
Toasted Italian bread topped with  
roasted peppers, capers,  
sun-dried tomatoes, roasted garlic  
and basil 13.95

**Zucchini Fritti**  
Lightly fried zucchini, served with  
marinara sauce 8.95

## INSALATA

Add chicken 9.75, Add Shrimp 14.75

**House salad**  
Fresh lettuce,  
tomatoes, radishes,  
cucumbers, red  
onion, peppers,  
croutons, house  
italian dressing 8.95

**Caesar Salad**  
Romaine lettuce,  
parmesa cheese,  
croutons & caesar  
dressing 12.95

**Caprese**  
Sliced tomatoes,  
basil & fresh  
Mozzarella with  
balsamic vinaigrette  
14.95

## PASTAS

**Lasagna alla Bolognese**  
Beef and Pork filled lasagna  
served in marinara sauce 23.95

**Spaghetti Calabrese**  
Spaghetti, tomato sauce, bell  
peppers, onions, spicy Italian  
sausage 21.95

**Spaghetti e Polpette**  
Spaghetti served with our famous  
homemade meatballs in tomato  
sauce 21.50

**Manicotti**  
Manicotti filled with ricotta cheese  
& spinach, served in marinara  
sauce 23.95

**Penne Puttanesca**  
Penne tossed with olive oil, garlic,  
spicy red pepper, capers,  
anchovies, basil, tomatoes and  
Kalamata olives 23.95

**Capellini "Estate"**  
Angel hair, olive oil, tomato, spicy  
red pepper, garlic & basil 21.95

**Penne Primavera**  
Penne in tomato cream sauce with  
broccoli, cauliflower, peas,  
spinach, zucchini, squash, carrots  
& mushrooms 24.95

**Fettuccine Alfredo al Funghi**  
Fettuccine served in Parmesan cream sauce  
with fresh mushrooms 25.95

Prices subject to change



## SEAFOOD - PASTA

### Linguine Vongole

Linguine with fresh clams  
in white or red clam sauce 27.95

### Linguine al Pesto con Gamberetti

Sautéed shrimp served with  
Linguine tossed with fresh basil,  
pine nuts, garlic & parmesan  
cheese 29.95

### Linguine "Pescatore"

Shrimp, lobster, clams, mussels, &  
fresh fish in a tomato broth 36.95

### Capellini Cozze

Angel hair pasta with fresh  
mussels in white wine, garlic and  
tomato sauce 26.95

### Eggplant Parmigiana

Breaded eggplant, tomato sauce,  
mozzarella & parmesan, with  
spaghetti Marinara 21.95

### Lobster Capellini

Lobster tail served over Angel hair  
pasta tossed in a creamy lobster  
sauce with spinach & sun dried  
tomatoes 39.95

### Pesce alla Puttanesca\*\*

"Local Fresh Fish fillet of the Day"  
with capers, olives, anchovies,  
garlic, basil & tomato 39.95

### Piccata di Pesce\*\*

"Fresh Local Fish fillet of the Day"  
with white wine, capers,  
& lemon butter sauce 39.95

### Scampi Classico

Sautéed shrimp with Linguini, garlic  
butter, lemon, fresh herbs & white  
wine 33.95

## CARNE

### Chicken Parmigiana

Breaded chicken cutlet, tomato  
sauce, mozzarella & parmesan  
with spaghetti marinara 26.95

### Chicken Piccata\*\*

Sautéed whole chicken breast  
with white wine, capers, lemon &  
butter 26.95

### Chicken Marsala\*\*

Sautéed chicken breast with mushroom  
marsala wine cream sauce 29.95

### Veal Parmigiana

Bread veal scaloppini, tomato  
sauce, mozzarella & parmesan  
with spaghetti marinara 33.50

### Veal Marsala\*\*

Sautéed veal scaloppini with a  
Marsala wine mushroom cream  
sauce 34.95

### Veal Piccata\*\*

Sautéed veal scaloppini with white  
wine, capers, lemon & butter 34.95

**\*\*Entrée served with roasted red skin potato,  
steamed broccoli & a stuffed tomato.**

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