

HOUSE MADE PASTA

TAGLIATELLE BOLOGNESE, 23

ORECCHIETTE CAROLINE, 23

LITTLE EAR PASTA, HOT & SWEET SAUSAGE,
BROCCOLI RABE, FRESH TOMATO
GARLIC & OIL ~ TOASTED BREADCRUMBS

RICOTTA GNOCCHI ALA PESTO, 23

GRILLED CHICKEN

CAVATELLI ALA VODKA, 22

PENNE MARINARA WITH FRESH RICOTTA, 22

SEAFOOD FRA DIAVOLO, 28

SHRIMP, CALAMARI, LITTLENECK
CLAMS. PEI MUSSELS OVER LINGUINE
(BLANCO OR SPICY MARINARA)

LINGUINE VONGOLE, 24

LITTLENECK CLAMS, WHITE WINE,
GARLIC & OLIVE OIL

PASTA PRIMAVERA, 23

FRESH GARDEN VEGETABLES WITH GARLIC & OIL
TOASTED BREADCRUMBS

MAIN COURSE

CHICKEN BREAST, 23

FRANCESE, MARSALA
PICATTA OR MILNESE

CHICKEN SCARPARIELLO, 24

BONELESS BREAST OF CHICKEN,
HOT & SWEET SAUSAGE
PEPPERS ONIONS &
MUSHROOMS

CHICKEN PARMIGIANA, 23

LINGUINI POMODORO

ORGANIC SALMON FILLET, 28

LUMP CRABMEAT CRUST,
HORSERADISH SAUCE

SCAMPI PICCOLO, 28

JUMBO SHRIMP, BABY
ARTICHOKE HEARTS,
GARLIC & WHITE WINE

SHRIMP ALA PEGGY, 28

JUMBO SHRIMP OREGANATA
SERVED WITH
CAPELLINI POMODORO

FILLET OF SOLE ROBERTO, 25

LIGHTLY BREADED, FRESH
TOMATO & BASIL LEMON &
WHITE WINE SAUCE

SCALOPPINE OF VEAL, 24

FRANCAISE, MARSALA, PICATTA
OR MILANESE

VEAL SALTIMBOCCA, 25

PROSCIUTTO, FRESH SAGE,
SAUTÉED SPINACH,
& HARD BOILED EGG

VEAL PARMIGIANA, 24

LINGUINI POMODORO

PORK CHOP MILANESE, 27

TOPPED WITH ARUGULA,
CHERRY TOMATOES,
E.V.O & SHAVED PARMESAN

*** DOUBLE CUT PORK CHOP, 27**

HOT CHERRY PEPPER,
MUSHROOM ONIONS &
POTATO HASH

VEAL CHOP VALDOSTANO, 39

STUFFED WITH PROSCIUTTO
DI PARMA, MOZZARELLA,
BRANDY MUSHROOM DEMI GLACE

VEAL CHOP "FLAHERTY" 39

STUFFED WITH PROSCIUTTO
DI PARMA, MOZZARELLA
SPICY VODKA SAUCE

*** FILET MIGNON, 41**

GRILLED OR AU POIVRE

*** PRIME SIRLOIN STEAK, 41**

GRILLED OR AU POIVRE

SIDES

HAND CUT FRENCH FRIES 6, SAUTÉED SPINACH 6, SAUTÉED BROCCOLI RABE 8,
SAUTÉED MUSHROOMS & ONIONS 7, SAUTÉED ESCAROLE, BEANS & PANCETTA 7

**ANY APPETIZER, SALAD OR ½ ORDER OF PASTA SERVED AS A MAIN COURSE ADD \$5
\$5 DOLLAR SERVICE CHARGE PER PERSON FOR SHARING ENTREES