

Insalata

Pazzo

grilled vegetables marinated and sautéed in our balsamic vinaigrette dressing.
served over mesclun lettuce, topped with fresh mozzarella and provolone cheese

Caesar

traditional caesar salad topped with homemade garlic croutons

Caprese

fresh mozzarella, tomatoes, red peppers
and basil. drizzled balsamic vinaigrette dressing

Russo

romaine lettuce, tomatoes, fresh mozzarella and provolone,
salami, cucumbers, and roasted red peppers

Cara Mia

our house salad, romaine lettuce, tomatoes,
cucumbers, olives and roasted red peppers

Tre-Colore

radicchio, endive, arugula lettuce with walnuts and goat cheese

** Add Grilled Chicken*

** Add Grilled Shrimp*

Zuppa

Pasta E Fagoli

red and white cannellini beans, ziti and prosciutto

Stracciatella

egg and spinach in chicken broth

Minestrone

fresh vegetable soup

Escarole & Beans

our specialty soup

Antipasto

Hot Antipasto

stuffed pepper, stuffed mushroom, shrimp scampi,
eggplant rollatini, baked clam

Calamari Fritti

crispy golden fried calamari, served with marinara sauce

Stuffed Mushrooms
stuffed with breadcrumbs in a light butter sauce

Mozzarella Sticks
served with marinara sauce

Mussels Marinara
price edward mussels sautéed in marinara sauce

Baked Clams
our specialty! little neck clams baked with breadcrumbs

Eggplant Rollatini
fresh eggplant rolled with ricotta cheese,
baked in marinara sauce, topped with melted mozzarella

Stuffed Peppers
bell peppers stuffed with rice, ground sirloin and breadcrumbs

Nonna's Antipasto
classic italian cold antipasto

Pollo E Vitello (Veal/Chicken)

Caprese
breaded cutlets topped with tomato, onions,
mescaline lettuce and fresh mozzarella cheese

Marsala
served with mushrooms in a marsala wine sauce

Francaise
Sautéed in white wine, lemon and butter

Parmigiana
breaded cutlets baked in tomato sauce, topped with mozzarella cheese

Sicilian
breaded cutlets layered with eggplant, baked
in tomato sauce topped with mozzarella cheese

Cara Mia
sautéed in a marsala wine sauce with mushrooms,
topped with eggplant and mozzarella cheese

Castagna

chestnuts, asparagus and portobello mushrooms in a marsala wine sauce

Sorrentino

layered with prosciutto, eggplant and mozzarella cheese,
in a marsala wine sauce with a touch of marinara

Saltimbocca

layered with prosciutto and mozzarella cheese
in a white wine sauce over a bed of spinach

Pizzaiola

sautéed with peppers and mushrooms in a marinara sauce

Monachino

with onions and mushrooms, in a sweet vermouth sauce with a touch of
marinara sauce, layered with eggplant and topped with mozzarella cheese

Milanese

breaded cutlets topped with tomato sauce

Pasta

Rigatoni Portobello

rigatoni, portobello mushrooms, chicken sautéed
in a marsala wine sauce with a touch of marinara

Orecchiette Rustica

orecchiette pasta, grilled chicken and broccoli rabe sautéed in garlic and oil

Spinach Ravioli Portobello

homemade ravioli stuffed with spinach and ricotta cheese, in a portobello mushroom sauce

Fettuccini Alfredo

homemade fettuccini pasta, in our traditional alfredo sauce

Lasagna

homemade meat lasagna

Sicilian Baked Ziti

traditional baked ziti layered with eggplant

Fettuccini Meat Sauce

classic italian meat sauce

Gnocchi Bolognese

homemade potato gnocchi in a creamy meat sauce

Cavatelli Cara Mia

cavatelli pasta, sausage, broccoli rabe sautéed in garlic and oil

Cheese Ravioli

homemade ravioli stuffed with ricotta and mozzarella cheese in a tomato sauce

Capellini Primavera

vegetables sautéed in garlic and oil over a bed of cappellini pasta

Rigatoni Alla Vodka

rigatoni pasta sautéed in our traditional vodka sauce

Spaghetti & Meatballs

spaghetti pasta served with nonna's meatballs in a tomato sauce

Penne Portofino

whole wheat penne, grilled shrimp, broccoli
and sundried tomatoes sautéed in garlic and oil

Pesci

Shrimp Parmigiana

jumbo shrimp, breaded and fried baked
in tomato sauce, topped with mozzarella cheese

Mussels Marinara

prince edward mussels, sautéed in marinara sauce served over a bed of linguini

Shrimp Monachino

breaded shrimp sautéed with onions and mushrooms,
in a sweet vermouth sauce with a touch of marinara sauce, layered
with eggplant and topped with mozzarella cheese

Shrimp Alla Cara Mia

shrimp sautéed in a creamy garlic sauce, served over a bed of linguini

Linguini Red Clam

linguini in a fresh red clam sauce

Broiled Salmon

broiled salmon with lemon and white wine, topped with breadcrumbs

Flounder Oreganata

broiled flounder with lemon and white wine, topped with breadcrumbs

Shrimp Scampi

shrimp baked with lemon, white wine and garlic topped with breadcrumbs

Calamari Fra-Diavlo

calamari rings sautéed in a spicy marinara sauce over pasta of choice

Zuppa Di Pesce

mussels, clams, shrimp, calamari, and scungilli,
in a marinara sauce, served over a bed of linguini

Linguini White Clam

linguini in a fresh white clam sauce

Broiled Lobster Tails

twin eight ounce broiled tails in a lemon wine sauce, topped with breadcrumbs

Speciale di Casa

Eggplant Parmigiana

layers of freshly battered eggplant, smothered with tomato sauce and mozzarella cheese

Eggplant Rollatini

fresh eggplant rolled with ricotta cheese,
baked in marinara sauce, topped with mozzarella cheese

Veal Chop Caprese

breaded veal chop, topped with mescaline lettuce, tomatoes, and fresh mozzarella

Pork Chop Valdostando

pork chop stuffed with prosciutto and mozzarella cheese,
smothered in a portobello mushroom sauce

Sergio's Pork Chops

two pork chops sautéed in a white wine and garlic sauce,
topped with hot cherry peppers, onions and mushrooms

Contorni

Nonna's Meatballs

Over 100 Year Old Recipe

“As Seen on ABC News”

Broccoli Rabe -garlic and oil

Escarole -garlic and oil

Spinach -garlic and oil

Broccoli -garlic and oil