

## Antipasto

<b>Shrimp Cocktail</b> .....	9.95	<b>Hot Antipasto</b> ~ Baked clam, Shrimp, .....	8.95
<b>Antipasto</b> ~ Grilled vegetables,, .....	7.95	Stuffed mushroom, stuffed zucchini,, Eggplant rollatini	
Prosciutto, and fresh mozzarella		<b>Stuffed Artichoke</b> .....	9.95
<b>Clams Oreganate</b> .....	6 – 7.95 12 – 13.95	<b>Clams Marechiaro</b> .....	14.95
<b>Mussels In Bianco</b> ~ mussels, in .....	9.95	<b>Fried Calamari</b> .....	10.95
An olive oil and garlic, tomatoes,		<b>Calamari Arrabiati</b> .....	11.95
And white wine sauce		Calamari in a spicy marinara sauce	
<b>Mozzarella and Roasted Peppers</b> .....	8.95	<b>Minestrone</b> ~ Vegetable and pasta soup .....	5.00
<b>Stuffed Portobello</b> ~Mascarpone .....	7.95	<b>Pasta Fagioli</b> ~ pasta and bean soup .....	5.00
Cheese and fresh spinach			

## Insalate

<b>Grilled Portobello</b> ~ served over toasted .....	7.95	<b>Spumante Salad</b> ~ Chopped Romaine and, .....	9.95
Bread with mesclun and shaved parmigiano		Mesclun, with roasted peppers, tomato,	
<b>Mesclun Salad</b> ~ Organic mixed baby greens, .....	7.95	Artichoke, sun dried tomatoes, olives,,	
Roma tomatoes, and shaved parmigiano		And chicken, in a balsamic dressing	
<b>Seafood Salad</b> ~ Calamari, shrimp, scallops, .....	11.95	<b>Caesar Salad</b> .....	7.95
Pulpo, with an olive oil, lemon dressing		<b>Grilled Chicken added to any salad</b> .....	3.00
<b>Grilled Shrimps added to any salad</b> .....	5.00		

## Pasta

<b>Rigatoni Alla Vodka</b> .....	9.95	<b>Orecchiette Rabe</b> ~ Ear shaped pasta, .....	11.95
<b>Capellini Di Mare</b> ~ Angel hair pasta, clams, ...	15.95	With broccoli rabe, and sausage	
mussels, shrimps, and scallops in a red sauce		<b>Spaghetti Gamberi</b> ~ Pasta with shrimps, .....	11.95
<b>Spaghetti with veal meatballs</b> .....	11.95	Mushrooms in a pink cream sauce	
<b>Rigatoni Bolognese</b> ~ Meat sauce with, .....	11.95	<b>Linguine Con Vongole</b> .....	11.95
Mushrooms, peas, and cream		<b>Girelle</b> ~ Homemade pasta rolled with .....	12.95
<b>Penne Campagna</b> ~ Penne with olive oil .....	11.95	Spinach, ham, cheese, and backed	
Chicken, Peas, sun-dried tomatoes,		with pomodoro sauce	
Shiitake mushrooms, Spicy		<b>Lasagna</b> .....	9.95
<b>Penne Alla Citta</b> ~ Penne with chicken, .....	11.95	<b>Spaghetti per la Vitta</b> ~ Multi Grain pasta .....	11.95
Portobello mushrooms, fresh spinach,		With spinach, shrimp, white beans, diced	
Sun-dried tomatoes and garlic and olive oil		Tomatoes, garlic and oil	
<b>Mamas Fusilli Matrigiana</b> ~ Tony's mothers ..	11.95	<b>Fettuccine Alfredo</b> .....	9.95
Homemade pasta with pancetta in a fresh pomodoro sauce		Fettuccine pasta in a classic cream sauce	
<b>Ravioli Cheese</b> .....	9.95	<b>Gnocchi Pomodoro</b> ~ Homemade potato pasta ....	12.95

## Secondi Piatti

<p><b>Veal Parmigiana</b> ..... 18.95</p> <p><b>Veal Romagna</b> ~ Veal sautéed with butter, ..... 18.95 Onion, shiitake mushrooms and marsala wine</p> <p><b>Veal Sorrentino</b> ~ Topped with eggplant ..... 18.95 Prosciutto and mozzarella in a light Tomato and white wine sauce</p> <p><b>Veal Francese</b> ~ Veal in a lemon, ..... 18.95 and butter sauce</p> <p><b>Chicken Parmigiano</b> ..... 15.95</p> <p><b>Grilled Chicken</b> ~ Served with broccoli rabe ..... 15.95</p> <p><b>Chicken Scarpariello</b> ~ Sausage, mushrooms, ... 15.95 Peppers, and garlic in a lemon vinaigrette sauce</p> <p><b>Chicken Bello</b> ~ Chicken stuffed with ..... 15.95 Spinach, Portobello mushrooms, Prosciutto in a brandy cream sauce</p> <p><b>Chicken Francese</b> ~ Chicken in a lemon ..... 15.95 And butter sauce</p> <p><b>Chicken Cacciatore</b> ~ Mushrooms, onions ..... 15.95 in a light red sauce</p> <p><b>Chicken Cardinale</b> ~ Topped with eggplant, ..... 15.95 Mozzarella, Tomato in a marsala sauce</p> <p><b>Eggplant Parmigiana</b> ..... 13.95</p> <p><b>Eggplant Rollatini</b> ..... 13.95</p>	<p><b>Braciola</b> ~ Served over homemade fusilli ..... 18.95</p> <p><b>Pork Chop Campagnola</b> ~ Pork chop sautéed .... 18.95 With vinegar peppers and potatoes</p> <p><b>Steak Toscana</b> ~ Black Angus aged rib-eye ..... 23.95 Steak gilled with olive oil, garlic, and Rosemary, served with garlic mashed potatoes</p> <p><b>Shrimp Parmigiana</b> ~ Shrimp lightly ..... 18.95 Breaded, marinara and mozzarella</p> <p><b>Shrimp Scampi</b> ~ Shrimp sautéed with ..... 18.95 Garlic, butter, lemon and white wine</p> <p><b>Shrimp Marinara</b> ~ Shrimp and clams ..... 18.95 In a fresh tomato sauce with garlic</p> <p><b>Shrimp Oreganata</b> ~ Shrimp baked ..... 18.95 In garlic, lemon, in a white wine sauce Topped with bread crumbs</p> <p><b>Calamari Marinara</b> ..... 16.95</p> <p><b>Salmon</b> ~ stuffed with crab meat and ..... 22.95 broiled with garlic, lemon and white wine</p> <p><b>Chilean Sea Bass Rosso e Nero</b> ..... 24.95 Sauteed with pomodoro, gaeta olives, Capers, and served over black linguine</p> <p><b>Saint Peters</b> ~ sautéed with garlic, sun-dried ..... 19.95 Tomatoes in a white wine sauce</p> <p><b>Zuppa di Pesce</b> ~ red or white ... 1 - 21.95 2 - 42.95 Mussels, clams, shrimps, calamari, scungili Served over linguine</p>
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## Verdure

**Broccoli Di Rabe** .....\$6.95   
 **Broccoli** .....\$5.95   
 **Spinach** ..... \$6.95