

ANTIPASTI APPETIZERS

All of our appetizers are prepared from fresh ingredients

Sicilian Calamari | 14

with hot peppers, Greek olives and crumbled bleu cheese

GF Tripe in our special sauce 13

Garlic Bread | 7 • WITH CHEESE 9

homemade bread topped with fresh garlic and spices

Bruschetta | 11

fresh garlic bread topped with mozzarella cheese, onions and marinated tomatoes

Artichoke French | 13

in a lemon, butter and sherry wine sauce

Eggplant Parmigiana | 11

lightly breaded and topped with our red sauce and mozzarella cheese

Stuffed Shrimp | 15

stuffed with crab meat, bread crumbs, and bleu cheese

Escarole (Italian greens)

- **GF SAUTÉED** | 9 with olive oil, garlic and spices
- **STUFFED** | 12 stuffed with black olives, anchovies and bread crumbs
- **GF WITH BEANS** | 12 “greens and beans”
- **GF WITH SAUSAGE** | 12 “greens and sausage”
- **GF WITH BEANS AND SAUSAGE** | 14 “greens, beans and sausage”

PASTE FATTO DI CASA HOMEMADE PASTA

All of our full orders of homemade pasta entrees are served with soup or salad.

Cheese Ravioli | 21

colossal cheese filled ravioli

Gnocchi | 21

a homemade dumpling made with a mixture of potatoes and ricotta cheese

Manicotti | 21

cheese filled egg crepes baked with our red sauce

ANY OF THE ABOVE PASTAS CAN BE TOPPED
WITH MEAT OR ALFREDO SAUCE | 24

Side of Homemade Pasta

choose: GNOCCHI | RAVIOLI | MANICOTTI 13
WITH ALFREDO OR MEAT SAUCE 16

MINESTRE E INSALATE SOUPS & SALADS

All of our soups and salads are prepared from fresh ingredients

GF Chef Salad 6 | WITH ENTRÉE 3

freshly tossed garden greens with your choice of dressing
ADD CRUMBLÉD BLEU CHEESE | add 2

GF Antipasto Serves 2 to 4 | 15

imported cheeses, meats, peppers and more!

GF Grilled Chicken Salad | 15

6 oz. boneless chicken breast served over fresh seasonal greens with tomatoes, cucumbers, pepperoncinis, chick peas and your choice of dressing.

La Minestra del Giorno CUP 3 | BOWL 6

(soup of the day)

Salad Dressings:

CREAMY BLEU CHEESE | ITALIAN
RANCH | OIL & VINEGAR

PASTE

PASTA ENTREES

*We proudly serve locally produced Barilla and fresh Bozza pasta.

All of our pasta entrees are served with soup or salad.

Choose your pasta:

LINGUINI | ZITI | CAPPELLINI (angel hair)

GF GLUTEN FREE PASTA | add \$3

Red Sauce | 18

a homemade, thick tomato sauce, slowly cooked with pork and fresh herbs

Marinara Sauce | 18

a homemade, thin sauce with chunks of tomato; spiced with onions, garlic and fresh basil

Meat Sauce | 21

our thick, red sauce with ground beef, veal and pork

Aglio & Olio (garlic & oil) 18 | WITH ANCHOVIES 21

fresh sautéed garlic and extra virgin olive oil, lightly seasoned

Alfredo Sauce | 21

a rich, thick, creamy cheese sauce made with a mixture of butter, cream, romano and parmesan cheese

Pasta alla Carbonara HALF ORDER 18 | 24

sautéed bacon in a seasoned black pepper cream sauce, topped with Romano cheese and fresh parsley

Side of Pasta | 10

WITH ALFREDO OR MEAT SAUCE | 13

GF Denotes gluten free items • Separate checks available

All credit card payments subject to 3% processing fee.

PESCE

FISH

All entrées are served with a choice of:
over pasta, a side dish of pasta (red, marinara,
or garlic & oil sauce), vegetable, soup, or salad

Shrimp Scampi | 27

tender white shrimp, broiled with butter, garlic and
lemon

Broiled Scallops | 30

jumbo sea scallops lightly seasoned

GF Broiled Haddock | 22

fresh haddock, lightly seasoned and broiled

Seafood Alfredo | 31

shrimp, scallops and clams sautéed in our alfredo sauce,
served over pasta

Stuffed Shrimp | 31

stuffed with crab meat, bread crumbs and bleu cheese,
served over your choice of pasta

Fish Fry (Friday only) | 19

breaded or beer battered, served only with French fries
and coleslaw

VITELLO & POLLO

VEAL & CHICKEN ENTREES

All entrées are served with a choice of:
over pasta, a side dish of pasta (red, marinara,
or garlic & oil sauce), vegetable, soup, or salad

French | CHICKEN 24

egg dipped and sautéed in a lemon, butter and sherry wine
sauce

Marsala | CHICKEN 23

sautéed with mushrooms in a marsala wine sauce

Saltimbocca | CHICKEN 24

sautéed escarole, prosciutto ham, olives and mushrooms
in a Chianti wine sauce

Parmigiana VEAL 24 | CHICKEN 21

topped with our red sauce and mozzarella cheese

Piccata | CHICKEN 25

in a lemon, butter and white wine sauce, topped with
broccoli, shrimp and mozzarella cheese

CARNE

MEAT ENTREES

All entrées are served with a choice of:
over pasta, a side dish of pasta (red, marinara,
or garlic & oil sauce), vegetable, soup, or salad

GF New York Strip Steak

10 OZ. | 24 • 20 OZ. | 32

a fresh, lean cut, cooked to order, served with sautéed
mushrooms

• AU POIVRE 10 OZ. | 27 • 20 OZ. | 35

topped with a black peppercorn cream sauce

GF Center Cut Pork Chops

tender center-cut 16 oz. pork chop

16 OZ. CHOP | 24 • TWO 16 OZ. CHOPS | 36

SPECIALE DELLA CASA

HOUSE SPECIALS

All of our entrees except Eggplant Parmesan
are served with a choice of soup or salad

Gnocchi, Greens & Beans | 24

homemade gnocchi served with escarole and cannellini
beans

White Clam Sauce HALF ORDER 18 | 26

baby clams sautéed with garlic and olive oil, served over
pasta

Red Clam Sauce HALF ORDER 18 | 26

baby clams sautéed with garlic, olive oil and marinara
sauce, served over pasta

Cacciucco HALF ORDER 25 | 33

shrimp, scallops, crab meat and clams in a seasoned
garlic and oil sauce, served over pasta

Eggplant Parmigiana | 22

lightly breaded and topped with our red sauce and
mozzarella cheese, served with a choice of over pasta OR
a side dish of pasta (red, marinara or garlic & oil sauce),
vegetable, salad, or soup ONLY

Tour of Italy | 28

4 cheese ravioli, chicken parmigiana, and linguini alfredo

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ACCOMPAGNAMENTO

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Meatball (1) 5.00	Banana Peppers . . . 3.00
Meatballs (2) 10.00	Extra
Sausage 5.00	Meat Sauce 3.00
Broccoli 3.00	Extra Alfredo
Greek Olives 3.00	Sauce 3.00
Anchovies 3.00	Extra Plate
Black Olives 3.00	Charge 5.00
Mozzarella 3.00	Cake Charge 5.00
Mushrooms 3.00	Cork Fee 5.00

PER I BAMBINI

FOR THE KIDS

Chicken Fingers (3) & French Fries | 11

Side of Pasta | 10

choice of:

LINGUINI | ZITI | CAPPELLINI (*Angel Hair*)

- WITH ALFREDO OR MEAT SAUCE | 13
- GLUTEN-FREE PASTA | add \$3

Side of Homemade Pasta | 13

choice of: GNOCCHI | RAVIOLI | MANICOTTI

- WITH ALFREDO OR MEAT SAUCE | 16

DOLCI

DESSERTS

Chocolate Utopia

Layers of moist chocolate cake and fudge topped with whipped cream | 7

Tiramisu

Alternating layers of Marscapone cheese and espresso-soaked white cake layers, topped with a dusting of cocoa sugar and whipped cream | 7

Cannoli

An Italian favorite... A flaky pastry shell filled with a sweet mix of Ricotta cheese, amaretto, Grand Marnier and chocolate chips | 4

Cheesecake

Choose from Strawberry, Blueberry, or Cherry topping | 7

Ice Cream | 5

Italian Ice & Spumoni | 5

*PLEASE ASK YOUR SERVER ABOUT OUR DESSERT SPECIALS

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