

Salads & Appetizers

Romaine: dill, cucumber, feta, asparagus, lemon & olive oil (**\$31, \$43**)

Mesclun: tomato, croutons, bacon, gorgonzola & sherry vinaigrette (**\$31, \$43**)

Arugula: strawberries, pistachios, fried goat cheese & citrus vinaigrette (**\$31, \$43**)

Beet & Arugula: potatoes, candied walnuts & mustard vinaigrette (**\$31, \$43**)

Spinach: fried chickpeas, chorizo, sun-dried tomatoes, ricotta salata & citrus vinaigrette (**\$31, \$43**)

Caesar: romaine, croutons, parmesan, Caesar dressing (**\$31, \$43**)

Wedge Salad: iceberg, bacon, tomatoes, gorgonzola & balsamic vinaigrette (**\$31, \$43**)

Seafood Salad (Frutti di Mare): calamari, scungili, shrimp, mussels, lemon & olive oil (**\$38, \$59**)

Milanese Salad: arugula, tomatoes, red onions & balsamic vinaigrette (**\$26, \$43**)

Caprese Salad: tomatoes, fresh mozzarella, basil, olive oil (**\$51, \$68**)

Stuffed Mushrooms: stuffed with sausage breadcrumbs & cheese (**\$23, \$40**)

Cold Antipasto: assorted Italian meats & cheeses (**\$61, \$78**)

Eggplant Rollatini: fried eggplant, ricotta & mozzarella, marinara sauce (**\$23, \$40**)

Fried Calamari: fresh calamari, battered & fried, marinara & chickpea sauce (**\$27, \$50**)

Steamed Mussels: marinara, fra diavolo, white wine, fennel cream sauce (**\$28, \$51**)

Baked Clams: littlenecks breadcrumbs, oregano & olive oil (**\$23, \$40**)

Crab cakes: jumbo lump crab meat, tarragon remoulade sauce (**\$50, \$75**)

Seared Shrimp: grilled shrimp with Mediterranean-style couscous (**\$50, \$80**)

Tuna Tartar: sushi-quality tuna, capers, lemon, basil & grilled pita (**\$50, \$75**)

Pasta

Baked Ziti (**\$28, \$45**)

Penne alla Vodka (**\$28, \$45**)

Tortellini or Fettuccini Alfredo (**\$28, \$45**)

Rigatoni: broccoli rabe, garlic & oil (**\$28, \$45**)

Penne Primavera: assorted vegetables (**\$28, \$45**)

Rigatoni Bolognese: meat sauce (**\$28, \$45**)

Jumbo Penne: stuffed with shrimp, crabmeat & mascarpone, broccoli rabe & pesto (**\$36, \$53**)

Fusilli al Salmon: chopped salmon, asparagus, onions & pink cream sauce (**\$36, \$53**)

Rigatoni Alfresco: chicken breast, tomatoes, peas, zucchini & pesto sauce (**\$36, \$53**)

Linguini & Clams: marinara, fra diavolo or white wine sauce (**\$36, \$53**)

Cavatelli Abruzzi: broccoli rabe, sausage, artichoke hearts, garlic & oil (**\$36, \$53**)

Linguini Provinciale: clams, tomatoes, broccoli rabe, white beans, garlic & oil (**\$36, \$53**)

Farfelle della Nona: peas, mushrooms, prosciutto, cream sauce (**\$36, \$53**)

Lobster Ravioli: pink cream sauce (**\$36, \$53**)

Other Specialties / Sides

Eggplant Parmigiana: (**\$28, \$45**)

Sausage & Peppers: (**\$28, \$45**)

Roasted Potatoes: (**\$20, \$34**)

Spinach: (**\$20, \$34**)

Broccoli Rabe: (**\$20, \$34**)

Potato Cakes: (**\$20, \$34**)

Rice Pilaf: (**\$20, \$34**)

Chicken

Fried Chicken Tenders (**\$27, \$48**)

Chicken Francese: dipped in egg batter, lemon butter & white wine sauce (**\$29, \$52**)

Chicken Parmigiana: breaded cutlet, mozzarella & marinara (**\$29, \$52**)

Chicken Scarpariello: peppers, potatoes & sausage, brown sauce (**\$29, \$52**)

Chicken Marsala: dipped in flour, mushrooms, Marsala wine (**\$29, \$52**)

Chicken Martini: breaded with parmesan, lemon white wine butter sauce (**\$29, \$52**)

Chicken Sorrentino: prosciutto, eggplant & mozzarella, brown sauce (**\$29, \$52**)

Chicken Piccata: dipped in flour, capers, lemon butter white wine sauce (**\$29, \$52**)

Chicken Napolitano: peas, potatoes & mushrooms, white wine & marinara (**\$29, \$52**)

Chicken San Marzano: onions, mushrooms, artichokes, tomatoes, Marsala wine (**\$29, \$52**)

Meat

Sliced Steak or Boneless Pork Chop with choice of any style:
(**Steak \$55, \$95**) (**Pork \$45, \$80**)

Monte Carlo: mushrooms, asparagus & red wine sauce

Campagnola: onions, peppers, mushrooms & potatoes, white wine sauce

Milanese: arugula, tomato & red onion

Pizzaola: peppers, mushrooms, onions, marinara sauce

Sinatra: asparagus, tomato, mushrooms, Marsala wine sauce