

Dinner Menu

Antipasto Appetizers

- Rollatine di Melanzane – Rolled Eggplant.....\$9.00**
Filled with ricotta, parmesan cheese, and spinach served with tomato sauce and melted mozzarella on top
- Calamari Fritti- Crispy Fried Calamari.....\$11.00**
Fried calamari served with marinara sauce on the side
- Baked Mussels.....\$9.00**
Parmesan cheese, bread crumbs, and olive oil
- Stuffed Mushrooms.....\$10.00**
Chopped mushrooms, Parmesan cheese, roasted red bell pepper and bacon
- Antipasto Caldo- Hot Antipasto.....\$16.00**
Baked clams, baked mussels, fried calamari, rolled eggplant, shrimp, sautéed in a very delicate white wine lemon sauce
- Little Neck Clams.....\$12.00**
Small organic clams, served in marinara or white wine sauce and garlic oil
- Zucchini Fritti- Crispy Fried Zucchini.....\$9.00**
Fried zucchini served with marinara sauce on the side
- Mozzarella Sticks (six).....\$8.00**
Side of marinara sauce
- Vongole Al Forno- Baked Clams.....\$10.00**
Parmesan cheese, bread crumbs, and olive oil
- Cocktail di Gamberi- Shrimp Cocktail (six).....\$12.00**
Jumbo shrimp served with cocktail sauce on the side
- Green Mussels.....\$11.00**
sautéed in marinara sauce or white wine sauce and garlic oil
- Antipasto Freddo- Cold Antipasto.....\$13.00**
Salami, provolone cheese, ham, prosciutto, pepperoncini, Mushroom marinated, roasted red pepper, fresh mozzarella, Tomato, cucumber over a bed of mixed greens, balsamic vinaigrette

Insalata Salads

- Red Beet Salad.....Reg \$9.00**
Capers, gorgonzola cheese, over mixed green salad with Balsamic Vinaigrette and olive oil
- Mix Balsamic.....Side 4.00.....Reg \$8.00**
Mixed green salad, cucumber, tomato, Kalamata olives, green olives and carrots. Balsamic Vinaigrette with Parmesan cheese on top
- Insalata Caprese.....Reg \$8.00**
Fresh Mozzarella, fresh tomato, red roasted pepper, olive oil, fresh basil, oregano over a bed of mixed greens
- *Caesar Salad.....Side 4.00.....Reg \$8.00**
Romaine lettuce, homemade croutons, sliced parmesan cheese on top, tossed with hand-crafted Caesar dressing
- Mix Italian.....Side 4.00.....Reg \$8.00**
Mixed green salad, cucumber, tomato, Kalamata olives, green olives and carrots. House Italian with Parmesan cheese on top

Add Chicken \$5.00 *Add Salmon \$6.00 *Add Shrimp \$6.25 Add Anchovies \$1.75 Add Blue Cheese \$1.99

Pasta

- Lobster Ravioli.....\$17.00**
Homemade ravioli with Maine lobster in our vodka sauce
- Penne alla Vodka.....\$15.00**
Tomato sauce, heavy cream, vodka and basil
- Gnocchi alla Bolognese.....\$17.00**
Homemade dumpling with potato served with meat sauce
- Cavatelli Ortolana.....\$15.00**
Homemade pasta with ricotta cheese sautéed with garlic and oil, spinach, Italian sausage, and roasted red bell peppers
- Spaghetti Tomato Sauce.....\$13.00**
Made with our homemade tomato sauce, fresh basil
- Spaghetti Meat Sauce.....\$16.00**
Sautéed with meat sauce
- Meat Tortellini Bolognese.....\$15.00**
Homemade meat sauce
- Linguine Frutti di Mare- SeaFood.....\$22.00**
Clams, New Zealand mussels, shrimp, scallops. Choice of red or white sauce and garlic oil
- Lasagna.....\$17.00**
Made with homemade pasta, ricotta, parmesan, meat sauce and melted mozzarella cheese
- Baked Ziti.....\$15.00**
With tomato sauce, ricotta cheese and melted mozzarella on top
- Linguine with Clams.....\$20.00**
Fresh clams with your choice of red sauce or white sauce with olive oil, garlic and white wine
- Fettuccine Alfredo.....\$16.00**
Homemade pasta with our fresh alfredo sauce
- Spaghetti Meat Balls.....\$17.00**
Sautéed in tomato sauce, fresh basil, and four meat balls
- Fettuccine Carbonara.....\$17.00**
Homemade pasta sautéed with bacon, green peas, cream sauce, egg yolk and onions
- Manicotti.....\$17.00**
Homemade pasta, filled with ricotta, mozzarella, and parmesan cheese served with tomato sauce and melted Mozzarella
- Cheese Ravioli.....\$13.00**
Homemade ravioli with tomato sauce

Add Chicken \$5.00 *Add Salmon \$6.00 *Add Shrimp \$6.25 Add 2 Meatballs \$2.00 Add Italian Sausage \$3.95

*Denotes items that are served raw or undercooked, and contained (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

20% gratuity for parties of 10 or more guests. No split checks for parties of more than 12 guests.

Vitello

Veal Entrees

All veal entrees are Scaloppini style and include a side vegetable of the day or a side of penne or spaghetti with same sauce as entree.

Veal Francese\$21.00 Sautéed with white wine artichoke hearts and fresh lemon	Veal Piccata\$20.00 Pounded and sautéed in white wine, fresh lemon and capers
Veal Parmesan\$21.00 Breaded and fried served with tomato sauce, topped with melted mozzarella cheese	Veal Marsala\$21.00 Pounded and sautéed with fresh mushroom, Marsala wine, brown gravy
Veal Saltimbocca\$21.00 Sautéed with white wine, prosciutto, sage, melted mozzarella cheese over a bed of baby spinach	Veal Bellini\$21.00 White wine, fresh mozzarella, roasted red pepper and Kalamata olives
Veal Sorrentino\$21.00 White wine, prosciutto, eggplant, mozzarella cheese in a light tomato sauce	

Pollo

Chicken Entrees

All entrees include a side vegetable of the day or a side of penne or spaghetti with the same sauce as the entree

Chicken Bellini\$17.00 Chicken breast pounded and sautéed in white wine with fresh mozzarella, red roasted peppers, Kalamata olives	Chicken Piccata\$16.00 Chicken breast pounded and sautéed in white wine, capers and fresh lemon
Chicken Marsala\$17.00 Chicken breast pounded and sautéed with mushroom, Marsala wine, brown gravy	Chicken Parmesan\$17.00 Pan seared with tomato sauce topped with mozzarella cheese
Chicken Saltimbocca\$18.00 Chicken breast, white wine, prosciutto, sage, melted mozzarella cheese on top over a bed of baby spinach	Eggplant Parmesan\$18.00 Pan seared eggplant with tomato sauce topped with mozzarella cheese
Chicken Sorrentino\$18.00 Chicken breast, white wine, eggplant, prosciutto, melted mozzarella cheese, with a light tomato sauce	Chicken Rollatine\$19.00 Stuffed with mozzarella, prosciutto, and sautéed with mushroom, heavy cream and brandy

Mare

Seafood Entrees

All entrees include a side vegetable of the day or a side of penne or spaghetti with the same sauce as the entree

Shrimp Marinara\$21.00 Jumbo shrimp sautéed in white wine, marinara sauce, and fresh mushroom. Available in spicy.	Zuppa di Pesce \$28.00 Clams, green mussels, calamari, scallops, lobster tail, chunk fish, over spaghetti marinara or white wine sauce with garlic oil
Shrimp Francese \$21.00 Sautéed with white wine, artichoke heart, lemon, and capers	Calamari Marinara\$21.00 Sautéed with white wine, marinara sauce, and fresh basil

Please ask your server for our Fish of the Day and the split dish option at \$4.00

Contorni

Sides and Additions

Side of Asparagus5.00	Side of Vegetable of the Day4.00
Side of Broccoli Floret4.00	Side of Baby Spinach4.00

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All of our ingredients are fresh. Please allow us enough time in order to serve you a high quality of food along with the service.

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Children's Entrees

Cheese Ravioli.....\$7.95 **Penne or Spaghetti\$7.75**
 Tomato Sauce or Butter Tomato Sauce or Butter

Chicken Fingers and French Fries.....\$7.99

Gluten Free Dishes

All our homemade salad dressings are gluten free.

Gluten Free Appetizers

Shrimp Cocktail.....\$12.00
 Six jumbo shrimp, side of cocktail sauce

Green Mussels.....\$11.00
 Served in marinara or white sauce

Little Neck Clams.....\$12.00
 Small organic clams, served in marinara or white sauce

Gluten Free Seafood Entrees

Shrimp Marinara\$21.00
 Jumbo shrimp sautéed in white wine, marinara sauce and fresh mushroom

Calamari Marinara\$21.00
 Sautéed with white wine, marinara sauce and fresh basil

Gluten Free Chicken or Veal Entrees

Chicken Bellini.....\$18.00 **Veal Bellini.....\$21.00**
 Sautéed in white wine, fresh mozzarella, roasted red peppers, and Kalamata olives

Chicken Marsala.....\$18.00 **Veal Marsala.....\$21.00**
 Chicken breast or Veal pounded and sautéed with mushrooms, marsala wine

Chicken Piccata.....\$17.00 **Veal Piccata.....\$20.00**
 Chicken breast or Veal pounded and sautéed in white wine, lemon, capers

Gluten Free Pastas: Penne or Spaghetti

Vodka Sauce.....\$18.00

Alfredo Sauce.....\$18.00

White or Red Clam Sauce.....\$22.00

Seafood: Clams-Mussels-Shrimp-Scallops\$23.00
 White or Red Sauce

Add Salmon.....\$6.00

Add Shrimp.....\$6.25

Add Chicken.....\$5.00

Baked Ziti.....\$20.00

Bevande Beverages

Soft Drinks.....\$3.00
 Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist, Sunkist

Other Drinks.....\$3.00
 Pink Lemonade, Lipton Sweet Tea, Lipton Unsweet Tea

Cappuccino.....\$5.00

Irish Coffee.....\$8.75
 Jameson, Coffee, and fresh crème

Hot Tea.....\$3.00
 Caffeinated, Decaffeinated, Chamomile, Peppermint, Earl Grey, Green Tea

Coffee.....\$3.00
 Regular, Decaffeinated

Espresso.....\$3.50
 Double Espresso.....\$6.00

Italian Coffee.....\$8.75
 Disaronno Amaretto, Coffee, and fresh crème

Dolci Fatti in Casa Homemade Desserts

All desserts are accompanied with a scoop of ice cream except Crème Brûlée, Sorbet and Tartufo

Tartufo.....\$6.99
 Vanilla and chocolate ice cream with cherries and almonds in a chocolate shell

Mango Sorbet.....\$6.99
 Cool and sweet, served in a frozen Mango skin

Traditional Cannoli.....\$7.25
 A classic treat served with our fresh cream

Crème Brûlée.....\$5.99
 Cool and smooth with a subtle citrus flavor and perfectly glazed top

***Chocolate Soufflé\$7.25**
 With a rich warm filling, and fresh whipped cream on the side

Limoncello Cake.....\$6.99
 Vanilla cake, flavored with Limoncello. Topped with fluffy vanilla frosting

***Tiramisu.....\$7.25**
 The lady fingers in this creamy traditional treat are soaked in Frangelica, Khalua, Disaronno, and Grand Marnier

Chocolate Cannoli.....\$7.25
 A decadent twist on the aforementioned classic treat served with our Fresh chocolate crème

Italian Style Cheesecake.....\$7.25
 Rich and creamy, flavored with Grand Marnier

Apple Crumb.....\$7.25
 Warm apples soaked in Grand Marnier and topped with roasted almonds and raisins

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Aperitivi Italiani

Aperol Spritz\$9.50 Aperol, Prosecco, club soda	Americano\$9.00 Campari, sweet vermouth, club soda
Garibaldi \$9.00 Campari & orange juice	Negroni Sbagliato \$10.00 Prosecco, Campari , sweet vermouth
Rossini \$10.00 Strawberry puree & Prosecco	

Specialty Cocktails

Sangria\$9.50 A house favorite. Our special blend of red wines and fresh fruits	The Bellini\$9.00 Our signature cocktail is a blend of Prosecco, Peach Nectar, and our secret touch
Rosemary Julep \$10.50 Gin, fresh lemon juice, house-made rosemary syrup and ginger beer	The Growler \$10.00 Bourbon, Pama liquor, fresh lemon juice, and house-made allspice syrup
Italian Garden \$10.50 Vodka, St. Germain, fresh lemon juice, cucumber, basil, and mint	Mauai Wau \$10.50 Light rum, dark rum, passion fruit, coconut and lime

Selezione di Birre in Bottiglia

Bottled Beer Selection

Budweiser

Budweiser Light

Corona

Stella Artois

Michelob Ultra

Coors Light

Moretti

Heineken

New Belgium Fat Tire

Moretti La Rossa

Peroni

*Please ask your server for our current Draft Beer selection

Selezione di Birre Italiane

Italian Beer Selection

Birra Normale..... **ABV 5% \$6.50**

Of a light straw color, with a persistent and compact white foam that preserves the fragrance. The soft carbonation enhances the intense aroma of malt, herbs and yeast. Exalting on the tongue a hint of honey, balances well with the bitter hops giving depth, long lasting taste.

Collesi Chiara.....**ABV 6% \$13.00**

Pilsen Barley". Bionda has an elegant and fruity flavor, given by the combination of intense aromas of malt and citrus fruits and the freshness of tropical fruits at the end. Perfect as an aperitif or with light hors-d'oeuvres.

Collesi Ambrata.....**ABV 7.5% \$14.00**

Clean and intense aroma with bouquet of cereals, hops and dried fruit. To combine with grilled red meat.

Collesi Nera.....**ABV 8% \$14.00**

Full bodied taste, with a very complex aroma of roasted coffee, barley, cocoa, licorice and rhubarb. Soft, creamy and lingering mouthful. Velvety and smooth foam looking like a cappuccino. To combine with grilled red meat, perfect after meals.

Birra Lurisia.....**ABV 5.2 \$7.50**

A beautiful opalescent orange color, with obvious hints of damp musk, covered by the intensity of a fruity mixture of peach, grape melon and white flowers yet noticeably spicy. It has quite, a sweet impact on the tongue, almost like bière blanche, with a medium body and a long finish.

Collesi Bionda.....**ABV 6% \$13.00**

"Munich Barley". Its hallmarks are a pronounced aroma of hops in bloom and malt and fruity notes, with the fragrances of yeast, vanilla, warm bread crust and honey. To combine with first course or fish recipes.

Collesi Rossa.....**ABV 8% \$14.00**

A beer with a great personality, pleasantly sweet with intense and spicy aroma of caramel, malt, hazelnuts and a very persistent finish. Perfect after meals and with dessert.

Collesi Triplo Malto.....**ABV 9% \$15.00**

Ale beer with aromas of fresh yeast, vanilla, bread crust and honey. The taste is intense and complex: malt, citrus and tropical fruit, pineapple, apricot.