

ANTIPASTO

<u>RICEBALL ALLA VODKA</u>	
Homemade Rice Balls Topped With Vodka Sauce & Fresh Mozzarella	\$8.95
<u>STUFFED MUSHROOMS</u>	\$9.95
Choice Of Sausage Meat With Marinara Sauce Or Seasoned Crabmeat With A Wine Broth	
<u>MOZZARELLA EN CARROZZA</u>	\$9.95
Egg-Battered & Deep Fried White Bread Stuffed With Melted Mozzarella Cheese	
<u>EGGPLANT ROLLATINI</u>	\$10.95
Fried Eggplant Stuffed With Ricotta & Mozzarella	
<u>BAKED CLAMS OREGANATA</u>	\$11.95
Little Neck Clams Stuffed With Seasoned Breadcrumbs	
<u>POLLO SPIDINI</u>	\$12.95
Stuffed Chicken Breast With Seasoned Breadcrumbs & Pecorino Cheese Topped With A Tangy Sautéed Duck Sauce	
<u>FRIED CALAMARI</u>	\$13.95
Tender & Crispy Rings Of Calamari Served With Marinara Dipping Sauce	
<u>ZUPPA DI MUSSELS</u>	\$13.95
Cultured Mussels Sautéed With Your Choice Of Red, White Or Hot Cherry Pepper Sauce	
<u>STUFFED ARTICHOKE</u>	\$13.95
A Must Try!	
<u>COLD ANTIPASTO TOWER</u>	\$14.95
Homemade Fresh Mozzarella, Roasted Peppers, Prosciutto & Sopressata Over Garlic Toast With Balsamic Vinegar	
<u>HOT ANTIPASTO</u>	\$15.95
Baked Clams, Fried Shrimp, Stuffed Pepper With Sausage Meat, Eggplant Rollatini & Stuffed Mushroom With Sausage Meat	
<u>ZUPPA DI CLAMS</u>	\$15.95
Little Neck Clams Sautéed With Your Choice Of Red, White Or Hot Cherry Pepper Sauce	
<u>SHRIMP TOWER</u>	\$15.95
Grilled Shrimp Over Garlic Toast Topped With Roasted Pepper, Asparagus & A Sweet Amaretto Cream Sauce	
<u>FRUITI DI MARE</u>	\$17.95
Fresh Chilled Seafood Salad With Scungelli, Lobster Meat, Shrimp, Calamari & Polipo With Italian Seasoning & Lemon	
<u>ASPARAGUS ALLA AMARETTO</u>	MARKET PRICE
Baked Asparagus Topped With Fresh Mozzarella, Seasoned Breadcrumbs & Creamy Amaretto Sauce	
<u>COLD ANTIPASTO Family Style (Serves Up To 6 Guests)</u>	\$39.95
Fresh Mozzarella, Roasted Pepper, Sopressata, Prosciutto Di Parma, Tomatoes, Kalamata Olives, Provolone & Marinated Mushrooms	
<u>HOT ANTIPASTO Family Style (Serves Up To 6 Guests)</u>	\$45.95
Baked Clams, Fried Calamari, Fried Zucchini, Eggplant, Rice Balls, Fried Shrimp & Fried Mozzarella	

SOUPS, SALADS & PIZZA

<u>STRACCIATELLA</u>	\$8.95
Spinach & egg soup	
<u>SOUP OF THE DAY</u>	\$8.95
<u>HOUSE SALAD</u>	\$7.95
Romaine Hearts, Tomato, Cucumber, Roasted Peppers, Black Olive, Mushrooms & Red Onions Topped With Italian Vinaigrette	
<u>CAESAR SALAD</u>	\$9.95
Romaine Hearts Tossed With Our Homemade Caesar Dressing, Parmigiana Shavings & Homemade Croutons	
<u>EVERYTHING SALAD</u>	\$ 10.95
Mixed Mesculine, Tomato, Red Onion, Olives, Cheese, Roasted Peppers, Mushrooms, Cucumbers, Garlic And Balsamic Vinegar	
<u>BURATTA INSALATA</u>	\$18.95
Buratta Mozzarella Over Garlic Toast With Mixed Greens, Prosciutto Di Parma, Artichoke Hearts, Tomato, Roasted Peppers & Black Olives	
<u>MARGHERITA PIZZA</u>	\$11.95
Pulp Tomato, Fresh Mozzarella, Garlic & Italian Seasoning	
<u>VODKA PIZZA</u>	\$12.95
Our Creamy Vodka Sauce, Pulp Tomato & Fresh Mozzarella	
<u>FRIED EGGPLANT PIZZA</u>	\$13.95
Slices Of Fried Eggplant Over A Margherita Style Pie	
<u>WHITE RICOTTA PIZZA</u>	\$14.95
Ricotta Coated Pie With Garlic & Mozzarella	
<u>CARBONARA PIZZA</u>	\$14.95
Bacon, Caramelized Onions, Cheese & Heavy Cream	

SIDES

RICE BALLS (4)	\$4.95
POTATO CROQUETTES (2)	\$4.95
SAUTE BROCOLLI/SAUTE SPINACH	\$5.95
FRIED ZUCCHINI	\$7.95
MOZZARELLA STICKS (5)	\$7.95
BROCOLLI RABE	\$8.95
CREAMY MUSHROOM RISOTTO	\$9.95

PASTA

<u>FILETO DI POMODORO</u>	\$16.95
Prosciutto & Sliced Onions Sautéed With Butter, Garlic & Pulp Tomato With A Splash Of Sherry Wine	
<u>PASTA ALLA VODKA</u>	\$16.95
Our Creamy Homemade Vodka Sauce Add Grilled Chicken \$3.00 Supplement	
<u>EGGPLANT SICILIANO</u>	\$16.95
Pulp Tomato Sauce Sautéed With Diced Eggplant, Fresh Mozzarella, Garlic & Sherry	
<u>HOMEMADE LASAGNA</u>	\$17.95
Thick Rich Layers Of Sausage Meat, Parmigiana, Ricotta & Tomato Sauce	
<u>ZUPPA DI MUSSELS</u>	\$17.95
Cultured Mussels Sautéed With Your Choice Of Red, White Or Hot Cherry Pepper Sauce	
<u>ZUPPA CLAMS</u>	18.95
Little Neck Clams Sautéed With Your Choice Of Red, White Or Hot Cherry Pepper Sauce	
<u>ORCHIETTO DI BROCCOLI DI RABE</u>	\$18.95
Sautéed Broccoli Di Rabe & Sausage Meat With Garlic & Oil Over Little Ears Pasta	
<u>PAPPADELLA PANCETTA</u>	\$18.95
Italian Bacon Based Cream Sauce With Peas, Onions, Egg & Cream Topped With Grated Pecorino Romano	
<u>PASTA ANTONIO</u>	\$20.95
Chicken Bites, Sausage Meat, Zucchini, Broccoli & Sundried Tomatoes, Sautéed In A Garlic Butter Sauce	
<u>RAVIOLI UBRIACHI</u>	\$20.95
Cheese Filled Ravioli & Chopped Fried Chicken Bites Topped With Fresh Mozzarella & Vodka Sauce	

ITALIAN FAVORITES (ENTREES)

<u>PARMIGIANA</u>	– Tomato Sauce & Melted Parmigiana Cheese
<u>MARSALA</u>	– Prosciutto, Mushrooms, Butter & Marsala Wine Sauce
<u>FRANCESE</u>	– Lemon, Butter & Wine Sauce
<u>INFERNO</u>	– Hot Cherry Peppers Sautéed With Garlic & Butter Sauce
<u>PICCATTA</u>	– Capers, Lemon, White Wine & Butter Sauce
<u>SALTIMBOCCA</u>	– Prosciutto & Mozzarella With A Sherry Wine & Butter Sauce
<u>PIZZAIOLA</u>	– Pulp Tomato Sauce Sautéed With Mushroom & Sherry Wine Sauce

All Entrees Come With Your Choice Of Pasta In The Same Sauce Or Potato Croquette & Vegetable Of The Day

CHICKEN \$20.95/ **VEAL** \$22.95

CHICKEN

POLLO CARCIOFFI

\$21.95

Chicken Breasts Topped With Artichoke Hearts & Sundried Tomatoes In A Blush Cream Sauce Served Over Rigatoni

POLLO VODKA

\$21.95

Chicken Breast, Egg Battered & Pan Fried Topped With Creamy Vodka Sauce & Fresh Mozzarella Over Rigatoni

SCARPARELLI

\$21.95

Chicken "Off The Bone" Sautéed With Link Sausage Meat, Lemon, Butter & White Wine Served With Sautéed Vegetable & Potato Croquette

POLLO MODO

\$22.95

Baked Chicken Breast Topped With Seasoned Bread Crumbs, Garlic & Pulp Tomatoes Served With A Mixed Salad & Potato Croquette

POLLO ALMOND

\$24.95

Stuffed Chicken Breast With Ricotta Cheese & Sausage Meat In An Sherry Wine Sauce With Almonds & Butter, Served With Sautéed Vegetables & Potato Croquette

POLLO ALMALFITANO

\$24.95

Stuffed Chicken Breasts With Roasted Peppers, Prosciutto & Fresh Mozzarella Topped With A Mushroom Butter Sauce Over Ziti

POLLO VICTORIO

\$27.95

Stuffed & Breaded Chicken Breast With Broccoli Rabe & Sausage Meat Sliced Finely Over A Bed Of Onion Cascade & Topped With A Sautéed Hot Cherry Pepper Sauce

VEAL

VITELLO DANTE

\$22.95

Veal Medallions Egg Battered & Pan Fried With Fresh Mozzarella, Diced Prosciutto, Peas & Mushrooms In A Sherry Butter Sauce Over Bowtie

VITELLO PANCETTA

\$23.95

Veal Medallions Topped With Italian Bacon, Peas, Onions In A Sherry Wine & Heavy Cream Sauce Over Rigatoni

VITELLO VICO

\$25.95

Veal Rollatini Stuffed With Mozzarella & Spinach Topped With A Marsala Wine Sauce With Prosciutto & Mushrooms Over Angel Hair

STEAK & CHOPS

COSTOLETTA MAIALINA **\$23.95**

Pan Seared Center Cut Pork Chops Topped With A Sautéed Hot Cherry Pepper Sauce Served With Sautéed Vegetable & Potato Croquette

BISTECCA INFERNO **\$29.95**

NY Shell Steak Topped With Sautéed Hot Cherry Pepper & Butter Sauce Served With Vegetable & Potato

BISTECCA CASCADE **\$32.95**

NY Prime Shell Steak Prepared To Temperature Served With Mixed Salad, Sautéed Vegetable & Steak Fries

RACK OF LAMB **\$32.95**

New Zealand Baby Lamb Chops Prepared To Temperature Served With A Sweet Amaretto Cream Dipping Sauce, Sautéed Vegetable Potato Croquette

SEAFOOD

SOGLIOLA VERSACE **\$25.95**

Broiled Stuffed Filet Of Sole With Seasoned Crabmeat Topped With A Tangy Lemon, Garlic & Butter Sauce Over Spinach

SCALOPPINI DI MARE **\$25.95**

Broiled Sea Scallops Topped With Seasoned Bread Crumbs Oregananata Style With Sautéed Vegetable

GAMBERO BELLO **\$25.95**

Stuffed Shrimp With Seasoned Crabmeat Topped With A Tangy Sautéed Lemon, Garlic & Butter Sauce Over Sauté Spinach

GAMBERO CONTI **\$25.95**

Shrimp Slow Cooked In A Champagne Cream Sauce Over Risotto Tossed With Asparagus & Plum Tomato

SALMON DI APRICOT **\$27.96**

Roasted Wild Salmon Filet Over Fried Onion Cascade Topped With A Sautéed Apricot Brandy & Duck Sauce

GNOCCHI DEL PESCE **\$29.95**

Ghocchi Pasta Tossed With Brazilian Rock Lobster Tail & Shrimp With Asparagus & Plum Tomato With A Touch Of Grated Pecorino

SEAFOOD FRADIAVLO **\$32.95**

Little Neck Clams, Calamari, Shrimp & Mussels Sautéed In A Pulp Tomato Sauce With A Touch Of Red Pepper Over Linguini (white wine sauce available upon request)