



APPETIZERS

BLUE CHIPS

Golden fried potato slices smothered with warm blue cheese. \$6.99
Add Buffalo Chicken \$7.99 | Add Buffalo Shrimp \$8.99

CLAMS ITALIAN STYLE

A dozen clams sautéed then served in a savory oil & garlic broth. \$8.50

CALAMARI FRITTI

Fresh calamari dusted with seasoned flour then lightly fried and served with Marinara and Aurora dipping sauces. \$8.99



TEMPURA SHRIMP

Beer battered jumbo shrimp, golden fried and served with a lemon, Habanera tartar sauce for dipping. \$9.99

SAUTEED MUSSELS

A generous portion of mussels sautéed in our house Marinara sauce or in our rich garlic and herb cream sauce. \$8.99



SHRIMP & SCALLOP AUGRATIN

Shrimp and Scallops sautéed with spinach and artichoke hearts in a Fontina cheese sauce served with toasted crostini points for dipping. \$10.99



MINI ARANCINI

Miniature Sicilian rice-balls; two filled with ham and mozzarella cheese and two filled with our classic meat sauce. \$7.99

ANTIPASTO MISTO

Fire roasted peppers, artichoke hearts, fresh mozzarella, marinated wild mushrooms, whole roasted garlic, red onions and assorted Italian delicacies served over a bed of lettuce and drizzled with our house dressing. \$10.99

BRUSCETTA CROSTINI

Grilled slices of our house bread topped with fresh Bruschetta mix. \$5.99

PIEROGIES CARBONARA

Potato & cheese filled pierogies sautéed with bacon and scallions in our house Alfredo sauce. \$6.99

PORTABELLA GRANCHIO

Portabella mushroom slices grilled, topped with crab imperial & roasted red peppers all smothered with Mozzarella cheese. \$9.99

CROSTINI ROSSI

Jumbo lump crab sautéed with asparagus and sun-dried tomatoes in a vermouth cream sauce served over grilled house-bread points. \$11.99

FRESH MOZZARELLA

Fresh, premises-made Mozzarella served with ripe tomato slices, fresh basil and whole roasted garlic cloves. \$7.99

TORRE DI MELANZANE

Golden fried eggplant slices layered with fresh mozzarella, tomato slices and basil leaves, drizzled with a balsamic reduction. \$7.99

ROASTED PEPPERS MISTO

Fire roasted peppers; fresh mozzarella and tomato slices topped with red onions & artichoke hearts, drizzled with our house vinaigrette. \$9.50



COOL WINGS

Battered golden-fried Buffalo wings tossed w/your choice of sauce & served with Blue Cheese for dipping. \$7.99

SAUCES: Hot, Oil & Garlic, Bee-Sting(Hot&Honey), Aurora or Honey Mustard

GARLIC KNOTS

Freshly baked bread knots coated with diced garlic, parmesan cheese, virgin olive oil & Italian parsley. \$4.50

MOZZARELLA STICKS

Breaded rope-cheese golden fried and served with tomato sauce. \$7.50

PASTA

Pasta dishes are accompanied by a salad and our house bread

LINGUINI VONGOLE

*Fresh clams sautéed in oil & garlic with homemade clam stock
Available as Red or White. \$15.99*

SEAFOOD MARINARA

*Clams, Shrimp, Mussels, Scallops, Lobster and Calamari sautéed in our marinara
sauce served over Linguini. \$21.99*

FETTUCCINI STEFANO

*Fettuccini pasta tossed with prosciutto ham & grilled
chicken in our infamous house Alfredo. \$15.99*

PENNE VODKA

*Pancetta ham, fresh basil and Penne pasta tossed in a delicate tomato cream sauce
laced with Vodka. \$14.99 | Add Chicken 16.99 | Add Shrimp 17.99*

SHRIMP SCAMPI

*Jumbo shrimp sautéed with fresh minced garlic in a white wine butter sauce with
fresh lemon juice and a dash of paprika served over Linguini. \$18.99*

LOBSTER RAVIOLI

*Real Lobster ravioli drizzled with a succulent Newburg sauce garnished with
freshly diced tomatoes. \$19.99*



FETTUCCINI RUSSO

*Fresh shrimp and baby sea scallops sautéed with portabella mushrooms, spinach and
our house Marinara sauce tossed with Fettuccini. \$17.99*

LOBSTER & LINGUINI LIGURIA

*Succulent lobster tail meat sautéed with spinach and roasted peppers in a delicate
lemon cream sauce tossed with Linguini pasta. \$20.99*

CAPPELLINI LUCIA

*Jumbo lump crabmeat and basil leaves tossed with angel hair pasta in extra virgin
olive oil & garlic with diced tomatoes and a squeeze of fresh lemon. \$19.99*

SHRIMP BRUSCETTA PASTA

*Baby shrimp sautéed in olive oil and tossed with Penne pasta, fresh bruschetta mix
and Romano cheese. \$15.99*

CAVATELLI CALABRESE

*Tender chunks of chicken sautéed in oil & garlic with fresh broccoli florets and
fire-roasted red peppers tossed with Cavatelli pasta. \$15.99*

TORTELLINI CARBONARA

*Bacon, artichoke hearts and diced tomatoes sautéed in our creamy Alfredo sauce
tossed with Spaghetti. \$15.99*

RIGATONI QUATTRO FORMAGGI

*Fontina, Mozzarella, Romano and Gorgonzola cheeses blended with a combination of
our house tomato and Alfredo sauces tossed with Rigatoni pasta. \$14.99*



RIGATONI SALSICCA

*Our house ground sausage, special seasonings, green peppers & onions sautéed with
tomato sauce tossed with Rigatoni pasta. \$14.99*

LASAGNA

*Layers of lasagna noodles filled with meats and cheeses baked smothered with tomato
sauce and mozzarella. \$13.99*

BAKED PASTA

Rigatoni tossed with our house Bolognese smothered with mozzarella cheese. \$12.99

PASTA OIL & GARLIC

*Your choice of pasta tossed in a traditional oil & garlic sauce with
fresh Italian parsley. \$11.99 | Add Broccoli. \$12.99*

MANICOTTI PIEMONTESE

*Premise made crepes filled with ricotta, spinach & Fontina cheese then baked with
tomato and béchamel sauces. \$14.99*

STUFFED SHELLS

Ricotta stuffed shells smothered in tomato sauce and mozzarella cheese. \$10.99

PASTA WITH SAUCE

*Your Choice of: Spaghetti, Linguini, Cappellini, Penne, Rigatoni or Fettuccini
Choice of sauce: Tomato, Marinara, or Bolognese. \$9.99 | Alfredo Sauce \$12.99*

~ Menu and Prices subject to change without notice ~
~ 18% Gratuity will be added to all parties of 6 or more ~

ENTREES

Entrees include salad, bread, vegetable & choice of Pasta, Garlic Mashed or Roasted Red-Potatoes.

Sides are only available when applicable to entrée selection

CHICKEN OR VEAL SORRENTINO

Twin chicken breasts seared on our flat top grill topped with our famous marinara sauce and melted slices of our premise-made fresh mozzarella.

Chicken \$17.99 | Veal \$19.99

CRAB PATTIES

Jumbo lump crabmeat folded with special seasonings and NO filler, seared on our flat top grill then served on bed of wilted baby spinach and drizzled with chilled aurora sauce. \$24.99

VEAL DESTATE

Veal medallions sautéed with freshly diced tomatoes in a garlic & white wine sauce topped with jumbo lump crabmeat and basil. \$24.99

FILETTO ALLA MOMMA

Twin medallions of beef tenderloin sautéed with roasted peppers and fresh spinach in a brown peppercorn brandy "demi glaze" sauce, smothered with melted fontina cheese. \$25.99



SICILIAN SALMON

Fresh Salmon filet sautéed with fresh spinach and roasted red peppers in a sherry wine cream sauce. \$18.99

VEAL SALTIMBOCCA

Veal medallions sautéed with fresh baby spinach and Prosciutto ham in a sage infused white wine "demi-glaze" smothered with mozzarella. \$20.99

TILAPIA PATRIZIA

Fresh tilapia filet grilled on our flat top served in a white wine sauce with jumbo lump crab, button mushrooms, diced tomatoes and capers. \$21.99

CHICKEN OR VEAL ECSTASY

Chicken breasts sautéed with smoked bacon and sliced mushrooms in a brandy tomato cream sauce scented with rosemary.

Chicken \$18.99 | Veal \$20.99

FILETTO DIANE

Twin medallions of beef Tenderloin sautéed with mushrooms and scallions in a brandy Dijon cream sauce. \$25.99

CHICKEN CAPESANTE

Chicken breasts and jumbo sea scallops sautéed with asparagus, toasted pignolia nuts, and sun-dried tomatoes in a delicate butter-basil sauce. \$20.99



CHICKEN ALLA NEIL

Twin Chicken breasts sautéed with broccoli in a subtle garlic white wine butter sauce smothered with slices of melted Swiss cheese. \$17.99

SCALLOPS TRIESTINI

Jumbo sea scallops sautéed with black olives and sun dried tomatoes in a butter wine sauce and served over angel hair pasta. \$20.99

VEAL PICATTA

Tender veal scaloppini sautéed with prosciutto ham in a traditional lemon butter white sauce. \$20.99

12oz NEW YORK STRIP

Grilled to your liking & topped with sautéed mushrooms. \$20.99

GRILLED 8OZ FILET

8oz choice filet mignon, hand cut and grilled to your liking. \$23.99

EGGPLANT PARMIGIANA

Breaded eggplant slices fried golden brown smothered with tomato sauce, Romano & mozzarella cheese then baked to perfection and topped with fresh basil leaves. \$12.99

VEAL OR CHICKEN PARMIGIANA

Classically prepared with our house tomato sauce and melted Mozzarella. Chicken \$15.99 | Veal \$17.99

~ Warning! Consuming raw meats may be hazardous to your health ~

~ 18% Gratuity will be added to all parties of 6 or more ~

~ Menu and Prices subject to change without notice ~

SALADS

CAESAR SALAD

Age-old recipe, prepared classically at tableside. **Minimum of 2** (\$6.50 per person)

MARINATED CHICKEN SALAD

Grilled chicken breast served atop a crisp salad with roasted peppers, olives, tomato, artichokes & red onion drizzled with our homemade balsamic dressing. \$7.99

COBB'S ITALIAN COUSIN

Bed of crisp lettuce topped with hard-boiled egg, smoked bacon, crumbled gorgonzola, tomatoes, sliced ham, black olives, artichoke hearts, tomato wedges, and red onion. \$8.99



GRILLED SHRIMP & SPINACH SALAD

Grilled shrimp placed atop a bed of spinach with bacon, slices of egg, onion and tomatoes drizzled with Honey Mustard dressing. \$9.99

ME & MY SALAD

A bed of baby spinach topped with grilled chicken, toasted almond slivers, tomato wedges, red onions, black olives and crumbled gorgonzola with raspberry vinaigrette. \$8.99

DECISIONS CAESAR

Choice: **grilled shrimp, salmon, chicken or portabella mushrooms** atop fresh romaine with tomatoes, onion, roasted peppers & olives, tossed with **Caesar** dressing. \$9.99

DRESSINGS: House Italian, House Balsamic, Ranch, Creamy Italian, Aurora, "Light" Raspberry Vinaigrette, 1000 Island, Honey Mustard and **Blue Cheese(\$.50)**

WOOD BURNING PIZZA

Prices listed are for 12 inch (6 slice) Pie's (Available after 4:00 pm, Except Mondays)

~ Wood Burning Pizza is also available in Medium (6 slice) or Large (8 slice), Priced Accordingly ~

MARGHERITA

Premise made fresh mozzarella and sauce finished with fresh basil. \$9.99

PIZZETTA TOMATO & BASIL

Fresh slices of tomato, olive oil, basil chiffonade and mozzarella. \$10.99

UMBRIA

Thin crust topped w/ pancetta, caramelized onions & Fontina cheese. \$11.99

QUATTRO FORMAGGI

Sauce, Mozzarella, Gorgonzola, Caccio Cavallo and Romano cheeses. \$11.99



BUFFALO CHICKEN PIZZA

Buffalo hot sauce, Golden fried chicken breast (sliced) topped with Gorgonzola and Mozzarella cheeses. \$12.99

FORMULA UNO

"Ferrari" Red sauce, fire roasted red-peppers, chunks of fresh Garlic for zip and ground Italian Sausage topped with mozzarella cheese. \$10.99



LA SALSICCIA

Zesty ground sausage, green peppers, onions & Sicilian seasonings sautéed together in a rich tomato sauce then smothered with mozzarella. \$12.99

MAUI MARIA

Our delicious margherita pizza topped with pineapple and sliced ham. \$10.99

TRADITIONAL PIZZA

Traditional Hand-Tossed Pie's

LARGE (16") \$11.99 | MEDIUM (14") \$10.99 | SMALL(12") \$8.25
SICILIAN PIZZA \$15.99 (12 SLICE, THICK CRUST PIE)

STROMBOLI

Pizza crust stuffed with assorted meats, mozzarella cheese and veggies.
Regular \$9.50 | Large \$16.99

CALZONI

Pizza crust stuffed with ricotta, mozzarella, & Romano cheeses.
Regular \$8.50 | Large \$15.99

VEGGIE STROMBOLI

Stuffed with onions, green peppers, mushrooms, tomatoes, broccoli, black olives and mozzarella. Regular \$8.99 | Large \$16.50

TOPPINGS

Pepperoni ~ Bacon ~ Ground Sausage ~ Ham ~ Green Peppers ~ Onions ~ Black Olives
Mushrooms ~ Garlic ~ Roasted-Red-Peppers ~ Sun-dried Tomatoes ~ Sliced Tomatoes
Broccoli ~ Asparagus ~ Ground Beef ~ Gorgonzola Cheese ~ Basil ~ Baby Shrimp
Ricotta ~ Pineapple ~ Grilled or Fried Chicken ~ Pancetta Ham ~ Fontina Cheese
Chip-Steak Meat ~ Caramelized Onions ~ Meatball Slices... and more

SIDES

MEATBALLS OR SAUSAGE - \$3.50

FRIED PIEROGIES - \$3.50

FRENCH FRIES - \$2.99

HOUSE SALAD - \$2.99

SAUTÉED BROCCOLI OR SPINACH

With oil & garlic \$6.50

SANDWICHES

*Sandwiches include your choice of: Fries,
Soup or House salad*

PHILLY CHEESE STEAK

*Traditional roll with American
cheese, sauce & fried onions.*

\$7.99

CHEESEBURGER

*8oz beef patty served on a bun
with lettuce, tomato, American
cheese & raw onions.*

\$7.99

CHICKEN CHEESE STEAK

*Traditional roll with American
cheese, sauce & fried onions.*

\$7.99

BRUSCETTA STEAK

*Traditional steak sandwich
topped with fresh Bruschetta mix.*

\$7.99 | ADD CHEESE \$0.50

CHICKEN CLUB WRAP

*Grilled chicken and bacon
rolled in a flour tortilla with
lettuce, tomato, onion, cheese
and mayo.*

\$7.99

BUFFALO CHICKEN WRAP

*Golden fried chicken tossed in
buffalo hot sauce rolled in a
flour tortilla with blue cheese,
lettuce, tomato and onion.*

\$8.50

PARMESAN SANDWICHES:

*Chicken, Meatball, Eggplant or
sausage on a traditional roll
with sauce & mozzarella.*

\$7.99

Veal Parmesan Sandwich \$8.99

KIDS MENU

Children 12 years or younger

MEAL INCLUDES:

*Kids cup beverage & cone or
Medium cup any flavor Gelato*

KIDS PASTA WITH MEATBALL

KIDS BAKED PASTA

KIDS CHICKEN FINGERS & FRIES

KIDS CHICKEN PARMESAN

KIDS MEATBALL SLIDERS & FRIES

\$7.99

*Menu & prices subject to change
without notice*

GELATO

Traditional Italian Ice-Cream

Our Gelato is always made on the
premises with only the freshest
ingredients imported from Italy!

GELATO FLAVORS:

*(*Flavors Change Everyday*)*

Chocolate

Vanilla

Stracciatella

Pistachio

Hazelnut

Coffee/Esspresso

Mint Chocolate Chip

Peanut Butter

Cheese Cake

Mamma Mia

Strawberry

Bacio

Peach

Mango

Lemon

Banana

Mixed Berry

Blood Orange

SIZES & PRICES:

Large Cup: \$3.86

Medium Cup: \$2.83

Sugar Cone: \$2.83

Add Panna: \$.50

(Home-Made Whipped cream)

TAKE-OUT PINTS: \$7.95

TAKE-OUT QUARTS: \$12.95

Take-Out Containers keep Gelato
cold for up to 1 & 1/2 hours

(Pints & Quarts can hold 2 or 3 flavors)