

## PASTA

<b>Penne Mangia e Bevi</b>	<b>20.49</b>
penne pasta with bacon, smoked mozzarella cheese, radicchio and light cognac cream sauce	
<b>Spaghetti Carbonara</b>	<b>19.49</b>
spaghetti tossed with pancetta, parmigiano cheese and eggs	
<b>Tortellini Pasticciata</b>	<b>19.49</b>
cheese tortellini with homemade Bolognese meat sauce and cream	
<b>Trenette Bolognese</b>	<b>19.49</b>
homemade trenette noodles with bolognese meat sauce	
<b>Rigatoni con Salsiccia</b>	<b>18.99</b>
short rigatoni pasta with homemade Italian sausage, mushrooms and sun dried tomatoes in cream sauce	
<b>Linguine al Pesto</b>	<b>16.99</b>
linguini pasta with traditional basil pesto sauce	
<b>Penne alla Vodka</b>	<b>18.49</b>
penne pasta in a delicate vodka sauce made with fresh tomatoes and light cream sauce	
<b>Fettuccine Alfredo</b>	<b>18.99</b>
fresh homemade fettuccine pasta tossed in a homemade creamy alfredo sauce	
<b>Ravioli al Formaggio</b>	<b>18.99</b>
cheese ravioli with tomato and cream sauce	
<b>Ravioli al Pistacchio</b>	<b>19.99</b>
ravioli filled with porcini mushroom, topped with pistachio and saffron cream sauce	
<b>Linguine with Clams</b>	<b>25.99</b>
linguini pasta with manila clams on the shell in a light wine sauce	
<b>Spaghetti della Nonna</b>	<b>17.49</b>
spaghetti with meatballs served with homemade tomato sauce	
<b>Rigatoni alla Siciliana</b>	<b>17.99</b>
short rigatoni pasta with diced eggplants, tomato sauce and shaved aged ricotta salata	

## BAKED SPECIALTIES

<b>Lasagna Bolognese</b>	<b>19.99</b>
<b>Eggplant Parmigiana</b>	<b>23.99</b>
<b>Chicken Parmigiana</b>	<b>23.99</b>
<b>Shrimp Parmigiana</b>	<b>27.99</b>
<b>Veal Parmigiana</b>	<b>27.99</b>
<b>Cannelloni di Carne</b>	<b>20.99</b>
baked cannelloni pasta filled with ground veal, spinach and cheese, topped with béchamel sauce	
<b>Gnocchi Sorrentina</b>	<b>18.99</b>
potato dumplings baked with light tomato cream sauce and mozzarella	

## CHICKEN

<b>Chicken Marsala</b>	<b>23.99</b>
chicken breast sautéed with fresh mushrooms and imported marsala wine sauce from Sicily	
<b>Chicken al Limone</b>	<b>23.99</b>
chicken breast, artichoke hearts and capers sautéed in a delicate lemon and white wine sauce	
<b>Chicken Asiatico</b>	<b>23.99</b>
chicken breast sautéed with zucchini, champignon mushrooms, pinoli nuts, and madeira wine sauce	
<b>Chicken Martini</b>	<b>23.99</b>
parmesan crusted chicken breast sautéed in dry vermouth, white wine and lemon sauce	
<b>Chicken Contadino</b>	<b>24.99</b>
sautéed chicken breast with homemade sausage, roast peppers, mushrooms and fresh tomatoes	
<b>Chicken Saltimboca</b>	<b>24.99</b>
chicken breast sautéed in white wine sauce with melted provolone cheese and prosciutto, served with spinach	

## MEATS

<b>Filet Mignon Marsala</b>	<b>44.99</b>
8 oz. fillet mignon with mushrooms and marsala wine, served with roasted potatoes and vegetables	
<b>Rib Eye Steak Grilled</b>	<b>40.99</b>
12 oz. grilled angus beef rib eye steak served with vegetables and roasted potatoes	
<b>Rack of Lamb Grilled</b>	<b>40.99</b>
grilled Australian rack of lamb, with vegetables and roasted potatoes	
<b>Veal Piccata</b>	<b>28.99</b>
veal sautéed in a lemon and white wine sauce and capers, served with vegetables and roasted potatoes	
<b>Veal Marsala</b>	<b>28.99</b>
veal sautéed with mushrooms and imported marsala wine, served with vegetables and roasted potatoes	
<b>Veal Saltimboca</b>	<b>29.49</b>
veal medallions sautéed in white wine sauce with provolone cheese and prosciutto, served with spinach	
<b>SIDES</b>	
<b>Sautéed Spinach</b>	<b>9.49</b>
<b>Sautéed Broccoli</b>	<b>8.99</b>
<b>Meatballs (3)</b>	<b>7.50</b>
<b>Potato Fries</b>	<b>5.00</b>
<b>Cesare Salad</b>	<b>5.50 / 10.00</b>
<b>Garden Salad</b>	<b>5.50 / 10.00</b>

## SEAFOOD

<b>Orange Roughy</b>	<b>28.99</b>
orange roughy fish fillet with crab meat and tomato cream sauce, with roasted potatoes and vegetables	
<b>Branzino</b>	<b>27.99</b>
pan seared branzino fillet with cherry tomatoes, black olives and capers, served with roasted potatoes	
<b>Ciambotto</b>	<b>28.99</b>
seafood mixture of shrimp, clams, mussels and salmon in garlic, white wine and tomato sauce, with linguine	
<b>Ahi Tuna Steak</b>	<b>27.99</b>
sliced sesame-crust Ahi tuna with blood orange balsamic reduction, served with grilled vegetables	
<b>Shrimp Fra Diavolo</b>	<b>27.99</b>
jumbo shrimp sautéed in our spicy diavolo tomato sauce, served on a bed of linguine	
<b>Salmone con Carciofi</b>	<b>28.99</b>
fresh salmon sautéed with artichokes, tomatoes, white wine and shrimp sauce, with roasted potatoes	

## PIZZA A MODO MIO 10"

Create your own personal pizza

Toppings (each) \$1.50

Choose from: Extra Cheese, Homemade Ground Sausage, Ground Beef, Pepperoni, Ham, Onions, Mushroom, Black Olives, Red and Green Sweet Peppers, Pineapple, Broccoli

Gourmet Toppings: pricing varies by topping and pizza size  
Choose from: Prosciutto di Parma, Artichokes, Sun-Dried Tomatoes, Anchovies, Roasted Red Peppers

Gluten Free add \$3

## ARTISAN PIZZA 10"

<b>Cheese</b>	<b>11.00</b>
<b>Margherita</b>	<b>14.00</b>
<b>White Pizza</b>	<b>13.00</b>
<b>Shrimp Scampi</b>	<b>18.00</b>
<b>Mangia e Bevi</b>	<b>17.00</b>
<b>Prosciutto</b>	<b>18.00</b>
<b>Quattro Carne</b>	<b>17.00</b>
<b>Vegetarian</b>	<b>17.00</b>
<b>Mangia Supreme</b>	<b>18.00</b>
<b>Hawaiian</b>	<b>14.00</b>

## SOUPS

<b>Stracciatella</b>	<b>7.99</b>
<b>Minestrone</b>	<b>7.99</b>
<b>Pasta e Fagioli</b>	<b>7.99</b>

## MANGIA E BEVI

SINCE 2007



## ANTIPASTI

<b>Basket of Bread</b>	<b>4.00</b>
<b>Eggplant Rollatini</b>	<b>12.49</b>
eggplant slices rolled up in ricotta cheese, baked in marinara sauce	
<b>Bada Bing Shrimp</b>	<b>13.99</b>
tender, crispy shrimp tossed in a creamy spicy sauce	
<b>Mussels Marechiaro</b>	<b>14.99</b>
steamed mussels in spicy marinara sauce	
<b>Porcini Riceballs</b>	<b>12.99</b>
crispy Italian rice croquettes filled with porcini mushroom and parmigiano cheese	
<b>Peperone Ripieno</b>	<b>13.99</b>
bell pepper stuffed with meat, mozzarella and peas, served with homemade tomato sauce	
<b>Calamari Fritti</b>	<b>14.99</b>
lightly fried, tender and crisp baby squid, served with our own spicy marinara sauce	
<b>Garlic Bread</b>	<b>7.99</b>
Italian bread with garlic butter topped with melted mozzarella cheese, served with marinara sauce	
<b>Antipasto Italiano</b>	<b>14.99</b>
imported Prosciutto di Parma, fresh mozzarella, cerignola olives and marinated roasted peppers	
<b>Mozzarella Caprese</b>	<b>13.99</b>
fresh mozzarella and tomato slices topped with fresh basil	

## SALADS

add to any salad: chicken \$6, shrimp \$8, salmon \$11

<b>Tre Colori</b>	<b>13.00</b>
arugola, endive, radicchio, parmigiano cheese, olive oil and balsamic vinaigrette	
<b>Spinaci</b>	<b>13.99</b>
spinach salad with crispy bacon, champignon mushrooms, cherry tomatoes, lemon vinaigrette dressing	
<b>Francescana</b>	<b>13.00</b>
mesclun, red beets, fresh corn, carrots, tomatoes, shaved aged ricotta salata, vinaigrette dressing	
<b>Gorgonzola</b>	<b>13.99</b>
mixed greens with red onion, carrots, tomatoes, shaved gorgonzola sliced almonds, raspberry vinaigrette	
<b>Crabmeat Salad</b>	<b>21.99</b>
crabmeat, shrimp, hearts of palm, cherry tomatoes, asparagus in lemon vinaigrette dressing	