## PASTA

Penne Mangia e Bevi penne pasta with bacon, smoked mozzarella cheese, radicchio and light cognac cream sauce
Spaghetti Carbonara spaghetti tossed with pancetta, parmigiano cheese and eggs
Tortellini Pasticciata
cheese tortellini with homemade Bolognese meat sauce and cream
Trenette Bolognese homemade trenette noodles with bolognese meat sauce
Rigatonicon Salsicia short rigatoni pasta with homemade Italian sausage, mushrooms and sun dried tomatoes in cream sauce
Linguine al Pesto
linguini pasta with traditional basil pesto sauce
Penne alla Vodka
penne pasta in a delicate vodka sauce made with fresh tomatoes and light cream sauce
Fettucine Alfredo
fresh homemade fettuccine pasta tossed in a homemade creamy alfredo sauce
Ravioli al Formaggio
cheese ravioli with tomato and cream sauce
Ravioli al Pistaccho
ravioli filled with porcini mushroom, topped with pistachio and saffron cream sauce
Linguine with Clams
linguini pasta with manila clams on the shell in a light wine sauce
Spaghettidella Nonna
spaghetti with meatballs served with homemade tomato sauce
Rigatoni alla Siciliana short rigatoni pasta with diced eggplants, tomato sauce and shaved aged ricotta salata

## BAKED SPECIALTIES

Lasagna Bolognese
21.99

Eggplant Parmigiana
24.99

Chicken Parmigiana
Shrimp Parmigiana 24.99
28.99

Veal Parmigiana
28.99

Cannellonidi Carne
baked cannelloni pasta filled with ground veal, spinach and cheese, topped with béchamel sauce
Gnochi Sorrentina

## CHICKEN

Chicken Marsala 24.99
chicken breast sautéed with fresh mushrooms and imported marsala wine sauce from Sicily
Chicken al Limone
24.99
chicken breast, artichoke hearts and capers sautéed in a delicate lemon and white wine sauce
Chicken Asiatico
24.99
chicken breast sautéed with zucchini, champignon mushrooms, pinoli nuts, and madeira wine sauce
Chicken Martini 24.99
parmesan crusted chicken breast sautéed in dry vermouth, white wine and lemon sauce

Chicken Contadino
25.99
sautéed chicken breast with homemade sausage, roast peppers, mushrooms and fresh tomatoes

Chicken Saltimboca
25.99
chicken breast sautéed in white wine sauce with melted provolone cheese and prosciutto, served with spinach

## MEATS

Filet Mignon Marsala 45.99

8 oz . fillet mignon with mushrooms and marsala wine , served with roasted potatoes and vegetables
Rib Eye Steak Grilled
12 oz. grilled angus beef rib eye steak served with vegetables and roasted potatoes

Rack of Lamb Grilled grilled Australian rack of lamb, with vegetables and roasted potatoes

Veal Piccata veal sautéed in a lemon and white wine sauce and capers, served with vegetables and roasted potatoes

Veal Marsala veal sautéed with mushrooms and imported marsala wine, served with vegetables and roasted potatoes

Veal Saltimboca 30.49
veal medallions sautéed in white wine sauce with provolone cheese and prosciutto, served with spinach

## SIDES

Sautéed Spinach 10.49
Sautéed Broccoli 9.99
Meatballs (3)
9.00

Potato Fries
5.00

Cesare Salad
Garden Salad
$6.00 / 11.00$
$6.00 / 11.00$

## MANGIAEBEVI

## SEAFOOD

Orange Roughy
29.99
orange roughy fish fillet with crab meat and tomato cream sauce, with roasted potatoes and vegetables
Branzino
28.99
pan seared branzino fillet with cherry tomatoes, black olives and capers, served with roasted potatoes

## Ciambotto

29.99
seafood mixture of shrimp, clams, mussels and salmon in garlic, white wine and tomato sauce, with linguine
Ahi Tuna Steak
28.99
sliced sesame-crusted Ahi tuna with blood orange balsamic reduction, served with grilled vegetables
Shrimp Fra Diavolo
jumbo shrimp sautéed in our spicy diavolo tomato sauce, served on a bed of linguine
Salmone con Carciofi
29.99
fresh salmon sautéed with artichokes, tomatoes, white wine and shrimp sauce, with roasted potatoes

## PIZZA A MODOMIO 10 "

Create your own personal pizza
Toppings (each) \$2.00
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 $\mathbf{1 0}^{\circ}$

Cheeser 11.00
Margherita 14.00
White Pizza
Shrimp Scampi
Mangia e Bevi
Prosciutto
Quattro Carne
Vegetarian
Mangia Supreme
Hawaiian

## SOUPS

Stracciatella
7.99

Minestrone
Pasta e Fagioli

SINCE 2007

## ANTIPASTI

Basket of Bread

Eggplant Rollatini
13.49
eggplant slices rolled up in ricotta cheese, baked in marinara sauce
Bada Bing Shrimp
14.99
tender, crispy shrimp tossed in a creamy spicy sauce

Mussels Marechiara
15.99
steamed mussels in spicy marinara sauce

Porcini Riceballs
13.99
crispy Italian rice croquettes filled with porcini mushroom and parmigiano cheese
Peperone Ripieno
14.99
bell pepper stuffed with meat, mozzarella and peas, served with homemade tomato sauce

Calamari Fritti
lightly fried, tender and crisp baby squid, served with our own spicy marinara sauce

Garlic Bread
8.99

Italian bread with garlic butter topped with melted mozzarella cheese, served with marinara sauce

Antipasto ltaliano
15.99 imported Prosciutto di Parma, fresh mozzarella, cerignola olives and marinated roasted peppers
Mozzarella Caprese
14.99
fresh mozzarella and tomato slices topped with fresh basil

## SALADS

add to any salad: chicken $\$ 6$, shrimp $\$ 8$, salmon $\$ 11$
Tre Colori
14.00
arugola, endive, radicchio, parmigiano cheese, olive oil and balsamic vinaigrette Spinaci
14.99
spinach salad with crispy bacon, champignon mushrooms, cherry tomatoes, lemon vinaigrette dressing
Francescana
14.00
mesclun, red beets, fresh corn, carrots, tomatoes, shaved aged ricotta salata, vinaigrette dressing

Gorgonzola
14.99
mixed greens with red onion, carrots, tomatoes, shaved gorgonzola sliced almonds, raspberry vinaigrette
Crabmeat Salad
22.99
crabmeat, shrimp, hearts of palm, cherry tomatoes, asparagus in lemon vinaigrette dressing

