PASTA		CHICKEN	
Penne Mangia e Bevi penne pasta with bacon, smoked mozzarella cheese, radicchio and light cognac cream sauce	22.49	Chicken Marsala chicken breast sautéed with fresh mushrooms and imported marsala wine sauce from Sicily	24.99
Spaghetti Carbonara spaghetti tossed with pancetta, parmigiano cheese and eggs Tortellini Pasticciata	21.49	Chicken al Limone chicken breast, artichoke hearts and capers sautéed in a delicate lemon and white wine sauce	24.99
cheese tortellini with homemade Bolognese meat sauce and cream		Chicken Asiatico chicken breast sautéed with zucchini,	24.99
Trenette Bolognese homemade trenette noodles with bolognese meat sauce	21.49	champignon mushrooms, pinoli nuts, a madeira wine sauce Chicken Martini	nd 24.99
Rigatoni con Salsiccia short rigatoni pasta with homemade Italian sausage, mushrooms and sun dried tomatoes in cream sauce	19.99	parmesan crusted chicken breast sautéed in dry vermouth, white wine and lemon sauce	24.99
Linguine al Pesto linguini pasta with traditional basil pesto sauce	17.99	Chicken Contadino sautéed chicken breast with homemade sausage, roast peppers, mushrooms and fresh tomatoes	25.99
Penne alla Vodka penne pasta in a delicate vodka sauce made with fresh tomatoes and light cream sauce	19.49	Chicken Saltimboca chicken breast sautéed in white wine sauce with melted provolone cheese	25.99
Fettuccine Alfredo fresh homemade fettuccine pasta tossed in a homemade creamy alfredo sauce	20.99	and prosciutto, served with spinach MEATS	
Ravioli al Formaggio cheese ravioli with tomato and cream sauce	20.99	Filet Mignon Marsala 8 oz. fillet mignon with mushrooms and marsala wine, served with roasted potatoes and vegetables	45.99
Ravioli al Pistacchio ravioli filled with porcini mushroom, topped with pistachio and saffron cream sauce	21.99	Rib Eye Steak Grilled 12 oz. grilled angus beef rib eye steak served with vegetables and roasted potatoes	42.99
Linguine with Clams linguini pasta with manila clams on the shell in a light wine sauce	26.99	Rack of Lamb Grilled grilled Australian rack of lamb, with vegetables and roasted potatoes	42.99
Spaghetti della Nonna spaghetti with meatballs served with homemade tomato sauce Rigatoni alla Siciliana	18.49	Veal Piccata veal sautéed in a lemon and white wine sauce and capers, served with vegetables and roasted potatoes	29.99
short rigatoni pasta with diced eggplants, tomato sauce and shaved aged ricotta salata		Veal Marsala veal sautéed with mushrooms and imported marsala wine, served with	29.99
BAKED SPECIALTI	E S	vegetables and roasted potatoes	
Lasagna Bolognese	21.99	Veal Saltimboca	30.49
Eggplant Parmigiana	24.99	veal medallions sautéed in white wine sauce with provolone cheese	
Chicken Parmigiana	24.99	and prosciutto, served with spinach	
Shrimp Parmigiana	28.99	SIDES	
Veal Parmigiana	28.99	Sautéed Spinach	10.49
Cannelloni di Carne baked cannelloni pasta filled with	21.99	Sautéed Broccoli	9.99
ground veal, spinach and cheese,		Meatballs (3)	9.00
topped with béchamel sauce		Potato Fries	5.00
Gnocchi Sorrentina	20.99	cesare sarau	/11.00
potato dumplings baked with light tomato cream sauce and mozzarella		Garden Salad 6.00	/11.00

tomato cream sauce and mozzarella

SEAFOOD

Orange Roughy orange roughy fish fillet with crab meat and tomato cream sauce, with roasted potatoes and vegetables	29.99
Branzino pan seared branzino fillet with cherry tomatoes, black olives and capers, served with roasted potatoes	28.99
C i a m b o t t o seafood mixture of shrimp, clams, mussels and salmon in garlic, white wine and tomato sauce, with linguine	29.99
Ahi Tuna Steak sliced sesame-crusted Ahi tuna with blood orange balsamic reduction, served with grilled vegetables	28.99
Shrimp Fra Diavolo jumbo shrimp sautéed in our spicy diavolo tomato sauce, served on a	28.99
bed of linguine	

PIZZA A MODO MIO 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	10"
Cheese	11.00
Margherita	14.00
White Pizza	13.00
Shrimp Scampi	18.00
Mangia e Bevi	17.00
Prosciutto	18.00
Quattro Carne	17.00
Vegetarian	17.00
Mangia Supreme	18.00
Hawaiian	14.00
SOUPS	
Stracciatella	7.99
Minestrone	7.99
Pasta e Fagioli	7.99

MANGIA E BEVI

SINCE 2007

ANTIPASTI

Basket of Bread	5.00	
Eggplant Rollatini eggplant slices rolled up in ricotta cheese, baked in marinara sauce	13.49	
Bada Bing Shrimp tender, crispy shrimp tossed in a creamy spicy sauce	14.99	
Mussels Marechiara steamed mussels in spicy marinara sauce	15.99	
Porcini Riceballs crispy Italian rice croquettes filled with porcini mushroom and parmigiano cheese	13.99	
Peperone Ripieno bell pepper stuffed with meat, mozzarella and peas, served with homemade tomato sauce	14.99	
Calamari Fritti lightly fried, tender and crisp baby squid, served with our own spicy marinara sauce	15.99	
Garlic Bread Italian bread with garlic butter topped with melted mozzarella cheese, served with marinara sauce	8.99	
Antipasto Italiano imported Prosciutto di Parma, fresh mozzarella, cerignola olives and marinated roasted peppers	15.99	
Mozzarella Caprese fresh mozzarella and tomato slices topped with fresh basil	14.99	
SALADS add to any salad: chicken \$6, shrimp \$8, salmon \$11		

add to any salad	: chicken \$6, shrimp \$8, salmon \$11
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aud to any salad. Chicken 40, Sin imp 40, Sannon 4	'11
Tre Colori	14.00
arugola, endive, radicchio, parmigiano cheese, olive oil and balsamic vinaigrette	<u>!</u>
S p i n a c i spinach salad with crispy bacon, champignon mushrooms, cherry tomatoes, lemon vinaigrette dressing	14.99
Francescana mesclun, red beets, fresh corn, carrots, tomatoes, shaved aged ricotta salata, vinaigrette dressing	14.00
Gorgonzola mixed greens with red onion, carrots, tomatoes, shaved gorgonzola sliced almonds, raspberry vinaigrette	14.99
Crabmeat Salad	22.99

crabmeat, shrimp, hearts of palm, cherry tomatoes, asparagus in lemon

vinaigrette dressing