

Appetizers

Grilled Portobello Mushroom Over Fresh Arugula	7.95
Homemade Mozzarella with Roasted Peppers & Fresh Tomatoes	7.95
Bruschetta with Marinated Tomatoes and Goat Cheese Crostini	7.95
Fried Fresh Calamari	8.95
Fried Mozzarella Sticks	8.95
Sautéed Mussels in Marinara or Fradiavolo Sauce	8.95
Eggplant Parmigiana	8.95
Combination Platter - Fried Calamari, Mozzarella Sticks and Eggplant Parmigiana	14.95

Soups

Soup of The Day	5.95
Stracciatella Fiorentina Chicken Broth with Spinach, Egg, and Grated Parmesan Cheese	6.95
Minestrone	6.95

Salads

House Salad Mixed Greens with Fresh Tomatoes	6.95
Caesar Salad	7.95
Arugula Salad with Goat Cheese, Crostini, Roasted Pepper, and Balsamic Vinaigrette	7.95
Roquefort Salad with Mixed Green, Apples, and Walnuts	8.95
Spinach Salad with Mixed Dried Cranberries, Sliced Almonds, Red Onions and Orange Mandarin in a Citrus Vinaigrette	8.95
Chef Salad for two with Portobello Mushroom, Fresh Mozzarella, roasted peppers, Tomatoes and Egg over Mixed Greens	13.95
Cobb Salad with Mixed Greens, Crisp Bacon, Fresh Tomatoes, diced Grilled Chicken and Gorgonzola Cheese in a Dijon Mustard Vinaigrette	14.95

Vegetarian

Plain Lasagna Marinara, Lasagna Sheets and Ricotta Cheese Topped with Mozzarella and Baked to Perfection	12.95
Eggplant Lasagna	13.95
Lasagna Primavera Zucchini, Yellow Squash, Red and Green Pepper, Broccoli, Mushroom and Carrots	13.95
Mushroom Lasagna	13.95
Asparagus Lasagna	13.95
Spinach Lasagna	13.95
Hearts of Artichoke and Capers in Pink Sauce	13.95
Four Cheese Lasagna Gorgonzola, Ricotta, Parmesan and Mozzarella in White or Pink Sauce	13.95

Meat

Ground Sirloin Lasagna	14.95
Ground Veal Lasagna	15.95
Sausage & Onion Lasagna	15.95
Grilled Chicken Lasagna	15.95
Prosciutto Lasagna	15.95

Seafood

Shrimp & Scallops Lasagna in Fradiavolo or Marinara Sauce	17.95
Grilled Salmon Lasagna	19.95
Lobster Lasagna	23.95
Create Your Own Lasagna P/A	

Pasta of Many Nations

1. Fettuccine Napolitana/ Arabiato in a Homemade Fresh Tomato Sauce. add Meat Sauce (\$4.00)	11.95
2. Linguine with Garlic, Mushrooms Black Olives and Fresh Tomatoes in Extra Virgin Olive Oil	12.95
3. Angel Hair with Mushrooms and Sweet Peas in a Pink Basil Sauce	12.95
4. Gnocchi in your choice: Marinara, pesto or cream Sauce	12.95
5. Hot & Spicy Penne Alla Vodka with Diced Salmon or Chicken add \$4.00	12.95
6. Fussili Melanzane with Eggplant, sun dried Tomatoes, Mushrooms, pine nuts and ricotta Cheese	13.95
7. Cheese or Mushroom Ravioli with Portobello Mushrooms, truffle oil and walnuts or Marinara Sauce	13.95
8. Spinach Fettuccine with artichokes, asparagus and Fresh Mozzarella in Pink Sauce	13.95
9. Angel Hair Primavera with Chicken in a Pink Basil Sauce	14.95
10 Fussili with Chicken , Broccoli and Sun Dried Tomatoes in a Pink or Red Sauce	14.95
11. Linguine Carbonara with Ham, Bacon and Egg in a Light Cream Sauce	14.95
12. Cheese Tortellini with Ham, Mushrooms and Peas in a Parmesan Sauce	14.95
13. Baked Ziti with Sweet Italian Sausage topped with Mozzarella Cheese	14.95
14. Linguine Ala Vongole with Little Neck Clams and Fresh Tomatoes in a Red or White Clam Sauce	15.95
15. Linguine with Shrimp and Scallops in a Pink Sauce	16.95
16. Penne Jambalaya with Shrimp, Chicken, Ham and Mushrooms in a Pink Sauce (spicy)	17.95
17. Linguine with Mixed Seafood Fradiavolo (spicy) or Red Sauce (add 5 oz lobster tail \$8.00)	19.95

Entrees

All Entrees Are served with Pasta Marinara or Roasted Potatoes
and our Fresh Garlic bread

Chicken

Grilled Double Breast of Chicken with Fresh Rosemary and Herbs over Arugula	12.95
Chicken Marsala Sautéed in Marsala Wine with Shallots and Mushrooms	14.95
Chicken Balsamic Sautéed with Onions, Mushrooms and Fresh Tomatoes in a Sweet Balsamic Sauce	14.95
Chicken Francaise Lightly Dipped in Egg and Delicately Sautéed in a Butter Lemon Sauce	14.95
Chicken Parmigiana or Milanese	14.95
Chicken Arrabiato Sautéed with Garlic, Prosciutto and Hot Cherry Pepper in a Light Pink Sauce	14.95
Chicken and Shrimp "Monte Carlo" Complemented with a Mouth Watering Sauce of Sherry, Shallots and Mushrooms	17.95

Veal

Veal Scallopine Prepared As You Wish: Picatta, Milanese or Parmigiana	16.95
Saltimbocca Alla Romana topped with Prosciutto, Artichoke Hearts and Mozzarella, served over a Bed of Garden Fresh Spinach	18.95
Grilled 12 Oz. N. Y. Strip Steak prepared Tuscan style or Creamy Mushrooms Sauce	23.95

Seafood

Catch of The Day see tonight's specials	
Salmon Alla Calabrese Grilled Fillet of Salmon with sun dried cherries, Fresh Tomatoes and Herbs in White Wine Sauce	17.95
Shrimp Scampi Sautéed w/ Whole Cloves of Roasted Garlic, Butter White Wine & Fresh Tomatoes	17.95
Shrimp Parmigiana over Fettuccine Pasta	18.95