

DINE-IN MENU

HALF SERVES 1-2 PEOPLE
FULL SERVES 2-4 PEOPLE

FAMILY STYLE
RESTAURANT

Where Family
Comes Together

Appetizers

	HALF	FULL
CLAMS (6 OR 12 PCS) baked or raw	13	22
ZUPPA DI CLAMS (RED OR WHITE) white wine, garlic, olive oil, clam juice, and basil. touch of tomato sauce if ordered red	13	22
ZUPPA DI MUSSELS (RED OR WHITE) white wine, garlic, olive oil, clam juice, and basil. touch of tomato sauce if ordered red	13	22
STUFFED MUSHROOMS	11	18
FRIED ZUCCHINI	12	19
FRIED CALAMARI	15	25
CALAMARI ARRABIATA fried calamari, spicy red sauce, hot cherry peppers	16	26
COLD ANTIPASTO assorted cold meats and cheeses, roasted red peppers, tomatoes, and olives, topped with olive oil, basil, salt & pepper	19	28
SHRIMP COCKTAIL (5 OR 10 PCS)	18	25
MOZZARELLA & TOMATO	12	17
WARM MOZZARELLA warm mozzarella, roasted red peppers, asparagus, chopped cooked onions & pepper dressing, touch of olive oil	17	24
STUFFED ARTICHOKE (SEASONAL)	14 each	
SOUP OF THE DAY please inquire	9 each	

Salads

	HALF	FULL
CAESAR SALAD	13	19
HOUSE SALAD WITH SALAMI & CHEESE	13 16	19 24
chopped lettuce, tomatoes, onions, roasted red peppers, black and green olives, house dressing		
ANTIPASTO SALAD	18	25
chopped lettuce, tomatoes, onions, roasted red peppers, artichoke hearts, salami, provolone, fresh mozzarella, prosciutto, whole black and green olives, house dressing		
SEAFOOD SALAD	23	28
calamari, scungilli, shrimp, mussels, clams, house dressing, lemon juice		
WARM SALAD	15	20
romaine lettuce, onions, roasted red peppers, croutons, olives, balsamic vinaigrette sauce		



Pasta

LINGUINE • CAPELLINI • SPAGHETTI
RIGATONI • FETTUCCINE • PENNE

fresh pasta of the day (half +4 • full +5)
gluten-free or whole wheat pasta (half +2 • full +4)

	HALF	FULL
AMATRICIANA pancetta, onions, red sauce	21	26
VODKA creamy pink sauce, prosciutto	21	26
BOLOGNESE meat sauce	21	26
MARINARA	19	24
POMODORO	19	24
CLAM SAUCE (RED OR WHITE)	21	26
ALFREDO creamy parmigiano sauce	19	24
BROCCOLI with garlic & oil	20	24
MARECHIARA (RED OR WHITE) chopped clams, shrimp	24	30
FRUTTI DI MARE (RED OR WHITE) fresh seafood, whole shrimp, calamari, mussels, clams	26	34
MEATBALLS & SAUSAGE available sunday only	23	30
RAVIOLI (CHEESE) pomodoro, marinara or tomato sauce	20	24
BAKED PENNE melted mozzarella, fresh ricotta	19	24
ZUCCHINI LINGUINE linguine shaped zucchini, marinara or pomodoro sauce	22	28
PACCHERI DEL GIORNO fresh pillow pasta, sautéed shallots, prosciutto, assorted mushrooms, cream sauce	25	30

Chicken

	HALF	FULL
LIMONE pounded thin, lemon sauce	20	26
SORRENTINO pounded thin, topped with prosciutto, eggplant, mozzarella, brown sauce	23	27
MARSALA pounded thin, brown mushroom sauce	20	26
FRANCESE pounded thin, battered, white wine, lemon juice, butter sauce	20	26
PARMIGIANA melted mozzarella, tomato sauce	20	26
MILANESE pounded thin, breaded, chopped tomatoes, onions	20	26
SCARPARELLO on the bone, roasted, cut into pieces, garlic, fresh herbs, olive oil, lemon juice	19	29
LA SPEZIA on the bone, roasted, cut into pieces, garlic, fresh herbs, olive oil, lemon juice, served with homemade veal sausage, roasted potatoes, onions, broccoli, roasted red peppers	32	64
GRILLED CHICKEN pounded thin, over escarole & cannellini beans	21	26

Veal

	HALF	FULL
LIMONE pounded thin, lemon sauce	23	27
SORRENTINO pounded thin, topped with prosciutto, eggplant, mozzarella, brown sauce	24	29
MARSALA pounded thin, brown mushroom sauce	23	27
FRANCESE pounded thin, battered, white wine, lemon juice, butter sauce	23	27
PARMIGIANA melted mozzarella, tomato sauce	23	27
MILANESE pounded thin, breaded, chopped tomatoes, onions	23	27

Seafood

	HALF	FULL
CALAMARI MARINARA sautéed in a red sauce	17	25
SHRIMP LUCIANO white wine, garlic, butter, touch of tomato sauce, served over spinach	23	34
SHRIMP MARINARA	22	33
SHRIMP OREGANATA	22	33
SHRIMP SCAMPI white wine, lemon juice, served with yellow rice	23	34
SHRIMP PARMIGIANA melted mozzarella, tomato sauce	22	33
SHRIMP ALLA SPEZIA battered, served over burnt string beans	26	34
FISH OF THE DAY prepared any style, served with a vegetable	Market Price	

Steaks + Chops

PRIME AGED PORTERHOUSE served with a vegetable	for one or two	Market Price
BONELESS SHELL STEAK served with a vegetable	for one or two	Market Price
LAMB CHOPS served with a vegetable	Market Price	
AMERICAN GRILLED VEAL CHOP served with a vegetable		48
VEAL CHOP VALDOSTANA pounded thin, breaded, topped with prosciutto, mozzarella, marsala sauce		49

Kid's Menu

served as an individual portion

PASTA vodka, marinara, tomato, or butter sauce	10
CHICKEN FINGERS & FRIES	13
FRIES	6
MOZZARELLA STICKS (10)	12

Vegetables

steamed, baked, or sautéed with garlic & oil

	HALF	FULL		HALF	FULL
ASPARAGUS	13	17	BRUSSEL SPROUTS	13	17
SPINACH	13	17	ROASTED POTATOES	13	17
ESCAROLE	13	17	BURNT CAULIFLOWER	13	17
STRING BEANS	13	17	BURNT STRING BEANS	13	17
BROCCOLI	13	17	BURNT BRUSSEL SPROUTS	13	17
CAULIFLOWER	13	17	BURNT BROCCOLI	13	17
BROCCOLI RABE	13	17	EGGPLANT PARM	17	22

Beverages

FOUNTAIN SODA OR JUICE	3
SAN PELLEGRINO SPARKLING WATER 500 ml / 1000 ml	5 / 9
ACQUA PANNA STILL WATER 500 ml / 1000 ml	5 / 9