

# Entrées

## **FETTUCCHINE ALFREDO 14.25**

GRILLED CHICKEN 17.25      SHRIMP 19.25  
FETTUCCHINI WITH CREAMY PARMESAN CHEESE SAUCE

## **LASAGNA EMILIANA 16**

PASTA LAYERED WITH BOLOGNESE SAUCE (MEAT SAUCE). BECHAMEL AND CHEESE BAKED TOPPED PARMESAN CHEESE

## **PENNE VODKA 13.75**

CHICKEN 16.75      SHRIMP 18.75  
VODKA PINK SAUCE WITH SUN DRIED TOMATOES

## **LASAGNA VEGETARIANA 16**

CARROTS, PEAS, MUSHROOMS, SPINACH, RICOTTA AND MOZZARELLA, CREAMY PINK SAUCE, BROCCOLI AND MUSHROOMS

## **ROLLATA 16.5**

PASTA ROLLED WITH A FILLING OF SAUSAGES, VEAL AND GROUND BEEF BAKED IN A CREAMY MUSHROOM PINK SAUCE

## **CHEESE RAVIOLI 15**

TOMATO BASIL SAUCE

## **MEAT RAVIOLI 15**

CREAMY BOLOGNESE SAUCE

## **LINGUINI MARINARA 12.5**

## **MEATBALLS OR SAUSAGE 15.5**

LINGUINI IN A RICH TOMATO BASIL SAUCE

## **PENNE BOLOGNESE 15.5**

## **GNOCCHI 17.5**

BEEF, VEAL RED WINE AND TOMATO SAUCE RAGOUT

## **FRANCESE CHICKEN 17**

SWAI 17.75      TILAPIA 17.75

SAUTÉED IN AN EGG BATTER WITH A LIGHT WHITE WINE LEMON BUTTER SAUCE

## **PICCATA CHICKEN 17**

SWAI 17.75      TILAPIA 17.75

SAUTÉED WITH CAPERS IN A WHITE WINE LEMON BUTTER SAUCE SERVED OVER PASTA

**PARMIGIANA:** BREADED, TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

CHICKEN 17 - VEAL 19.5 - EGGPLANT 16 - EGGPLANT ROLLATINO 16 - SHRIMP 18.25

## **ROMANO CHICKEN 18.25      VEAL 19.75**

(PORK BREADED) 19.25

TOPPED WITH SPINACH, MOZZARELLA CHEESE, SUN DRIED TOMATOES, AND GARLIC IN A WHITE WINE SAUCE

## **MARSALA CHICKEN 18      VEAL 19.75**

(PORK BREADED) 19.25

SERVED IN A MUSHROOM MARSALA WINE SAUCE WITH PASTA

## **PORTOBELLO FIORENTINA 17.5**

PORTOBELLO MUSHROOMS BREADED AND LAYERED BETWEEN RICOTTA AND SPINACH BAKED IN A CREAMY MUSHROOM, SPINACH WHITE WINE SAUCE OVER PASTA

## **MEATLOAF MARSALA 17**

ANGUS BEEF MEATLOAF, WITH ONIONS, MUSHROOMS MARSALA WINE SAUCE WITH POTATOES AND BROCCOLI

## **LINGUINE FRUTTI DI MARE 19 (BLACK LINGUINE OR RISOTTO 21)**

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE

## **LIVORNESE SALMON 19      SWAI 17.75      TILAPIA 17.75**

SAUTÉED WITH ONIONS, OLIVES, AND CAPERS IN A LIGHT WHITE WINE TOMATO SAUCE SERVED OVER PASTA

## **MARECHIARA SALMON 21.75      SWAI 19.75      TILAPIA 19.75**

SIMMERED WITH CLAMS, MUSSELS, AND SHRIMP IN A LIGHT GARLIC WHITE WINE TOMATO SAUCE SERVED OVER PASTA

## Lite Dining Menu

4pm to 5:00 p.m. orders must be placed before 5:15

Table must be available by 7 p.m. the latest or additional charge will be added

### Beverages Special

Wine by the glass and beer ½ price All bottles under 40.00 ½ price

Sharing Charge 4

### Dessert add 2.95

TIRAMI SU - CANNOLI - FLAN

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### Appetizer

**PASTA FAGIOLI SOUP 1.25**

**MEAT TORTELLINI IN BEEF BROTH 1.25**

**ITALIAN WEDDING SOUP 1.99**

**GARDEN SALAD 1.25**

A COMBINATION OF LETTUCE, BABY GREENS SERVED WITH TOMATOES, CUCUMBERS AND BALSAMIC VINAIGRETTE

**CAESAR SALAD 1.25**

ROMAINE LETTUCE, PARMESAN CHEESE, FLAVORED CROUTONS AND OUR OWN CAESAR DRESSING

**BRUSCHETTA GENOVESE 1.95**

FRESH TOMATOES, ONIONS, SEASONED WITH PESTO, ON TOASTED BREAD, TOPPED WITH PARMESAN CHEESE

**MOZZARELLA E POMODORO 2.35**

FRESH MOZZARELLA AND TOMATOES, SERVED WITH FRESH BASIL AND OLIVE OIL

**MEATBALL AND RICOTTA 2.35**

BEEF AND PORK MEATBALLS WITH A SCOOP OF FRESH RICOTTA SERVED IN TOMATO SAUCE

**EGGPLANT ROLLATINO 2.85**

EGGPLANT FILLED WITH RICOTTA CHEESE, SPINACH, AND LACED WITH TOMATO SAUCE

**MUSSELS AL SALTO 3.35**

MUSSELS ON THE HALF SHELL SAUTÉED WITH GARLIC, FRESH HERBS  
CHOICE OF RED OF WHITE SAUCE

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(PORK BREADED) 19.25

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PORTOBELLO MUSHROOMS BREADED AND LAYERED BETWEEN RICOTTA AND SPINACH BAKED IN A CREAMY MUSHROOM, SPINACH WHITE WINE SAUCE OVER PASTA

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ANGUS BEEF MEATLOAF, WITH ONIONS, MUSHROOMS MARSALA WINE SAUCE WITH POTATOES AND BROCCOLI

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A COMBINATION OF LETTUCE, BABY GREENS SERVED WITH TOMATOES, CUCUMBERS AND BALSAMIC VINAIGRETTE

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EGGPLANT FILLED WITH RICOTTA CHEESE, SPINACH, AND LACED WITH TOMATO SAUCE

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PASTA LAYERED WITH BOLOGNESE SAUCE (MEAT SAUCE). BECHAMEL AND CHEESE BAKED TOPPED PARMESAN CHEESE

## **PENNE VODKA 13.75**

CHICKEN 16.75      SHRIMP 18.75  
VODKA PINK SAUCE WITH SUN DRIED TOMATOES

## **LASAGNA VEGETARIANA 16**

CARROTS, PEAS, MUSHROOMS, SPINACH, RICOTTA AND MOZZARELLA, CREAMY PINK SAUCE, BROCCOLI AND MUSHROOMS

## **ROLLATA 16.5**

PASTA ROLLED WITH A FILLING OF SAUSAGES, VEAL AND GROUND BEEF BAKED IN A CREAMY MUSHROOM PINK SAUCE

## **CHEESE RAVIOLI 15**

TOMATO BASIL SAUCE

## **MEAT RAVIOLI 15**

CREAMY BOLOGNESE SAUCE

## **LINGUINI MARINARA 12.5**

## **MEATBALLS OR SAUSAGE 15.5**

LINGUINI IN A RICH TOMATO BASIL SAUCE

## **PENNE BOLOGNESE 15.5**

## **GNOCCHI 17.5**

BEEF, VEAL RED WINE AND TOMATO SAUCE RAGOUT

## **FRANCESE CHICKEN 17**

SWAI 17.75      TILAPIA 17.75

SAUTÉED IN AN EGG BATTER WITH A LIGHT WHITE WINE LEMON BUTTER SAUCE

## **PICCATA CHICKEN 17**

SWAI 17.75      TILAPIA 17.75

SAUTÉED WITH CAPERS IN A WHITE WINE LEMON BUTTER SAUCE SERVED OVER PASTA

**PARMIGGIANA:** BREADED, TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

CHICKEN 17 - VEAL 19.5 - EGGPLANT 16 - EGGPLANT ROLLATINO 16 - SHRIMP 18.25

## **ROMANO CHICKEN 18.25      VEAL 19.75**

(PORK BREADED) 19.25

TOPPED WITH SPINACH, MOZZARELLA CHEESE, SUN DRIED TOMATOES, AND GARLIC IN A WHITE WINE SAUCE

## **MARSALA CHICKEN 18      VEAL 19.75**

(PORK BREADED) 19.25

SERVED IN A MUSHROOM MARSALA WINE SAUCE WITH PASTA

## **PORTOBELLO FIORENTINA 17.5**

PORTOBELLO MUSHROOMS BREADED AND LAYERED BETWEEN RICOTTA AND SPINACH BAKED IN A CREAMY MUSHROOM, SPINACH WHITE WINE SAUCE OVER PASTA

## **MEATLOAF MARSALA 17**

ANGUS BEEF MEATLOAF, WITH ONIONS, MUSHROOMS MARSALA WINE SAUCE WITH POTATOES AND BROCCOLI

## **LINGUINE FRUTTI DI MARE 19 (BLACK LINGUINE OR RISOTTO 21)**

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE

## **LIVORNESE SALMON 19      SWAI 17.75      TILAPIA 17.75**

SAUTÉED WITH ONIONS, OLIVES, AND CAPERS IN A LIGHT WHITE WINE TOMATO SAUCE SERVED OVER PASTA

## **MARECHIARA SALMON 21.75      SWAI 19.75      TILAPIA 19.75**

SIMMERED WITH CLAMS, MUSSELS, AND SHRIMP IN A LIGHT GARLIC WHITE WINE TOMATO SAUCE SERVED OVER PASTA

## Lite Dining Menu

4pm to 5:00 p.m. orders must be placed before 5:15

Table must be available by 7 p.m. the latest or additional charge will be added

### Beverages Special

Wine by the glass and beer ½ price All bottles under 40.00 ½ price

Sharing Charge 4

### Dessert add 2.95

TIRAMI SU - CANNOLI - FLAN

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### Appetizer

**PASTA FAGIOLI SOUP 1.25**

**MEAT TORTELLINI IN BEEF BROTH 1.25**

**ITALIAN WEDDING SOUP 1.99**

**GARDEN SALAD 1.25**

A COMBINATION OF LETTUCE, BABY GREENS SERVED WITH TOMATOES, CUCUMBERS AND BALSAMIC VINAIGRETTE

**CAESAR SALAD 1.25**

ROMAINE LETTUCE, PARMESAN CHEESE, FLAVORED CROUTONS AND OUR OWN CAESAR DRESSING

**BRUSCHETTA GENOVESE 1.95**

FRESH TOMATOES, ONIONS, SEASONED WITH PESTO, ON TOASTED BREAD, TOPPED WITH PARMESAN CHEESE

**MOZZARELLA E POMODORO 2.35**

FRESH MOZZARELLA AND TOMATOES, SERVED WITH FRESH BASIL AND OLIVE OIL

**MEATBALL AND RICOTTA 2.35**

BEEF AND PORK MEATBALLS WITH A SCOOP OF FRESH RICOTTA SERVED IN TOMATO SAUCE

**EGGPLANT ROLLATINO 2.85**

EGGPLANT FILLED WITH RICOTTA CHEESE, SPINACH, AND LACED WITH TOMATO SAUCE

**MUSSELS AL SALTO 3.35**

MUSSELS ON THE HALF SHELL SAUTÉED WITH GARLIC, FRESH HERBS  
CHOICE OF RED OF WHITE SAUCE