

Cold Appetizer

Antipasto Misto

An assortment of Italian meats and vegetables

Mozzarella Caprese

Fresh mozzarella with tomato and basil

Shrimp Cocktail

Jumbo shrimp served with a spicy cocktail sauce

Peppers Mediterraneo

Roasted peppers with capers, anchovies, and fresh mozzarella

Hot Appetizers

Zucchini Fritti

Fresh cut fried zucchini

Rollatina Melanzana

Eggplant stuffed with ricotta cheese, melted mozzarella, in tomato sauce

Baked Clams Oreganata

Little neck clams with breadcrumbs and spices

Clams Casino

Little neck clams topped with finely diced peppers and bacon

Calamari Fritti

Fried calamari served with house made marinara sauce

Mozzarella Fritta Con Marinara

Fried mozzarella with house made marinara sauce

Mussels Marinara

Prince Edward island mussels in our house made marinara sauce

Panini

Chicken Caesar Wrap

Smoked Turkey Wrap

With avocado, lettuce, and honey mustard dressing in a sundried tomato wrap

Portobello Wrap

Roasted red peppers, and fresh mozzarella with balsamic vinaigrette in a whole-wheat wrap

Caprese Pomodoro

Plum tomato, romaine lettuce, and fresh mozzarella on French bread

Pollo Parmigiana

Breaded chicken with melted mozzarella house made marinara on French bread

Pollo Pesto

Grilled chicken with basil pesto, and melted mozzarella on French bread

Verdura Grillia

Assorted grilled vegetables on French bread

1/2 Lb. Sirloin Burger

Served atop a brioche roll and accompanied by fresh sliced tomatoes and crisp Iceberg lettuce

Pizza

Margharita

Fresh mozzarella and basil

Napolitana

Black olives, anchovies, capers, and fresh mozzarella

Rustica

Pepperoni, onions, olives, fresh mozzarella

Vegetable

Grilled vegetables, garlic, and mozzarella

Alla Pescatore

Garlic, Salmon, shrimp, and clams

Insalata

House

Mixed seasonal greens served with our house made dressing

Tre Colore

Arugula, radicchio, and endive drizzled with balsamic vinaigrette dressing

Caesar

Traditional Caesar salad
(with grilled chicken-additional)

Insalata Frutta Di Mare

Calamari, sea scallops, and shrimp drizzled with olive oil, garlic and lemon dressing

Insalata Spinaci Pollo Grillia

Baby spinach and grilled chicken drizzled with balsamic vinaigrette dressing

Insalata Salmone

Arugula, cherry tomatoes, white onions, and broiled Norwegian salmon accompanied with our classic Italian dressing

Zuppa

Minestrone Milanese

Fresh vegetables and pasta in a light tomato broth

Tortellini En Brodo

Veal tortellini in fresh chicken broth

Pasta Fagioli

Cannellini beans and pasta in tomato based soup stock with Italian herbs

Soup of the day priced daily

Priced daily

Pasta

Spaghetti and Meatballs

Capellini Puttanesca

Angel hair with capers, and anchovies in tomato sauce

Spaghetti Bolognese

Regional Italian style meat sauce

Farfalle Californese

Bow tie shaped pasta with fresh tomatoes, basil, and goat cheese in tomato sauce

Cappellini Giadenera

Angel hair with mixed vegetables, in garlic and olive oil sauce

Rigatoni alla Vodka

Rigatoni with Italian ham, and shallots, in a creamy tomato sauce

Ziti Siciliana

Baked ziti with ricotta cheese, eggplant, and melted mozzarella, in light tomato sauce

Penne con Broccoli

Penne with broccoli and chicken in a garlic and olive oil sauce

Whole-wheat linguini

Served with artichokes, sundried tomatoes, and shitake mushrooms, in garlic and oil

Farfalle Rosati

Bowtie pasta with chicken, basil, and sundried tomatoes in a creamy tomato sauce

Tortellini alla Panna

Veal tortellini in cream sauce

Linguini Carbonara

With onions and bacon in cream sauce

Conchiglie alla Pasta Lovers

Shell pasta with chicken, prosciutto, and onions in cream sauce

Linguini alla Vongole

Linguini with red or white clam sauce

Linguini Frutta di Mare

With fresh seafood in tomato sauce

Linguini Golfo di Napoli

House made black linguini in tomato sauce

Pollo

Paillard

Double marinated grilled chicken breast served over grilled vegetables

Parmegiano

Breaded breast of chicken with melted mozzarella and homemade tomato sauce

Scarpariello

Chicken breast sautéed with mushrooms in a white wine and lemon sauce

Francaise

Chicken breast with artichokes in a white wine, lemon, and butter sauce

Fiorentino

Breast of chicken with spinach and melted mozzarella in a brown sauce

Carne

Vitello Scallopini Marsala

Thinly sliced veal sautéed with mushrooms in a Marsala wine sauce

Vitello Scallopini Francaise

Thinly sliced veal sautéed in a white wine, lemon, and butter sauce

Vitello Parmegiano

Breaded veal with melted mozzarella and house made tomato sauce

Cotolette d'agnello

Grilled baby New Zealand Lamb Chops served with grilled fresh vegetables

16oz. NY Strip Steak

Broiled NY Strip Steak smothered in grilled seasonal vegetables

16oz. Boneless Rib Eye Steak

Broiled boneless rib eye steak served with cream spinach

Frutti Di Mare

Filetto del Sole Francese

Filet of sole sautéed in a lemon, white wine, and butter sauce

Filetto all Mediterraneo

Filet of sole sautéed in a white wine, and tomato sauce served over mixed vegetables

Broiled Salmon

Norwegian salmon served over grilled vegetables

Scampi di Gambero

Jumbo shrimp sautéed in a white wine, garlic, and lemon sauce

Desserts

Molten Chocolate Cake

Moist dark chocolate cake enrobed with dark chocolate, filled with dark chocolate truffle

Tiramisu

Caramel Apple Granny

Buttery caramel and toffee-studded custard hug fresh Granny Smith apples piled high in our melt in the mouth shortbread crust

Chocolate Lovers Cake

Chocolate pudding between two layers of dark moist chocolate drenched chocolate cake

Red Velvet Cake

Red velvet cake layers, stacked four high, spread with deep chocolate truffle filling, filled and frosted with tangy cream cheese icing

White Chocolate Raspberry Cheesecake

Creamy cheesecake with swirls of white rich chocolate fudge and raspberries

N.Y. Style Cheesecake

Prada

Chocolate mousse with coffee sabayon on top of a soft chocolate cake

Sodas & Juices

Coke

Diet Coke

Sprite

Ginger ale

Poland Spring

Sm.Pellegrino Water

Lg. Pellegrino Water

Snapple Ice Tea

Orange juice

Pineapple juice

Grapefruit



A Casual Italian Restaurant

Delivery Menu

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All major credit cards accepted
Corporate Accounts Welcome
Private room available for up to 60 people
Let our full-service catering team assist you
to ensure your next meeting, event, or
party to be a total success