

## appetizer's

### **baked stuffed mushrooms**

With cream cheese and crabmeat 15

**baked clams casino** (6) with a mixture of sausage, red peppers, onions topped with bacon 12

### **zuppa di clams**

Simmered with herbs, oil, garlic 12  
(red or white)

**\*fresh clams on the half shell** ½ 11 dz 17

### **fried mozzarella**

Breaded, topped with marinara sauce 11

### **broccoli di rabe and sausage**

Sautéed with oil/garlic 15

### **fried calamari**

With a side of spicy marinara sauce 15

### **new york style calamari**

Tossed in red sauce with hot cherry peppers 16

**house made soup of the day** cup 6

**hot antipasto** Fried mozzarella, shrimp, clam casino, manicotti, eggplant rollatine 18

### **shrimp casino**

Shrimp sautéed with diced sausage, peppers, onions, topped with crispy bacon strips 16

### **shrimp cocktail**

With spicy horseradish sauce 14

### **escargot**

Baked in the oven, garlic and butter sauce served in mushroom caps 15

### **mozzarella caprese**

Fresh mozzarella, sliced tomatoes, basil, extra virgin olive oil 13

### **classic caesar salad**

Fresh romaine, shaved parmigiana, Caesar dressing and house made croutons 12

**meatball or sausage each** 4

**basket of garlic bread 4 with cheese** 4.75

## favorites

### **\*beef bracioles**

Garlic, parmigiana cheese, white wine, parsley, in oil/red sauce over rigatoni 30

### **chicken or sweet sausage, broccoli rabe**

Tossed with rigatoni, oil, garlic, butter 26

### **house made manicotti**

Pasta stuffed with ricotta and mozzarella cheese, marinara sauce 24

### **house made lasagna**

Pasta layered with ground beef, sausage, ricotta, mozzarella, marinara sauce 27

**eggplant parmigiana** with mozzarella, marinara sauce, side of rigatoni 24

### **italian combo**

Lasagna, manicotti, eggplant rollatine 27

### **fettuccine alfredo**

Egg noodles tossed with parmigiana cheese, butter and light cream 25

### **house made meatballs or sausage**

Choice of: Rigatoni, Capellini, Linguine 23

### **pork cutlet milanese**

Pork cutlet herb breaded, pan fried with lemon, butter, sherry wine, side of rigatoni 28

### **chopped clams tossed with capellini**

Red or White 25

**rigatoni vodka** Tomatoes, light cream, basil, Absolut Vodka sauce tossed with rigatoni topped with asiago cheese 23

**add chicken 7 add shrimp each** 2.25

**cheese ravioli** Marinara sauce 23

**above entrees served with salad or cup of soup**

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## pollo

### **chicken parmigiana**

Chicken cutlet breaded, marinara sauce, baked with mozzarella cheese 26

### **chicken pagliacci**

Breaded chicken cutlet layered with eggplant, spinach, mozzarella cheese, baked with marinara sauce 28

### **chicken marsala**

Chicken scaloppini and mushrooms, sautéed with butter, Marsala wine 29

### **chicken piccata**

Chicken medallions sautéed with capers, lemon, white wine, butter 27

### **chicken with lemon**

Boneless breasts of chicken cutlet, herb breaded, pan fried with sherry wine, butter, lemon 27

### **chicken cacciatore**

Boneless chicken medallions, mushrooms, kalamata olives, sweet peppers, onions, garlic, red sauce 26

### **chicken vincent**

Chicken cutlets rolled with fresh mozzarella, broccoli, ham, sautéed in Sherry wine with mushrooms 28

**above entrees served with salad or cup of soup, pasta, potato or vegetable**

### **chicken florentine**

Boneless chicken breasts, egg dipped, sautéed with lemon, white wine, butter served over fresh spinach 27

### **chicken app's**

Medallions of chicken, mushrooms, hot/sweet peppers, sautéed with garlic, white wine served over thinly sliced fried potatoes 27

**above entrees served with salad or cup of soup**

## vitello

**veal francese** Veal medallions egg dipped, sautéed with lemon, butter, white wine 30

### **veal cutlet parmigiana**

Veal cutlet breaded, baked with mozzarella cheese, marinara sauce 30

### **veal pizzaiolo**

Veal medallions sautéed with kalamata olives, sweet peppers, mushrooms, garlic and onions 30

**veal piccata** Veal medallions sautéed with capers, lemon, white wine, butter 30

**veal rollatine** Veal cutlets rolled with ham, mozzarella cheese, sautéed with Marsala wine, mushrooms 32

**veal marsala** Veal scaloppini sautéed with butter, Marsala wine and mushrooms 32

**above entrees served with salad or cup of soup  
pasta, potato or vegetable**

## steaks/chops

**\*16 oz black angus new york strip steak**  
Grilled with sautéed mushrooms 37

**\*16 oz black angus rib eye steak**  
Grilled with sautéed mushrooms 38

**above entrees served with salad or cup of soup  
pasta, potato or vegetable**

**\*boneless center cut pork chops and rabe**  
Pan fried with garlic and oil 30

**above entree served with salad or cup of soup**

## sides

**\*beef bracioles** 13 **broccoli di rabe** 7  
**broccoli** 6 **spinach sautéed with garlic** 6  
**side of pasta** 6 **with oil and garlic** 8  
**fettucine alfredo** 10 **side of rigatoni vodka** 8  
**gorgonzola cheese on house salad** 1

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## *combination dishes*

**chicken parmigiana** 30

**\*new york strip steak** 35

Choice of:

Baked Stuffed Shrimp or Shrimp Scampi

**\*app's mixed platter**

Chicken Cutlet, Boneless Pork Chop, Sausage, Hot and Sweet Peppers,  
sautéed with garlic, onions over thinly sliced fried potatoes 31

**chicken parmigiana and eggplant parmigiana**

Baked with mozzarella cheese, marinara sauce 28

**above entrees served with salad or cup of soup  
pasta, potato or vegetable**

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## *pesce*

**shrimp, whole clams, sea scallops**

Simmered in a red or white sauce  
served over linguine 35

**shrimp scampi**

Shrimp sautéed with fresh garlic,  
butter, lemon sauce over linguine 29

**shrimp florentine**

Shrimp dipped in egg batter, lemon,  
butter, white wine served over fresh  
spinach 29

**scrod oreganato**

Fresh scrod sautéed in parsley, garlic,  
oregano over linguine 29

**shrimp fra diavolo**

Shrimp sautéed in a spicy red sauce  
served on a bed of linguine 29

**zuppe di clams**

Fresh whole clams simmered in a  
red or white sauce over linguine 27

**above entrees served with salad or cup of soup**

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**baked stuffed shrimp**

Our own seafood stuffing 29

**shrimp parmigiana**

Lightly breaded fried shrimp  
baked with mozzarella cheese  
and marinara sauce 29

**scrod provencal**

Broiled fresh scrod with capers,  
tomatoes, kalamata olives, white  
wine, garlic, basil 29

**\*grilled fresh salmon**

With capers 33

**broiled scrod**

Light butter, bread crumbs, paprika 28

**broiled filet of sole**

Light butter, bread crumbs, paprika 28

**baked stuffed filet of sole**

With our seafood stuffing 30

**above entrees served with salad or cup of soup  
pasta, potato or vegetable**

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*\* Consuming raw or undercooked foods such as beef, eggs, fish, pork,  
poultry and shellfish may increase your risk of Foodborne Illness*