A La Carte

All Dinners Include Mixed Green Salad with House Dressing
Meat and Seafood Dishes Served with Vegetable & Potato of the Day
OR Spaghetti Marinara or Tomato Sauce

Appetizers

Jumbo Shrimp Oreganato (3) 10
Stuffed Mushrooms 8
Hot Antipasto for Two 14
Spedini Romana 8
Baked Clams Oreganato 8
Fried Calamari 14
Shrimp Cocktail (3) 9
Clams Cocktail in half shell (12) 12
Cold Antipasto 8
Caesar Salad for Two 8
Fried Zucchini 5
Pasta E Fagioli 5

House Salad 6
Mixture of Baby Greens, Tomato, Roasted Pepper,
Slice of Mozzarella, Dressing of Choice

Pasta

Rigatoni All Amatriciana 18
Rigatoni in Red Sauce with Prosciutto
Spaghetti Carbonara 18
Spaghetti cooked in Butter Sauce, Egg, Prosciutto, Parmigiana Cheese
Fusilli Al Pesto 18
Fusilli Pasta with Pesto Sauce, Sundried Tomatoes, & Touch of Cream
Fettuccine Alfredo 18
Egg White Pasta in Cream Sauce
Cappellini Al Profumo Di Mare 22
with Clams, Shrimp, Scallops and Calamari
Linguine A La Vongole 19
Dozen Clams over Linguine, White or Red Sauce

Seafood

Broiled Salmon with Dijon Mustard 22
Filet of Sole Oregenato 19
Sauteed in Garlic, Olive Oil & Wine
Topped with Seasoned Bread Crumbs
Tilapia Marechiaro 20
Sauteed with White Wine, Garlic,
Light Tomato Sauce, Clams and Mussels
Calamari Marinara or Fra Diavolo 20
Served over Pasta
Shrimp A La Buffera 22
Sauteed Jumbo Shrimp topped with melted Mozzarella
Grilled Jumbo Shrimp 22
Served over Mixed Green Salad
with Our Famous House Dressing
Twin 8oz. Lobster Tail 34

Meats

1/2 Broiled Chicken 21
Chicken Breast Alla Valdostana 23
Double Breast of Chicken with Prosciutto & Mozzarella in Brown Sauce
Chicken Santa Elena 18
Breast of Chicken Sautéed with Butter and Lemon
Chicken Piemontese 18
Breast of Chicken with Roasted Peppers, Mushrooms, Tomato and Basil
Chicken Milanese 18
Pan-fried, sliced & mixed with Mixed Green Salad
Chicken San Lorenzo 18
Double breast of Chicken, sauteed in Garlic, Olive Oil, Chopped Tomatoes in Wine Sauce
Veal Carciofi 20
with Artichokes, Garlic and Onions
Veal Ala Bella Vita 22
Veal Topped with Proscuitto, Mozzarella Cheese, Roasted Peppers, and Artichokes
Veal Picata 20
Veal Vesuviano 20
Fresh Tomatoes, Mushrooms & Onions
Veal Capricioso 21
Pan-fried topped with Chopped Tomatoes, Onions & Virgin Olive Oil
Pork Chops Murphy 21
Topped with Sweet and Hot Peppers
Center Cut Broiled Pork Chops 20
Boneless Shell Steak 26

Meat and Seafood Served with Vegetable and Potato of the Day
or Spaghetti Marinara or Tomato Sauce

Side Orders

Sauteed Mushrooms 5
Sauteed Spinach 5
French Fries 4
Baked Potato 4

Desserts

Cheese Cake (Italian) 4.75
Chocolate Mousse Cake 4.75
Tiramisu 4.75
Tartufo Baci Ball 5.75
Tortoni or Spumoni 3.25
Ice Cream Roll Cake 4.50
Lemon Sorbet 3.25
Parfaite (Vanilla) 3.25
Rice Pudding 3.25

Coffee

Coffee or Tea 1.75
Espresso 2.75
Double Espresso 4.75
Irish Coffee 6.75
Jamaican Coffee 6.75
Mexican Coffee 6.75
Cappuccino Regular 3.75
Cappuccino with Liquor 6.75

Price Fixed Menu

Dinner includes choice of
Appetizer, Salad, Choice of Entrée, Dessert & Brown Coffee or Tea

Appetizers

- Fresh Mozzarella & Tomatoes
- Mozzarella en Carozza
- Mussels Posillipo
- Eggplant Rollatine
- Mozzarella Sticks
- Rigatoni Filetto Pomodoro
- Penne Vodka Sauce
- Hot Antipasto
- Scarola E Fagioli
- Minestrone

House Specialties

Pasta

Spaghetti with Meatballs 22
Homemade Lasagna 23
Tortellini Venezia 23
Prosciutto, Zucchini, Carrots, and Cream
Rigatoni Malanzana 20
Fresh Tomato, Basil, Eggplant, Touch of Cream
Spaghettini Puttanesca 20
Spaghetti cooked in Marinara Sauce with Anchovies, Green and Black Olives, and Capers
Ravioli Dela Nona 23
Classic Tomato Sauce
Mezzaluna Ravioli 23
Half Moon Ravioli, Cream Tomato Sauce

Meats

Veal Saltimboca 26
Veal Sorrentino 26
Chicken Parmigiana 23
Served with Pasta
Chicken Scarpariello 24
White & Dark Bone in Chicken Pieces, Sausage, White Wine, seasoned with Garlic & Rosemary
Chicken Marsala 24
Marsala Wine and Mushrooms
Chicken Francaise 24
Breast of Chicken sauteed in Wine, Lemon Sauce
Grilled Chicken 24
Breast of Chicken sliced, served over Mixed Salad with Our Famous House Dressing

Seafood

Pesce Di Monaco *(When Available)* 26
Monk Fish Sauteed in Lemon & White Wine or Marinara Sauce
Shrimp Marinara 25
Served over Pasta
Calamari Red or White Sauce 26
Served over Pasta
Filet of Sole Francaise 25

Risoto

Risoto Primavera 24
Arborio Rice cooked with Mixed Vegetables

Traditional Italian Dinners

Pasta

Spaghetti o Sole Mio 24
Spaghettini tossed with Shrimp, Zucchini, Sundried Tomato, Garlic and Shaved Parmesan Cheese
Pasta Alla Barbera 24
Angel Hair Pasta, Fresh Chopped Tomato Sauce, with Shrimp and Capers

Risotto

Risotto Pescatore 29
Arborio Rice, Mixed Seafood, Light Tomato Sauce
Risotto Con Pollo e Piseli 24
Creamy Arborio Rice cooked with Diced Chicken, and Cheese

Meats

Pollo Rollatine 27
Breast of Chicken Rolled and Stuffed with Prosciutto, Mozzarella, topped with Mushroom and Marsala Wine
Bocconcinini d Pollo e Salsiccia 25
Pieces of Chicken and Sweet Sausage with Onions, Mushroom, and Touch of Tomato Sauce
Pollo Alla Saltimboca 25
Breast of Chicken with Spinach, topped with Prosciutto, Egg in Brown Sauce
Ossobuco Romana *(When Available)* 32
Breased Veal Shank, Bone in, Marsala Wine, Mushroom, and Onions served with Rice or Pasta
Vitello Al Piacere 27
Sauteed Veal Scallopini prepared with your choice of Marsala, Francaise, Picata or Pizzaola
Costoletta Di Male Parmigiana 25
Pork Chop Parmigiana Style served with Pasta
Costoletta Di Male Valdostana 27
Stuffed Pork Chop, Spinach, Ricotta, Topped with Mushrooms and Marsala Wine
Bistecca Marsala 32
Prime Cut Sirloin topped with Mushrooms, Marsala Wine

Seafood

Gamberetto Al Scampi 28
Jumbo Shrimp Scampi served with Pasta
Gamberetto Oreganato 28
Jumbo Shrimp, Garlic, Olive Oil, White Wine, topped with Seasoned Bread Crumbs
Talapia Isolana 26
Pan Seared with Artichoke Hearts, Garlic & Oil, Splash of Lemon, in White Wine Sauce
Zuppa Di Mare D'Italia 29
Combination Seafoof Served over Linguine
Salmone Salca Di Champagne 29
Sauteed with Fresh Vegetable in Light Champagne Sauce
Salmone Alla Griglia 28
Grilled Salmon

Meat and Seafood Dishes Served with Vegetable and Potato of the Day or Spaghetti Marinara or Tomato Sauce

Price Fixed Dinner Desserts

Tortoni • Spumoni • Parfait • Ice Cream (Vanilla or Chocolate) • Rice Pudding

Chocolate Mousse Cake, Cheese Cake or Tiramisu - 2.50 Extra • Tortufo - $3.50 Extra

Maximum Eight Guests - For more guests or large parties please consult with management