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

Eggplant Napoleon 9
Stuffed Mushrooms - Stuffed with Crab Meat .. 9
Hot Antipasto for Two 16
Spedini Romana 9
Grilled Calamari 12
Fried Calamari 12
Shrimp Cocktail (3) 10
Clams Cocktail in half shell (12) 14
Cold Antipasto 9
Caesar Salad for Two 9
Fried Zucchini 5
Pasta E Fagioli 7

House Salad 7
Mixture of Baby Greens, Tomato, Roasted Pepper,
Slice of Mozzarella, Dressing of Choice

Pasta

Rigatoni All Amatriciana 19
Rigatoni in Red Sauce with Prosciutto

Spaghetti Carbonara 19
Spaghetti cooked in Butter Sauce, Egg, Prosciutto,
Parmigiana Cheese

Fusilli Al Pesto 19
Fusilli Pasta with Pesto Sauce, Sundried Tomatoes,
& Touch of Cream

Fettuccine Alfredo 19
Egg White Pasta in Cream Sauce

Cappellini Al Profumo Di Mare 25
with Clams, Shrimp, Scallops and Calamari

Linguine A La Vongole 20
Dozen Clams over Linguine, White or Red Sauce

Seafood

Broiled Salmon with Dijon Mustard 23

Filet of Sole Oregenato 19
Sauteed in Garlic, Olive Oil & Wine
Topped with Seasoned Bread Crumbs

Tilapia Marrechierre 21
Sauteed with White Wine, Garlic,
Light Tomato Sauce, Clams and Mussels

Calamari Lusiana 22
Served over Pasta

Shrimp A La Buffera 23
Sauteed Jumbo Shrimp topped with melted Mozzarella

Grilled Jumbo Shrimp 23

Twin Lobster Tails 44

Meats

Chicken Breast Alla Valdostana 24
Double Breast of Chicken with Prosciutto
& Mozzarella in Brown Sauce

Chicken Santa Elena 20
Breast of Chicken Sautéed with Butter and Lemon

Chicken Piemontese 20
Breast of Chicken with Roasted Peppers,
Mushrooms, Tomato and Basil

Chicken Milanese 20
Pan-fried, sliced & mixed with Mixed Green Salad

Chicken San Lorenzo 20
Double breast of Chicken, sauteed in Garlic, Olive Oil,
Chopped Tomatoes in Wine Sauce

Veal Carciofi 22
with Artichokes, Garlic and Onions

Veal Ala Bella Vita 23
Veal Topped with Proscuitto, Mozzarella Cheese,
Roasted Peppers, and Artichokes

Veal Vesuviano 23
Fresh Tomatoes, Mushrooms & Onions

Veal Capricioso 22
Pan-fried topped with Chopped Tomatoes,
Onions & Virgin Olive Oil

Pork Chops Murphy 25
Topped with Sweet and Hot Peppers

Center Cut Broiled Pork Chops 25

Boneless Shell Steak 30

Milk Fed Veal Chop - First Cut 38

Veal Genovese 22
Sautéed Veal, Eggplant & Mozzarella in Light Pesto Sauce

Veal Arcobeleno 22
Sun-dried Tomatoes, Artichokes, Lemon & Butter

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 5
Baked Potato 5

Desserts

Cheese Cake (Italian) 4.75
Chocolate Mousse Cake 4.75
Tiramisu 4.75
Tartufo Baci Ball 6.00
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 4.00
Irish Coffee 6.75
Jamaican Coffee 6.75
Mexican Coffee 6.75
Cappuccino 4.00

Price Fixed Menu

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

Appetizers

- Fresh Mozzarella & Tomatoes
- Baked Clams Oregenato
- Mussels Possillipo
- Eggplant Rollatine
- Penne Vodka Sauce
- Mozzarella Sticks
- Hot Antipasto
- Soup of the Day

Entrées

Italian Meat Balls 25
Served over Pasta with Marinara Sauce

Penne & Vodka 25
In a Pink Tomato Sauce

Rigatoni Melazana 25
Fresh Tomato and Basil, Eggplant & a touch of Cream

Ravioli Dela Nona 25
Classic Tomato Sauce

Fettuccine Fileto di Pomodoro 25
with Prosciutto, Onions, Fresh Tomato & Basil

Homemade Lasagna 27

Risotto Pescatore 31
Arborito Rice, Mixed Seafood, Light Tomato Sauce

Risotto Primavera 27
Arborio Rice cooked with Mixed Vegetables

Chicken Parmigiana 27

Chicken Marsala or Francaise 28

Chicken Saltimboca 29
Breasts of Chicken with Spinach, topped with Prosciutto, Egg in Brown Sauce

Chicken Scarpariello 29
Chicken on Bone, Rosemary, Garlic & Wine

Chicken Contadina 29
Boneless Chicken with Sausage & Artichokes

Chicken Filibusttiere 29
Boneless Chicken with Garlic, Cherry Peppers & Wine

Chicken Rollatine 31
Breast of Chicken Rolled and Stuffed with Prosciutto, Mozzarella, topped with Mushrooms & Marsala Wine

Grilled Chicken 28
Breast of Chicken sliced, served over Mixed Salad with Our Famous House Dressing

Veal Cutlet Parmigiana 29
Served with Pasta

Veal Marsala, Francaise or Piccata 30

Veal A La Bella Vita 30
Topped with Prosciutto & Mozzarella

Broiled Pork Chops 30

Pork Chop Parmigiana 28

Filet of Sole Francaise or Almandine ... 29

Salmon Champagne Sauce 32
With Fresh Vegetable in Light Champagne Sauce

Grilled Salmon 31

Talapia Isolanda 29
Pan Seared with Artichoke Hearts, Garlic & Oil, Splash of Lemon, in White Wine Sauce

Shrimp Scampi or Marinara 31
Served with Pasta

Capesante 35
Scallops Pan Seared Served over Risoto

Calamari Marinara 29
Served over Pasta

Combination Seafood 33
Red or White Sauce served over Linguini

Ossobuca Romana (When Available) 38

Veal Chop Valdostana 41

Steak Marsala 36
Prime Cut Sirloin grilled & topped with Mushrooms & Marsala Wine

All Meat and Seafood Platters Served with Vegetable and Potato of the Day

Desserts

Tortoni, Ice Cream Roll Cake, Spumoni, Parfait,
Rice Pudding, Italian Cheesecake

Chocolate Mousse Cake, or Tiramisu - 2.50 Extra
Tartufo - $4.00 Extra

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