

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	10	Shrimp Cocktail (3)	10
Stuffed Mushrooms	9	Clams Cocktail in half shell (12)	14
Hot Antipasto for Two	18	Cold Antipasto	9
Spedini Romana	9	Caesar Salad for Two	9
Grilled Calamari	12	Fried Zucchini	5
Fried Calamari	14	Pasta E Fagioli	9
House Salad	7		

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

Pasta

Rigatoni All Amatriciana	23
Rigatoni in Red Sauce with Prosciutto	
Spaghetti Carbonara	23
Spaghetti cooked in Butter Sauce, Egg, Prosciutto, Parmigiana Cheese	
Fusilli Al Pesto	23
Fusilli Pasta with Pesto Sauce, Sundried Tomatoes, & Touch of Cream	
Fettuccine Alfredo	23
Egg White Pasta in Cream Sauce	
Cappellini Al Profumo Di Mare	32
with Clams, Shrimp, Scallops and Calamari	
Linguine A La Vongole	26
Dozen Clams over Linguine, White or Red Sauce	

Meats

Chicken Breast Alla Valdostana	29
Double Breast of Chicken with Prosciutto & Mozzarella in Brown Sauce	
Chicken Santa Elena	25
Breast of Chicken Sautéed with Butter and Lemon	
Chicken Piemontese	25
Breast of Chicken with Roasted Peppers, Mushrooms, Tomato and Basil	
Chicken Milanese	25
Pan-fried, sliced & mixed with Mixed Green Salad	
Chicken San Lorenzo	25
Double breast of Chicken, sauteed in Garlic, Olive Oil, Chopped Tomatoes in Wine Sauce	
Veal Carciofi	28
with Artichokes, Garlic and Onions	
Veal Ala Bella Vita	29
Veal Topped with Prosciutto, Mozzarella Cheese, Roasted Peppers, and Artichokes	
Veal Vesuviano	29
Fresh Tomatoes, Mushrooms & Onions	
Veal Capriccioso	28
Pan-fried topped with Chopped Tomatoes, Onions & Virgin Olive Oil	
Pork Chops Murphy	29
Topped with Sweet and Hot Peppers	
Center Cut Broiled Pork Chops	29
Boneless Shell Steak	39
Milk Fed Veal Chop - First Cut	45
Veal Genovese	28
Sautéed Veal, Eggplant & Mozzarella in Light Pesto Sauce	
Veal Arcobeleno	28
Sun-dried Tomatoes, Artichokes, Lemon & Butter	

Seafood

Broiled Salmon with Dijon Mustard	29
Filet of Sole Oreganato	26
Sauteed in Garlic, Olive Oil & Wine Topped with Seasoned Bread Crumbs	
Tilapia Marrechiere	26
Sauteed with White Wine, Garlic, Light Tomato Sauce, Clams and Mussels	
Calamari Lusiana	28
Served over Pasta	
Shrimp A La Buffera	28
Sauteed Jumbo Shrimp topped with melted Mozzarella	
Grilled Jumbo Shrimp	28
Twin Lobster Tails	53

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

Side Orders

Sauteed Mushrooms	6	French Fries	5
Sauteed Spinach	6	Baked Potato	5

Desserts

Cheese Cake (Italian)	5
Chocolate Mousse Cake	5
Tiramisu	5
Tartufo Baci Ball	7
Tortoni or Spumoni	4
Ice Cream Roll Cake	5
Lemon Sorbet	4
Parfaite (Vanilla)	4
Rice Pudding	4

Coffee

Coffee or Tea	2
Espresso	3
Double Espresso	5
Irish Coffee	7
Jamaican Coffee	7
Mexican Coffee	7
Cappuccino	6

Price Fixed Menu

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

Antipasto

- Fresh Mozzarella & Tomatoes
- Baked Clams Oreganato
- Mussels Possillipo
- Eggplant Rollatine
- Penne Vodka Sauce
- Mozzarella Sticks
- Hot Antipasto
- Minestrone Soup

Pasta

Italian Meat Balls	33
Served over Pasta with Marinara Sauce	
Penne & Vodka	33
In a Pink Tomato Sauce	
Rigatoni Melazana	33
Fresh Tomato and Basil, Eggplant & a touch of Cream	
Ravioli Dela Nona	33
Classic Tomato Sauce	
Fettuccine Fileto di Pomodoro	33
with Prosciutto, Onions, Fresh Tomato & Basil	
Homemade Lasagna	35
Lobster Ravioli	35
Served with Vodka Sauce	

Risotto

Risotto Primavera	35
Arborio Rice cooked with Mixed Vegetables	
Risotto Pescatore	42
Arborio Rice, Mixed Seafood, Light Tomato Sauce	

Pollo

Chicken A La Bella Vita	38
Topped with Prosciutto, Mozzarella Cheese, Roasted Peppers & Artichokes	
Chicken Parmigiana	36
Chicken Marsala or Francaise	36
Grilled Chicken	37
Breast of Chicken sliced, served over Mixed Salad with Our Famous House Dressing	
Grilled Chicken Alfredo	37
Breast of Chicken served over Fettuccine Alfredo	
Chicken Saltimboca	38
Breasts of Chicken with Spinach, topped with Prosciutto, Egg in Brown Sauce	
Chicken Scarpariello	38
Bone-in Chicken with Rosemary, Garlic & Wine	
Chicken Contadina	38
Boneless Chicken with Sausage & Artichokes	
Chicken Filibusttiere	38
Boneless Chicken with Garlic, Cherry Peppers & Wine	
Chicken Rollatine	40
Breast of Chicken Rolled and Stuffed with Prosciutto, Mozzarella, topped with Mushrooms & Marsala Wine	

Entrées

Vitello

Veal A La Bella Vita	39
Topped with Prosciutto, Mozzarella Cheese, Roasted Peppers & Artichokes	
Veal Cutlet Parmigiana	38
Served with Pasta	
Veal Marsala	39
Veal Francaise	39
Veal Piccata	39

Pesce

Filet of Sole Francaise or Almandine ...	38
Talapia Isolanda	38
Pan Seared with Artichoke Hearts, Garlic & Oil, Splash of Lemon, in White Wine Sauce	
Grilled Salmon	39
Shrimp Scampi or Marinara	39
Served with Pasta	
Calamari Marinara	39
Served over Pasta	
Branzino Broiled or Sautéed	42
Mediterranean Sea Bass served Whole or Filet (When Available)	
Salmon Champagne Sauce	42
With Fresh Vegetable in Light Champagne Sauce	
Combination Seafood	45
Red or White Sauce served over Linguini	
Capesante	46
Scallops Pan Seared served over Risotto	

Costolette, Bistecca e Braciote

Beef Short Ribs	43
Bone-in Braisted Short Ribs, served over Risotto or Fettuccine with Mushrooms Marsala Sauce (When Available)	
Steak Marsala	49
Prime Cut Sirloin grilled & topped with Mushrooms & Marsala Wine	
Broiled Pork Chops	39
Pork Chop Parmigiana	39
Pork Chops Murphy	40
Topped with Sweet and Hot Peppers	
Veal Chop Valdostana	52
Ossobuca Romana (When Available)	49

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 - \$5.00 Extra

Maximum Eight Guests

For parties greater than 10 please consult with management