



Holiday Menu



Complete Dinner Menu

Dinners include choice of
Appetizer, Salad, Entree, Dessert and Coffee

Meat and Seafood Dishes are served
with Vegetable and Potato

Appetizers

- Eggplant Rolatine
- Fresh Mozzarella & Tomatoes
- Minestrone Soup
- Penne Vodka Sauce
- Mozzarella Sticks
- Mussels Posillipo
- Seafood Salad
- Clams Oreganata

Entrees

- Ravioli Dela Nona
Classic Tomato Sauce
 - Rigatoni All Amatriciana
Rigatoni in Red Sauce with Prosciutto
 - Chicken Parmigiana
Served with Pasta
 - Chicken Scarpariello
Boneless Chicken with Rosemary, Garlic & Wine
 - Filet of Sole Francaise or Almandine
 - Calamari Marinara
Served over Pasta
- \$50.75
- Veal A La Bella Vita
Topped with Prosciutto, Mozzarella Cheese,
Roasted Peppers & Artichokes
 - Veal Marsala
Mushrooms, Marsala Wine
 - Tilapia Marrechiarre
Wine, Garlic, Light Tomato Sauce,
Clams and Mussels
 - Broiled Salmon
 - Salmon Champagne Sauce
With Fresh Vegetable in Light Champagne Sauce
 - Shrimp Scampi
Served with Pasta
 - Shrimp Marinara
Served over Pasta

\$55.75

Dessert

Tortoni • Ice Cream Roll Cake
Spumoni • Rice Pudding • Italian Cheesecake

A la Carte Menu

Dinners include Mixed Green Salad w/House Dressing

Meat and Seafood Dishes are served
with Vegetable and Potato

Appetizers

- Eggplant Rolatine 10.75
- Mussels Posillipo 10.75
- Clams Oreganato 10.75
- Hot Antipasto 11.75
- Fresh Mozzarella 10.75
- Shrimp Cocktail (4) 18.75
- Fried Calamari 17.75

Entrees

- Penne & Vodka 31.75
in a Pink Tomato Sauce
- Rigatoni Melazana 31.75
Fresh Tomato and Basil, Eggplant & a touch of Cream
- Fettuccine Fileto di Pomodoro 31.75
with Prosciutto, Onions, Fresh Tomato & Basil
- Chicken Marsala or Francaise 34.75
- Chicken Saltimboca 36.75
Breasts of Chicken with Spinach, topped with
Prosciutto, Egg in Brown Sauce
- Veal Carciofi 38.75
with Artichokes, Garlic and Onions
- Veal Ala Bella Vita 39.75
Veal Topped with Prosciutto, Mozzarella Cheese,
Roasted Peppers, and Artichokes
- Pork Chops Murphy 38.75
Topped with Sweet and Hot Peppers
- Boneless Shell Steak 44.75
- Broiled Salmon 40.75
- Talapia Isolanda 39.75
Pan Seared with Artichoke Hearts, Garlic & Oil,
Splash of Lemon, in White Wine Sauce
- Shrimp Scampi or Marinara 41.75
Served with Pasta
- Calamari Marinara 39.75
Served over Pasta
- Combination Seafood 43.75
Red or White Sauce served over Linguini
- Twin Lobster Tails 61.75

Dessert

- Cheese Cake (Italian) 6.25
- Chocolate Mousse Cake 6.25
- Tiramisu 6.25
- Tartufo Baci Ball 8.75
- Tortoni or Spumoni 5.25
- Ice Cream Roll Cake 8.75
- Lemon Sorbet 5.75
- Parfaite (Vanilla) 6.25

Coffee

- Coffee or Tea 2.50
- Espresso 3.75
- Double Espresso 5.00