

# 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 ..... 8

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

## Pasta

Rigatoni All Amatriciana .....	24
Rigatoni in Red Sauce with Prosciutto	
Spaghetti Carbonara .....	24
Spaghetti cooked in Butter Sauce, Egg, Prosciutto, Parmigiana Cheese	
Fusilli Al Pesto .....	24
Fusilli Pasta with Pesto Sauce, Sundried Tomatoes, & Touch of Cream	
Fettuccine Alfredo .....	24
Egg White Pasta in Cream Sauce	
Cappellini Al Profumo Di Mare .....	33
with Clams, Shrimp, Scallops and Calamari	
Linguine A La Vongole .....	27
Dozen Clams over Linguine, White or Red Sauce	

## Meats

Chicken Breast Alla Valdostana .....	30
Double Breast of Chicken with Prosciutto & Mozzarella in Brown Sauce	
Chicken Santa Elena .....	26
Breast of Chicken Sautéed with Butter and Lemon	
Chicken Piemontese .....	26
Breast of Chicken with Roasted Peppers, Mushrooms, Tomato and Basil	
Chicken Milanese .....	26
Pan-fried, sliced & mixed with Mixed Green Salad	
Chicken San Lorenzo .....	26
Double breast of Chicken, sauteed in Garlic, Olive Oil, Chopped Tomatoes in Wine Sauce	
Veal Carciofi .....	29
with Artichokes, Garlic and Onions	
Veal Ala Bella Vita .....	30
Veal Topped with Prosciutto, Mozzarella Cheese, Roasted Peppers, and Artichokes	
Veal Vesuviano .....	30
Fresh Tomatoes, Mushrooms & Onions	
Veal Capriccioso .....	29
Pan-fried topped with Chopped Tomatoes, Onions & Virgin Olive Oil	
Pork Chops Murphy .....	30
Topped with Sweet and Hot Peppers	
Center Cut Broiled Pork Chops .....	30
Boneless Shell Steak .....	40
Milk Fed Veal Chop - First Cut .....	46
Veal Genovese .....	29
Sautéed Veal, Eggplant & Mozzarella in Light Pesto Sauce	
Veal Arcobeleno .....	29
Sun-dried Tomatoes, Artichokes, Lemon & Butter	

## Seafood

Broiled Salmon with Dijon Mustard .....	30
Filet of Sole Oreganato .....	27
Sauteed in Garlic, Olive Oil & Wine Topped with Seasoned Bread Crumbs	
Tilapia Marrechiere .....	27
Sauteed with White Wine, Garlic, Light Tomato Sauce, Clams and Mussels	
Calamari Lusiana .....	29
Served over Pasta	
Shrimp A La Buffera .....	29
Sauteed Jumbo Shrimp topped with melted Mozzarella	
Grilled Jumbo Shrimp .....	29
Twin Lobster Tails .....	54

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

## Side Orders

Sauteed Mushrooms .....	7	French Fries .....	6
Sauteed Spinach .....	7	Baked Potato .....	6

## Desserts

Cheese Cake (Italian) .....	6
Chocolate Mousse Cake .....	6
Tiramisu .....	6
Tartufo Baci Ball .....	8
Tortoni or Spumoni .....	5
Ice Cream Roll Cake .....	6
Lemon Sorbet .....	5
Parfaite (Vanilla) .....	5
Rice Pudding .....	5

## 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 .....	34
Served over Pasta with Marinara Sauce	
Penne & Vodka .....	34
In a Pink Tomato Sauce	
Rigatoni Melazana .....	34
Fresh Tomato and Basil, Eggplant & a touch of Cream	
Ravioli Dela Nona .....	34
Classic Tomato Sauce	
Fettuccine Fileto di Pomodoro .....	34
with Prosciutto, Onions, Fresh Tomato & Basil	
Homemade Lasagna .....	36
Lobster Ravioli .....	36
Served with Vodka Sauce	

## Risotto

Risotto Primavera .....	36
Arborio Rice cooked with Mixed Vegetables	
Risotto Pescatore .....	43
Arborio Rice, Mixed Seafood, Light Tomato Sauce	

## Pollo

Chicken A La Bella Vita .....	39
Topped with Prosciutto, Mozzarella Cheese, Roasted Peppers & Artichokes	
Chicken Parmigiana .....	37
Chicken Marsala or Francaise .....	37
Grilled Chicken .....	38
Breast of Chicken sliced, served over Mixed Salad with Our Famous House Dressing	
Grilled Chicken Alfredo .....	38
Breast of Chicken served over Fettuccine Alfredo	
Chicken Saltimboca .....	39
Breasts of Chicken with Spinach, topped with Prosciutto, Egg in Brown Sauce	
Chicken Scarpariello .....	39
Bone-in Chicken with Rosemary, Garlic & Wine	
Chicken Contadina .....	39
Boneless Chicken with Sausage & Artichokes	
Chicken Filibusttiere .....	39
Boneless Chicken with Garlic, Cherry Peppers & Wine	
Chicken Rollatine .....	41
Breast of Chicken Rolled and Stuffed with Prosciutto, Mozzarella, topped with Mushrooms & Marsala Wine	

## Entrées

## Vitello

Veal A La Bella Vita .....	40
Topped with Prosciutto, Mozzarella Cheese, Roasted Peppers & Artichokes	
Veal Cutlet Parmigiana .....	39
Served with Pasta	
Veal Marsala .....	40
Veal Francaise .....	40
Veal Piccata .....	40

## Pesce

Filet of Sole Francaise or Almandine ...	39
Talapia Isolanda .....	39
Pan Seared with Artichoke Hearts, Garlic & Oil, Splash of Lemon, in White Wine Sauce	
Grilled Salmon .....	40
Shrimp Scampi or Marinara .....	40
Served with Pasta	
Calamari Marinara .....	40
Served over Pasta	
Branzino Broiled or Sautéed .....	43
Mediterranean Sea Bass served Whole or Filet (When Available)	
Salmon Champagne Sauce .....	43
With Fresh Vegetable in Light Champagne Sauce	
Combination Seafood .....	46
Red or White Sauce served over Linguini	
Capesante .....	47
Scallops Pan Seared served over Risotto	

## Costolette, Bistecca e Braciolo

Beef Short Ribs .....	44
Bone-in Braisted Short Ribs, served over Risotto or Fettuccine with Mushrooms Marsala Sauce (When Available)	
Steak Marsala .....	50
Prime Cut Sirloin grilled & topped with Mushrooms & Marsala Wine	
Broiled Pork Chops .....	40
Pork Chop Parmigiana .....	40
Pork Chops Murphy .....	41
Topped with Sweet and Hot Peppers	
Veal Chop Valdostana .....	53
Ossobuca Romana (When Available) .....	50

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 - 3.00 Extra  
Tartufo - 6.00 Extra

## Maximum Eight Guests

For parties greater than 10 please consult with management