

Pesce Seafood

TRIGLIA

Filet of red snapper with shrimp scampi and cherry tomatoes \$24.50

TORTA DI GRANCHIO

Pan fried crab cake served with remolada sauce \$26

SALMONE ALLA MOSTRADA

Mustard and fresh herb encrusted salmon with white wine cream sauce \$24.50

PESCI SPECIALI M.P

Please ask your server about today's selection

PAMPANO - DOVER SOLE, ST PIETRO

SEA BASS - TONNO - BRANZINO

***FISH ARE SERVED WITH A HOUSE SALAD, VEGETABLES,
AND POTATO OF THE DAY**

PLATE SHARING \$6.00

Sides

SAUTEED BROCCOLI RABE.....\$8	SPAGHETTI, <i>with oil & garlic</i>\$6
SAUTEED BABY SPINACH.....\$8	PENNE, <i>with tomato sauce</i>\$6
SAUTEED ASPARAGUS.....\$8	RAVIOLIS, <i>with tomato sauce</i>\$8

NOTE: We do not encourage substitutions; we can possibly accommodate your request at an additional charge.

Children's Menu

CHICKEN TENDERS \$8

CHEESE RAVIOLI \$8

MOZZARELLA STICKS \$8

PASTA WITH TOMATO SAUCE \$6

Pollo e Vitello Chicken & Veal

POLLO AI FUNGHI

Chicken breast sautéed with wild mushrooms and marsala wine sauce \$22.50

POLLO SPINACI E PROVOLONE

Chicken breast with spinach and topped with sharp provolone cheese in a rosa sauce \$22.50

POLLO AGLI ASPARAGI

Chicken breast sautéed with asparagus and crab meat in a lemon cream sauce \$24.50

VITELLO VALDOSTANO

Sautéed veal with mushrooms and white wine, topped with fontina cheese \$24.50

VITELLO PICATA

Veal sautéed with lemon, capers, and white wine \$24.50

VITELLO SORRENTINO

Sautéed veal topped with Italian prosciutto and mozzarella cheese in tomato sauce \$24.50

***CHICKEN AND VEAL ARE SERVED WITH A HOUSE SALAD,
VEGETABLES, AND POTATO OF THE DAY**

ALL OUR FOOD IS PREPARED TO ACCOMMODATE A LOW SODIUM DIET

NOTE: We do not encourage substitutions; we can possibly accommodate your request at an additional charge.

Bevande Beverages

ACQUA MINERALE.....\$5.00

Mineral Water

SODA..... \$2.00

TE FREDDO.....\$2.00

Iced Tea

CAFE, TE CALDO..... \$2.50

Coffee or hot tea

ESPRESSO..... \$3.00

CAPPUCCINO..... \$4.00

PLATE SHARING \$6.00

SERVICES:

Take-Out: Dinner, family style and specialty trays

Business Meeting/Conferences: Specialty trays, Italian gourmet sandwiches

On & Off Premises Catering: Any occasion, wait staff, any service, specially designed menu

Antipasti Appetizers

VONGOLE RIPIENE

Clams Casino \$12.50

PORTOBELLO

Grilled portobello mushrooms, sautéed spinach, and topped with asiago cheese \$13

MOZZARELLA AFFUMICATA

Pan seared smoked mozzarella with roasted peppers, basil, extra virgin olive oil, and garlic \$14

CALAMARI FRITTI

Squid lightly floured and fried with a spicy tomato sauce \$13

ANTIPASTO

Prosciutto, sopressata, roasted peppers, sharp provolone and baby greens \$14

GAMBERI ALLA GRIGLIA

Grilled shrimp, hot sausage, and tomato sauce \$13

Insalate Salads

CAPRESE

NJ tomatoes, fresh mozzarella and prosciutto \$12

SPINACI

Baby spinach, crispy pancetta, apples, and Gorgonzola cheese dressing \$9

RUGOLA E NOCI

Arugula, toasted walnuts, and goat cheese in a citrus vinaigrette \$9

CESARE

Classic Caesar served in a Parmesan cheese bowl \$9

ADD

Grilled shrimp \$8

Grilled chicken \$6

Zuppa Soup

PASTA E FAGIOLI

Cannellini beans and pasta \$7

DEL GIORNO
Soup of the Day M.P.

Pasta e Risotto Pasta & Italian Rice

TRENETTE AL GRANCHIO

Homemade linguini with crabmeat, tomato, garlic and fresh herbs \$26.50

FARFALLE E BROCCOLI

Bowtie pasta with sautéed broccoli rabe, garlic, oil, ground hot Italian sausage, and diced tomatoes \$22.50

PAGLIA E FIENO

Homemade green and white fettuccini with mixed mushrooms
and truffle oil in an alfredo sauce \$22.50

TAGLIOLINI NERI CON GAMBERI

Homemade black Linguini with shrimp, hot sausage, and diced tomatoes \$24.50

SPAGHETTINI FRA DIAVOLO

Thin spaghetti with shrimp, calamari, clams and crabmeat in a spicy tomato sauce \$28

LINGUINI ALLE VONGOLE

Linguini with fresh clams, basil and parsley in a white wine sauce \$26.50

GNOCCHI AI GORGONZOLA

Homemade potato dumpling in your choice of three cheese cream & crispy pancetta sauce
or tomato and basil sauce \$20.50

RAVIOLI DI RICOTTA

Homemade cheese ravioli served with fresh tomato and basil \$20.50

PENNE ALLA VODKA

Penne with onions, prosciutto, and vodka in a blush tomato sauce \$20.50

FETTUCCINI BOLOGNESE

Homemade fettuccini with a lean meat sauce \$20.50

POLLO PARMIGIANA

Pan fried breaded chicken breast topped with tomato and fresh mozzarella cheese with pasta \$24.50

VITELLO PARMIGIANA

Pan fried veal topped with tomato and fresh mozzarella cheese with pasta \$26.50

RISOTTO DEL GIORNO

Italian Rice of the Day M.P.

***ALL PASTA AND RISOTTO ARE SERVED WITH A HOUSE SALAD.**

NOW AVAILABLE: We now offer Gluten Free Pasta (Entrée only)