

Appetizers

Calamari Fritti

Lightly dusted and quick fried, served with a spicy marinara sauce 10

Mozzarella in Carroza

Mozzarella cheese dipped in egg, breaded, fried & served with marinara sauce 7

Gamberi Salsa di Noci

Sautéed shrimp in garlic and oil finished in a parsley pesto cream sauce 12

Salsicce & Gamberoni

Sausage, shrimp, asparagus & pancetta in a sherry marinara sauce 12

Cozze Posillippo

Mussels sautéed with roasted red & yellow peppers, garlic, basil in a white wine sauce 11

Melanzane Rollatini

Two thinly sliced fried eggplant stuffed with ricotta, mozzarella & romano cheese baked with marinara sauce 10

Soups & Salads

Stracciatella Romano Soup

Spinach, carrots, onions, egg & chicken broth 7

Contadina Salad

Tomato, artichoke, onions, cucumber, carrots kalamata olives, roasted red & yellow peppers 6

Seafood Salad

Grilled shrimp, scallops, assorted vegetables romaine lettuce, walnuts & cranberries 14

Grilled Chicken Salad

Marinated grilled chicken breast, assorted vegetables, romaine lettuce, walnuts & cranberries 10

Chicken Soup

Diced chicken, carrots, onions & pasta 6

Tortellini Soup

Cheese tortellini cooked in a rich chicken broth with diced chicken 7

Salmon Salad

Grilled salmon, assorted vegetables, romaine lettuce, walnuts & cranberries 13

Grilled Steak Salad

Grilled slices of tender beef, assorted vegetables, romaine lettuce, walnuts & cranberries 13

Caesar Salad 8
with Shrimp 12
with grilled Chicken 10
with grilled Salmon 13

All entrees are individually prepared, your patience and understanding will be greatly appreciated

Pastas

All pasta dishes and entrees are served with a house salad & homemade garlic bread.

For patrons who wish to share, we can split an entrée for an additional \$4.95

Fettuccine Mare & Monte

Shrimp, scallops, pancetta, parmigiano light cream sauce 14

Linguine alla Puttanesca

Sautéed diced chicken with olives, capers, anchovies & garlic in a light marinara sauce 11

Linguine alla Vongole

Sautéed clams in garlic & oil finished in a white wine sauce or marinara sauce 11

Ravioli alla Vodka

Goat cheese, roasted tomato & herb, this flavorful filling is piped into egg yolk & rosemary ravioli finished with diced chicken and peas in a pink cream vodka sauce 11

Rigatoni & Salsiccia

Sausage & mushrooms in a marinara sauce 11

Tortellini Baronessa

Prosciutto, mushrooms & peas in a light cream sauce 11

Melanzane alla Parmigiana

Breaded eggplant topped with mozzarella & fresh marinara sauce 11

Lobster Ravioli

Lobster coarsely ground & finished with drawn butter, herbs, ricotta mousse, piped into a ravioli & finished in a light pink cream sauce with shrimp 14

Rigatoni & Gamberi alla Vodka

Shrimp, asparagus & onions in a pink cream vodka sauce 14

Penne di Focci

Penne pasta, diced chicken, sun-dried tomato & pignoli in a marinara sauce with a touch of chilli flakes 11

Fettuccine Con Carciofi & Gamberoni

Shrimp, artichoke hearts & sun-dried tomatoes in a parsley pesto cream sauce 13

Penne Carbonara

Pancetta, prosciutto, onions, egg yolk, romano & black pepper in a light cream sauce 11

Lasagna

Meat lasagna made with fresh pasta & ricotta, baked with tomato sauce & mozzarella cheese 12

Spaghetti & Homemade Meat Balls 12

Fettuccine al Fresco

Shrimp, diced chicken, garlic, mushrooms, artichoke hearts & sun-dried tomatoes in a white wine sauce 14

Penne da Vinci

Penne pasta, sautéed shrimp, diced chicken & onions finished in a pink cream sauce 14

Fettuccine al Fredo

Cream sauce finished with egg yolk and romano cheese

with sautéed chicken 11

with sautéed shrimp 13

with chicken & shrimp 14

Pollo

Pollo Portofino

Shrimp, chicken, sun dried tomatoes & mushrooms in a marsala wine sauce 15

Pollo Rustico

Chicken breast, sausage, sun-dried tomato, red pepper & olives in a white wine cream sauce 13

Pollo alla Toscana

Boneless breast of chicken sautéed with roasted red peppers, sausage & pine nuts in a light marinara sauce 13

Pollo Exquisito

Boneless breast of chicken dipped in a light egg batter sautéed in marsala wine & topped with prosciutto & mozzarella cheese 13

Pollo alla Parmigiano

Chicken breast dipped in egg lightly breaded & finished in the oven with marinara sauce topped with mozzarella cheese 12

Pollo alla Marsala

Sautéed chicken breast with mushrooms finished in a marsala wine sauce 13

Veal

Vitello alla Parmigiana

Scaloppini of breaded veal topped with marinara sauce & glazed with mozzarella and romano cheese 13

Vitello Verbena

Scaloppini of veal layered with prosciutto, capers & asparagus topped with mozzarella in a marsala wine sauce 14

Vitello Bianco

Scaloppini of veal, jumbo shrimp, red & yellow roasted peppers, mushrooms & artichoke hearts in a garlic white wine sauce 15

Vitello alla Amici

Scaloppini of veal sautéed with mushrooms, sun-dried tomatoes & capers in a white wine lemon sauce 14

Vitello alla Marsala

Veal scaloppini sautéed with mushrooms finished in a marsala wine sauce 14

Pesce

Salmon Salsa Bianca

Salmon sautéed with artichoke hearts, mushrooms & julianned carrots in a white wine sauce 14

Flounder Francese

Filet of flounder dipped in a light egg batter sautéed with sun-dried tomatoes, mushrooms & capers finished in a white wine sauce 14

Suppi di Mare

Sautéed shrimp, scallops, clams, calamari & mussels served with your choice of marinara or white wine sauce served over linguine 16

Salmon Picatta

Sautéed salmon, fresh roma tomatoes, mushrooms & capers served in a white wine lemon sauce 15

Shrimp Florentine

Sautéed shrimp with fresh spinach, roasted red peppers, mushrooms, onions & calamari in a light marinara sauce 15

Children

12 years and under only

Baked Ziti 7.50

Fettuccine Alfredo 7.50

Spaghetti & Meatball 7.50

Chicken Parmigiana 7.50

Penne with Tomato Sauce or Butter 5.95

Beverages

Soft Drinks 2.50

Tea 2.50

Coffee 2.50

Espresso 3.50

Cappuccino 5.00

Ask your server for our dessert menu

A gratuity charge of 18% will be added to parties of 6 or more

Please ask your server about our daily lunch and dinner specials

We do catering for private parties, luncheons & business meetings

Gift certificates are available in any denomination

All major credit cards accepted