

Antipasti

<i>Calamari Fritto</i>	\$9
Buttermilk-tenderized calamari, fried and tossed with cherry peppers with marinara	
<i>Mozzarella Fritto</i>	\$7
House-made mozzarella cheese lightly breaded and fried served with marinara	
<i>Mushrooms Italiano</i>	\$8
Filled with crab meat, mozzarella and Italian herbs with a light lemon butter cream sauce	
<i>Mussels</i>	\$10
White wine or spicy tomato sauce	
<i>Blue Crab Claws</i>	\$16
Garlic white wine lemon butter sauce	

Zuppa e Insalata

<i>Minestrone or Soup of the Day</i>	<i>Cup \$3   Bowl \$5</i>
<i>Compari's Specialty House Salad</i> (included with all entrees)	\$6
Romaine, iceberg, cherry tomato, olives & pepperoncini with our house-made creamy Italian dressing	
<i>Maple Pecan Salad</i>	\$6
Field greens, sugar & spice pecans with maple balsamic vinaigrette	
<i>Caesar Salad</i>	\$6
Romaine lettuce, croutons, and parmesan cheese tossed in a creamy dressing	
Add to any salad: Chicken (\$3)   Shrimp (\$4)   Salmon (\$6)	

Custom Pasta Bowls \$13

Pasta
Penne   Cappellini   Linguini   Spaghetti   Fettuccine
Sauce
Classic Tomato   White Wine Lemon Butter   Alfredo
Pomodoro   Marinara   Bolognese   Carbonara
Meat/Seafood
Chicken \$3   Italian Sausage \$3   Meatballs \$3   Shrimp \$4

All pasta bowls served with unlimited house salad

Pasta Speciale

Served with unlimited house salad

<i>Manicotti Florentine</i>	\$14
Ricotta cheese and spinach rolled in fresh pasta with classic tomato sauce and mozzarella cheese	
<i>Manicotti di Mare</i>	\$17
Fresh pasta filled with ricotta cheese and spinach, topped with shrimp, scallops, and crabmeat finished with a rich tomato-basil cream sauce	
<i>Baked Ziti al Forno</i>	\$15
Pasta covered with a blend of five cheeses, topped with classic tomato or meat sauce	
<i>Lasagna di Napoli</i>	\$15
Layers of egg noodle, ricotta cheese filling, rich meat sauce and mozzarella cheese	
<i>Linguini alla Vongole</i>	\$16
Fresh whole clams, white wine and garlic sauce over linguini	
<i>Italian Sausage e Peppers</i>	\$15
Sliced sausage sautéed with onions, peppers and tomato sauce served over penne	
<i>Shrimp Scampi</i>	\$17
Linguini topped with sautéed shrimp, garlic and shallots in a light white wine butter sauce	

Piatto Principale

Served with unlimited house salad, fresh seasonal vegetables,  
and Pasta Aglio e Olio (Garlic & Olive Oil)

<i>Cioppino</i>	\$18
Red snapper, clams, shrimp, calamari, and scallops sautéed in a spicy garlic tomato sauce	
<i>Red Snapper</i>	\$19
Lightly breaded and pan sautéed in lemon butter sauce with pine nuts and mushrooms	
<i>Salmone</i>	\$19
Grilled with artichoke and lemon butter	

Chicken \$16 \* Veal \$18

<i>Piccata</i>	
Sautéed in lemon butter and white wine with capers & garlic	
<i>Marsala</i>	
Pan seared with mushrooms and roasted garlic in a buttered Marsala wine sauce	
<i>Capri</i>	
Sautéed with sundried tomato, spinach, artichoke, mushroom and garlic in lemon butter sauce	
<i>Rollatini</i>	
Stuffed with roasted red bell pepper, mushroom, mozzarella and topped with Madeira wine cream sauce	
<i>Saltimbocca</i>	
Sautéed, covered with spinach, sage, and prosciutto in light lemon sauce	
<i>Parmigiana</i>	
Breaded and covered with classic tomato sauce and mozzarella & parmesan cheeses	
	(Eggplant \$14)