Antipasti

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

Zuppa e Insalata

Minestrone or Soup of the Day	Cup \$3 Bowl \$5
Soup and Salad Combo Unlimited Soup and House or Caesar salad	\$9
<i>Compari's Specialty House Salad</i> (included with all entrees) Romaine, iceberg, cherry tomato, olives & pepperoncini with our house-made creamy Ita	\$6 alian dressing
Maple Pecan Salad Field greens, sugar & spice pecans with maple balsamic vinaigrette	\$6
Caesar Salad Romaine lettuce, croutons, and parmesan cheese tossed in a creamy dressing	\$6
Add to any salad: Chicken (\$3) Shrimp (\$4) Salmon (\$6)	

Sandwiches

All sandwiches come with house salad and basil parmesan fries

Sausage and Peppers Grilled with bell peppers, onions and marinara sauce	\$9
Meatball House made meatballs topped with mozzarella and provolone cheese with slow cooked tomato sauce	\$9

	Custom Pasta Bowls \$8
Pasta	
	Penne Cappellini Linguini Spaghetti Fettuccine
Sauce	
	Classic Tomato White Wine Lemon Butter Alfredo
	Pomodoro Marinara Bolognese Carbonara
Meat/S	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> Ricotta cheese and spinach rolled in fresh pasta with classic tomato sauce and mozzarella cheese	\$9
Manicotti di Mare Fresh pasta filled with ricotta cheese and spinach, topped with shrimp, scallops, and crabmeat finished with a rich tomato-basil cream sauce	\$12
Baked Zítí al Forno Pasta covered with a blend of five cheeses, topped with classic tomato or meat sauce	\$9
Lasagna dí Napolí Layers of egg noodle, ricotta cheese filling, rich meat sauce and mozzarella cheese	\$9
<i>Línguíní alla Vongole</i> Fresh whole clams, white wine and garlic sauce over linguini	\$10
Italian Sausage e Peppers Sliced sausage sautéed with onions, peppers and tomato sauce served over penne	\$10
Shrímp Scampí Linguini topped with sautéed shrimp, garlic and shallots in a light white wine butter sauce	\$12

Piatto Principale

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

<i>Cίοppίno</i> Red snapper, clams, shrimp, calamari, and scallops sautéed in a spicy garlic tomato sauce	\$13
Red Snapper Lightly breaded and pan sautéed in lemon butter sauce with pine nuts and mushrooms	\$13
Salmone Grilled with artichoke and lemon butter	\$12

Chicken \$9 * Veal \$11

Píccata

Sautéed in lemon butter and white wine with capers & garlic

Marsala

Pan seared with mushrooms and roasted garlic in a buttered Marsala wine sauce

Caprí

Sautéed with sundried tomato, spinach, artichoke, mushroom and garlic in lemon butter sauce

Rollatíní

Stuffed with roasted red bell pepper, mushroom, mozzarella and topped with Madeira wine cream sauce

Saltímbocca

Sautéed, covered with spinach, sage, and prosciutto in light lemon sauce

Parmígíana

Breaded and covered with classic tomato sauce and mozzarella & parmesan cheeses

(Eggplant \$9)