

Also Available Saturday and Sunday Brunch 8:00-3:00

ANTIPASTI/APPETIZERS

INVOLTINI DI MELANZANE/BAKED EGGPLANT ROLLATINI

Baked eggplant rollups stuffed with a savory blend of ricotta and mozzarella cheeses served piping hot in our fresh marinara sauce. **8.95**

BASTONCINI DI MOZZARELLA FRITTI /MOZZARELLA STICKS

Fried breaded mozzarella served with a side of our fresh marinara sauce. **7.95**

CALAMARI FRITTI/FRIED CALAMARI

"Federal Hill" calamari: Tender squid lightly breaded and fried golden-crisp, tossed with hot peppers in a champagne garlic butter cream sauce and a side of our fresh marinara sauce. **10.95**

ARANCINI DI RISO/SICILIAN RICE BALLS

Rice croquettes filled with ground meat, Parmigiano, eggs, tomato sauce, garlic, onion, peas and fresh mozzarella, then rolled in bread crumbs and fried until golden in color. Served with a side of our fresh marinara sauce. **8.95**

BAKED STUFFED QUAHOG "NEW ITEM"

Our spin on a New England favorite; 2 quahogs filled with a shrimp and chopped clam stuffing **8.95**

ALI DI POLLO IMPANATE E FRITTE/CHICKEN WINGS

Fried chicken wings plain or tossed with choice of barbecue or buffalo sauce with blue cheese and celery. **9.95**

FUNGHI RIPIENI/BAKED STUFFED MUSHROOMS

Large mushroom caps filled with a crabmeat stuffing and topped with a champagne garlic butter cream sauce. **8.95**

GAMBERI SCAMPI/SHRIMP SCAMPI

Shrimp sautéed with garlic, olive oil, parsley, lemon, white wine and butter. **9.95**

SALMONE AFFUMICATO/SMOKED SALMON

Smoked salmon with cream cheese, red onion, capers and crostini. **12.95**

BROCCOLI DI RAPE/ RABE

Broccoli rabe, sautéed in extra virgin olive oil, garlic and hot pepper seeds. **9.95**

BRUSCHETTA DOLCE VITA

Toasted Italian bread, topped with sliced tomatoes, fresh house-made mozzarella and basil, seasoned with extra virgin olive oil, balsamic vinegar, garlic, grated cheese and spices. **10.95 Add prosciutto. 3.00**

ANTIPASTO ITALIANO

Imported prosciutto, imported provolone, imported Parmigiano-Reggiano, hot soppressata, stuffed hot cherry peppers, red pickled peppers with olives and capers, grilled marinated eggplant, fresh home-made mozzarella, assorted olives and marinated artichoke hearts. **12.95**

PATATINE FRITTE/HOUSE FRIES 3.50

HOT CHERRY PEPPERS

Stuffed with provolone and prosciutto **2.00** each

ITALIAN GARLIC BREAD 2.00

Topped with your choice of mozzarella, provolone, American, Swiss or cheddar. **Add 1.00**

SOUP OF THE DAY 4.95(Bowl) ASK YOUR SERVER

KIDS MENU 10 AND UNDER ONLY

Penne or Spaghetti with butter or marinara **3.95** Hot dog and French fries **4.95**
Pasta with a Meatball **5.95** ¼ lb Cheeseburger and French fries **7.95**
Mozzarella sticks and French fries **5.50**

Grilled cheese and French fries **5.95**
Cheese ravioli in marinara sauce **6.95**
Chicken Tenders and French Fries **8.95**

ALL KIDS MEALS INCLUDE ONE SOFT DRINK

20% gratuity included on parties of 5 or more.
PLEASE NOTIFY WAIT STAFF OF ANY FOOD ALLERGIES.

Plate Splitting Charge 4.00

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INSALATE/SALADS

INSALATA MISTA

Mixture of baby field greens, tomatoes, sweet Vidalia onions, balsamic vinegar and extra virgin olive oil. **7.95**

Side of House Salad 3.50

ELAINE SCAMPOLIS SALAD

Mixture of baby field greens topped with crumbled blue cheese, sun-dried cherries and candied walnuts.

Tossed with a honey-black pepper vinaigrette. **10.95**

FRESH FRUIT SALAD AND YOGURT

Assorted seasonal fruit: Honeydew melon, cantaloupe, golden pineapple, oranges, strawberries, Colombo® Low fat strawberry yogurt and granola **8.95**

CAPRESE

Fresh house-made mozzarella, vine-ripened tomatoes and fresh basil drizzled with balsamic vinegar and olive oil. **8.95 Add Prosciutto 1.50 a slice**

BILLY SCAMPOLIS SALAD

Mixture of baby field greens, romaine lettuce, toasted pistachio nuts, sun-dried cherries, tomatoes, and marinated artichoke hearts, tossed with a creamy Asiago dressing. **10.95**

CAESAR SALAD

Romaine lettuce, house-made croutons and our traditional Caesar dressing, topped with shaved Parmigiano-Reggiano. **8.95 Side of Caesar Salad 3.95 Add Anchovies 1.00**

Add to Any Salads: Grilled Chicken 3.50, Grilled Shrimp 3.50, Grilled Salmon 9.00, Grilled Bistro Filet 10.00 Italian Tuna 3.50 or Prosciutto 1.50 a slice

PANINI (not pressed)/SANDWICHES

All Panini/Sandwiches are served on a hard Italian roll

TONNO/TUNA

Italian tuna (tuna with attitude) dressed with black olives, diced tomatoes, celery, onions, extra virgin olive oil and balsamic vinegar. **9.95**

POLLO ALLA GRIGLIA/GRILLED CHICKEN

Grilled marinated chicken breast topped with lettuce and tomatoes, extra virgin olive oil and balsamic vinegar. **9.95**

POLPETTE/MEATBALLS

Mamma's homemade meatballs in a fresh plum tomato sauce. **8.95. Topped with melted mozzarella or provolone. 1.00**

PANINO DEI PANINI/THE SANDWICH OF SANDWICHES

Imported Parma prosciutto, house-made mozzarella, sliced vine-ripened tomatoes, fresh basil and drizzled with extra virgin olive oil and balsamic vinegar.

11.95 Without Prosciutto 8.95

ITALIAN PANINO (Grinder)

Imported hot capicollo, salami, mortadella, hot soppressata sausage, provolone, lettuce, sliced tomatoes and drizzled with extra virgin olive oil and balsamic vinegar. **Served Hot or Cold 10.95 Add Hot Pepper rings 1.00**

BROCCOLI DI RAPE/RABE

Broccoli rabe sautéed in extra virgin olive oil, garlic and hot pepper seeds. **9.95**

POLLO ALLA PARMIGIANA/CHICKEN PARMIGIANA

Breaded boneless chicken breast with San Marzano plum tomato sauce and topped with mozzarella. **10.95**

MELANZANE ALLA PARMIGIANA/EGGPLANT PARMIGIANA

Sliced eggplant, lightly battered and pan-fried, topped with a San Marzano plum tomato sauce and fresh house-made mozzarella. **9.95**

PHILLY CHEESESTEAK

Our extraordinary version of the Philadelphia classic, 10 oz thinly sliced rib-eye steak, onion, and cheese. **Choice of American, cheddar, provolone, Swiss, mozzarella. 11.95 Add mushrooms or peppers. 1.00.**

BLT CLUB SANDWICH

A triple decker club served with lettuce, tomato, smoked apple wood bacon and mayonnaise. Choice of wheat or Italian toasted bread. **9.95 Add chicken 11.95**

VEGETARIAN DELIGHT

Grilled marinated eggplant, marinated artichokes, marinated pickled peppers, capers, black olives, lettuce, sweet Vidalia onions, tomato and sharp imported provolone cheese drizzled with extra virgin olive oil and balsamic vinegar. **9.95**

Add to Any Sandwich: Side of House Salad 3.50, Side of Caesar Salad 3.95, Side of Penne Pasta with Marinara 2.95, Side of Sautéed Vegetables 4.50, French Fries 3.50 or Side of Fresh Fruit Salad 3.95 Plate Splitting Charge 4.00

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BURGER BAR BUILD YOUR OWN GOURMET BURGERS

WE START with a big 10 oz. burger of choice Black Angus sirloin, grilled medium well. Served on a buttered grilled Portuguese roll with lettuce, tomato, sweet Vidalia onions, pickles and French fries. **12.95**

CREATE YOUR OWN: AMERICAN, CHEDDAR, FRESH MOZZARELLA, PROVOLONE, SWISS, CRUMBLED BLUE CHEESE, SAUTÉED MUSHROOMS, SAUTÉED ONIONS, SAUTÉED PEPPERS, APPLE WOOD SMOKED BACON, SMOKED BAVARIAN HAM, COUNTRY SAUSAGE PATTY. **Add \$1.00 per item**

SUPER-STACK HEART ATTACK BURGER "NEW ITEM"

A quarter pound sirloin topped with country sausage patty, 2 slices apple wood bacon, a slice of cheddar, American, provolone cheese, lettuce, tomato and topped with our TOP secret pink sauce (ketchup, mayo & Tabasco) on a buttered grilled Portuguese roll and French fries. **11.95**

**Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked.*

PASTA

PENNE PRIMAVERA

Pasta with a variety of sautéed vegetables tossed in a garlic and extra virgin olive oil sauce with fresh plum tomatoes and broccoli di rabe. **13.95**

PENNE CON BROCCOLI DI RAPE/RABE

Broccoli rabe sautéed in extra virgin olive oil, garlic and hot pepper seeds tossed with penne pasta. **13.95**

SPAGHETTI AL POMODORO CON POLPETTE

Spaghetti and meatballs tossed in a plum tomato basil sauce. **11.95**

FUSILLI ALLA VODKA

Pasta tossed in a pink sauce made with plum tomato, pancetta, vodka and a touch of cream. **13.95**

PENNE AL PESTO

Pasta tossed in our version of a basil pesto cream sauce. **13.95**

PENNE ARRABBIATA

Pasta tossed in a hot and spicy plum tomato sauce. **11.95**

SPECIALTY PASTA

PENNE ALLA BOSCAIOLA

Pasta tossed in a prosciutto, mushrooms, mascarpone cheese, a touch of heavy cream and tomato sauce. **14.95**

SPAGHETTI ALLA CARBONARA "NEW ITEM"

Spaghetti pasta tossed in a light parmesan cream sauce with apple wood smoked bacon, egg, onions, peas, and cracked black pepper. **14.95**

LINGUINE ALLA BOLOGNESE

Narrow flat pasta tossed in a hearty meat sauce made with stewed veal, beef, pork and a touch of cream. **14.95**

LINGUINE ALLE VONGOLE

Narrow flat pasta with red or white clam sauce made with fresh littlenecks and baby clams. **15.95**

RAVIOLI ALLA VODKA "NEW ITEM"

Oversized cheese ravioli tossed in a pink sauce made with plum tomato, pancetta, vodka and a touch of cream tossed in a light mascarpone pink sauce. **14.95**

TORTELLINI ALFREDO

Ring shaped tri-color pasta filled with ricotta cheese tossed in a classic white sauce with butter, cream and Parmigiano-Reggiano. **14.95**

LINGUINI CON GAMBERI FRA DIAVOLO "NEW ITEM"

Narrow flat pasta tossed with shrimp sautéed in a hot spicy San Marzano plum tomato sauce. **14.95**

LINGUINE AI FRUTTI DI MARE

Narrow flat pasta tossed with shrimp, littlenecks, calamari and baby clams in San Marzano plum tomato red sauce. **17.95**

GNOCCHI RIPIENI CON SPINACI

Potato dumplings filled with ricotta and spinach tossed in a plum tomato sauce. **14.95**

LINGUINE CON SCAMPI

Narrow flat pasta tossed in a sautéed garlic, shrimp, olive oil, parsley, lemon, white wine and butter sauce. **14.95**

Any of the Above Pastas Can be Tossed with Your Choice of the Following:

Meatballs, Chicken or Shrimp. 3.50.

Add Side of House Salad 2.95 or Side of Caesar Salad for 3.95, French Fries 3.50, Side of Fresh Fruit Salad 3.50, or Side of Sautéed Vegetables 4.50

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ENTREES

SCALOPPINE DI VITELLO O POLLO AL MARSALA

*Veal or chicken medallions sautéed with mushrooms and garlic in a rich Marsala wine demi - glace sauce. **Veal 19.95 - Chicken 16.95***

SCALOPPINE DI VITELLO O POLLO PICCATA

*Veal or chicken medallions sautéed with lemon, garlic, butter, white wine and caper sauce. **Veal 19.95 - Chicken 16.95***

SCALOPPINE DI VITELLO O POLLO SALTIMBOCCA

Veal or chicken medallions sautéed in a garlic white wine demi-glace sauce with a hint of sage, and topped with prosciutto, mushrooms and fresh mozzarella.

Veal 21.95 - Chicken 18.95

ALL ABOVE ENTREES SERVED OVER PENNE PASTA AND WITH A SIDE HOUSE SALAD

VITELLO ALLA PARMIGIANA/VEAL PARMIGIANA

*Breaded tender milk fed veal, fried and topped with a San Marzano plum tomato sauce and mozzarella. **18.95***

POLLO ALLA PARMIGIANA/ CHICKEN PARMIGIANA

*Breaded boneless chicken breast, fried and topped with a San Marzano plum tomato sauce and mozzarella. **16.95***

MELANZANE ALLA PARMIGIANA /EGGPLANT PARMIGIANA

*Sliced eggplant, lightly battered and fried, topped with a fresh San Marzano plum tomato sauce and mozzarella. **16.95***

ALL ABOVE ENTREES SERVED WITH PENNE PASTA IN MARINARA AND WITH A SIDE HOUSE SALAD

-FROM THE GRILL-

SALMONE ALLA GRIGLIA/GRILLED SALMON

*Grilled salmon fillet topped with salmoriglio (finely diced red and yellow peppers, scallions, capers, citrus juice and extra virgin olive oil). **19.95***

POLLO ALLA GRIGLIA "NEW ITEM"

*Grilled honey- mustard chicken breast. **15.95***

FILETTO ALLA GRIGLIA/GRILLED BISTRO FILET MIGNON "NEW ITEM"

*6 oz. Bistro filet mignon wrapped with smoked applewood bacon grilled to perfection then topped with Maître d'hôtel blue cheese butter. **21.95***

ALL ABOVE ENTREES SERVED WITH FRENCH FRIES AND A HOUSE SALAD WITH OUR VINAIGRETTE DRESSING.

ADDITIONAL SUBSTITUTIONS WILL BE PRICED ACCORDINGLY

**20% gratuity included on parties of 5 or more.
PLEASE NOTIFY WAIT STAFF OF ANY FOOD ALLERGIES.**

Plate Splitting Charge 4.00

BACK ROOM AVAILABLE FOR PRIVATE FUNCTIONS - 25-40 PEOPLE - ASK A MANAGER FOR DETAILS

MAMMA'S DESSERT

TIRAMISU

*"Mamma's Secret Recipe". Layers of imported ladyfingers saturated with coffee liqueur and espresso topped with layers of mascarpone and zabaglione cream then dusted with cocoa. The best you've ever had!! **9.95** Slice*

CANNOLI

*Pastry shell, overfilled with Mamma's secret ricotta chocolate chip filling. Topped with more chocolate chips, and confectioner's sugar. **7.95**
\$4 each to go only
(a smaller version of our regular one)*

CHOCOLATE PEANUT BUTTER PIE

*The popular candy bar in a pie! Dark chocolate and peanut butter mousse full of Reese's® Peanut Butter Cups. **7.95** slice*

DEATH BY CHOCOLATE

*Gregg's legendary chocolate cake, layers of doubly, rich chocolate cake ... unusually moist ... sandwiched between rich, dark, chocolate fudge icing, sprinkled with chocolate curls and covered with chocolate morsels a chocoholic's dream come true! Served warm. **\$7.95** Add a scoop of gelato **\$9.95***

BAILEY'S CHOCOLATE CHIP CHEESECAKE

*Whipped cheesecake flavored with Bailey's and surrounded by soft ladyfingers. Topped with chocolate chips and drizzled with more Bailey's Irish Cream. **7.95** Slice*

FRESH FRUIT SALAD

*Assorted seasonal fruit: honey dew melon, cantaloupe, golden pineapple, oranges, and strawberries **7.95***

"TWO PAPA'S" BISCOTTI'S

*Vanilla Almond and Chocolate Peanut. **2.00***

YOGURT PARFAIT

*Colombo® low fat strawberry yogurt topped with granola and fresh strawberries. **6.95***

CREPES WITH NUTELLA AND BANANAS SAUTEED IN FRANGELICO

*Freshly made crepes filled with authentic Nutella and fresh bananas sautéed in Frangelico. **9.95***

IMPORTED GELATO SUNDAES

Vanilla Bean, Dark Chocolate and Cappuccino

***Gelato contains less butterfat and air than its American ice cream cousin.
As a result, it is smoother and creamier in consistency and cleaner and richer in flavor.***

COPPA GELATO

*Gelato, chocolate sauce, whipped cream and a wafer. 1 scoop **3.95**,
Add chocolate chips, peanut butter chips, crushed Oreo pieces, pecans, or candied walnuts. Add **1** ea.
Add strawberries or Bananas. Add **2** ea.*

COPPA MARIA I

*Melted piece of peanut butter pie with 2 scoops chocolate gelato, chocolate and peanut butter chips, whipped cream, chocolate sauce and a wafer.
(You've got to try this one!) **9.95***

COPPA SYNETH

*Crushed cannoli shells, cannoli filling, 2 scoops of gelato, chocolate chips, chocolate sauce, whipped cream and a wafer. **8.95***