

## Choose One

### Bruschetta

Fresh Tomato, Basil and  
Garlic on Italian Bread

### Calamare

### ala Siciliana

Fried & served with garlic Aioli

### Escargot

Snails in garlic mogio

### Ravioli Fritti

Toasted Cheese Ravioli

### Scampi Italia

Broiled shrimp Italian style

### Scampi Torino

Shrimp in garlic cream sauce

### Steamed Mussels

### Mozzarella Fritti

Hand breaded and fried  
mozzarella sticks

## Choose Two

### House Salad

### Caesar's Salad

### Zuppa di Giorno

## Choose Two

### Pasta con Sugo

Traditional spaghetti served with meatballs or sausage in Sicilian style red sauce

### Lasagna

Our famous cheese lasagna topped with meat sauce

### Fettuccini Alfredo served plain or With chicken or With Shrimp

### Linguini Marinara served plain or With Calimare or With Shrimp

### Ravioli

Hand made ricotta filled ravioli with meatballs, sausage or meat sauce

### Spaghetti Carbonara

Pancetta sautéed in olive oil and served over pasta with fresh egg &  
Romano cheese

### Pasta con Pomodoro Fresco

Fresh diced tomato, basil and garlic tossed with pasta and  
virgin olive oil

### Capellini Gaetano

Angel hair pasta sautéed with baby peas, mushrooms and capocollo in  
a rich tomato cream sauce

### Rigatoni con Broccoli

Pasta sautéed with fresh broccoli in a rich tomato cream sauce

### Linguini Michelangelo

Shrimp, prosciutto, mushrooms & capocollo sautéed with black  
pepper and olive oil on linguini

### Linguini con Vongole

Linguini pasta in traditional clam sauce

### Braciole di Maiale

Pork double bone rib chop roasted with rosemary and garlic then served  
On a bed of mushroom and cheese polenta with a side of fresh asparagus.

### Pollo Limonata

Chicken breast sautéed in a delicate white wine & lemon sauce.  
Served with Fettuccini

- Pollo Cara Mia

Breaded chicken breast on bed of rigatoni and topped with a rich artichoke cream sauce

Pollo Parmigiano

Chicken breast breaded and served with melted cheese and red sauce.  
Includes side of pasta

Pollo Diavolo

Breaded Chicken breast on a bed of linguini topped with a spicy tomato cream sauce

Vitello Picatta

Tender medallions of veal sautéed in white wine sauce with lemon and capers.  
Served with fettuccini

Vitello Parmigiano

Tender milk fed veal breaded and served with melted cheese and red sauce.  
includes side of pasta

Scampi Dinner

Jumbo Shrimp broiled in garlic, butter and seasonings served with side of fettuccini

Mezzanzone Parmigiano

Fresh eggplant breaded and served with melted cheese and red sauce.  
Served with side of pasta

Pasta Fagioli

Cannelli beans sautéed in Olive oil, garlic and red pepper then served over Lumache pasta.
- ## Choose One
- ### Red
- Anterra Merlot

Region One Cabernet

Region One Malbec

Long Lake Shiraz

Cedar Brook Pinot Noir
- ### White
- Brown Stone Chardonnay

Region One Moscato

Cedar Brook Pinot Grigio

Long Lake White Zinfandel
- ## Choose One
- Tira Mi Su

Canolli

Gelato