



## POLLO

(With a side of pasta)

**Chicken Putanesca.** Chicken breast sautéed with olives, onions, and capers sweet peppers in a marinara. \$18.95

**Chicken Parmigiana.** Mozzarella, tomato sauce. \$14.95

**Chicken Scamardo.** Chicken breast layered with eggplant, proscuitto, fontina cheese in a light vodka sauce. \$22.95

**Chicken Francaise.** Batter dipped with a lemon butter sauce. \$18.95

**Chicken Bianco.** Chicken breast with spinach, garlic, and mushrooms in a white vermouth sauce. \$18.95

**Roast Chicken in the oven Italian Style.** ½ chicken roasted with olive oil, garlic, rosemary, and white wine served with roasted potatoes. \$15.95

## BISTECA

(With potato and vegetable of the day)

**Filet Mignon with baby portobellos.** Marinated 10 oz. center cut filet, topped with grilled portabella mushroom. \$27.95

**Sliced Filet Italian Style.** Hot and sweet peppers, mushrooms in a Chianti wine sauce. \$27.95

**Double cut Pork Chop.** With creamy polenta and topped with an apple chutney, or sautéed with hot and sweet peppers, olive oil and garlic. \$22.95

**Pork Osso Buco.** Pork shank fork tender, slow roasted with a pork demi glaze and saffron risotto. \$24.95

**Beef Short Ribs.** Slow roasted with a cabernet wine sauce served with mashed potato and vegetable. \$23.95

**Black Angus Burger.** ½ pound Angus beef burger, caramelized onions, mushrooms, and provolone cheese. \$12.95



## PESCE

**Haddock Francaise.** Batter dipped with a lemon butter sauce. \$18.95

**Cioppino.** Shrimp, clams, mussels, scallops and the fish of the day sautéed with pasta marinara. \$28.95

**Calamari Marinara.** Rita's famous marinara over linguini. \$18.95

**Baked Haddock Marinara.** Baked in our marinara sauce. \$15.95

**Haddock Lanzafame.** Oregano seasoned breading topped and baked with white wine and butter sauce. Served with pasta. \$19.95

**Linguini and Clam Sauce.** Baby clams with choice of red or white sauce. \$18.95

**Salmon Oscar Florentine.** Fresh Norwegian Salmon topped with lump crabmeat, sautéed spinach with an herb béarnaise crust over risotto Milanese. \$24.95

## VITELLO

**(Served with a side of pasta)**

**Veal Cutlet Milanese style.** Pan-fried with a lemon, spring mix. \$21.95

**Veal Parmigiana.** Mozzarella, tomato sauce. \$21.95

**Veal Francaise.** Batter dipped with a lemon butter sauce. \$21.95

**Veal Marsala.** Tenderly sautéed, mushrooms, in a Marsala wine sauce. \$22.95

**Veal Rollatini.** Tender veal rolled with prosciutto, Italian style bread crumbs and fontina cheese. \$23.95

## Secondi

**Eggplant Parmigiana.** Served with pasta. \$14.95



## PASTE

(Entrée served with soup or house salad)

**Pasta Marinara with Meatball.** Choice of penne, rigatoni, capellini or wheat spaghetti. \$11.95. Without meatball. \$9.95

**Gnocchi Verde.** Potato dumpling with fresh basil pesto parmigiana, toasted pine nuts. \$14.95. Primi. \$7.95

**Homemade Lasagna.** Sausage, ricotta cheese, parmigiana, mozzarella and Romano cheese. \$15.95

**Mushroom Pappardelle.** Wild mushroom tossed in a mascarpone cream sauce. \$15.95

**Rita's Rigatoni Ragu.** With a Bolognese sauce. \$16.95. Primi. \$8.95

**Pasta and Peas.** Tossed with pancetta, cavatelli and tossed in a light marinara sauce. \$14.95. Primi. \$7.95

**Sicilian Sausage.** Rigatoni, rapini, veal, roasted tomatoes and ricotta. \$17.95

**Chicken Rigatoni.** Chicken tossed with sautéed cherry peppers, sweet peppers, scallions, in our marinara sauce. \$15.95

*Add Vodka, Diiovola, or Alfredo sauce for \$2.50*

## INSALATE

**Traditional Caesar.** Romaine hearts with garlic croutons. \$7.95

**Bibb.** Bibb lettuce with roasted walnuts, apples, Gorgonzola & Cider Vinaigrette. \$10.95

**Antipasto.** Romaine, roasted peppers, cappicola, Provolone, Italian tuna, pepperoncini and olives, artichokes. \$12.95

**Grimaldi Salad.** Mixed romaine lettuce with roasted red peppers, olives, artichokes, tomato, gorgonzola and mixed with parmigiana. \$10.95



## ANTIPASTI

**Calamari Grimaldi.** Lightly fried squid with tomatoes, olives, hot peppers in a light butter sauce. \$10.95

**"Utica" Greens.** Fresh escarole with pancetta, hot cherry peppers & grated cheese. \$9.95

**Steamed Mussels.** Marinara or garlic butter sauce. \$11.95

**Grilled Sicilian Sausage.** Braised escarole and polenta. \$9.95

**Hot Antipasto.** Mussels, clams, shrimp and eggplant in a sherry wine sauce with sweet and hot peppers. \$15.95

**Wild Mushroom Risotto.** With pancetta and wild truffle essence. \$9.95

**Fried Meatballs.** Four meatballs served with our homemade marinara sauce. \$8.00

## Sides

**Vegetables.** \$3.50

**Risotto.** \$4.50

**Sweet Potato Fries.** \$3.50

*Please inform your server of any dietary concerns.*

*Please ask your server about our homemade desserts!*

*18% gratuity will be added to parties of 8 and over*