

## Antipasti Fatti in Casa

Shrimp Cocktail \$10.95	
Zuppa di Clams or Mussels marinara \$8.95	
Zuppa di Clams Aglio Oil sauce \$8.95	
Clams Casino or Oreganato \$7.95	
Fried Calamari \$9.95	
Fried calamari Gorgonzola \$12.95	
Served w/crumbled gorgonzola & a balsamic glaze	
Jumbo crab cake \$11.95	
Crispy pan seared served over mixed greens, chopped tomatoes salad and basil aioli	
Hot Antipasto for 2 \$15.95	
Eggplant Rollatini, clams, shrimps, mussels, & stuffed mushrooms	
Antipasto Riviera \$14.95	
Home-made mozzarella,, prosciutto, sopressata, roasted peppers, cheeses & olives	
Eggplant Rollatini \$8.95	
w/ricotta and mozzarella cheese with marinara sauce.	
Mozzarella Caprese \$9.95	
Home-made mozzarella, fresh tomatoes, roasted peppers, with basil & olive oil	
Mozzarella in Carozza \$7.95	
Fresh mozzarella pan seared francese style. Served with lemon capper sauce	
Shrimp Grand Marinier \$14.95	
Shrimp and scallops in an orange Grand Mariner sauce	
Stuffed Mushrooms \$12.95	
Mushrooms stuffed with crabmeat & served in a marechiara sauce	
Carciofi Alla Zingara \$9.95	
Artichokes Stemmed in cappers, black olive, garlic oil sauce	
(Seasonal)	
Mozzarella Stick \$6.95	Chicken Tender \$7.95
Chicken Wings \$7.95	Buffalo wings \$8.95
Fried Shrimps \$8.95	Shrimp in Garlic sauce \$8.95
Jalapeño Popper \$7.95	French Fries \$3.95
Zucchini Fritti \$5.95	

## **Insalate**

**House salad \$5.95**

**Caesar Salad \$7.95**

**Grilled chicken salad \$11.95**

**Grilled chicken Caesar salad \$12.95**

**Contadina salad \$8.95**

**Baby greens, sliced apples, walnuts**

**Goat cheese w/a truffle walnut Vinaigrette**

**Toscanella salad \$8.95**

**Baby arugula, tomatoes, fresh homemade mozzarella, red onions, pine nuts,  
w/balsamic glaze& ext virgin olive oil**

**Victoria spinach salad \$9.95**

**Spinach salad with feta cheese, sliced pears, orange wedges in a raspberry vinaigrette**

**Seafood Salad \$14.95**

**Shrimps, calamari, scungilli, octopus (in season) in a lemon a vinaigrette dressing**

**Grilled salmon salad \$12.95**

**Grilled salmon over a bed of mix green salad, olives and sundry tomatoes with a  
balsamic vinaigrette**

**Grilled tuna salad \$12.95**

**Fresh tuna grilled rare, sliced over a bed of mix greens with a teriyaki sauce**

## **Brodi e Contorni**

**Ask your server for the soup of the day \$4.95**

**Pasta e faggioli \$5.95**

**French onion soup \$5.95**

**Broccoli or Spinach Sauté \$6.95**

**Broccoli Rabe Sauté \$7.95**

**Side Meat Balls \$5.95**

**Side of Sausages \$5.95**

**Broccoli steam \$4.95**

**Linguini Garlic and Oil \$10.95**

**Spaghetti Meat Ball \$11.95**

**Bowtie Pasta Bolognese \$14.95**

**Penne ala Vodka \$13.95**

**Penne and Chicken ala Vodka \$17.95**

**Meat Lasagna \$13.95**

**Cheese Ravioli \$11.95**

**Gnocchi Sorrento \$15.95**

**Fresh mozzarella, basil, plum tomatoes sauce**

**Lobster Ravioli \$18.95**

**Ravioli filled with lobster meat in a light pink sauce**

**Penne al Salmon \$18.95**

**Diced salmon with asparagus in a light marechiara sauce**

**Bowties Napolitano \$17.95**

**Chicken with broccoli, olive, sundry tomatoes sauté in garlic oil with wine sauce**

**Linguini Clam Sauce \$18.95**

**Tortellini Riviera \$15.95**

**Tender sweet peas & diced pancetta in a parmesan alfredo sauce**

**Cavatelli Pugliesi \$15.95**

**Roasted garlic, tender broccoli Rabe & sweet sausage**

**Pappardella Al pesto \$18.95**

**Pappardella pasta with pan seared chicken, in a pesto cream sauce**

**Stuffed Rigatoni w/Shrimp \$20.95**

**In a delicate vodka sauce, prosciutto & fresh home-made mozzarella**

**Eggplant Parmigiana/pasta \$16.95**

**Eggplant Rollatini /pasta \$16.95**

**Entrate**

**Chicken Marsala, Francese, Parmigiana/Pasta \$17.95**

**Chicken alla Buona Casa \$19.95**

**Roasted pepper, artichoke hearts, mushrooms, in a tomato garlic wine sauce, over linguini**

**Chicken Principessa \$20.95**

**Chicken breast and mushroom, fresh tomatoes in a cognac cream sauce**

**Chicken Rollatini \$22.95**

**Stuffed w/prosciutto, mozzarella, spinach, sautéed onions & mushrooms**

**In a light brandy cream sauce over rigatoni**

**Veal Marsala, Francese, Pizzaiola, Parmigiana/Pasta \$20.95**

**Veal Saltimbocca \$21.95**

**Veal layered with prosciutto, spinach and fresh mozzarella in a Marsala sauce over pasta**

**Veal & Eggplant Napolitana \$23.95**

**Breaded veal cutlets & eggplant layered w/tomato sauce & Melted mozzarella served w/ choice of pasta**

**Veal Portuguese \$23.95**

Pan seared veal with sundried tomatoes, mushrooms, lump crab, meat in a port wine sauce, over pasta

**Cowboy steak \$29.95**

Marinade in seasoning, topped with sauté broccoli rape served with mashed potatoes

**NY strip steak \$25.95**

Grilled steak with Montréal seasoning served side vegetable and mashed potatoes

**Pork Chop Gorgonzola \$19.95**

Grilled pork chop topped with crumble gorgonzola

**Shrimp Francese, Scampi, or Parmigiana/ Pasta \$24.95**

**Shrimp Fantasia \$24.95**

Stuff shrimps with spinach & mozzarella baked w/garlic, white wine sauce/potato croquette.

**Stuffed Salmon \$26.95**

Stuffed with crabmeat in a fresh lemon white wine sauce/mashed potatoes

**Salmon al Spumante \$24.95**

Salmon with shrimp in a champagne cream sauce served with mashed potatoes,

**Salmon Puttanesca \$ 20.95**

Thin slice filet of salmon, pan seared, served with tomatoes a red onions, olive, cappers, sundry tomatoes, over pasta

**Tilapia Orreganata/vegetable \$18.95      Tilapia Frances/vegetable \$18.95**

**Tilapia Alla Polenta \$22.95**

Breaded tilapia in lemon garlic wine sauce topped with baby shrimp /mash potatoes

**Baked Stuffed Flounder with Crabmeat \$25.95**

Baked flounder stuffed with crab meat, served with mashed potatoes

**Grilled Tuna Steak Paesana \$24.95**

Tuna steak over sautéed escarole with black olives, capers, in a light tomato broth

**Ahi Tuna \$23.95**

Pan seared sesame seeds encrusted tuna sliced and served over steamed vegetable and teriyaki and soy sauce

**Zuppa Di Pesce \$29.95**

Clams, mussels, calamari & shrimp sautéed in garlic, extra virgin olive oil w/ a light seafood tomato broth over linguini

**Paella Marechiara \$29.95**

Savory saffron rice, shrimp, scallops, clams, calamari, mussels, pimento, & scallions

Substitution can be made and price will be adjusted accordingly

All Entrees are served with your choice of soup or salad

