

Appetizers

FRIED CALAMARI 16.95

Crispy fried Squid with a side of marinara sauce

SPIEDINO ALLA "ROMANA" 13.95

Pan-fried mozzarella cheese in a caper & anchovy sauce
-or- tomato sauce (sauce served on the side)

SHRIMP GOCCINO 14.95

Baby rock Shrimps sautéed with garlic & olive oil,
white wine, lemon & parsley - *spicy*

EGGPLANT ROLLATINI 13.95

Eggplant stuffed with fresh Ricotta Cheese,
in a tomato sauce

STUFFED MUSHROOMS 13.95

Fresh Mushrooms stuffed with a mixture of beef, Veal, Pork
& Vegetable stuffing in a brown cream cognac sauce

ZUPPE DI VONGOLE 14.95

Little Neck Clams in a light tomato sauce
(or white wine & garlic)

VONGOLE AL FORNO 14.95

Little Neck Clams baked oreganata style

MOZZARELLA CAPRESE 11.95

Fresh Mozzarella with tomatoes, Fire Roasted Peppers,
Gaeta olives & Extra Virgin Olive Oil

Salads and Soups

MISTA CAPRINA 10.95

Mixed baby greens, raspberry vinaigrette,
Walnuts & Goat cheese

CESARE 10.95

Fresh Romaine lettuce tossed with olive oil, garlic, egg,
Anchovies & Parmigiano-Reggiano

ARUGULA 10.95

Fresh Arugula, shaved Parmigiano-Reggiano Cheese,
Home-made Italian dressing

PASTA E FAGIOLI 9.95

Pasta, Cannelloni beans, light touch of tomato

TORTELLINI EN BRODO 7.95

Cheese stuffed Tortellini in a broth

Pasta

CAPELLINI SINATRA 24.95

Angel hair pasta, Rock Shrimp, Scallops, Gaeta olives,
in a light tomato sauce

CAPELLINI POMODORO 17.95

Angel hair pasta with onion, fresh tomato & basil

RIGATONI ARRABBIATA 19.95

Rigatoni pasta, homemade sausage, garlic & oil,
in a **SPICY** plum tomato sauce

LINGUINI ALLA VONGOLE 22.95

Linguini pasta, baby clams, garlic & Olive Oil
in a white or red sauce

SPAGHETTI ALLA AMATRICIANA 19.95

Spaghetti pasta, Bacon, Onions, Basil,
red tomato sauce

PENNE ALLA VODKA 18.95

Penne pasta in a light pink Vodka sauce

PENNE NORMA 18.95

Penne pasta, eggplant, Shaved Aged Ricotta Cheese,
garlic, basil & tomato sauce

RAVIOLI POMODORO 20.95

Ravioli stuffed with Ricotta Cheese in tomato & basil

TORTELLINI BOLOGNESE 22.95

Stuffed with Ricotta Cheese, in a Fresh Meat Sauce

Entrée portioned Lunch Salads

GRILLED CHICKEN 19.95

Grilled Chicken topped with your choice of **ARUGULA** -or- **CESARE** salad

GRILLED SALMON 22.95

Fresh Filet of Wild Salmon, Mixed Baby Greens, Lemon & House dressing

GRILLED SHRIMP 21.95

Grilled Shrimp served over Arugula, Walnuts, & Homemade Italian dressing

Entrées

***CHICKEN PARMIGIANA 21.95**

Classical Chicken Parmigiana served over penne pasta

***CHICKEN MARSALA 21.95**

Breast of Chicken served in a marsala wine mushroom sauce

***CHICKEN FRANCAISE 21.95**

Breast of Chicken dipped in egg-batter, sautéed in wine, lemon, and butter sauce

VEAL OPTION (PARMIGIANA, MARSALA, FRANCAISE) ALSO AVAILABLE – 26.95

CHICKEN PAILLARD 21.95

Breast of Chicken pounded and grilled, topped with chopped tomato, onions, fresh mozzarella, touch of balsamic and oil

CHICKEN MILANESE 21.95

Breast of Chicken pounded & breaded, topped with Arugula, slices of tomato and fresh Mozzarella cheese in a balsamic and olive oil dressing

CHICKEN VINO BIANCO 21.95

Breast of Chicken sautéed with Artichoke Hearts, garlic, Asparagus, Shiitake Mushrooms, White Wine Sauce

EGGPLANT PARMIGIANA 21.95

* Fresh Eggplant Parmigiana, over penne pasta *

SALMON MEDITERRANEAN 25.95

Fresh filet of wild Salmon, Artichoke Hearts, sundried tomatoes, Wild mushrooms, lemon and white wine

SALMON DIJON 25.95

Fresh filet of wild Salmon, served in a Dijon Mustard sauce

SHRIMP FRA DIAVOLO 25.95

Shrimp served over Linguini in a *spicy* tomato sauce

SHRIMP FRANCAISE 25.95

Shrimp egg-battered, served in a lemon, butter & white wine sauce

SHRIMP SCAMPI 25.95

Shrimp served over Linguini in a garlic, olive oil & lemon wine sauce