

## Appetizers

Baked Clams Oreganate (6)	10
Stuffed Peppers – spicy banana peppers stuffed with sausage or ricotta cheese	10
Fried Zucchini – thin slices of zucchini batter dipped and fried	10
Calamari - fried or grilled calamari	10
Bruschetta – chopped tomato, fresh garlic & basil over toasted crostini	8
Asparagus wrapped in prosciutto topped with sun dried tomatoes and goat cheese	10
Shrimp De Jonge – (6) jumbo shrimp sautéed with butter, garlic and bread crumbs	18
Spinach and Artichoke Dip – fresh spinach and artichokes baked in a creamy cheese sauce	10

## Salads

House Salad – mixed greens, tomato, onion, cucumber with our house Italian dressing	6
Tazza Salad –greens, beets, onions, pine nuts, raisins, apples and blue cheese in a Balsamic dressing	10
Caesar – romaine lettuce, croutons, fresh Romano with our house Caesar dressing (add chicken \$4)	10
Caprese – fresh tomato, fresh mozzarella and basil with our house Balsamic dressing	10
Italian Salad – mixed greens, assorted meats & veggies tossed in our house dressing	10

## Pasta

Rigatoni or Angel Hair with Marinara, Arrabiatta or Sunday Gravy	10.95
Pasta Primavera – bowtie pasta with assorted vegetables in a garlic butter sauce	14.95
Fettuccini Carbonara -fettuccini with pancetta bacon, cream, egg and Romano cheese	14.95
Ricotta Cheese Ravioli – pasta filled with seasoned ricotta cheese topped with Sunday Gravy	14.95
Eight Finger Cavatelli –long ricotta dough pasta topped with Sunday Gravy	14.95
Cheese Lasagna – layers of noodles and seasoned ricotta cheese	14.95
Ziti with Vodka Sauce (add sausage \$4 or chicken \$4)	14.95
Spinach and Cheese Ravioli topped with a Basil Pesto Sauce	14.95

## Pasta with Fish

Linguini, Shrimp and Broccoli over pasta in a garlic butter sauce	18.95
Linguine with Fresh Clams over pasta in a red or white wine garlic sauce	18.95
Linguini with Assorted Seafood over pasta in a red or white wine garlic sauce	22.95
Lobster Ravioli topped with Alfredo sauce	20.95
Shrimp Tortellacci – asiago tortellacci tossed with jumbo shrimp & peas in a carbonara sauce	18.95

Gluten -Free options are available

Split checks with multiple charge cards will incur an additional service fee

We reserve the right to add an 18% gratuity to parties of 5 or more

MENU AND PRICING SUBJECT TO CHANGE WITHOUT NOTICE

## Specials of the House

Escarole, Beans and Sausage sautéed in garlic and olive oil	16.95
Pappardelle with Sausage and Peas in a light cream sauce	16.95
Eggplant Parmigiana - thin sliced eggplant baked and served over pasta (stuffed with ricotta add \$3)	16.95
Sausage, Peppers and Potatoes sautéed in garlic, wine and olive oil or in a marinara sauce	16.95
JoAnn's Giambotta - sausage sautéed with a medley of veggies in tomato sauce over pasta	16.95
Baccala Italiano - 8 oz cod filet sautéed with onions, mushrooms and olives in light tomato sauce over orzo pasta	18.95
Salmon Grigliatta - 8 oz. filet grilled and placed on a medley of grilled vegetables	22.95
Tilapia Francese - egg battered and sautéed in lemon butter over a bed of spinach & capellini	18.95
Risotto - Shrimp and Asparagus or make up your own recipe	18.95

## Chicken

Chicken Cacciatore - ½ chicken sautéed in a wine, tomato, mushrooms, onions & black olive sauce	17.95
Chicken Marsala - chicken breasts sautéed with mushrooms in a sweet Marsala wine sauce	17.95
Chicken Tazza - chicken breast, roasted red peppers, onions & mushrooms in a and garlic white wine sauce	17.95
Chicken Scaparella - chicken breast & sausage sautéed with spicy peppers & red onion in a thyme & vinegar sauce	17.95
Chicken Pistachio - pistachio breaded chicken breast topped with creamy pesto & reduced balsamic	17.95
Chicken Vesuvio - ½ chicken baked in a garlic, butter, rosemary and olive oil sauce served with vesuvio potatoes	17.95
Garlic Chicken - chicken breast, artichokes, black olives & fresh tomato in a creamy garlic sauce over fettuccini	17.95

## Veal

Our veal is hand cut and pounded in house.

Veal Marsala - tender veal sautéed with mushrooms in a sweet Marsala wine sauce	21.95
Veal Tazza - veal sautéed with roasted red peppers, onions & mushrooms in a wine and olive oil sauce	21.95
Veal Piccata - veal sautéed in a lemon and caper sauce	21.95
Veal Parmigiana - thin sliced veal breaded & deep fried served over a bed of pasta	21.95

## Grilled

Filet - 8 oz Filet grilled or Vesuvio style sautéed in a garlic, butter, rosemary and olive oil sauce	Market
Pork Chop - 2 10 oz. chops blackened, grilled, breaded or vesuvio style served with a potato or pasta	19.95
Red Snapper - grilled and finished with fresh rosemary, pine nuts & raisins in a white wine sauce	19.95
Rack of Lamb - 14oz. rack marinated in rosemary & garlic, grilled and served with potato	Market

## Sides

Meatball	4	Sausage	4
Oil dip with garlic & basil	3	Cup of Soup	4
Lemon Broccoli	4	Bowl of Soup	6
Chicken Breast	4	Pasta (side)	3
Grilled Asparagus (5)	4	Shrimp (1)	3
Sautéed Escarole	4	Sautéed Spinach	4

All entrées are served with your choice of soup or salad

# Thin Crust Pizza

## Hand-Made to order

Sizes				Family Style 16 inch
Cheese				\$ 14.00
Cheese & 1 ingredient				\$ 16.00
Cheese & 2 ingredient				\$ 19.00
Cheese & 3 ingredient				\$ 22.00
Spinach Alfredo				\$ 22.00
Tomato & Ricotta				\$ 22.00
Veggie (4 ingredients)				\$ 22.00
Margherita				\$ 22.00
Sauteed Onion & Provolone				\$ 22.00
Available Ingredients:				\$ 2.50
sausage, pepperoni, onion, green or red peppers, black or green olives,				
mushroom, grilled eggplant, fresh tomato, broccoli, spinach or zucchini				

Please allow 30 minutes cooking time for Pizza's