

Cold Appetizers

Asparagus Wrapped Prosciutto	12
topped with sun-dried tomatoes and goat cheese	
Bruschetta	10
seasoned chopped tomato over crostini	
Antipasti Platter	15
medley of meats, cheeses, olives & grilled veggies	
Seafood Salad	15
seafood medley marinated in garlic & oil	
Shrimp Cocktail (5)	14
jumbo shrimp served with cocktail sauce	
Burrata	12
creamy cheese over pesto with roasted tomato	

Salads

House Salad	8
romaine, tomato, onion and cucumber	
Caesar	10
romaine, croutons, fresh Romano	
with our house Caesar dressing (add chicken \$4)	
Italian Salad	12
romaine, meat, cheese & veggies tossed in our house dressing	

Pasta

Rigatoni or Angel Hair with Marinara, Arrabiatta or Sunday Gravy	11
Pasta Primavera ~ bowtie pasta with assorted vegetables in a garlic butter sauce	16
Fettuccini Carbonara - fettuccini with pancetta bacon, cream, egg and Romano cheese	16
Ricotta Cheese Ravioli ~ pasta filled with seasoned ricotta cheese topped with Sunday Gravy	16
Cheese Lasagna ~ layers of noodles and seasoned ricotta cheese	16
Ziti with Vodka Sauce (add sausage \$4 or chicken \$4)	16
Chianti Braised Beef Short Rib Ravioli ~ slow braised beef and reduced Chianti	16
Veal and Portabella Ravioli ~ braised veal, portabella mushroom, grated romano cheese	16

Pasta with Fish

Linguini, Shrimp and Broccoli over pasta in a garlic butter sauce	19
Linguine with Fresh Clams over pasta in a red or white wine garlic sauce	19
Linguini with Assorted Seafood over pasta in a red or white wine garlic sauce	23
Lobster Ravioli topped with Alfredo sauce	21
Scallops ~ seared and topped with a creamy Romano tarragon butter sauce over orecchiette pasta	21
Shrimp Tortellacci ~ asiago tortellacci tossed with jumbo shrimp & peas in a carbonara sauce	19

Hot Appetizers

Calamari	14
lightly battered or Grilled	
Baked Clams Oreganate (6)	12
lightly breaded and baked	
Stuffed Peppers (3)	12
spicy peppers stuffed with sausage or ricotta	
Grilled Oysters (6)	15
grilled with spinach, shallots & cream	
Shrimp De Jonge (6)	15
sautéed with garlic butter & bread crumbs	
Fried Artichokes or Zucchini	11
lightly battered	

Tazza Salad	12
romaine, beets, apples, nuts & raisins	
tomato, onion, cucumber & balsamic dressing	
Caprese	10
tomato, mozzarella, basil & balsamic dressing	
Arugula	10
caramelized onion, balsamic, goat cheese, pine nuts & tomato	

GLUTEN FREE OPTIONS ARE AVAILABLE

Specials of the House

Escarole, Beans and Sausage sautéed in garlic and olive oil	17
Pappardelle with Sausage and Peas in a light cream sauce	17
Eggplant Parmigiana – thin sliced eggplant baked and served over pasta (stuffed with ricotta add \$3)	17
Sausage, Peppers and Potatoes sautéed in garlic, wine and olive oil or in a marinara sauce	17
JoAnn's Giambotta – sausage sautéed with a medley of veggies in tomato sauce over pasta	17
Baccala Italiano – 10 oz cod filet sautéed with onions, mushrooms and olives in light tomato sauce over orzo pasta	19
Salmon Grigliatta – 10 oz. filet grilled and placed on a medley of grilled vegetables	24
Tilapia Francese – egg battered and sautéed in lemon butter over a bed of spinach & capellini	19
Risotto – Shrimp and Asparagus or make up your own recipe	19
Veal Bolognese – slow cooked veal and tomato based ragu served over fresh pappardelle noodles	19

Chicken

Chicken Cacciatore – ½ chicken sautéed in a wine, tomato, mushrooms, onions & black olive sauce	18
Chicken Marsala – chicken breasts sautéed with mushrooms in a sweet Marsala wine sauce	18
Chicken Tazza – chicken breast, roasted red peppers, onions & mushrooms in a and garlic white wine sauce	18
Chicken Scaparella – chicken breast & sausage sautéed with spicy peppers & red onion in a thyme & vinegar sauce	18
Chicken Pistachio – pistachio breaded chicken breast topped with creamy pesto & reduced balsamic	18
Chicken Vesuvio – ½ chicken baked in a garlic, butter, rosemary and olive oil sauce served with vesuvio potatoes	18

Veal

Our veal is hand cut and pounded in house.

Veal Marsala – tender veal sautéed with mushrooms in a sweet Marsala wine sauce	23
Veal Tazza – veal sautéed with roasted red peppers, onions & mushrooms in a wine and olive oil sauce	23
Veal Piccata – veal sautéed in a lemon and caper sauce	23
Veal Parmigiana – thin sliced veal breaded & deep fried served over a bed of pasta	23

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	21
Red Snapper – grilled and finished with fresh rosemary, pine nuts & raisins in a white wine sauce	21
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)	4
Grilled Asparagus (5)	4	Shrimp (1)	4
Sautéed Escarole	4	Sautéed Spinach	4

ALL ENTREES ARE SERVED WITH YOUR CHOICE OF SOUP OR SALAD

Thin Crust Pizza

Hand-Made to Order

<u>Sizes</u>	<u>10 Inch</u>	<u>16 Inch</u>
Cheese	\$10.00	\$15.00
Cheese & 1 Ingredient	\$12.00	\$17.00
Cheese & 2 Ingredients	\$13.00	\$19.00
Cheese & 3 Ingredients	\$14.00	\$23.00
Spinach Alfredo	\$14.00	\$23.00
Fresh Tomato & Ricotta	\$14.00	\$23.00
Veggie (4 Ingredients)	\$14.00	\$23.00
Margarita	\$14.00	\$23.00

Available Ingredients

Italian Sausage, Pepperoni, Onion, Green or Red Peppers, Black or Green Olives
Mushrooms, Grilled Eggplant, Fresh Tomato, Broccoli, Spinach, Zucchini, Fresh Mozzarella

PLEASE ALLOW 30 MINUTES COOKING TIME FOR PIZZA

Split checks with multiple charge cards will incur an additional service fee
We reserve the right to add an 18% service fee to checks

MENU AND PRICING SUBJECT TO CHANGE WITHOUT NOTICE