

Antipasti Freddi

<i>Bruschetta with Prosciutto and Shaved Parmigiana</i>	7
<i>Homemade Mozzarella, Roasted Pepper, and Tomato</i>	7
<i>Cold Antipasta with Basil Oil</i>	9
<i>Beef Tenderlion Carpaccio with Fresh Spinach</i>	9
<i>Steamed and Chilled Shrimp Cocktail</i>	9
<i>Marinated Seafood Salad with Lemon Vinaigrette</i>	14

Antipasti Caldi

<i>Stuffed Artichoke Hearts, with Pancetta and Gorgonzola</i>	7
<i>Eggplant Rollatine with Mozzarella</i>	8
<i>Sauteed Hot Peppers, Garlic and Potatoes</i>	7
<i>Broccoli Rabe, Sausage, and Cannellini Beans</i>	8
<i>Pan Fried Mozzarella Carrozza</i>	6
<i>Mussels Marinara with Crostini</i>	9
<i>Jumbo Shrimp wrapped with Prosciutto and Sage</i>	9
<i>Fried Calamari with Marinara</i>	8
<i>Clams Casino</i>	8
<i>Trippa ala Romano</i>	12

Soups

<i>Straciatella</i>	4 or 6	<i>Pasta Fagioli</i>	4 or 6	<i>Italian Wedding</i>	4 or 6
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Salads

<i>House Salad with Bleu Cheese Crumbles</i>	4/6
<i>Homemade Caesar with Croutons</i>	4/6
<i>Arugula with Shaved Parmigiana, Lemon and Olive oil</i>	5/7
<i>Spinach Salad with Bacon, Bleu Cheese, Honey Balsamic</i>	5/7
<i>Italian Chopped Salad with Salami and Provolone</i>	5/7

Pasta

<i>Spaghetti Marinara or Meatsauce</i>	13
<i>Homemade Manicotti or Cheese Ravioli</i>	13
<i>Penne Vodka</i>	13
<i>Fettuccine Alfredo</i>	13
<i>Angel Hair with Oil and Garlic</i>	13
<i>Gnocchi with Homemade Pesto</i>	13
<i>House Specialty Eggplant Parmigiana over Pasta</i>	16
<i>Linguine with Red or White Clam Sauce</i>	16
<i>Rigatoni Carbonara with Bacon, Prosciutto and onions</i>	14
<i>Tortellini Michaelangelo with Prosciutto, peas, Grilled Chicken</i>	14
<i>Cappellini with Sauted Crabmeat, Tomato, Leeks and White Wine</i>	18
<i>Lobster Ravioli, with Jumbo Shrimp in a Vodka Tomato crème sauce</i>	20

***Add Meatballs or Sausage...4 Chicken & Broccoli...5 Shrimp or Crabmeat..*

All Pastas come with a Caesar or Side Salad

Entrees

Pollo

- Chicken Parmigiana over Pasta* 16
Chicken Francaise in a White Wine, lemon Sauce 16
Chicken Marsala with Mushrooms 16
Chicken Martini coated with Parmigiana Cheese and Garlic 16
Chicken Princepesa with Artichoke hearts, Capers and Mushrooms 16
Chicken Forte with Hot Cherry peppers, Garlic and Lemon 16
Chicken Valentino topped with Fresh Tomato and Mozzarella 16
Chicken "John Karlo" with Sun Dried Tomato, Peas, Mushrooms, Brandy 16

Vittello

- Veal Saltimbocca with Prosciutto, Mozzarella, Sage Demiglaze* 18
Veal Francaise with a Lemon, White Wine Sauce 18
Veal Marsala with Mushrooms 18
Veal Parmigiana over Pasta 18
Veal Pizzaiola with Mushrooms, Oregano, Tomatoes and Garlic 18
Veal Fratelli with Lump Crabmeat, Sun dried Tomatoes, Shitake Mushrooms, 22
Veal "Louis" with Jumbo Shrimp, Cannellini Beans, Tomato, Rosemary 22

Carne

- Grilled 16oz Ribeye with Hot or Sweet peppers, Garlic, Tomato* 23
Grilled 6oz Filet Mignon Paired with Jumbo Shrimp Scampi 26
Pork Loin Scallopine with Spinach, Roasted Red Pepper, Garlic 19

Pesce

- Swordfish Piccatta with Capers and Lemon* 19
Grilled Salmon over Sauteed Spinach 18
Sea Scallop Provencale with Scallions, Tomato, White Wine 20
Collosal Shrimp... prepared any style
Scampi,... Francaise,... Marinara,... Fra Diavolo,... Parmigiana 21
Twin 5oz Lobster Tails...prepared any style Mkt Price
Broiled with drawn butter,... Scampi,... Francaise,... Fra Diavolo
Scungilli Marinara or Fra Diavolo 19
Zuppa de Pesce...
Lobster Tail,.. Shrimp,.. Scallops,.. Mussels,.. Clams,.. Calamari,.. Fish du Jour
Sauteed in White Wine, Garlic, and Plum tomatoes 29

Add Lump Crabmeat to any Entree... 6

All Entrees served over Pasta of your Choice

Splitting Charge..4

Ask about Catering on or off property