

Menu

DINNER



SMALL PLATES

Fried Calamari	15	Sausage	8
Bruschetta	14.5	Meatballs	7
Stuffed Mushrooms	15	Sauteed Broccoli	7
Pasta Fagioli Soup	8.5	Mussels Red or White	14
Chicken Noodle Soup	8.5	Sauteed Broccoli Rabe	8
Eggplant Rollatini	13	Sauteed Veggies	7
Fried Mozzarella	12.5	Little Neck Clams White	16
Sauteed Spinach	7	Asparagus	8
Caprese	10	House Cut Fries	6

OVEN ROASTED WINGS

Small (6) 12.5 ~ Large (12) 20.5

Spicy Tomato Garlic Parmesan Hot Honey

All Served with Gorgonzola dipping Sauce

PAN PIZZA

Tomato Pie Red Sauce and Romano	7/14
Plain Red Sauce, Mozzarella and Romano	9/18
Bianco Mozzarella, Ricotta, Romano, Garlic	10/19
Margherita Red Sauce, Fresh Mozzarella, Basil, Romano, Cracked Black Pepper	11/19
Pomodoro Mozzarella, Prosciutto, Plum Tomato, Pesto, Basil	11/21
Special Pepperoni Red Sauce, Fresh Mozzarella, Basil, Pepperoni, Garlic, Romano, Cracked Black Pepper	11/21
Carne Red Sauce, Mozzarella, Pepperoni, Sausage, Ground Beef, Romano	12/23
Bruschetta Mozzarella, Plum Tomato, Garlic, Basil, House Balsamic, Romano, Olive Oil, Balsamic Reduction	10/21
Short Rib Mozzarella, Red Sauce Gravy, Beef Short Ribs, Romano	12/22
Arugula Mozzarella, Prosciutto, Arugula, Romano, Balsamic Reduction	10/21

SANDWICHES

Served on a 12" Hoagie Roll

Chicken Cutlet Italiano Broccoli Rabe, Provolone 16	Sauteed Steak Beef Tenderloin, Mushroom, Red Onion, Provolone, Beef Jus 18	Grilled Chicken Romaine, Plum Tomato, Red Onion, Pesto Mayo 15.5
Chicken Saltimbocca Provolone, Prosciutto, Spinach, Marsala Wine 16	Parmigiana ~ Meatball ~ Sausage ~ Chicken ~ Eggplant 15.5	

SALADS

House Romaine, Red Onion, Plum Tomato, Calamata Olive, Gorgonzola, House-made Vinaigrette 10/16	Caesar* Romaine, House-made Croutons, Pecorino Romano, House-made Caesar 8/13	Arugula* Arugula, Fresh Mozzarella, Pecorino Romano, Red Onion, Plum Tomato, Calamata Olive, House-made Caesar Vinaigrette 12/16
ADD ~Grilled Shrimp 10 ~Chicken (Grilled/Cutlet) 7 ~Salmon 10 ~Veal Cutlet 10 ~Filet Tips 12	Verde Romaine, Arugula, Avocado, Asparagus, Shaved Parmesan, Olive Oil, Lemon 16	Chicken Milanese Romaine, Red Onion, Plum Tomato, Pecorino Romano, Chicken Cutlet, House-made Vinaigrette 18

HOUSE SPECIALS

Filet Mignon* Portobello, Red Onion, Red Wine Reduction & Roasted Potatoes 49.5	Salmon* Plum Tomato, Capers, Red Onion, Garlic, White Wine, Basil, Arugula, Balsamic Reduction & Fusilli 29	Steak Milanese Breaded Filet Mignon, Spicy Tomato Sauce, Provolone & Spaghetti 38
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**Notice: Consumers are advised that eating Raw or Undercooked food may increase the risk of getting food borne illnesses. Please inform us of any food allergies or sensitivities. Food prepared in this establishment may contain traces of wheat, fish, shellfish, eggs, soy, nuts or dairy products.*

Not all food items are made on the premises, cross contamination may have occurred before arrival to this establishment.
✦ For Parties of 5 or more a 20% gratuity may be added.
✦ A processing fee will be added to all CC payments.



Menu

DINNER



PASTA

Beef Ragu & Papperdelle

Shredded Beef, Tomato
Gravy, Red Wine, Ricotta 24.5

Fettucine Alfredo

Cream, Pecorino Romano,
Egg Yolk 20.5

Fettucine Nicola

Grilled Chicken, Sun Dried
Tomato, Asparagus,
Gorgonzola Cream 23.5

Penne Primavera

Squash, Broccoli, Mushroom,
White Wine, Garlic 19.5

Fusilli, Rabe & Sausage

Roasted Red Pepper, White
Wine, Garlic 23.5

Papperdelle & Crab

Tomato Gravy, Basil 32.5

Spaghetti Carbonara*

Pancetta, Asparagus, Garlic,
Olive Oil, Basil, Pecorino
Romano, Egg Yolk 25.5

Lasagna

Meat Sauce, Ricotta,
Mozzarella 23

Gluten Free & Organic Pasta

Options Available

Rigatoni Vodka

Marinara, Cream 21

Pasta Margherita

Plum Tomato, Basil, White
Wine, Garlic 19

Penne Rustica

Portobello, Grilled Chicken,
Asparagus, Garlic Cream
Sauce 22.5

Ravioli Marinara

18.5
~ Baked with Mozzarella 20.5

Rigatoni & Steak*

Beef Tenderloin, Mushroom,
Plum Tomato, Asparagus,
Marsala Cream 29.5

Penne Pollo Rosa

Grilled Chicken, Mushroom,
Broccoli, Squash, Rosa Sauce
23.5

Eggplant Parmigiana

Marinara, Pecorino Romano,
Mozzarella 21.5

Rigatoni Bolognese

Meat Sauce, Cream,
Parsley 23.5

Rigatoni, Chicken & Broccoli

White Wine, Garlic 22.5

Pasta Antonia

Portobello, Artichoke, Red
Onion, Plum Tomato, Basil,
White Wine, Garlic 22.5

Gnocchi

~ Vodka ~ Pesto
~ Marinara ~ Alfredo 22

Lobster Ravioli

Prosciutto, Red Onion, Basil,
Rosa Sauce 31

Penne Pesto & Steak*

Beef Tenderloin, Sun Dried
Tomato, Pesto Cream 27

Baked Penne

Marinara, Ricotta, Pecorino
Romano, Mozzarella 21
~ Meat Sauce 23

Spaghetti Tomato

~ Meatball ~ Sausage
~ Meat Sauce 21

CHICKEN & VEAL

Scaloppine Style & served with Roasted Potatoes

Marsala

Mushrooms, Marsala Wine
24/34

Scarpiella

Sausage, Roasted Red
Pepper, Artichoke, Garlic,
White Wine 25/35

Margherita

Broccoli, Mozzarella, Plum
Tomato, Basil, Garlic, White
Wine 25.5/35.5

Pizzaiola

Red Onion, Mushrooms, Roasted
Red Pepper, White Wine Spicy
Tomato 24.5/34.5

Piccata

White Wine, Lemon, Capers
22.5/32.5

Saltimbocca

Prosciutto, Spinach,
Mozzarella, Marsala Wine
25.5/35.5

Fiorentino

Spinach, Mushrooms, Garlic,
White Wine 24/34

Palma

Red Onion, Portobello,
Roasted Red Pepper, Fresh
Mozzarella, Marsala Wine
25.5/35.5

Francese

White Wine, Lemon, Egg Washed
24.5/34.5

Cacciatore

Mushrooms, Roasted Red
Pepper, White Wine, Marinara,
Red Wine Vinegar 25/35

Siciliano

Prosciutto, Eggplant,
Provolone, Fresh Mozzarella,
Marsala Wine 26.5/36.5

Parmigiana

Tomato Sauce, Pecorino
Romano, Mozzarella
Served with Spaghetti 24.5/34.5

SEAFOOD

Served with Linguini

Shrimp

Marinara or Fra'Diavolo
27.5

Monte Carlo

Shrimp, Mussels & Calamari
Marinara or White Wine Garlic 32

Shrimp Francese

White Wine, Lemon, Egg Washed
28.5

Clam Sauce

Marinara or White Wine Garlic
23

Shrimp Scampi

White Wine, Garlic, Lemon
28.5

Shrimp Rosa

Rosa Sauce
30

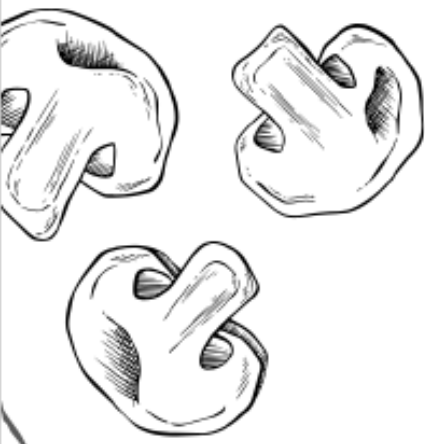
Calamari

Marinara or White Wine
Garlic 22

Shrimp Parmigiana

Tomato Sauce, Pecorino
Romano, Mozzarella
29





KIDS MENU



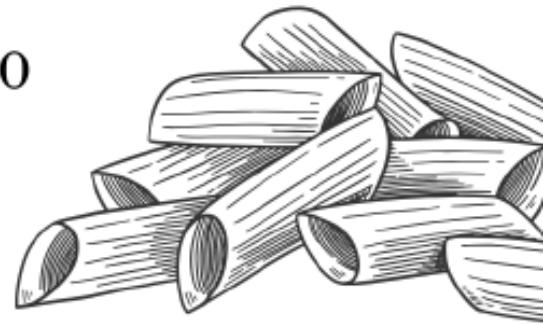
HALF SANDWICHES \$12

w/House Cut Fries

*Meatball Parm ~ Chicken Parm ~ Sausage
Parm*

CHICKEN CUTLET \$10

w/House Cut Fries



PASTA \$10

Cheese Ravioli

Marinara ~ Butter

Spaghetti Tomato Sauce

Meatball ~ Sausage

Penne

Alfredo ~ Vodka ~ Butter

Penne & Chicken Cutlet

Marinara ~ Butter



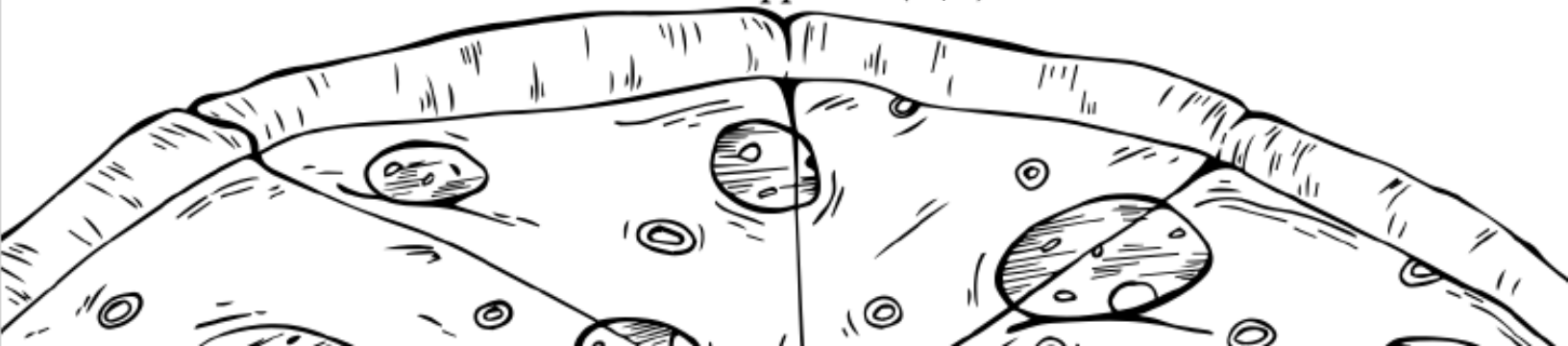
CHICKEN PARM \$12

w/Spaghetti



PAN PIZZA \$8

Cheese ~ Pepperoni (+\$2)



Dessert MENU

TIRAMISU

A House-made favorite, light yet decadent. Dusted over top with Cocoa.

8

LEMON-OLIVE OIL CAKE

House-made Warm Olive Oil cake with a light Lemon essence, served with Gelato.

8

CHOCOLATE CHIP CANNOLI

House-made Cannoli Cream served in a delightfully crispy shell.

6

WARM BROWNIE

House-made Warm Brownie served with Gelato.

8

GELATO

A variety of flavors made Locally

8

AFFOGATO

'Drown' your gelato with a shot of Espresso

10

HOT BEVERAGES



COFFEE

Available in Regular or Decaf

3.5

CAPPUCCINO

Nespresso Pro Regular or Decaf with Whole Milk Foam

5

ESPRESSO

Nespresso Pro Regular or Decaf Double Espresso - 7

4

HOT TEA

Choose from a variety of Flavors.

3.5

BISCOTTI

the perfect companion to a hot beverage

3

MINI CANNOLI

Try a flight of Three for 8

3

From The Boat
BLUE BELL