

Menu

DINNER



SMALL PLATES

Fried Calamari	15.5	Sausage	8
Bruschetta	16	Meatballs	8
Stuffed Mushrooms	16	Sauteed Broccoli	7.5
Pasta Fagioli Soup	9	Mussels Red or White	15
Chicken Noodle Soup	9	Sauteed Broccoli Rabe	8.5
Eggplant Rollatini	13.5	Sauteed Veggies	7.5
Fried Mozzarella	13	Little Neck Clams White	17
Sauteed Spinach	7.5	Asparagus	8.5
Caprese	10.5	House Cut Fries	6

OVEN ROASTED WINGS

Small (6) 13.5 ~ Large (12) 21.5

Spicy Tomato Garlic Parmesan Hot Honey

All Served with Gorgonzola dipping Sauce

PAN PIZZA

Tomato Pie Red Sauce and Romano	8/15
Plain Red Sauce, Mozzarella and Romano	9.5/19
Bianco Mozzarella, Ricotta, Romano, Garlic	10.5/20
Margherita Red Sauce, Fresh Mozzarella, Basil, Romano, Cracked Black Pepper	11.5/20
Pomodoro Mozzarella, Prosciutto, Plum Tomato, Pesto, Basil	11.5/22
Special Pepperoni Red Sauce, Fresh Mozzarella, Basil, Pepperoni, Garlic, Romano, Cracked Black Pepper	11.5/22
Carne Red Sauce, Mozzarella, Pepperoni, Sausage, Ground Beef, Romano	13/24
Bruschetta Mozzarella, Plum Tomato, Garlic, Basil, House Balsamic, Romano, Olive Oil, Balsamic Reduction	10.5/22
Short Rib Mozzarella, Red Sauce Gravy, Beef Short Ribs, Romano	13/23
Arugula Mozzarella, Prosciutto, Arugula, Romano, Balsamic Reduction	10.5/22

SANDWICHES

Served on a 12" Hoagie Roll

Chicken Cutlet Italiano Broccoli Rabe, Provolone 17	Sauteed Steak Beef Tenderloin, Mushroom, Red Onion, Provolone, Beef Jus 19	Grilled Chicken Romaine, Plum Tomato, Red Onion, Pesto Mayo 16.5
Chicken Saltimbocca Provolone, Prosciutto, Spinach, Marsala Wine 17	Parmigiana ~ Meatball ~ Sausage ~ Chicken ~ Eggplant 16.5	

SALADS

House Romaine, Red Onion, Plum Tomato, Calamata Olive, Gorgonzola, House-made Vinaigrette 10.5/16.5	Caesar* Romaine, House-made Croutons, Pecorino Romano, House-made Caesar 8.5/14	Arugula* Arugula, Fresh Mozzarella, Pecorino Romano, Red Onion, Plum Tomato, Calamata Olive, House-made Caesar Vinaigrette 14/17
ADD ~Grilled Shrimp 10.5 ~Chicken (Grilled/Cutlet) 7.5 ~Salmon 10 ~Veal Cutlet 10.5 ~Filet Tips 12.5	Verde Romaine, Arugula, Avocado, Asparagus, Shaved Parmesan, Olive Oil, Lemon 17	Chicken Milanese Romaine, Red Onion, Plum Tomato, Pecorino Romano, Chicken Cutlet, House-made Vinaigrette 19

HOUSE SPECIALS

Filet Mignon* Portobello, Red Onion, Red Wine Reduction & Roasted Potatoes 52	Salmon* Plum Tomato, Capers, Red Onion, Garlic, White Wine, Basil, Arugula, Balsamic Reduction & Fusilli 30.5	Steak Milanese Breaded Filet Mignon, Spicy Tomato Sauce, Provolone & Spaghetti 40
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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.



Menu

DINNER



PASTA

Beef Ragu & Papperdelle

Shredded Beef, Tomato
Gravy, Red Wine, Ricotta 25.5

Fettucine Alfredo

Cream, Pecorino Romano,
Egg Yolk 21.5

Fettucine Nicola

Grilled Chicken, Sun Dried
Tomato, Asparagus,
Gorgonzola Cream 24.5

Penne Primavera

Squash, Broccoli, Mushroom,
White Wine, Garlic 20.5

Fusilli, Rabe & Sausage

Roasted Red Pepper, White
Wine, Garlic 25

Papperdelle & Crab

Tomato Gravy, Basil 34

Spaghetti Carbonara*

Pancetta, Asparagus, Garlic,
Olive Oil, Basil, Pecorino
Romano, Egg Yolk 27

Lasagna

Meat Sauce, Ricotta,
Mozzarella 24

Gluten Free & Organic Pasta Options Available

Rigatoni Vodka

Marinara, Cream 22

Pasta Margherita

Plum Tomato, Basil, White
Wine, Garlic 20

Penne Rustica

Portobello, Grilled Chicken,
Asparagus, Garlic Cream
Sauce 24

Ravioli Marinara

18.5
~ Baked with Mozzarella 21.5

Rigatoni & Steak*

Beef Tenderloin, Mushroom,
Plum Tomato, Asparagus,
Marsala Cream 31

Penne Pollo Rosa

Grilled Chicken, Mushroom,
Broccoli, Squash, Rosa Sauce 25

Eggplant Parmigiana

Marinara, Pecorino Romano,
Mozzarella 22.5

Rigatoni Bolognese

Meat Sauce, Cream,
Parsley 24.5

Rigatoni, Chicken & Broccoli

White Wine, Garlic 23.5

Pasta Antonia

Portobello, Artichoke, Red
Onion, Plum Tomato, Basil,
White Wine, Garlic 23.5

Gnocchi

~ Vodka ~ Pesto
~ Marinara ~ Alfredo 23

Lobster Ravioli

Prosciutto, Red Onion, Basil,
Rosa Sauce 32.5

Penne Pesto & Steak*

Beef Tenderloin, Sun Dried
Tomato, Pesto Cream 28.5

Baked Penne

Marinara, Ricotta, Pecorino
Romano, Mozzarella 22
~ Meat Sauce 24

Spaghetti Tomato

~ Meatball ~ Sausage
~ Meat Sauce 22

CHICKEN & VEAL

Scaloppine Style & served with Roasted Potatoes

Marsala

Mushrooms, Marsala Wine
25/35

Scarpiella

Sausage, Roasted Red
Pepper, Artichoke, Garlic,
White Wine 26.5/36.5

Margherita

Broccoli, Mozzarella, Plum
Tomato, Basil, Garlic, White
Wine 26.5/36.5

Pizzaiola

Red Onion, Mushrooms, Roasted
Red Pepper, White Wine Spicy
Tomato 26/36

Piccata

White Wine, Lemon, Capers
24/34

Saltimbocca

Prosciutto, Spinach,
Mozzarella, Marsala Wine
27/37

Fiorentino

Spinach, Mushrooms, Garlic,
White Wine 25.5/35.5

Palma

Red Onion, Portobello,
Roasted Red Pepper, Fresh
Mozzarella, Marsala Wine
27/37

Francese

White Wine, Lemon, Egg Washed
26/36

Cacciatore

Mushrooms, Roasted Red
Pepper, White Wine, Marinara,
Red Wine Vinegar 26.5/36.5

Siciliano

Prosciutto, Eggplant,
Provolone, Fresh Mozzarella,
Marsala Wine 27.5/38.5

Parmigiana

Tomato Sauce, Pecorino
Romano, Mozzarella
Served with Spaghetti 25.5/36.5

SEAFOOD

Served with Linguini

Shrimp

Marinara or Fra'Diavolo
29

Monte Carlo

Shrimp, Mussels & Calamari
Marinara or White Wine Garlic 34

Shrimp Francese

White Wine, Lemon, Egg Washed
30

Clam Sauce

Marinara or White Wine Garlic
24

Shrimp Scampi

White Wine, Garlic, Lemon
30

Shrimp Rosa

Rosa Sauce
31

Calamari

Marinara or White Wine
Garlic 23

Shrimp Parmigiana

Tomato Sauce, Pecorino
Romano, Mozzarella
30.5



From The Boot

BLUE BELL
KIDS MENU

HALF SANDWICHES 12.5

w/House Cut Fries

~ Meatball ~ Meatball Parm
~ Chicken Parm ~ Sausage Parm

CHICKEN CUTLET 10.5

w/House Cut Fries

PASTA 10.5

Cheese Ravioli

Marinara ~ Butter

Spaghetti Tomato Sauce

Meatball ~ Sausage

Penne

Alfredo ~ Vodka ~ Butter

Penne & Chicken Cutlet

Marinara ~ Butter

Fusilli & Cheese

CHICKEN PARM 12.5

w/Spaghetti

PAN PIZZA 8.5

Cheese ~ Pepperoni (+2)

Gluten Free &
Organic
Pasta Options
Available

Dessert MENU

TIRAMISU

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

8.5

LEMON-OLIVE OIL CAKE

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

8.5

CHOCOLATE CHIP CANNOLI

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

6.5

WARM BROWNIE

House-made Warm Brownie served with Gelato.

8.5

GELATO

A variety of flavors made Locally

8.5

AFFOGATO

‘Drown’ your gelato with a shot of Espresso

10.5

HOT BEVERAGES



COFFEE

Available in Regular or Decaf

3.5

CAPPUCCINO

Nespresso Pro Regular or Decaf with Whole Milk Foam

5.5

ESPRESSO

*Nespresso Pro Regular or Decaf
Double Espresso - 7*

4.5

HOT TEA

Choose from a variety of Flavors.

3.5

BISCOTTI

the perfect companion to a hot beverage

3.0

MINI CANNOLI

Try a flight of Three for 8.5

3.0

From The Boot
BLUE BELL