MONDAY - SATURDAY 11am to 4pm

## SALADS 17.00

Spinach Artichoke Salad
baby spinach topped with artichokes and shredded parmesan, house vinaigrette
Gorgonzola Salad
mixed mesclun greens topped with fresh tomatoes, onions, walnuts and crumbled gorgonzola cheese, balsamic vinaigrette Greek Salad
tossed garden salad topped with fresh tomatoes, kalamata olives, feta cheese, grape leaf, green peppers, cucumbers, red onions and house vinaigrette

Toasted Walnut \& Goat Cheese Salad arugula topped with toasted walnuts, craisins, fresh tomatoes, encrusted goat cheese, creamy garlic dressing
Fresh Mozzarella e Tomato fresh mozzarella, diced tomatoes, red onion, fresh garlic over salad greens

## Cold Antipasto

Boar's Head italian cold cuts,rolled together with provolone, fresh mozzarella, roasted red peppers, house dressing
Grilled Portobello
marinated portobello mushrooms with red roasted peppers and fresh mozzarella over mesclun greens, raspberry vinaigrette
Summer Salad
arugula greens topped with sweet pecans, crumbled goat cheese and mouth-watering strawberries
Mango \& Arugula Salad topped with pickled onions and caramelized pecans, light lime vinaigrette
Avocado \& Bean Salad
romaine lettuce topped with sliced avocado, garbanzo beans, diced tomatoes, cucumbers, pine nuts, pickled red onions
Spinach Pecan Salad
baby spinach topped with bleu cheese, caramelized pecans, raspberry vinaigrette
Roasted Beet Salad
freshly prepared topped with toasted walnuts, gorgonzola cheese and arugula in a light olive oil dressing

## SALADS 20.50

Grilled Chicken Garden Salad
Grilled Chicken Caesar Salad romaine lettuce topped with croutons and shredded parmesan, caesar dressing
Warm Spinach \& Chicken Salad fresh spinach topped with mushrooms, bacon, sliced egg, red onions, breaded chicken cutlets, warm red wine vinaigrette

Blackened Chicken Salad
spicy chicken served over spring mix topped with red peppers and cucumbers, freshly squeezed lemon and olive oil
Buffalo Chicken Salad
strips of chicken breast tossed in a spicy buffalo sauce over mixed greens, celery, carrots, red onions, bleu cheese dressing

## Add To Your Salad

Chicken 3.75 • Salmon (6oz) 13.50
Skirt Steak (6oz) 14.50 • Shrimp (3) 5.75
all hand held's include french fries

## WRAPS

whole wheat or mediterranean herb
California
grilled chicken, lettuce, tomato, roasted red peppers, house dressing 16 Portobello
mushrooms, roasted red peppers, fresh
mozzarella, mesclun greens, raspberry
vinaigrette 14
Vegetable
grilled zucchini, squash, artichokes, onions, roasted tomatoes, arugula, lite lime vinaigrette 14
Buffalo Chicken
buffalo style chicken, celery, carrots, lettuce, bleu cheese dressing 16

Greek Chicken
grilled chicken, cucumbers,
peppers, red onions, feta cheese,
lettuce, house dressing 16
Strawberry Caprino
arugula greens, tossed with
caramelized pecans, crumbled goat
cheese, strawberries, balsamic glaze 14

## BUILD YOUR OWN PASTA

fettuccine . rigatoni . linguine . penne . ravioli spaghetti . cappellini . cheese tortellini
marinara . tomato . butter . garlic \& oil 15 vodka . pesto . alfredo . bolognese meat sauce . pink sauce . garlic cream gorgonzola cream 17.25
PASTA $20^{\text {ow }}$
Penne with Spinach
fresh spinach, plum tomato cream sauce Penne Caprese
penne tossed with fresh tomatoes, garlic and oil sauce topped with fresh mozzarella Penne with Escarole \& Beans cannellini beans, escarole, Italian plum tomatoes sautéed, fresh garlic , olive oil Penne Carmellato
penne tossed with sautéed prosciutto, cippolini onions, roasted tomatoes in a light butter fresh oregano sauce
Penne Caprino
wild mushrooms, fresh spinach
tossed with penne in a roasted garlic goat cheese sauce
Ravioli with Fresh Spinach
alfredo style ravioli sautéed with fresh
spinach prepared in a light cream and
cheese sauce
Mushrooms Peas er Asparagus sautéed fresh mushrooms, peas, asparagus in a cream sauce, over penne Penne Casalinga
penne pasta tossed with sun dried tomatoes, broccoli, garlic cream sauce

Penne Gorgonzola
tossed with gorgonzola cheese, fresh spinach, sharp cream sauce
Spaghetti Medley
broccoli florets, fresh spinach, diced tomatoes sautéed in olive oil and garlic tossed with pasta and parmesan cheese.

Capellini Fiorite
broccoli florets, sun dried tomatoes, artichoke hearts, roasted peppers in a garlic and oil sauce over capellini pasta
on grilled flatbread (no bread substitutions)
Grilled Portobello
roasted red peppers, fresh mozzarella 14
Grilled Vegetable
zucchini, artichokes, squash, onions,
roasted tomatoes, fresh mozzarella 14
Grilled Chicken
broccoli rabe, fresh mozzarella 16
Blackened Chicken
roasted red peppers, fresh mozzarella, sliced tomato 16

## FOCACCIA SANDWICHES

Grilled Eggplant
topped with red roasted peppers,
fresh mozzarella, basil, sun-dried
tomato pesto 15
Grilled Portobello
topped with fresh mozzarella
and basil pesto 15
Chicken Gorgonzola
topped with gorgonzola, fresh tomatoes,
cipollini onions and mozzarella 16
Sliced Grilled 9oz Steak
crispy onions, melted mozzarella 21.00

## PIZZA CORNER <br> 12" ROUND (6 SLICES)

All other pizza available upon request

## Neapolitan

thin crust pizza with mozzarella,
tomato sauce 14
Florentine
a crispy round pie topped with ricotta,
spinach, black olives, mozzarella, herb
plum tomato sauce 15
Margherita
traditional neapolitan pizza with
mozzarella, fresh diced tomato, basil sauce
\& a touch of
virgin olive oil 15
Burrata
crispy round pie with arugula roasted
tomatoes, buratta, balsamic drizzle 16.25
Spicy Italian
crispy thin round pie with hot Italian sausage, cherry peppers, ham capicola,
fresh mozzarella, tomato sauce 16.25
Spinach \& Broccoli
thin crusted round pizza with spinach,
broccoli, ricotta, mozzarella 16.25
Gluten Free
thin 12 " rice flour crust topped with fresh
mozzarella, herb
plum tomato, basil 19.50

## 12" SQUARE (6 SLICES)

Sicilian
thick crust pan pizza with mozzarella
cheese and tomato sauce 19.25
Grandma
thin-crusted pan pizza with Italian plum
tomatoes, basil, garlic, mozzarella 19.25

Before placing your order, please inform your server
if a person in your party has a food allergy.
*This menu item can be cooked to order. Consuming raw or undercooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions

## STARTERS

## SIGNATURE PASTA

## [ALAMARI

Calamari Arrabbiata golden fried with cherry peppers and hot pepper in marinara sauce 21.50

## Thai Calamari

lightly fried, tossed with cilantro and fresh mangos, drizzled with a sweet chili aioli 22.50

Calamari Calabrese golden fried with broccoli rabe, cherry peppers, roasted garlic and oil sauce, topped with gorgonzola cheese 24.75

## APPETIZERS

## Mozzarella Sticks 10.75

Jumbo Baked Clams chopped clams, seasoned breadcrumbs stuffed in a cherrystone shell 12.00

Clams Oreganata
whole, covered in toasted
breadcrumbs 13.00
Coconut Shrimp golden fried, flaked with coconut, with a thai chili sauce and pineapple salsa 14.50
Stuffed Mushrooms crabmeat filling 15.75
Italian Style Fries scallions, crispy prosciutto, mozzarella 12.00
Meat Rolls
minced pepperoni, meatballs, sausage and mozzarella cheese seasoned and wrapped
in an fried egg roll 12.00

## FOR THE TABLE

Eggplant Stack
breaded eggplant layered with fresh mozzarella, roasted peppers, sliced tomatoes topped with arugula and balsamic glaze 18.75
Classic Sampler baked clams, stuffed mushrooms,
fried calamari, mozzarella sticks with marinara sauce 25.75

Fritto Misto
a mix of zucchini, mozzarella sticks, calamari, mini rice balls 25.75
Cold Antipasto
Boar's Head italian cold cuts rolled together with provolone, fresh mozzarella, roasted red peppers,
house dressing 23.75

## SOUP

Pasta Fagioli • Minestrone
Soup of the day 7.75

Stuffed Rigatoni Bolognese
rigatoni stuffed with ricotta, sautéed with mushrooms and peas in a bolognese sauce with melted mozzarella 26.25

Sicilian Style Spirals
sautéed cubed eggplant, onions,
mushrooms, and peas in a
plum tomato sauce tossed with fresh spiral shaped pasta with melted mozzarella and toasted breadcrumbs 24.75

Chicken Meatball Mafalda chicken meatballs and spinach in a pink sauce baked with ruffled sheets of fresh pasta, fresh mozzarella 27.00
Rigatoni Mulberry
crumbled chicken sausage, diced tomatoes,
cannellini beans and broccoli rabe in garlic \& olive oil 24.75

## BAKED CLASSICS

Baked Ziti
topped with meat sauce 19.50
Lasagna 19.50
Eggplant Rollatini
served with pasta 21.50
Eggplant Parmigiana served with pasta 21.50
Chicken Parmigiana
served with pasta 24.75
Ravioli 19.50
5AUSAGE
Broccoli Rabe \&o Sausage
broccoli rabe, sweet sausage sautéed with olive oil,
fresh garlic over pasta 25.75
Sausage, Peppers \& Potatoes sweet sausage sautéed with potatoes, peppers, onions in a marinara sauce, served with pasta 22.50


OUR CHICKEN IS ANTIBIOTIC \& HORMONE FREE

Chicken Gorgonzola
chicken breast encrusted with gorgonzola, breadcrumbs, pesto country style mashed potatoes, grilled asparagus 29.50

Chicken Scarpiello
sautéed sweet italian sausages, hot cherry
peppers and bell peppers in a white wine sauce with roasted potatoes (bone in, 1/2 roasted chicken) 27.00

Grilled Chicken Primavera marinated grilled breast of chicken served over sautéed vegetables 25.75

Chicken or Veal Francese
breast of chicken or veal dipped in egg, sautéed in butter and white wine in its own special sauce 24.75 / 31.75

Chicken or Veal Marsala tender medallions sautéed with mushroom, sweet marsala wine sauce, with pasta
24.75 / 31.75

Veal Saltimbocca
over spinach sautéed with prosciutto \& mushrooms, topped with mozzarella in a sage marsala sauce 33.75

12 oz. Pork Chop
center cut, breaded in italian seasoned
panko breadcrumbs, spinach,
country style mashed potatoes 30.75
Skirt Steak*
grilled 9oz skirt steak topped with crispy onions with roasted potatoes and a
vegetable trio 32.75
SEA
Stuffed Flounder With Crabmeat
broiled flounder with a
crabmeat stuffing prepared
scampi style laced with italian breadcrumbs,
vegetable trio 37.50
Grilled Salmon
fresh salmon grilled with zucchini, squash and roasted potatoes 29.50

Seafood Combo
shrimp, calamari, mussels,
clams, spicy italian plum
tomato sauce,
over linguine 35.50
add 5 oz lobster tail +11.25
Frutti di Mare
shrimp, mussels, clams and lump crabmeat in a pink seafood sauce over angel hair pasta 38.25

Shrimp Scampi
broiled in a garlic butter sauce,
laced with breadcrumbs over risotto 29.00
Mussels Marinara prepared in an italian plum tomato sauce over linguine 25.75 White Clams Sauce
fresh chopped little neck clams,
white clam sauce
over linguine 29.50

