

ANTIPASTI

Appetizers

COLD ANTIPASTI

Antipasto Dei Giorno P.A.

Combination of fresh Mozzarella, Beef Steak Tomato, Grilled marinated mixed Vegetables & Seafood salad

Mozzarella Caprese 11

Homemade fresh Mozzarella with Beef Steak Tomato, Roasted Pepper & Basil

Prosciutto Di Parma 13

Aged Parma Ham with Melon **Or** Parmigiano Regiano

Carpaccio Di Manzo 13

Thinly sliced roasted Filet Mignon served over Arugula Salad with Lemon dressing & shavings of Parmigiano

Jumbo Shrimp Cocktail 15

Served with our own delicious cocktail sauce

Insalata Frutta Di Mare 14

Shrimp, Crab Meat, Calamari, Conch, Octopus, tossed with Lemon, Garlic, Virgin Olive Oil & Fresh Herbs

HOT ANTIPASTI

Bocconcino Di Mozzarella Carrozza 9

Crispy double breaded Homemade Mozzarella Accompanied with Fragrant Marinara sauce

Melanzane Rollattine 9

Rolled baby Eggplant stuffed with Ricotta & Prosciutto, topped with melted Mozzarella Baked with marinara sauce

Cozze In Bianco Or Posillipo 10

Prince Edward Island Mussels prepared with White Wine & Fresh Herbs

Or With a light tomato sauce with & Garlic

Vongole Oreganatte 10

Little Neck Clams stuffed with Seasoned Breadcrumbs, Broiled with Lemon, Butter, Garlic & White Wine Sauce

ZUPPA

Soup 8

Pasta E Faggioli

Canellini Beans & Pastini

Stracciatella Romana

Spinach & Egg drop with Chicken Broth

Zuppa Di Lenticchie

Lentil, vegetables & Pastini

Zuppa Di Piselli

Split Peas, Vegetables & Ditalini Pasta

INSALATA

Salad

Insalata Della Casa 9

Romaine Lettuce with Green Olives, Chopped Tomato, Bermuda onion & Crumbled Gorgonzola, Tossed with our House Vinaigrette

Insalata Trecolore 9

Arugula, Belgium Endive and Radicchio With Lemon dressing

Insalata Di Arugula E Pancetta 10

Arugula Salad with Wild Mushroom and Italian crispy Bacon tossed with Lemon Vinaigrette

Insalata Cesare 9

Hearts of Romaine Lettuce with classic Caesar dressing & Fresh Herbs Croutons

Insalata Romana Con Due Formaggio 9

Romaine with crumbled Gorgonzola & shaved Parmigiano, tossed with Balsamic Vinaigrette

Mesculin Salad 9

Mixed Field Greens Salad with Tomato Tossed with Balsamic Vinaigrette dressing

PASTA

All Pastas Are Available As Appetizer 10.95

Pappardelle Tre Funghi 17

Homemade wide pasta noodles sautéed with Three Kinds of Wild Mushrooms in a Shallots & Cognac sauce

Fettuccine Alfredo 17

Pasta noodles prepared with a creamy Parmesan sauce

Ravioli Cuatro Formaggio 18

Homemade Ravioli stuffed with Four Cheeses sautéed with a creamy Cognac sauce and crushed walnuts

Ravioli Di Aragosta 20

Homemade Jumbo Lobster Ravioli sautéed with Cherry Tomatoes & Scallions in a Shallots-Champagne Sauce

Bucatini Amatriciana 17

Thick Spaghetti with Onion, Prosciutto and Fresh Herbs in a light Tomato sauce

Fussilli Bolognese 16

Spiral shaped pasta with classic Meat sauce

Capellini Primavera 17

Angel Hair pasta with Julienne Garden Vegetables, Garlic and Extra Virgin Olive Oil sauce

Linguine Vongole 18

Linguine Pasta with fresh Clams In **WHITE** or **RED** sauce

Rigatoni Alla Vodka 17

Large Tubular Pasta in a light Tomato sauce, Vodka & a touch of Cream

Linguine Pescatore 20

Linguine Pasta with Jumbo Shrimp, Calamari, Mussels & Clams in a Light Red sauce

SECONDO PIATTI

Entrées

POLLO

Pollo Della Casa 19

*Chicken Breast Topped with Prosciutto Di Parma,
Roasted Pepper & melted Smoked Mozzarella,
Finished with a Cognac Truffle sauce*

Pollo Scarpariello 17

*Chicken Breast Filets Sautéed with Italian Sausage,
Pepperoncini, White Wine & Fresh Herbs*

Pollo Alla Siciliana 17

*Chicken Breast Filets sautéed with Rosemary,
Pepperoncini & Garlic in a Lemon-White Wine sauce*

Pollo Alla Parmigiana 17

*Pounded Chicken Breast lightly breaded and
Pan seared, Topped with melted Mozzarella
Finished with marinara sauce*

Insalata Cesare Con Pollo 17

*Grilled Chicken Breast served over
Romaine Lettuce with classic Caesar dressing*

AIFORNO

Melanzane Parmigiana 17

*Broiled Eggplant topped with melted Mozzarella
Finished with marinara sauce*

FROM THE GRILL

Agnello Alla Griglia 29

*Grilled Baby Rack of Lamb
Served with Cognac, Shallots & wild Mushrooms sauce*

Filetto Di Manzo 29

Broiled Filet Mignon

Bistecca Alla Griglia 29

Grilled Sirloin Steak

Costoletta Di Vitello Alla Griglia 28

Grilled Double Cut Veal Chop

Mario's Steak 29

*Our Chef's Favorite
Grilled Sliced Sirloin Steak with Hot Vinegar Peppers*

VITELLO

Vitello Della Casa 29

*Grilled Doubled Cut Veal Chop Butter fried, Topped with
Colossal Portobello Mushroom & melted Mozzarella,
finished with Aged Balsamic reduction*

Scallopine Di Vitello Alla Picatta 18

*Veal Scaloppini sautéed with a Lemon, Butter
& White Wine sauce*

Scallopine Di Vitello Alla Saltimbocca 19

*Veal Scaloppini topped with Prosciutto, Spinach & melted
Mozzarella, Finished with a Brown Cognac sauce*

Costoletta Di Vitello Alla Parmigiana 18

*Pounded Veal Cutlet lightly breaded and
Pan seared, Topped with melted Mozzarella
Finished with marinara sauce*

Costoletta Di Vitello Alla Giardinera 18

*Pounded Veal Cutlet lightly breaded and
Pan seared, Topped with marinated Chopped Beef Steak
Tomato, Onion & Italian Parsley "Bruschetta"*

PESCE

Gamberi In Bianco Con Risotto 26

*Jumbo Shrimps sautéed with Butter, Garlic &
White Wine Served over Risotto*

Calamari 20

Fried Calamari Or Calamari Sautéed with Marinara

Sogliola Meuniere 36

Dover Sole sautéed with lemon, Butter & White Wine

Zuppa Di Pesce Arrabiatta Con Risotto 32

*Combination of Lobster Tail, Fresh Jumbo Shrimp, Prince
Edward Island Mussels & Clams with a Fragrant Spicy
Tomato sauce, over Italian Risotto*

Tilapia Marichiara 26

*Tilapia filet sautéed with Prince Edward Island Mussels
& Clams in a light tomato sauce with a touch
of White Wine & Garlic*

Salmone Ambrosiana 26

*Norwegian Salmon Filet sautéed with Capers in a lemon,
Butter & White Wine sauce*

CONTORNI

Side Dishes 8

Escarole - Spinach - Broccoli Rabé - Asparagus

Sautéed with Garlic & Extra Virgin Olive Oil

Or Steamed

Zucchini Fritti

Fried Zucchini

Ask the Captain to make Zabaglione for your party...

...It's The Best in Town!!