

Appetizers

Mozzarella in Carrozza- 13

Layer of mozzarella and bread deep fried to crisp. Served over Filetto di Pomodoro sauce.

Grilled Octopus 15

Marinated and grilled to perfection

Octopus Affogato 15

Fresh baby octopus sautéed with cherry tomatoes, in white wine sauce

Fried Calamari 12

Calamari Modena 13

Fried calamari coated with balsamic glaze, and sweet chili sauce

Calamari Aromantica 15

Sautéed in garlic oil with hot cherry peppers, black olives, cherry tomatoes, & toasted bread crumbs

Mussels 12

Marinara sauce, or garlic and white wine

Zuppa di clams 12

Marinara sauce, or garlic white wine

Shrimp Limone 14

Baked jumbo shrimp in a white wine lemon sauce. Topped with seasoned bread crumbs

Antipasto Italiano for one 9 or two 14

Imported cheeses, meats, and grilled vegetables

Clams Oreganate 12

Salads

Blackened Salmon 18

Cajun spices coated, grilled over baby green

Mediterranean 14

Romaine lettuce, roasted peppers, onions, with a balsamic vinaigrette. Topped with grilled shrimp and crabmeat

Arugula Salad 9

With fresh orange, onion, tomato in olive oil and lemon dressing

Octopus Salad 15

Mixed with potato, baby field greens in a citrus dressing

Southwest 8

Romaine lettuce, red onions, black beans, corn, black olives, cherry tomatoes with a citrus dressing

NO SUBSTITUTIONS FOR ANY OF THE DISHES



Pasta

Homemade Gnocchi Bolognese 15

Classic veal, beef, and pork meat sauce in a basil tomato sauce

Bowties Piccante 16

Tossed with mushrooms, peas, and garlic in a spicy cream sauce

Homemade Fettucine Carbonara 15

Cream sauce with bacon, onion, and peas

Seafood Fra Diavolo 21

Sautéed jumbo shrimp, clams, and mussels in spicy marinara sauce over linguine

Rigatoni Amalfi 22

Jumbo shrimp, zucchini, cherry tomatoes in a garlic and oil white wine sauce

Linguine Clam Sauce 15

Fresh clams sautéed in marinara or white wine sauce

Rigatoni Con Broccoletti 15

Sautéed sausage, sundried tomatoes, broccoli in a garlic oil white wine sauce

Rigatoni Vodka 14

Cream sauce with vodka, sundried tomatoes, and fresh tomatoes

Pappardelle Positano 22

Sautéed jumbo shrimp, shiitake mushrooms, cherry tomatoes in garlic and oil

Lobster Ravioli 19

Homemade ravioli stuffed with lobster meat and cheese in a light pink cream sauce

Scallops Provencal 27

Scallops sautéed with capers, grape tomatoes in a white wine light marinara sauce over linguine

Scungilli Fra Diavolo 25

Sautéed in a spicy marinara sauce served over linguine

Baked Dishes

(Topped with marinara sauce and mozzarella)

Shrimp Parmigiana 19

Breaded jumbo shrimp served with vegetables

Eggplant Parmigiana 12

Fried sliced eggplant parmigiana style served with vegetables

Eggplant Rollatine 13

Fried eggplant rolled and filled with ricotta, spinach, and mozzarella served with vegetables

Chicken Parmigiana 17

Breaded and fried served with vegetables

Veal Parmigiana 19

Breaded and fried served with vegetables

Cannelloni 14

Fresh made manicotti with ground beef, ricotta, mozzarella and marinara sauce

Lasagna 15

Layered pasta sheets with Bolognese sauce, ricotta, and mozzarella

Ravioli 13

NO SUBSTITUTIONS FOR ANY OF THE DISHES



Chicken and Veal

(Served with vegetables of the day)

Chicken Murphy 23

Chicken on the bone sautéed with onions, potatoes, sausage, mushrooms, and cherry peppers in a white wine sauce

Veal Della Casa 27

Sautéed with mushrooms, prosciutto, and peas in a sherry cream sauce. Accompanied with homemade fettucine

Chicken Maximo 18

Sautéed in white wine, marinara, sundried tomatoes, and mushrooms. Topped with asparagus and mozzarella

Chicken Francese 18

Egg dipped and sautéed in a white wine lemon sauce

Veal Saltimbocca 19

Sautéed in a sage demiglace sauce. Topped with prosciutto, spinach, and mozzarella

Chicken Rollatine 23

Stuffed with prosciutto and mozzarella. Served over a sherry wine demi-glace. Accompanied with vegetables and roasted potatoes

Veal Capriccio 21

Breaded veal topped with melted mozzarella and baby field greens

Chicken Arugula 18

Sautéed with artichoke hearts, sundried tomatoes, garlic, in a white wine sauce. Topped with arugula

Fish

Bronzino 28

Pan seared fillets served with vegetables medley

Bronzino Marechiaro 30

With clams, mussels, and cherry tomatoes, in a garlic oil fish broth sauce. Served over linguine

Blackened Salmon 19

Cajun spices coated, and pan seared. Served with vegetables of the day

Risotto 29

Arborio rice risotto with your choice of lobster, shrimp, or crabmeat

Scallop Capesanto 27

Pan seared scallops served over wilted spinach, risotto with a lemon zest sauce

NO SUBSTITUTIONS FOR ANY OF THE DISHES



Grilled Meats

Pork Chop 26

16 oz. French bone served with roasted potatoes, broccoli rabe, and hot cherry peppers

Steak Riviera 29

Grilled to order. Topped with frizzled onions, bruschetta, and a balsamic glaze. Served with a potato croquette

Lamb Chops 29

Marinated in fresh herbs and grilled to order. Served with a potato croquette and mixed vegetables

New York steak 26

Lightly seasoned and grilled to order. Served with a potato croquette and mixed vegetables

Pork Chop Parmigiana 25

Butterflied and pounded thin, breaded and fried, topped with marinara sauce and buffalo mozzarella. Served with vegetables

Burgers 12

(Served on a homemade bun with fries)

Classic

Black angus patty with lettuce and tomatoes

Texas

Bacon, cheddar cheese, and barbecue sauce

Vesuvio

Topped with grilled Portobello, roasted peppers, and sharp provolone

Tirreno

Topped with broccoli rabe, and sharp provolone

Cajun

Cajun spices coated. Topped with crispy bacon, peppers, onions, and cheddar cheese

Napoli

Fresh mozzarella and roasted peppers

Kid's Menu

Chicken Fingers & Fries 8

Pasta and Meatballs 8

Choice of pasta. Served with marinara and meatballs

Cheese Ravioli 8

Penne Butter 6.95

Chicken Parmigiana 8

Served with penne

NO SUBSTITUTIONS FOR ANY OF THE DISHES

