

APPETIZERS

Mozzarella in Carrozza- 13

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

Grilled Octopus 16

Marinated and grilled to perfection.

Fried Calamari 12

Calamari Modena 13

Fried calamari coated with balsamic glaze, and sweet chili sauce.

Mussels 13

Marinara sauce, or garlic and white wine.

Zuppa di clams 13

Marinara sauce, or garlic white wine.

Shrimp Limone 15

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.

Shrimp Tango Tango 14

Crispy shrimp in a creamy sweet and spicy sauce.

Caprese Salad 12

Clams Oreganate 13

SALADS

Blackened Salmon 18

Cajun spices coated, grilled over baby green.

Mediterranean 15

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.

PASTA

Homemade Gnocchi Bolognese 17 **

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

Homemade Fettucine Carbonara 16

Cream sauce with bacon, onion, and peas.

Seafood Fra Diavolo 23 (spicy) **

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

Cavatappi Napoletani 17**

Sautéed eggplant, basil, mozzarella, ground beef, in a red sauce. Oven baked.

Linguine Clam Sauce 17**

Fresh clams sautéed in marinara or white wine sauce.

Rigatoni Con Broccoletti 17

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

Rigatoni Vodka 15 **

Cream sauce with vodka, sundried tomatoes, and fresh tomatoes.

Pappardelle Positano 23

Sautéed 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.

Scungilli Fra Diavolo 25 (spicy) **

Sautéed in a spicy marinara sauce served over linguine.



Linguine Puttanesca 16**

Anchovies, capers, black olives simmered in a marinara, garlic and oil sauce.

Ravioli 13

Fresh square shaped pasta stuffed with ricotta and herbs.

****Gluten free pasta available for labeled "*** gluten free recipes ****

BAKED DISHES

Shrimp Parmigiana 19

Breaded jumbo shrimp served with vegetables.

Veal Parmigiana 21

Breaded and fried served with

Eggplant Parmigiana 13

Egg battered eggplant parmigiana style served with vegetables.

Cannelloni 14

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

Eggplant Rollatine 15

Egg battered eggplant rolled and filled with ricotta, spinach, and mozzarella served with vegetables.

Lasagna 16

Layered pasta sheets with Bolognese sauce, ricotta, and mozzarella.

Chicken Parmigiana 18

Breaded and fried served with vegetables.

Baked Ravioli 15

CHICKEN AND VEAL

Chicken Murphy 24 (spicy) **

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 Porcini 21

Sautéed porcini mushroom in a demi glaze cream sauce. Accompanied with tortellini.

Chicken Francese 18

Egg dipped and sautéed in a white wine lemon sauce.

Veal Saltimbocca 22

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 Milanese 22

Breaded veal topped with arugula, red onions, and tomatoes tossed in red wine vinegar and olive oil.

Chicken Arugula 19

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

FISH

Bronzino 29 **

Pan seared fillets served with vegetables medley.

Blackened Salmon 21 **

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

Risotto Pescatore 32

Arborio rice risotto simmered in fish broth with shrimp, octopus, calamari, clams, and mussels.

Scallops Capesante 28

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

BURGER

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.

Vegetarian

Cajun

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

Napoli

Fresh mozzarella and roasted peppers.

KIDS 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.

