

Appetizers - Antipasti

Lasagnetta

Homemade thin pasta sheets stuffed w thin sliced grilled eggplant, homemade tomatoes sauce, mozzarella and parmigiano cheese; lightly baked until crispy and finished w a touch of pesto sauce...our chef feature ...a must try!! \$16.99

La Fragaia

Crispy assortment of calamari, shrimp and zucchini served with tomato sauce. \$18.99

Involtino di Melanzana

Sliced eggplant rolled and stuffed with ricotta cheese, mozzarella, and basil, baked and topped in our homemade marinara sauce. \$15.99

Guazzetto

Mussels and clams sautéed in a fresh tomato sauce \$16.99

Calamari Adriatico

Calamari sautéed with artichoke hearts, calamata olives and cherry tomatoes served with tostini bread. \$17.99

Mozzarella di Parma

Fresh mozzarella wrapped and infused with prosciutto topped with roasted peppers and sliced tomato. \$ 16.99

Bruschetta all' Italiana

Slices of Italian bread topped with chopped tomatoes marinated in an olive oil, garlic and chopped basil. (4 pieces) \$12.99

Salsiccia all' Italiana

Italian Sausage sautéed in oil, garlic, roasted peppers, and onions. \$16.99

Paste

Trio dello Chef

A must try! Homemade meat lasagna, cannelloni and manicotti all in one dish with Bolognese sauce. \$25.99

Cheese or Meat Ravioli

Homemade cheese or meat ravioli topped with a fresh pomodoro sauce and shaved prosciutto di Parma. \$23.99

Fettuccine con salsiccia

Homemade pasta with mild Italian sausage, mushrooms, in a red sauce \$23.99

Linguini allo Scoglio

Linguini topped with clams, mussels, finished in a white wine or red sauce. \$26.99

Pappardelle Bosco

Homemade pasta served with Bolognese meat sauce, porcini mushrooms, finished with a touch of truffle oil. \$24.99

Gnocchi Gorgonzola

Homemade potato dumplings in a creamy gorgonzola sauce. \$23.99

Cavatelli di Mare

Homemade cavatelli topped with shrimp in a fresh tomato spicy fradiavola red sauce. \$25.99

Gnocchi alla Sinatra

Homemade potato dumplings topped with pesto and shrimp in a creamy alfredo sauce. \$25.99

Penne alla Vodka

Penne sautéed with fresh tomatoes in a fresh cream sauce. \$22.99
Add shrimp or chicken +\$2.99

Cavatelli Michelle

Homemade Cavatelli pasta served w Broccoli di Rape and Sausage in an oil and garlic sauce. \$25.99

Ravioli Boscaiola

Homemade cheese ravioli served in a white creamy sauce with prosciutto, sweet peas and mushrooms \$24.99

Add Italian sausage or Shrimp +\$2.99

Zuppe – Soups

Zuppa di Lenticchie

Lentil soup with carrots, onions, and celery \$8.99

Zuppa di Fagioli

White beans soup with homemade pasta \$8.99

Zuppa Stracciatella

Chicken broth with fresh spinach, eggs, e parmigiano cheese \$8.99

Add homemade cavatelli pasta +\$1.99

Insalate – Salads

Insalata Mangia

Mixed greens, tomatoes, onions, roasted peppers, Kalamata olives, with balsamic dressing \$10.99 +add Chick or Shrimp +\$6.99

Insalata di Cesare

Romaine hearts, croutons, Cesar dressing and shaved parmigiano cheese \$9.99
+add Chicken or Shrimp +\$6.99

Insalata Caprese

Ripe tomatoes served with sliced fresh mozzarella cheese, extra virgin olive oil and basil \$14.99

Carni - Meats

Pollo Ortolana

Chicken breast sautéed with mushrooms, garlic and light demiglace finished in a balsamic reduction served over a bed of arugula. \$24.99

Pollo Carciofiní

Chicken breast, artichoke hearts, mushrooms and sundried tomatoes in a garlic white wine sauce. \$25.99

Pollo Piccata

Chicken breast sautéed in a white wine, capers, and lemon sauce. \$24.99

Veal Mangia

Veal scaloppine sautéed with mushrooms, Kalamata olives, and roasted peppers over fettuccine pasta in a light marinara sauce. \$29.99

Veal Piccata

Thin veal scaloppine sautéed in a white wine, capers lemon sauce. \$27.99

Veal Marsala

Veal scaloppine sautéed in a light marsala wine sauce with mushrooms. \$27.99

Veal Modo Mio

Thin veal breaded, and pan seared, topped with arugula, tomatoes, and onions. \$27.99

Maiale alla Pastore

Pork loin rolled and stuffed with prosciutto, spinach and fontina cheese topped with mixed mushrooms in a light demiglace sauce. \$28.99

Consuming raw or undercooked meats may increase your risk of food born illness.

Pesce - Fish

Brodetto alla Vastese

Filet of Red Snapper fish, clams, mussels, calamari, and shrimp finished in a fresh plump tomato sauce served over homemade cavatelli. \$36.99

Flounder Francese

Flounder dipped in egg batter and finished with a savory, light, white wine butter lemon sauce. \$25.99

Shrimp Scampi

Shrimps sautéed with garlic, white wine, lemon over spinach or pasta \$26.99

Dentice Marechiaro

Red snapper with clams and mussels in a light Pomodoro sauce. \$32.99

Tilapia Piccata

Tilapia sautéed in a white wine, cappers, and lemon butter sauce over spinach \$23.99

Side

Pasta oil garlic: \$5.99
Pasta Alfredo sauce: \$6.99
Pasta Bolognese sauce: \$6.99
Sauté Spinach: \$5.99
Broccoli Di Rape: \$8.99
3 Meat balls: \$5.99
Italian Sausage: \$5.99

Kids 12 & under

Pasta with butter or marinara \$6.99
Pasta with Meatballs or alfredo \$8.99
Chicken Fritto \$8.99

Buon Appetito!!

