

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 !! \$18.99

La Fragaia

Crispy assortment of calamari, shrimp and zucchini served with tomato sauce.
\$19.99

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 tostitini bread. \$18.99

Mozzarella di Parma

Fresh mozzarella wrapped and infused with prosciutto topped with roasted peppers and sliced tomato. \$ 18.99

Bruschetta all' Italiana

Slices of Italian bread topped with chopped tomatoes marinated in an olive oil, garlic and chopped basil. (4 pieces) \$15.99

Salsiccia 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. \$27.99

Fettuccine con salsiccia

Homemade pasta with mild Italian sausage, mushrooms, in a red sauce \$25.99

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. \$25.99

Gnocchi Gorgonzola

Homemade potato dumplings in a creamy gorgonzola sauce. \$24.99

Cavatelli di Mare

Homemade cavatelli topped with shrimp in a fresh tomato spicy fradiavola red sauce. \$26.99

Gnocchi alla Sinatra

Homemade potato dumplings topped with pesto and shrimp in a creamy alfredo sauce. \$27.99

Penne alla Vodka

Penne sautéed with fresh tomatoes in a fresh cream sauce. \$22.99

Add shrimp or chicken +\$5.99

Cavatelli Michelle

Homemade Cavatelli pasta served w Broccoli di Rape and Sausage in an oil and garlic sauce. \$26.99

Ravioli Boscaiola

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

Add Italian sausage or Shrimp +\$5.99

Ravioli Romantici

Homemade cheese ravioli served In a light saffron sauce with shrimp and Julienne zucchini. \$28.99

Zuppe – Soups

Zuppa di Fagioli

White beans soup with homemade pasta \$10.99

Zuppa Stracciatella

Chicken broth with fresh spinach, eggs, e parmigiano cheese \$10.99

Add homemade cavatelli pasta +\$2.99

Insalate – Salads

Insalata Mangia

Mixed greens, tomatoes, onions, roasted peppers, Kalamata olives, with balsamic dressing \$12.99

+add Chick or Shrimp +\$5.99

Insalata di Cesare

Romaine hearts, croutons, Cesar dressing and shaved parmigiano cheese \$10.99

+add Chicken or Shrimp +\$5.99

Insalata Caprese

Ripe tomatoes served with sliced fresh imported mozzarella cheese, extra virgin olive oil and basil \$17.99

Carni - Meats

Pollo Ortolana

Chicken breast sautéed with mushrooms, garlic and light Demi glacé finished in a balsamic reduction served over a bed of arugula. \$26.99

Pollo Carciofini

Chicken breast, artichoke hearts, mushrooms and sundried tomatoes in a garlic white wine sauce over linguine or veggies. \$27.99

Pollo Piccata

Chicken breast sautéed in a white wine, capers, and lemon sauce over linguine or veggies. \$26.99

Veal Mangia

Veal scaloppine sautéed with mushrooms, Kalamata olives, and roasted peppers over fettuccine pasta in a light marinara sauce over fettuccine. \$32.99

Veal Piccata

Thin veal scaloppine sautéed in a white wine, capers lemon sauce, over linguini or veggies. \$30.99

Veal Marsala

Veal scaloppine sautéed in a light marsala wine sauce with mushrooms over linguini. \$30.99

Veal Modo Mio

Thin veal breaded, and pan seared, topped with arugula, tomatoes, and onions with EVO and balsamic vinegar. \$30.99

Maiale alla Pastore

Pork loin rolled and stuffed with prosciutto, spinach and fontina cheese topped with mixed mushrooms in a light Demi glacé sauce over fettuccine. \$31.99

Pesce - Fish

Brodetto alla Vastese

Filet of fish of the day, clams, mussels, calamari, and shrimp finished in a fresh plump tomato sauce served over homemade cavatelli. \$39.99

Flounder Francese

Flounder dipped in egg batter and finished with a savory, light, white wine butter lemon sauce over linguini or veggies. \$28.99

Shrimp Scampi

Shrimps sautéed with garlic, white wine, lemon over linguini or veggies. \$28.99

Cod Piccata or Livornese

Cod fillet sautéed In a white wine, capers, and lemon sauce or Livornese sautéed In a red sauce with anchovies, calamari olives and capers served over linguini or veggies. \$36.99

Side

Pasta oil garlic: \$6.99

Pasta Alfredo sauce: \$7.99

Pasta Bolognese sauce: \$7.99

Sauté Spinach: \$7.99

Broccoli Di Rape: \$9.99

3 Meat balls: \$7.99

Italian Sausage: 7.99

Add Chix or Shrimp: +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!!