

ANTIPASTI

Calamari 7.99

Fried Crispy and Served with a Spicy Marinara Sauce

Crab, Spinach and Artichoke Dip 7.99

Creamy Cheese Dip with Crab, Artichoke Hearts and Fresh Spinach.
Served in a Fresh Bread Bowl

Mozzarella Marinara 6.99

Fried Mozzarella with a Fresh Marinara Sauce

Crab Stuffed Mushrooms 8.99

Crab filled Mushrooms topped with a Parmesan Cream Sauce and Provolone Cheese

Artichoke Francese 7.99

Tender Artichoke Hearts, Egg Battered and Sautéed in a light Lemon Butter Sauce

Shrimp Scampi 10.99

Large Shrimp Sautéed with Garlic and Shallots in a Rich Scampi Sauce.
Served with Angel Hair Pasta

Clams Di Zuppa 10.99

Steamed Clams in a White Clam Sauce with Garlic, Tomatoes and Fresh Basil

Shrimp Cocktail 10.99

Chilled Jumbo Shrimp served with Cocktail Sauce and Lemon

Appetizer Platter for Two 10.99

Generous portions of Calamari, Artichoke Francese, Stuffed Mushrooms,
and Fried Mozzarella Marinara. Perfect for Sharing

ZUPPE AND INSALATA

Minestrone

Cup 3.49 Bowl 4.49

Caesar Salad 6.99

Fresh Hearts of Romaine tossed with Classic Caesar Dressing, Reggiano Parmesan and Croutons.
Served in a Parmesan Bread Bowl

Add Grilled Chicken 8.99

Add Shrimp 10.99

Mozzarella and Tomato Salad 6.99

Fresh Buffalo Mozzarella and Red Ripe Tomatoes Drizzled with Extra Virgin Olive Oil,
Balsamic Vinegar and Fresh Basil

House Salad 6.99

Mixed Greens topped with Salami, Provolone, Artichokes, Marinated Mushrooms and Olives

PASTAS

Endless Pastabilities 9.99

"Make Your Own All You Can Eat Pasta Creation"

Choose any Pasta along with any Sauce

Comes with All You Can Eat House Salad and Fresh Baked Breadss

Add Meatballs 12.79 Add Sausage 12.79 Add Chicken Breast 13.99

PASTAS

Spaghetti, Linguine, Fettuccine,
Bowtie, Rigatoni or Angel Hair

SAUCES

Marinara, Bolognese, Alfredo, Pomodoro,
Garlic & Oil, or Tomato Alfredo

All Entrées Served with Soup or House Salad and Fresh Baked Breads

CLASSIC FAVORITES

Lasagna 11.99

Classic Lasagna made with a Rich Ragout of Italian Sausage and Beef, Ricotta Cheese, Mozzarella and Rich Marinara

Farfalle Primavera 10.99

Bowtie Pasta tossed with Fresh Sautéed Vegetables in a light Garlic Alfredo Sauce

Eggplant Parmesan 11.99

Tender Breaded Eggplant layered with Ricotta Cheese and topped with Marinara Sauce, Mozzarella and Parmesan Cheeses. Served with Spaghetti Marinara

Sciue Sciue 10.99

Rigatoni tossed with Marinara, Mozzarella and Reggiano Parmesan Cheese

Spaghetti and Meatballs 10.99

Traditional Favorite tossed with Rich Marinara Sauce

Cheese Ravioli 10.99

Jumbo Cheese filled Raviolis with Your Choice of Marinara or Alfredo Sauce

Pasta and Peas 11.99

Bowtie Pasta tossed with Pieces of Roasted Chicken, Sweet Peas and Sun-Dried Tomatoes

12 Inch Pizza 12.99

Your Choice of Vegetables, Cheese, Pepperoni or Italian Sausage

CHICKEN

All Chicken Entrées Come with Choice of Garlic Mashed Potatoes or Pasta of the Day and a Fresh Vegetable Medley

Chicken Angelo 14.99

Chicken Breast Sautéed with Mushrooms, Artichokes, Olives and Roasted Red Peppers in a Lemon Butter Sauce

Chicken Parmigiano 14.99

Breaded Chicken Breast topped with Marinara and Mozzarella Cheese

Chicken Marsala 14.99

Chicken Breast Sautéed with Mushrooms, Shallots and Marsala Wine

Chicken Francese 14.99

Egg Battered Chicken Breast in a light Lemon Butter Sauce

Chicken Piccata 14.99

Tender Chicken Sautéed with Mushrooms, Capers, and Shallots. Finished with a White Wine Butter Sauce

Grilled Rosemary Chicken Breast 14.99

Two Grilled Bone-In Chicken Breasts Marinated in Olive Oil, Fresh Rosemary and Garlic

SEAFOOD

Champagne Fettuccine 15.99

Jumbo Shrimp Sautéed with Fresh Asparagus and Tomatoes in a Champagne Cream Sauce

Orange Roughy 15.99

Fresh Orange Roughy Fillet Sautéed and topped with a light Lemon Butter Sauce

Fettuccine Pescatora 18.99

Shrimp, Clams, Langoustines and Fresh Fish Sautéed with Garlic and White Wine. Tossed with Fettuccine in a light Tomato Cream Sauce

Salmon Rustica 15.99

Grilled or Pan-Seared Salmon with Mushrooms, Garlic, Tomatoes and Balsamic Vinegar

Lobster Fra Diavolo 19.99

Fresh Lobster and Mushrooms Sautéed with Garlic, Deglazed with Brandy, and tossed with Linguine in a "Spicy" Tomato Sauce

Shrimp Scampi Over Linguine 19.99

Jumbo Shrimp Sautéed with Garlic and Lemon and finished with a Rich Scampi Sauce. tossed with Linguine.

Linguine with Clams 14.99

Baby Clams Sautéed with Garlic, White Wine, and Italian Herbs and Spices. Served with Linguine and Your Choice of Red or White Sauce

VEAL AND STEAK

All Veal and Steak Entrées Come with Choice of Garlic Mashed Potatoes or Pasta of the Day and a Fresh Vegetable Medley

Veal Parmigiano 17.99

Breaded Veal Cutlet topped with Marinara and Mozzarella Cheese

Veal Piccata 17.99

Veal Scallopini Sautéed with Mushrooms, Capers, and Shallots. Finished with a White Wine Butter Sauce

Veal Marsala 17.99

Veal Scallopini Sautéed with Mushrooms, Shallots, and Marsala Wine

Veal Francese 17.99

Egg Battered Veal Scallopini Simmered in a light Lemon Butter Sauce

New York Steak Italiano 19.99

12 oz. New York Steak topped with Sautéed Sweet Peppers, Onions, and Mushrooms