



Dinner Menu

Appetizers

Antipasto Italiano

A combination of Italian meats and cheeses with roasted peppers and Sicilian olives (Serves 2).

14.95

Bruschetta

Ask your server about today's selection of bruschetta toppings served on toasted Tuscan bread. (Serves 2).

10.95

Artisan Cheese Board

Assortment of artisan cheeses, nuts and dried fruit served with a selection of Italian flat bread and crackers. (Serves 2)

14.95

Fried Calamari

Lightly breaded and fried to a golden brown. Served with a spicy marinara sauce.

8.95

Baked Clams

East coast littleneck clams topped with our seasoned breadcrumbs and baked to perfection. Drizzled with extra virgin olive oil.

9.95

Steamed Clams or Mussels

East coast littleneck clams, or black mussels, served in your choice of a white wine garlic broth, or crushed red tomato and garlic broth.

10.95

Shrimp Cocktail

Five jumbo shrimp chilled and served with our house cocktail sauce.

10.95

Hot Antipasto

Check the board for today's choices of hot antipasto selections (serves 2-3).

16.95

Salads & Soups

Goat Cheese Salad

Baby greens mixed with candied walnuts, crumbled goat cheese, apple, tomatoes, onions and a balsamic vinaigrette

7.95

Caprese Salad

Tomatoes sliced and topped with fresh house made mozzarella, served with baby greens, olives, pepperoncini's and drizzled with a balsamic reduction.

7.95

Add Prosciutto

2.95

Arugula Panzanella Salad

Toasted Italian bread tossed with fresh baby arugula, tomatoes, olives, onion and roasted red pepper in a light balsamic vinaigrette.

6.95

(4) Italian House Salad

A mix of baby greens with red onion, tomato, cucumber, olives and pepperoncinis and drizzled with our house made italian vinaigrette.

Pasta

Rigatoni Bolognese

Our version of this classic red sauce prepared with a delicious blend of meats and vegetables slow cooked all day and served over Rigatoni Pasta.

16.95

Our "Famous" Lasagna

Our famous homemade lasagna. Layers of meat and cheese baked in our own marinara sauce. The best in town!!!

16.95

Spaghetti with Meatballs

Classic homemade Sicilian-style meatballs served in a marinara sauce over spaghetti.

13.95

Brooklyn Special

Orchiette pasta tossed with spicy Italian sausage, tomatoes and fresh broccoli rabe in a spicy olive oil and garlic sauce. Find out why this is a favorite of so many customers!

16.95

Linguine Clam Sauce

Linguine pasta with east coast littlenecks served in their shells with your choice of white or red sauce.

16.95

Fettuccini Alfredo

A blend of fresh Italian cheeses, infused together with cream to make a delicious Alfredo sauce.

13.95

Ravioli Marinara

Italian blend cheese ravioli topped with our famous homemade marinara sauce.

13.95

Gnocchi and Butternut Squash

Freshly made potato gnocchi served with baked butternut squash in a sweet brandy cream sauce and finished with parmesan cheese, candied walnuts and baby spinach.

16.95

Pasta Sardania

Jumbo shrimp tossed with Fettucine pasta, lemon zest, garlic, fresh chopped tomatoes and basil in a light and creamy parmesan sauce.

18.95

Linguine Almalfi

Jumbo shrimp tossed with linguine pasta, lemon zest, garlic, extra virgin olive oil and fresh baby spinach. Finished with fresh herbs and parmesan cheese.

18.95

"Betty's" Beef Filled Cannelloni

Cannelloni pasta filled with seasoned ground beef and served in a pink vodka sauce.

17.95

\$2.00 of each proceed will be donated to the Susan G. Koman Foundation

Sausage and Parpardelle

Homemade Parpardelle pasta tossed with spicy italian sausage, and a light tomato ragu and finished with parmesan cheese.

13.95

Add To Any Pasta Dish

Chicken.....

2.50

Shrimp.....

4.00

Ground Sausage

3.50

Entrées

Eggplant Napoleon-Style

Sliced eggplant lightly breaded and sautéed in olive oil and then baked and topped with homemade mozzarella, fresh basil, and marinara sauce. Served with pasta.

15.95

Chicken Parmesan

Breaded chicken breast topped with a blend of Italian cheeses then baked in our homemade marinara sauce. Served with pasta

14.95

Veal Parmesan

Breaded veal cutlet baked in marinara sauce and topped with melted Italian cheeses. Served with pasta.

17.95

Veal Saltimbocca

Freshly cut veal, layered with Parma prosciutto and pan seared to perfection. Topped with aged parmesan cheese and a red wine reduction. Served with a vegetable and potatoes.

18.95

Veal Marsala

Thin veal medallions prepared with a mushroom and veal stock reduction. Served with sautéed vegetables and roasted potatoes.

17.95

Flank Steak

Marinated Flank Steak sliced thinly and served along side sautéed vegetables and roasted potatoes.

22.95

Filet Mignon

Prime Filet mignon grilled to perfection and served with sautéed vegetables and roasted potatoes.

24.95

Chicken Cacciatore

Tender pieces of chicken, served on the bone, braised with an Italian ragu and topped with mushrooms, peppers, fresh basil and parmesan cheese. Served with pasta.

15.95

Chicken Picatta

Boneless chicken breast prepared with a lemon caper sauce tossed with artichoke hearts, sautéed vegetables and roasted potatoes.

15.95

Seafood Risotto

A combination of fresh seafood served over the chef's famous mushroom risotto with a white wine lemon sauce.

22.95

Homemade Braciola

Braised brisket of beef rolled and stuffed with prosciutto and mozzarella cheese and topped with our homemade marinara sauce. Served with pasta on the side.

17.95

Sides

Side of Pasta

3.95

Meatballs (2)

5.95

Italian Link Sausage

3.50

Fresh Sautéed Vegetables

4.95

Desserts

Classic Tiramisu

6.00

Italian Cannoli

Filled with sweet ricotta cheese, yummm!

4.00

New York Style Cheesecake

Please ask your server about our cheesecake flavors and selections.

6.00

Gelato

Ask your server for today's flavors and selections.

6.00

Sorbet

Ask your server for today's flavors and selections.

6.00

Beverages

Soft Drinks

Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer, Lemonade, Ice Tea

2.25

Milk (white or chocolate)

2.25

Coffee or Hot Tea

1.95

Cappuccino

3.95

Espresso - Single

1.95

Espresso - Double

2.95

Pellegrino

One Liter - Sparkling mineral water

5.95

Panna Water

One liter - Still Water

5.95

Beer

Budweiser

2.95

Bud Light

2.95

Coors Light

2.95

Moretti

3.25

Peroni

3.25

Blue Moon

3.25

Miller Lite

2.95

Miller High Life

2.95

Sam Adams

3.25

Fat Tire

3.25

MooseHead

3.95

\$2.00 Charge for all split plates

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Please be patient during our busier times as we make our wonderful dishes from scratch using the freshest ingredients possible.