

ANTIPASTI CALDO (HOT)

- MUSSELS POSILLIPO** FRESH BLUE TIP MUSSELS STEAMED IN CHARDONNAY & FRESH HERBS (CHOOSE W/RED OR WHITE)
- STUFFED PORTOBELLO** MUSHROOM MARINATED IN BALSAMIC VINEGAR & STUFFED W/FRESH MOZZARELLA, SLICED TOMATO & HERBED GORGONZOLA, SERVED W/ PESTO CRUSTINI
- FRIED POLENTA** PAN FRIED, TOPPED W/ MARINARA, SERVED W/ GARLIC TUSCAN TOAST
- MUSSELS FLORENTINE** FRESH STEAMED MUSSELS TOPPED W/ SAUTEED SPINACH & MARINARA
- STUFFED BUTTON MUSHROOMS** FILLED W/ OUR WILD MUSHROOM SEAFOOD STUFFING & TOPPED W/ IMPORTED PROVOLONE CHEESE
- SAUTEED CALAMARI** COOKED IN A SPICY MARINARA SAUCE, SERVED W/ GARLIC TUSCAN TOAST
- FRIED CALAMARI** WITH HOT BANANA PEPPERS
- STUFFIES** TWO NARRAGANSETT BAY QUAHOGS STUFFED W/ OUR DELICIOUS HERBED STUFFING
- GARLIC BREAD** SIX TOASTED SLICES OF COUNTRY BREAD, DRIZZLED W/ ROASTED GARLIC BUTTER, SPRINKLED W/ HERBS & PARMESANO CHEESE
- CAPE SANTE SHRIMP** EIGHT SHRIMP SAUTEED IN A PESTO CREAM SAUCE W/ DICED & BLACK OLIVES
- TRIPE** A HEARTY BOWL OF LUCIANO'S FAVORITE, AN ITALIAN CLASSIC
- BUFFALO WINGS** HOT, MILD OR SPICY
- MOZZARELLA STICKS** SERVED WITH MARINARA SAUCE

FREDDO (COLD)

- PROSCIUTTO & FRESH SEASONAL FRUIT** THIN SLICES OF PROSCIUTTO DI PARMA WRAPPED OVER SEASONAL FRUIT
- BRUSCHETTA** FOUR OVEN ROASTED SLICES OF COUNTRY BREAD, DRIZZLED W/ OLIVE OIL & TOPPED W/ FRESH HOMEMADE MOZZARELLA, FRESH DICED TOMATOES & BASIL
- GAMBERI COCKTAIL** ONE DOZEN GULF SHRIMP SERVED W/ TRADITIONAL SAUCE
- MOZZARELLA CAPRESE** SLICED VINE RIPE TOMATOES & FRESH MOZZARELLA, GARNISHED W/ BASIL & BALSAMIC VINEGAR.

GOURMET PIZZAS

- CARBONARA** CRISP BACON, HERBS, & IMPORTED CHEESES (NO TOMATO SAUCE)
- BIANCA** A CHOICE OF SPINACH OR BROCCOLI & IMPORTED CHEESES (NO TOMATO SAUCE)
- QUATTRO** A BLEND OF FOUR CHEESES, GARLIC, OLIVE OIL & PARSLEY (NO TOMATO SAUCE)
WITH OR WITHOUT GORGONZOLA CHEESE
- PESTO** PESTO, FRESH MUSHROOMS, TOMATOES, IMPORTED CHEESES (NO TOMATO SAUCE)
- FOCACCIA** SAUTÉED ONIONS, FRESH BASIL & OLIVE OIL, (NO TOMATO SAUCE OR CHEESE)
- MARE** PESTO WITH CHOPPED GULF SHRIMP & IMPORTED CHEESES (NO TOMATO SAUCE)
- SAN GIOVANNI** PORTABELLA MUSHROOMS, SUN-DRIED TOMATOES, FRESH BASIL & CHEESE
- MARGARITA** FRESH TOMATOES, FRESH MOZZARELLA AND BASIL
- BUFFALO CHICKEN** BUFFALO SAUCE, BONELESS CHICKEN, RED ONIONS, GORGONZOLA CHEESE

INSALATE (SALAD)

- ANTONIO'S ANTIPASTO** ALLA FAMIGLIA FIRE ROASTED RED PEPPERS, SLICED TOMATOES, FRESH MOZZARELLA, CALAMATA OLIVES, PROSCIUTTO DI PARMA, & ARTICHOKES (SERVES 4)
- CATARINA SALAD** PAN SEARED SCALLOPS WITH PORTABELLA MUSHROOMS, RED ROASTED PEPPERS, ONIONS, TOMATOES WITH BALSAMIC VINEGAR
- ANTIPASTO** TRADITIONAL SALAD TOPPED WITH CAPICOLA, GENOA, PROSCIUTTO & PROVOLONE LG /SM
- CAESAR SALAD** ROMAINE LETTUCE TOSSED W/ OUR TRADITIONAL DRESSING
ADD CHICKEN ADD SHRIMP
- MEDITERRANEAN SPRING SALAD** MIXED BABY FIELD GREENS TOSSED IN HERBED VINAIGRETTE TOPPED WITH AGED GORGONZOLA , FIRE ROASTED PEPPERS & BABY ARTICHOKES (ADD CHICKEN FOR \$3.00)
- SCUNGILLI SALAD** AN OLD FAMILY RECIPE LG/SM
- MIXED GREENS SALAD** ITALIAN VINAIGRETTE OR OIL & VINEGAR

ZUPPE (SOUP)

BOWL

CHICKEN ESCAROLE • PASTA E FAGIOLI •
SOUP OF THE DAY

CONSUMPTION OF RAW OR UNDERCOOKED ANIMAL FOODS. (3-603.11)

ALL MEALS ARE PREPARED TO ORDER. CONSUMERS ARE RECOMMENDED TO ORDER SEAFOOD, AND OTHER FOOD FROM ANIMALS, THOROUGHLY COOKED. PARTIALLY COOKED FOODS CAN INCREASE YOUR RISK OF ILLNESS.