

PESCE (SEAFOOD)

- FRUTTI DI MARE** A BOAT LOAD OF GULF SHRIMP, NANTUCKET SEA SCALLOPS, BLUE TIP MUSSELS, LITTLENECKS
W/ FRESH HERBS SERVED OVER LINGUINE IN A RED OR WHITE SAUCE FOR ONE or FOR TWO
- MUSSEL ZUPPA** FRESH POINT JUDITH BLUE TIP MUSSELS SAUTEED IN A TANGY MARINARA OVER LINGUINE
- LINGUINE ALLA VONGOLE** FRESH CHOPPED CLAMS, ONIONS, SCALLIONS & GARLIC OVER LINGUINE
YOUR CHOICE OF RED OR WHITE
- SCAMPI** (SHRIMP OR SCALLOP) IN A GARLIC, SCALLION, & CHARDONNAY SAUCE OVER LINGUINE
- SAUTEED SCALLOPS WITH PESTO** LARGE SEA SCALLOPS, WITH DICED TOMATOES AND SUN-DRIED TOMATOES
IN A CREAMY PESTO SAUCE OVER LINGUINE
- CALAMARI CON LINGUINE** FRESH CALAMARI SAUTEED IN A TANGY MARINARA OVER LINGUINE
- STUFFED SOLE** ROLLED & STUFFED W/ OUR SEAFOOD STUFFING TOPPED W/ HERBED BREAD CRUMBS &
CHARDONNAY, SERVED W/ A SIDE OF PENNE
- SOLE LAZIO** FRESH FILET OF SOLE ON A BED OF SAUTEED SPINACH TOPPED W/ HERBED BREAD CRUMBS &
CHARDONNAY, SERVED W/ SIDE OF PENNE
- BAKED SCROD** BAKED WITH LEMON, CHARDONNAY AND SEASONED BREAD CRUMBS SERVED WITH A SIDE OF PENNE

VITELLO (VEAL)

- VEAL MILANESE** BREADED VEAL CUTLET TOPPED W/ COOL DICED PLUM TOMATOES, FRESH BASIL & A TOUCH OF
OLIVE OIL, SERVED W/ SIDE OF PENNE
- VEAL MARSALA** SCALOPPINI OF VEAL SAUTEED W/ MUSHROOMS IN A MARSALA WINE SAUCE OVER FETTUCCINE
- VEAL PICCATA** SCALOPPINI OF VEAL SAUTEED IN A LEMON, CAPER & BUTTER SAUCE OVER FETTUCCINE
- VEAL SALTIMBOCCA** SCALOPPINI OF VEAL , FRESH SPINACH, PROSCUITTO & MELTED PROVOLONE TOPPED
W/ MUSHROOM SAUCE , SERVED W/ A SIDE OF PENNE
- VEAL ALLA ROMANA** SCALOPPINI OF VEAL W/ PORTABELLA MUSHROOMS, SUN-DRIED TOMATOES,
ONIONS & GARLIC IN A WHITE WINE SAUCE OVER FETTUCCINE
- VEAL PARMIGIANA** W/ SIDE OF PENNE
- VEAL MELANZANA PARMIGIANA** EGGPLANT & VEAL W/ SIDE OF PENNE
- VEAL & PEAS** IN A BROWN OR RED GRAVY, SERVED WITH A SIDE OF PENNE

POLLO (CHICKEN)

- POLLO CACCIATORE** BONELESS BREAST OF CHICKEN PREPARED W/ ROASTED PEPPERS, BLACK OLIVES ,
ONIONS & MARINARA OVER LINGUINE
- POLLO MARSALA** BONELESS BREAST SAUTEED W/ MUSHROOMS & MARSALA WINE SAUCE OVER LINGUINE
- POLLO ALLA DIAVOLA** BONELESS BREAST SAUTEED IN A SPICY MARINARA SAUCE OVER LINGUINE
- POLLO FLORENTINE** BONELESS BREAST TOPPED W/ SPINACH , FRESH TOMATO & MELTED PROVOLONE IN A
SUN-DRIED TOMATOES TARRAGON CREAM W/ SIDE OF PENNE W/ A TARRAGON CREAM SAUCE
- POLLO PARMIGIANA** W/ SIDE OF PENNE
- CHICKEN PICCATA** SCALOPPINI OF CHICKEN SAUTEED IN A LEMON, CAPER & BUTTER SAUCE W/ FETTUCCINE
- CHICKEN & BROCCOLI** SERVED OVER A BOWTIE PASTA IN A GARLIC AND OLIVE OIL SAUCE

MELANZANA (EGGPLANT)SERVED W/RED MEAT FLAVORED SAUCE

- EGGPLANT FLORENTINE** LAYERED SLICES OF EGGPLANT , SPINACH & RICOTTA, BAKED & TOPPED W/
MOZZARELLA AND SERVED W/ A SIDE OF PENNE
- ROLLED EGGPLANT** THINLY SLICED & STUFFED W/ HERBED RICOTTA, BAKED & TOPPED W/ OUR OLD
WORLD RED SAUCE & MOZZARELLA , SERVED W/ PENNE
- EGGPLANT MILANO** DICED EGGPLANT, ROASTED PEPPERS, MUSHROOMS, TOMATOES, BLACK OLIVES,
ONIONS, & SCALLIONS IN A LIGHT MARINARA SAUCE OVER PENNE
- EGGPLANT COMBO** SLICED EGGPLANT, SAUSAGE, MEATBALLS & PEPPERS W/ SAUCE & CHEESE, SERVED W/ A SIDE OF PENNE
- EGGPLANT PARMIGIANA** W/ SIDE OF PENNE

ADD MIXED GREEN SALAD OR SOUP
SUBSTITUTE VEGETABLE FOR PASTA

****ON PARTIES OF 8 OR MORE AN 18% GRATUITY WILL BE ADDED****

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.