

## Appetizers

Garlic Bread with Cheese.....	5.95
Fried Zucchini.....	7.95
Bruschetta.....	7.95
Stuffed Fried Mozzarella.....	7.95
Stuffed Mushrooms Florentine.....	8.95
Mussels in a Pink Sauce.....	8.95
Broccoli Rabe & Sausage.....	9.95
Escargots on Mushroom Caps.....	9.95
Clams Casino.....	9.95
Fried Calamari.....	10.95
Crab Cake.....	11.95
Dozen Steamed Clams.....	12.95
<b>Buffalo Wings.....</b>	<b>8.95</b>
<b>Coconut Shrimp.....</b>	<b>9.95</b>
<b>Buffalo Calamari.....</b>	<b>11.95</b>
<b>Spicy Hot Shrimp &amp; Fresh Mozzarella.....</b>	<b>16.95</b>

(Items printed in red are spicy hot)

## Soups (Bowl)

Minestrone.....	4.95
French Onion.....	5.95
Pasta Fagioli.....	5.95
NE Clam Chowder.....	6.95

## Veal & Chicken

**Chicken Parmigiana 16.95**

**Veal Parmigiana 19.95**

Classic Chicken or veal Parmigiana served with linguini

**Grilled Chicken Breast 16.95**

Marinated in lemon, garlic & evoo, char-grilled, over rice & vegetables, dressed with a balsamic reduction sauce

**Chicken Voldastano 18.95**

Breast of chicken stuffed with prosciutto ham, provolone cheese. baked in a, brandy, peppercorn & cream sauce.

**Chicken Scarperiello 18.95**

With mushrooms, sweet & hot peppers, in a lemon, garlic & white wine sauce. Served over penne pasta

**Chicken Francese 16.95**

**Veal Francese 19.95**

Breast of chicken or veal scaloppini lightly egg-batter dipped sautéed in a lemon butter & white wine sauce.

**Chicken Marsala 16.95**

**Veal Marsala 19.95**

Breast of chicken or veal scaloppini sautéed in a fine marsala wine mushroom sauce.

**Chicken Sorrentino 19.95**

**Veal Sorrentino 21.95**

Breast of chicken or veal scaloppini layered with prosciutto, eggplant, & mozzarella, finished in marsala wine mushroom sauce with a touch of marinara

## Seafood

**Clams & Mussels 17.95**

**Calamari 18.95**

**Shrimp 22.95**

**Clam, Shrimp & Scallops 25.95**

All seafood above served over linguini. Please pick one of the sauces from below for your selection

1) **Marinara:** Plum Tomato sauce

2) **Fra diavolo:** Spicy hot Tomato sauce

3) **Luchiano:** extra garlic, olive oil & white wine sauce with a touch of butter

**Tuscany Seafood Dishes 23.95**

All served over linguini pasta

**Shrimp or Scallops or Salmon**

Your choice of fish sautéed with capers, basil, shallots, garlic, sun dried & fresh tomatoes, in a Chianti (red wine) sauce, & a touch of marinara sauce

## Cold & Raw Bar

Clams On The Half Shell.....	7.95
Oysters On The Half Shell.....	12.95
Sesame Tuna (Cooked rare).....	10.95
Oysters, Clams & Shrimp.....	13.95
Shrimp Cocktail .....	13.95

\*Thoroughly cooking shell fish, seafood, poultry & meat reduces the risk of food borne illness\*

## Salads

**Fresh Mozzarella & Tomato.....8.95**

**Garden or Caesar Salad.....7.95**

**Spinach Salad.....8.95**

Baby spinach, fresh mushrooms, olives, crispy bacon bits, toasted almonds & gorgonzola cheese with a side of balsamic dressing

Add to Garden, Caesar or Spinach salad

Chicken \$3, Shrimp or Tuna or Salmon or Steak \$6

**Mona's Seafood Salad ..... 16.95**

Shrimp, calamari & Scallops in a lemon, garlic, & olive oil dressing, placed over mixed green

**Filet of Sole Francaise 18.95**

Lightly egg-batter dipped, sautéed in a lemon, butter & white wine sauce

**Grilled Salmon 22.95**

Char-grilled, dressed with balsamic reduction sauce

**Shrimp Scampi 22.95**

5 Jumbo Shrimp broiled in a scampi butter, garlic, lemon & white wine sauce, served over linguini

**Broiled Sea Scallops \$23.95**

Jumbo sea scallops, broiled in garlic butter, lemon & white wine sauce with a touch of bread crumb

**Twin Lobster Tails 44.95**

Two 8-10 oz. each lobster tails, broiled with drawn butter

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# Steak, Pork, Lamb & Surf & Turf

## Grilled Pork Chops 18.95

2 center-cut chops, char-grilled, topped with sautéed onions & mushrooms dressed with balsamic reduction sauce

## Pork Chops Arabiata (Hot) 19.95

2 Center-cut chops char-grilled finished with onions mushrooms, sweet & hot peppers in a garlic, white wine & light red sauce. Served with linguini

## N Y Strip Steak 27.95

One Lb. well aged & char-grilled to your liking

## N Y Strip Steak Diane 29.95

One Lb well aged char-grilled to your liking finished in a brandy pepper-corn, cream sauce.

## Steak Mona Lisa 35.95

One Lb. well aged, char-grilled to your liking, topped with grilled jumbo shrimp, sea scallops, sautéed mushrooms & onions

## Rack of Lamb 29.95

12-14oz rack brushed with Dijon mustard, roasted, sliced & placed over creamy mint sauce

## Filet Mignon 31.95

10-12 oz. well aged beef tenderloin char-grilled to your liking topped with sautéed mushrooms

## Filet Mignon & Stuffed Shrimp 35.95

7oz Filet Mignon char-grilled to your liking topped with sautéed mushrooms & 2 crabmeat stuffed shrimp

## Surf & Turf 42.95

7oz Filet Mignon char-grilled to your liking topped with sautéed mushrooms & 8 oz broiled lobster tail.

## Swiss Burger 11.95

8 Oz fresh beef patty on a toasted roll, Swiss cheese, mushrooms, bacon and mayonnaise, Served with fries

## Pasta

### Linguini or Penne 14.95

with Marinara sauce and meatballs or sausage

### Cavatelli Bolognese 15.95

with meat sauce, meat balls or sausage

### Penne Ala Vodka 16.95

Vodka, prosciutto ham, bacon, green peas, light cream & marinara sauce.

### Fettuccini Carbonara 16.95

Egg pasta tossed with bacon, prosciutto, mushrooms, green peas & onions in a cream sauce.

### Meat & Cheese Lasagna 16.95

A hefty portion of classic Italian pasta layered with meat & cheeses, baked with marinara sauce.

### Cavatelli, Broccoli Rabe & Sausage 16.95

Ricotta cheese pasta tossed with broccoli rabe & sausage in a garlic & olive oil sauce

### Red or White Clam Sauce 17.95

Prepared with fresh whole & chopped clams in marinara or garlic & oil sauce. Served over Linguini.

### Angel Hair Lumache 19.95

Thin pasta with escargot in a pesto or marinara or fradiavolo sauce (Spicy hot)

### Angel Hair & Shrimp Adriatico 21.95

Thin pasta tossed with Jumbo shrimp, zucchini, onion, mushrooms, olives, sweet pepper in a Garlic, & olive oil sauce

### Angel Hair Ocean Sampler 23.95

Thin pasta with Jumbo shrimp, scallops, escargots, mushrooms in a pesto or marinara or **fradiavolo** sauce

## Vegetarian

### Fettuccini Alfredo 14.95

Fettuccini pasta tossed in gently prepared white cream sauce.

### Veggie & Cheese Lasagna 15.95

Pasta layered with baby spinach & mixed veggie, ricotta, mozzarella, & Romano cheese, baked with marinara sauce.

### Eggplant Parmigiana 15.95

Classic Eggplant parmigiana, served with linguini

### Eggplant Rollatini 16.95

Sliced eggplant stuffed with ricotta cheese, baked in marinara sauce topped with mozzarella. Served with linguini

## Side Orders

Mixed Vegetables.....	2.95
Meatballs or Sausages.....	2.95
French Fries.....	2.95
Pasta with Red Sauce.....	2.95
Sautéed Mushrooms.....	2.95
Pasta Oil & Garlic.....	3.95

Plain Baked Potato.....	2.95
Sautéed Spinach.....	3.95
Broccoli Rabe.....	6.95
Fettuccini Carbonara.....	7.95
Sautéed Asparagus.....	5.95

# Chef's Special Entrees

## *Zuppa de Pesce*

*Marinara or Fra diavolo or Luchiano*

**For one...33.95 For Two...59.95**

Lobster tail, clam, shrimp, scallops, calamari, mussels & filet of fish of the day sautéed in moderately spiced marinara or spicy hot marinara or in a garlic & white wine sauce. Served over linguini

## ***Lover's Choice (For 2)...69.95***

Lobster tails, steak, shrimp & chicken in a Champagne mushroom green pepper corn light cream sauce. Served with vegetables & pasta.  
Chef's special for couples only.

## *Children's Menu*

Penne with Meat Ball Or Sausage.....	7.95
Penne Alfredo.....	7.95
Cheese Ravioli with Meat Ball & Sauce....	7.95
Chicken Tender with fries.....	7.95
Chicken Parmigiana with Linguini.....	8.95
Cheese Burger with fries.....	8.95
N Y Strip With Potato of the day.....	16.95

Private party room available,  
also Trays of food for your  
parties at home

Pavilion available for  
outdoor parties  
(April to October)

Live Music in the lounge Fri  
& Sat Evenings

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