Appetizers

Fried Mozzarella with Marinara $7

Stuffed Mushrooms - Local Sausage, Roasted Peppers, Spinach and Mozzarella drizzled with garlic lemon butter $9

Sautéed Calamari - With hot peppers, herbs and spices in your choice of red or white sauce $13

Spicy Tuscan Shrimp - White beans, Tomatoes, Fresh Basil and Garlic $12

Three Cheese Garlic Bread - Homemade bread smothered with garlic and toasted with melted mozzarella, parmesan and gorgonzola cheese served with a side of marinara to dip $8

Eggplant Rollatini - Rolled and stuffed with seasoned ricotta, baked with mozzarella and marinara sauce $10

Brushetta - Home made bread toasted with mozzarella and pesto topped with a diced fresh tomato basil salsa $8

Caprese Salad - Fresh local mozzarella and Tomatoes with extra virgin olive oil, balsamic vinegar and fresh basil $9

Grilled Asparagus—Wrapped with Prosciutto di Parma with a drizzle of balsamic $9

Large Mixed Greens Salad - Fresh mesclun and romaine topped with kalamata olives, tomatoes, chic peas, carrots and red onion with a side of house made balsamic vinaigrette dressing $7

Add Grilled Chicken $6  
Add 4 Jumbo Shrimp $9

Entrees

All entrees include house salad and garlic bread

Lasagna - Beef and local mozzarella and seasoned ricotta, baked with tomato sauce, a Consiglio’s classic $17

Homemade Cavatelli and Braccio - An original Consiglio family recipe! Hand rolled pasta made with local ricotta and thinly sliced beef seasoned with italian spices and simmered in tomato sauce at fork tender $17

Homemade Pappardelle Bolognese - Ground beef, veal, pork and vegetables slowly simmered in a fresh tomato sauce with a dollop of fresh local ricotta $18

Perine Vodka - In a delicious plum tomato cream sauce $16

With Chicken $19  
With 4 Jumbo Shrimp $24

Nonna’s Linguini Meatballs - Homemade linguini with the best meatballs around! $18

Homemade Cheese Ravioli - With marinara sauce $16

Homemade Manicotti - Baked with mozzarella and tomato sauce $16

Italian Kitchen Pasta - Homemade meatballs, roasted peppers, mushrooms, onions and smoked mozzarella in an olive oil garlic tomato sauce tossed with rigatoni $17

Tortellini Pesto - With house made pesto and sundried tomatoes with just a touch of cream $16

With Chicken $19  
With 4 Jumbo Shrimp $24

Homemade Pappardelle with Wild Mushrooms - Sundried tomatoes and spinach in a truffle cream sauce $18

Linguini Clams - Rhode Island littlenecks simmered in a red, white or spicy fra diavolo sauce over homemade linguini $22

Zuppa Di Pesce - Jumbo shrimp, calamari and clams simmered in a red, white or spicy fra diavolo over homemade linguini $24

Shrimp Consiglio - Jumbo Gulf shrimp sauteed with sun-dried tomatoes, capers, kalamata olives and artichoke hearts over homemade linguini in an oil and garlic sauce $24

Shrimp and Tortellini Carbonara - Jumbo Gulf shrimp and tortellini, bacon and garden peas in a delicious cream sauce $24

Homemade Lobster Ravioli and Shrimp - In a plum tomato cream sauce $25

Chicken Rosa - Chicken cutlet baked with eggplant, fresh tomato and mozzarella over homemade linguini in a plum tomato cream sauce $19

Chicken Tortellini Carbonara—Grilled Chicken, peas and bacon tossed in a delicious cream sauce $19

Chicken Piccata - Lemon, capers white wine over homemade linguini $18

Chicken Parmigiana—Baked with mozzarella and tomato sauce served with penne $18

Chicken Anna - Wild mushrooms and roasted peppers in an outrageous gorgonzola sauce served over baby spinach $19

Spicy Chicken Gorgonzola - Spinach and hot cherry peppers tossed with penne, in a creamy garlic gorgonzola sauce $19

Grilled Chicken and Asparagus—with roasted red peppers and penne in a roasted garlic cream sauce $19

Eggplant Rollatini - Stuffed with seasoned local ricotta, baked with mozzarella and marinara sauce $18

Eggplant Parmigiana - Layered with local mozzarella and marinara sauce served with penne $17

Desserts

All desserts are homemade

Chocolate Mousse Cake $7.5
Cannoli Cheesecake $7.5
Tiramisu $7.5