

## ANTIPASTO | HOT APPETIZERS

<b>Fried Mozzarella Sticks</b> .....	8.95
<b>Fried Zucchini Sticks</b> .....	8.95
<b>Arancine</b> .....	9.95
Orange rice balls stuffed with provolone cheese and green peas. Served in a Bolognese sauce	
<b>Stuffed Mushrooms</b> .....	9.95
<b>Grilled Vegetables</b> .....	11.95
Eggplant, zucchini, roasted red peppers and portobello mushrooms drizzled with balsamic glaze	
<b>Chicken Fingers</b> .....	11.95
<b>Fried Calamari</b> .....	12.95
<b>Clams or Mussels Posillipo</b> in a light tomato sauce with fresh garlic, basil and white wine... 12.95	
<b>Maryland Crab Cakes</b> Crab cakes served with a cherry pepper vinaigrette .....	14.95
<b>Coconut Shrimp</b> .....	15.95
Jumbo shrimp covered with coconut flakes, served with honey mustard, Thai chili sauce and French fries	
<b>Clams Oreganata</b> .....	6 10.95 12 17.95
<b>Buffalo Wings</b> Hot or Mild .....	10 12.95 20 23.95
<b>Clams Casino</b> .....	6 12.95 12 22.95
<b>Hot Antipasto</b> Baked clams, shrimp, mussels, eggplant rollatini and stuffed mushrooms .....	17.95

## ANTIPASTO | COLD APPETIZERS

<b>Fresh Mozzarella</b> with roasted peppers and fresh basil over mesclun .....	11.95
<b>Antipasto Alla Tosca</b> .....	13.95
Sopressata, prosciutto, salami, fresh mozzarella, roasted peppers, grilled asparagus, grilled zucchini, grilled eggplant, fontina, swiss and provolone cheeses, topped with sundried tomatoes	
<b>Beef Carpaccio</b> .....	13.95
Thin slices of raw filet mignon topped with shaved pecorino romano and capers on a bed of arugula	

## RAW BAR

<b>Shrimp Cocktail</b> .....	14.95
<b>Clams on the Half Shell</b> .....	6 9.95 12 16.95
<b>Beausoleil Oysters</b> .....	6 14.95 12 26.95

*Additional selections are available under Selections from the Sushi Bar*

## ZUPPE | SOUPS

<b>Pasta Fagioli</b> Ditalini pasta with cannellini beans .....	6.95
<b>Minestrone</b> Ditalini pasta with mixed vegetables .....	6.95
<b>Tortellini In Brodo</b> Cheese tortellini in chicken broth .....	6.95
<b>Scarolla e Fagioli</b> Escarole and cannellini beans .....	6.95

## INSALATE | SALADS

<b>Tri-Colori</b> Arugula, radicchio, endive .....	8.95
<b>Mixed Green Salad</b> Baby mesclun, tomatoes, red onion, olives .....	8.95
<b>Caesar Salad</b> .....	8.95

*All salads with grilled or breaded chicken breast additional 4.00,  
grilled shrimp 6.00, salmon or steak 8.00*

## SPECIALTY SALADS

<b>Tropical Salad</b> .....	13.95
Frisée, avocado, hearts of palm, pears and walnuts in a roasted garlic dressing topped with pecorino cheese	
<b>Classic Grilled Chicken Cobb Salad</b> .....	15.95
Avocado, tomato, red onion, celery, hickory smoked bacon, hardboiled egg and gorgonzola cheese over a bed of mixed greens in our house vinaigrette	
<b>Fresh Seafood Salad</b> .....	15.95
Calamari, scungilli, shrimp and scallops, green and red bell peppers, fresh lemon juice and extra virgin olive oil	
<b>Sesame Crusted Tuna Salad</b> .....	16.95
Sesame crusted tuna pan seared and served with a medley of endive, baby spinach and slices of kiwi and orange in a citrus vinaigrette	
<b>Mayan Sun Salad</b> .....	16.95
Blackened filet of salmon or chicken breast, roasted corn, roasted peppers and black bean salsa, red onion, sour cream, guacamole, lime vinaigrette, crisp corn tortillas	
<b>Crab Meat and Avocado Salad</b> .....	17.95
Jumbo lump crab meat with ripe Hass avocados, beefsteak tomato, kalamata olives and arugula in our house vinaigrette	
<b>Steak Salad</b> .....	17.95
Grilled hanger steak served over a bed of mixed greens, topped with tomato, red onion and gorgonzola cheese	
<b>Toscana Salad</b> .....	17.95
Mesclun greens in our house dressing topped with grilled shrimp, jumbo lump crab meat, avocado, roasted red peppers and crumbled gorgonzola	

## RISOTTO | ITALIAN-STYLE RICE

<b>Risotto Rosalba</b> Porcini and portobello mushrooms with sundried tomatoes.....	17.95
<b>Risotto Alla Tosca</b> Saffron risotto with shrimp, clams, mussels, scallops and lobster tail....	22.95

## PASTA

<b>Spaghetti and Meatballs</b> .....	13.95
<b>Baked Manicotti</b> .....	13.95
Fresh manicotti filled with ricotta, mozzarella and parmesan cheeses and topped with tomato sauce and melted mozzarella	
<b>Cheese Ravioli</b> In our fresh tomato sauce .....	13.95
<b>Baked Ziti</b> Ziti in a pink sauce, topped with mozzarella and ricotta.....	13.95
<b>Rigatoni Bolognese</b> Classic meat sauce with a touch of cream .....	13.95
<b>Penne Alla Vodka</b> Fresh tomato sauce with a touch of cream, onions, prosciutto and vodka.....	13.95
<b>Lasagna</b> Filled with beef, mozzarella, ricotta and parmesan cheeses and tomato sauce .....	14.95
<b>Gnocchi Sorrentino</b> .....	14.95
Potato pasta served in our tomato sauce with eggplant and topped with melted mozzarella	
<b>Tortellini Alla Panna</b> Prosciutto, peas, cream sauce .....	14.95
<b>Tortellini Boscaiola</b> Peas, prosciutto and mushrooms in a pink sauce.....	14.95
<b>Fettuccine Alfredo</b> Pasta with cream and parmesan cheese .....	14.95
<b>Linguine with White Clam Sauce</b> .....	14.95
<b>Farfalle Alla Pesto</b> .....	15.95
Bowtie pasta, sundried tomatoes and grilled chicken in a pesto sauce with a touch of cream	
<b>Orechiette Di Casa</b> Broccoli rabe, sausage or chicken, in garlic and oil .....	15.95
<b>Linguine Alla Tosca</b> Shrimp and clams in a marechiarra sauce.....	16.95
<b>Rigatoni Della Nonna</b> .....	16.95
Fresh tomato and basil rigatoni served with broccoli rabe and grilled chicken in garlic and oil	
<b>Rigatoni Sofia</b> Chicken, cherry peppers and red and green bell peppers in a spicy marinara sauce..	16.95
<b>Fettuccine Diana</b> .....	16.95
Homemade spinach fettuccine with grilled chicken, shrimp, mushrooms and fresh spinach in our marinara sauce	
<b>Fusilli Al Alvina</b> Shrimp, sundried tomatoes and asparagus in garlic and oil .....	16.95
<b>Lobster Ravioli</b> In our fresh tomato sauce .....	16.95
<b>Ravioli Arragosta</b> Striped ravioli filled with lobster and calamari in vodka sauce .....	17.95
<b>Tagliatelle Mondello</b> .....	19.95
Spinach pasta with mussels, crab meat, shrimp and cherry tomatoes in a pink brandy sauce	
<b>Linguine Mia</b> .....	21.95
Fresh black linguine served with lobster, scallops, shrimp and cherry tomatoes in a pink brandy sauce	
<b>Linguine Nero Langostino</b> Deep sea lobster tail in marinara over black linguine .....	21.95

**GLUTEN-FREE OPTION** *Substitute gluten-free or whole wheat pasta additional 2.00*

*All pastas with grilled or breaded chicken breast additional 4.00,  
grilled shrimp 6.00, steak or salmon 8.00*

## ITALIAN CLASSICS

<b>Eggplant Parmigiana</b> .....	13.95
Layers of eggplant and mozzarella cheese in our marinara sauce	
<b>Sausage and Peppers</b> .....	13.95
Sweet Italian sausage with a medley of bell peppers and onions in tomato sauce	
<b>Eggplant Rollatini</b> .....	14.95
Eggplant stuffed with ricotta cheese and topped with marinara sauce and melted mozzarella	
<i>Served with salad, pasta or potato croquette. Substitute mixed vegetables additional 2.00</i>	

## POLLO | CHICKEN

<b>Pollo Parmigiana</b> .....	15.95
Breast of chicken, breaded and fried then baked with mozzarella cheese and tomato sauce	
<b>Pollo Capriccioso</b> .....	15.95
Breast of chicken grilled or fried and topped with diced tomato and red onion in a balsamic vinaigrette	
<b>Pollo Scarpariello</b> .....	15.95
Chunks of chicken breast, pepperoncini peppers and artichoke hearts sautéed in garlic and oil	
<b>Pollo Marsala</b> Breast of chicken sautéed with marsala wine and mushrooms .....	15.95
<b>Pollo Francese</b> Breast of chicken lightly battered and sautéed in lemon, butter and white wine ....	15.95
<b>Pollo Alla Grigliati</b> Grilled breast of chicken over broccoli rabe sautéed in garlic and oil...	15.95
<b>Pollo Cacciatore</b> Chunks of chicken breast in marinara sauce with mushrooms, peppers and onions..	15.95
<b>Pollo Di Casa</b> .....	16.95
Breast of chicken, sausage, potatoes, pepperoncini peppers and black olives in white wine and garlic	
<i>Served with salad, pasta or potato croquette. Substitute mixed vegetables additional 2.00</i>	

## VITELLO | VEAL

<b>Vitello Parmigiana</b> .....	18.95
Tender veal breaded, fried and then baked with mozzarella cheese and tomato sauce	
<b>Vitello Francese</b> .....	18.95
Medallions of veal lightly battered and sautéed in lemon, butter and white wine	
<b>Vitello Monte Bianco</b> .....	18.95
Medallions of sautéed veal topped with prosciutto, spinach and melted fontina cheese. Served in a white wine sauce	
<b>Vitello Cognac</b> .....	18.95
Medallions of veal and portobello mushrooms in a light cognac cream sauce	
<b>Vitello Marsala</b> .....	18.95
Medallions of veal sautéed with marsala wine and mushrooms	
<b>Vitello Tosca</b> .....	18.95
Medallions of veal topped with slices of prosciutto, eggplant, melted mozzarella in a light red sauce <i>Above served with salad, pasta or potato croquette. Substitute mixed vegetables additional 2.00</i>	
<b>Osso Bucco Milanese</b> .....	24.95
Braised veal shank served over saffron risotto	

## STEAKS AND CHOPS

<b>Broiled Pork Chops</b> .....	17.95
<b>Broiled Pork Chops</b> With vinegar peppers.....	18.95
<b>Broiled Shell Steak</b> Topped with sautéed portobello mushrooms.....	25.95
<b>Steak Pizzaiola</b> Black Angus dressed in a light tomato sauce with peppers, onions and mushrooms... 26.95	
<b>Broiled Baby Lamb Chops</b> With herb roasted potatoes in a brown sauce.....	29.95
<b>Lamb Chops</b> With Broccoli Rabe.....	29.95
<b>Filet Mignon</b> Tender 10 oz. filet mignon.....	34.95
<b>Surf and Turf</b> Tender 8 oz. filet mignon along side a broiled 6 oz. lobster tail.....	38.95
<b>Prime Aged Sirloin Steak</b> 22 oz. of 21 day aged prime beef.....	42.95
<b>Prime Aged Porterhouse Steak</b> 44 oz. of 21 day aged prime beef.....	<b>FOR 2</b> 85.95
<i>Served with salad, pasta or potato croquette. Substitute mixed vegetables additional 2.00</i>	

## PESCE | FISH

<b>Mussels Marinara</b> The freshest Prince Edward Island mussels in a rich marinara sauce... 17.95	
<b>Fried Jumbo Shrimp</b> Jumbo shrimp fried to a golden brown.....	21.95
<b>Shrimp Parmigiana</b> .....	21.95
Jumbo shrimp breaded and fried, then baked with mozzarella cheese and tomato sauce	
<b>Shrimp Scampi</b> Tender shrimp broiled in a garlic, lemon, butter and white wine sauce.....	21.95
<b>Shrimp and Calamari Fra Diavolo</b> In a rich spicy marinara sauce.....	21.95
<b>Broiled Filet of Sole</b> In a lemon, butter and white wine sauce.....	21.95
<b>Salmon Di Casa</b> Filet of salmon broiled in rosemary, white wine sauce.....	21.95
<b>Grilled Swordfish</b> Topped with asparagus, tomato, kalamata olives and fresh rosemary.....	21.95
<b>Red Snapper Livornese</b> Capers, olives and onions in marinara sauce.....	21.95
<b>Shrimp Aida</b> Shrimp stuffed with crab meat in a lemon, white wine and garlic sauce.....	22.95
<b>Salmon or Red Snapper Cartoccio</b> Salmon or red snapper filet with shrimp, clams and mussels... 22.95	
<b>Seafood Alla Tosca</b> Shrimp, scallops, mussels, calamari, clams, lobster tail in marinara sauce... 28.95	
<b>Broiled Seafood Combination</b> Shrimp, scallops, clams, filet of sole and lobster tail.....	28.95
<b>Broiled Alaskan King Crab Legs</b> Crab legs split and served with drawn butter on the side... 39.95	
<b>Broiled Lobster Tails</b> Two 6 oz. lobster tails with baked clams.....	39.95
<i>Served with salad, pasta or potato croquette. Substitute mixed vegetables additional 2.00</i>	

## GLUTEN-FREE SELECTIONS

<b>Gluten-Free Eggplant Parmigiana</b> .....	16.95
<b>Gluten-Free Chicken Parmigiana</b> .....	17.95
<b>Gluten-Free Chicken Marsala</b> .....	17.95
<b>Gluten-Free Pizza</b> 12" Margherita or Regular Mozzarella.....	13.00
<b>Gluten-Free Gourmet Pizza</b> See Gourmet Pizza section for selections.....	Additional 5.00
<b>Gluten-Free Pasta</b> See Pasta section for selections.....	Additional 2.00
<i>Most pasta sauces are gluten-free—ask for details</i>	

## VEGETALI | VEGETABLES

<b>Sautéed Broccoli</b> .....	6.95
<b>Sautéed Escarole</b> .....	6.95
<b>Sautéed Broccoli Di Rabe</b> .....	6.95
<b>Sautéed Spinach</b> .....	6.95
<b>Cream of Spinach</b> .....	6.95
<b>Baked Asparagus</b> with parmesan cheese.....	7.95
<b>Mixed Vegetables</b> .....	7.95

## WRAPS & FOCACCIA SANDWICHES

<b>Grilled Chicken Caesar</b> with roasted peppers and romaine lettuce.....	11.95
<b>Prosciutto and Fresh Mozzarella</b> with arugula and basil in a honey glazed balsamic ...	11.95
<b>Roasted Peppers and Fresh Mozzarella</b> with fresh basil.....	11.95
<b>Grilled Chicken and Mozzarella</b> with tomatoes and honey mustard.....	11.95
<b>BBQ Chicken and Red Onions</b> with mozzarella.....	11.95
<b>Grilled Vegetables</b> Eggplant, zucchini, portobello mushrooms and roasted peppers.....	11.95
<b>Portobello and Fresh Mozzarella</b> with arugula and basil in a fresh honey glazed balsamic..	11.95
<b>Sirloin Steak and Mozzarella</b> with mushrooms, peppers, and onions.....	11.95
<b>Grilled Shrimp and Portobello Mushrooms</b> with mozzarella in a honey glazed balsamic..	11.95

*All wraps and focaccia sandwiches served with French fries*

## HOT HEROS

<b>Eggplant</b> .....	8.95
<b>Meatball</b> .....	8.95
<b>Sausage</b> .....	8.95
<b>Chicken Cutlet</b> .....	8.95
<b>Sausage and Peppers</b> .....	8.95
<b>Grilled Chicken with Lettuce and Tomato</b> .....	8.95
<b>Veal Cutlet</b> .....	10.95
<b>Shrimp</b> .....	10.95

*Parmigiana additional 1.00 · Roasted peppers or broccoli rabe additional 1.25*

## BURGERS

### 10 oz. Custom Blend Pat LaFrieda Ground Beef

<b>Classic Burger</b> American cheese, lettuce, tomato and red onion.....	12.95
<b>Bacon Cheddar</b> Sharp cheddar, caramelized onions, sautéed mushrooms on a sesame roll ...	14.95

*All burgers served with french fries*

### CHOICE OF CHEESE Muenster, Swiss, cheddar, gorgonzola,

*American, pepper jack, fontina, mozzarella and provolone*

## COAL OVEN PIZZA

Fresh or Regular Mozzarella

	MINI (6 PCS.)	LG (8 PCS.)
<b>Margherita</b> Tomato, basil and mozzarella.....	9.00	16.00
<b>Gluten-Free Pizza</b> 12" Margherita or Regular Mozzarella .....		13.00

## GOURMET SICILIAN

Fresh or Regular Mozzarella

	WHOLE PIE
<b>Gourmet Sicilian Pizza</b> Made with mozzarella and plum tomato sauce.....	17.00

## GOURMET PIZZA

SERVED AS MINI (6 PCS.) ONLY

<b>Tartufo Pizza</b> .....	15.00
With truffle puree, mushrooms and mozzarella. Add fennel sausage for 2.00	
<b>Finocchio</b> .....	15.00
Margherita with basil, olive oil and fennel sausage	
<b>Sopressata Piccante</b> .....	15.00
Margherita with sopressata and shaved Parmigiano Reggiano	
<b>Arugula Di Parma</b> .....	16.00
Mozzarella, prosciutto, arugula, olive oil, lemon juice and shaved Parmigiano Reggiano	
<b>Nutella Pizza</b> .....	15.00
Nutella, fresh raspberries, bananas and crushed almonds on top of our fresh baked pizza dough	

	MINI (6 PCS.)	LG (8 PCS.)
<b>Bianca</b> Ricotta, fresh mozzarella and fresh garlic .....	11.50	18.50
<b>Vegetarian</b> Broccoli, zucchini, mushrooms, red onions, peppers.....	12.50	19.50
<b>Insalata</b> Tomato and red onions over arugula (no cheese) .....	12.50	19.50
<b>Napolitana</b> Sausage, broccoli rabe, sundried tomato .....	12.50	19.50
<b>Quattro Formaggi</b> Tomato sauce, fresh mozzarella, parmesan, gorgonzola, fontina..	12.50	19.50
<b>Shrimp Delight</b> Fresh shrimp, garlic and basil .....	15.00	22.00
<b>Bresaola</b> Dry cured beef, tomato sauce, fresh mozzarella and arugula .....	15.00	22.00
<b>Carne Amanti</b> Margherita with pepperoni, bacon, sausage and ham.....	15.00	22.00

**GLUTEN-FREE OPTION** *All mini gourmet pizza available as gluten-free for additional 5.00*

## TOPPINGS

**\$3 each topping** Ham, pepperoni, sausage, anchovies, cherry peppers, broccoli, eggplant, fresh garlic, mushrooms, olives, peppers (red or green), red onions, zucchini

**\$4 each topping** Broccoli rabe, portobello mushrooms, prosciutto, fennel sausage, sundried tomatoes, extra cheese

**\$5 each topping** Grilled chicken, breaded chicken, shrimp, spicy sopressata, bresaola

## COAL OVEN PIZZA ROLLS

<b>Nona Roll</b> .....	14.95
Grilled breast of chicken with broccoli rabe, hickory smoked bacon and fontina cheese	
<b>San Gennaro Roll</b> .....	14.95
Sweet Italian sausage, peppers, onions and mozzarella cheese	
<b>Rodeo Roll</b> .....	14.95
Grilled breast of chicken, pepper jack cheese, spiced potato and BBQ sauce	
<b>Toscana Roll</b> .....	15.95
Broiled shrimp with leaf spinach, gorgonzola and mozzarella cheese	
<b>Quattro Stelle</b> .....	15.95
Stuffed with grilled chicken, portobello mushrooms, spinach, fresh mozzarella, shrimp and a touch of marinara sauce	
<b>Mini Roll Alla Roberto</b> .....	15.95
Stuffed with breaded chicken, prosciutto, ricotta and mozzarella cheeses, basil and garlic, marinara sauce on the side	

## COFFEE, TEA AND BEVERAGES

<b>Espresso</b> Dark rich flavorful coffee .....	3.00
<b>Double Espresso</b> Two shots of intensely flavored espresso .....	4.00
<b>Cappuccino</b> Espresso with frothed milk.....	4.00
<b>Caffe Latte</b> Espresso with steamed milk.....	4.00
<b>Caffe Olea</b> Regular brewed coffee with steamed milk.....	3.00
<b>Caffe Macchiato</b> .....	3.50
<b>Latte Macchiato</b> .....	4.00
<b>Iced Cappuccino</b> Espresso with chilled milk, topped with whipped cream.....	4.50
<b>Flavored Cappuccino</b> .....	5.00
With a shot of flavored syrup, Irish cream, mocha, vanilla, hazel or crème de cacao	
<b>Hot Chocolate</b> .....	3.00
<b>American Coffee</b> .....	2.50
<b>Irish Coffee</b> Jameson or Bailey's and coffee .....	8.00
<b>Mexican Coffee</b> Kahlúa and coffee .....	8.00
<b>Harney &amp; Sons Master Tea Blenders</b> .....	2.75

Earl Grey Supreme, Organic Green, Mint Verbena, Organic English Breakfast, Chamomile, Paris, Rooibos Chai, Pomegranate Oolong

*Above drinks are available decaffeinated*

<b>Cordials</b> 1 oz. Anisette, Sambuca, Baileys, Amaretto, Frangelico, Kahlua .....	4.95
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## DECADENT DESSERTS

<b>Miniature Cannoli</b> Chocolate chip cream filling .....	3	5.95
<b>Toasted Almond</b> .....		6.95
Ladyfingers soaked in amaretto layered with marscapone cream and topped with roasted almonds		
<b>Tiramisu</b> .....		6.95
Espresso and amaretto soaked ladyfingers layered with marscapone and whipped cream		
<b>Chocolate Crunch Cheesecake</b> .....		6.95
Creamy New York cheese cake topped with light chocolate fudge and caramel crunch candies		
<b>Chocolate Brownie Cake</b> .....		6.95
Two layers of fudge brownie filled with fudge frosting and chocolate chips, finished in a dark chocolate glaze		
<b>New York Cheesecake</b> .....		6.95
Traditional creamy cheese cake		
<b>Raspberry Tart</b> .....		6.95
Fragrant short pastry filled with chantilly cream topped with a rich layer of raspberry		
<b>Panacotta</b> .....		6.95
Creamy and rich custard topped with caramel sauce		
<b>Crème Brulee</b> .....		6.95
A classic European dessert. Creamy custard topped with caramelized sugar		
<b>Gelato</b> .....		6.95
French vanilla, chocolate, chocolate chip, hazelnut, pistachio and coffee		
<b>Sorbet</b> .....		7.95
Please ask your server for the flavors of the day		
<b>Tartufo</b> .....		7.95
Vanilla and chocolate ice cream, almonds and a cherry in the middle covered in chocolate		
<b>Chocolate Souffle</b> .....		7.95
A rich chocolate cake with a liquid center of chocolate ganache served warm with vanilla ice cream		
<b>Caramel Apple with Vanilla Ice Cream</b> .....		7.95
A warm flaky crust loaded with apples and spices, topped with vanilla ice cream		
<b>Nutella Pizza</b> .....		15.00
Nutella, fresh raspberries, bananas and crushed almonds on top of our fresh baked pizza dough		

## DESSERT WINES, GRAPPA AND PORT SELECTION

<b>Dessert Wine Moscato</b> Low alcohol, fruity with hints of honey and pears.....	9.00	30.00
<b>Sandeman Founders Reserve</b> .....		9.00
<b>Grappa di Moscato, Berta</b> .....		10.00
<b>Fonseca Porto Bin No. 27</b> .....		11.00
<b>Taylor Fladgate Special Reserve 20 yrs old</b> .....		11.00
<b>Grappa, Candolini Bianca</b> .....		12.00