

ANTIPASTO | HOT APPETIZERS

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

ANTIPASTO | COLD APPETIZERS

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

RAW BAR

Shrimp Cocktail	14.95
Clams on the Half Shell	6 9.95 12 16.95
Beausoleil Oysters	6 14.95 12 26.95

Additional selections are available under Selections from the Sushi Bar

ZUPPE | SOUPS

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

INSALATE | SALADS

Tri-Colori Arugula, radicchio, endive	8.95
Mixed Green Salad Baby mesclun, tomatoes, red onion, olives	8.95
Caesar Salad	8.95

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

SPECIALTY SALADS

Tropical Salad	13.95
Frisée, avocado, hearts of palm, pears and walnuts in a roasted garlic dressing topped with pecorino cheese	
Classic Grilled Chicken Cobb Salad	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	
Fresh Seafood Salad	15.95
Calamari, scungilli, shrimp and scallops, green and red bell peppers, fresh lemon juice and extra virgin olive oil	
Sesame Crusted Tuna Salad	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	
Mayan Sun Salad	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	
Crab Meat and Avocado Salad	17.95
Jumbo lump crab meat with ripe Hass avocados, beefsteak tomato, kalamata olives and arugula in our house vinaigrette	
Steak Salad	17.95
Grilled hanger steak served over a bed of mixed greens, topped with tomato, red onion and gorgonzola cheese	
Toscana Salad	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

Risotto Rosalba Porcini and portobello mushrooms with sundried tomatoes.....	19.95
Risotto Alla Tosca Saffron risotto with shrimp, clams, mussels, scallops and lobster tail....	24.95

PASTA

Spaghetti and Meatballs	15.95
Baked Manicotti	15.95
Fresh manicotti filled with ricotta, mozzarella and parmesan cheeses and topped with tomato sauce and melted mozzarella	
Cheese Ravioli In our fresh tomato sauce	15.95
Baked Ziti Ziti in a pink sauce, topped with mozzarella and ricotta.....	15.95
Rigatoni Bolognese Classic meat sauce with a touch of cream	15.95
Penne Alla Vodka Fresh tomato sauce with a touch of cream, onions, prosciutto and vodka.....	15.95
Lasagna Filled with beef, mozzarella, ricotta and parmesan cheeses and tomato sauce	16.95
Gnocchi Sorrentino	16.95
Potato pasta served in our tomato sauce with eggplant and topped with melted mozzarella	
Tortellini Alla Panna Prosciutto, peas, cream sauce	16.95
Tortellini Boscaiola Peas, prosciutto and mushrooms in a pink sauce.....	16.95
Fettuccine Alfredo Pasta with cream and parmesan cheese	16.95
Linguine with White Clam Sauce	16.95
Farfalle Alla Pesto	17.95
Bowtie pasta, sundried tomatoes and grilled chicken in a pesto sauce with a touch of cream	
Orechiette Di Casa Broccoli rabe, sausage or chicken, in garlic and oil.....	17.95
Linguine Alla Tosca Shrimp and clams in a marechiarra sauce.....	18.95
Rigatoni Della Nonna	18.95
Fresh tomato and basil rigatoni served with broccoli rabe and grilled chicken in garlic and oil	
Rigatoni Sofia Chicken, cherry peppers and red and green bell peppers in a spicy marinara sauce..	18.95
Fettuccine Diana	18.95
Homemade spinach fettuccine with grilled chicken, shrimp, mushrooms and fresh spinach in our marinara sauce	
Fusilli Al Alvina Shrimp, sundried tomatoes and asparagus in garlic and oil	18.95
Lobster Ravioli In our fresh tomato sauce	18.95
Ravioli Arragosta Striped ravioli filled with lobster and calamari in vodka sauce	19.95
Tagliatelle Mondello	21.95
Spinach pasta with mussels, crab meat, shrimp and cherry tomatoes in a pink brandy sauce	
Linguine Mia	23.95
Fresh black linguine served with lobster, scallops, shrimp and cherry tomatoes in a pink brandy sauce	
Linguine Nero Langostino Deep sea lobster tail in marinara over black linguine	23.95

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

Eggplant Parmigiana	15.95
Layers of eggplant and mozzarella cheese in our marinara sauce	
Sausage and Peppers	15.95
Sweet Italian sausage with a medley of bell peppers and onions in tomato sauce	
Eggplant Rollatini	16.95
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

Pollo Parmigiana	17.95
Breast of chicken, breaded and fried then baked with mozzarella cheese and tomato sauce	
Pollo Capriccioso	17.95
Breast of chicken grilled or fried and topped with diced tomato and red onion in a balsamic vinaigrette	
Pollo Scarpariello	17.95
Chunks of chicken breast, pepperoncini peppers and artichoke hearts sautéed in garlic and oil	
Pollo Marsala Breast of chicken sautéed with marsala wine and mushrooms	17.95
Pollo Francese Breast of chicken lightly battered and sautéed in lemon, butter and white wine	17.95
Pollo Alla Grigliati Grilled breast of chicken over broccoli rabe sautéed in garlic and oil...	17.95
Pollo Cacciatore Chunks of chicken breast in marinara sauce with mushrooms, peppers and onions..	17.95
Pollo Di Casa	18.95
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

Vitello Parmigiana	20.95
Tender veal breaded, fried and then baked with mozzarella cheese and tomato sauce	
Vitello Francese	20.95
Medallions of veal lightly battered and sautéed in lemon, butter and white wine	
Vitello Monte Bianco	20.95
Medallions of sautéed veal topped with prosciutto, spinach and melted fontina cheese. Served in a white wine sauce	
Vitello Cognac	20.95
Medallions of veal and portobello mushrooms in a light cognac cream sauce	
Vitello Marsala	20.95
Medallions of veal sautéed with marsala wine and mushrooms	
Vitello Tosca	20.95
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>	
Osso Bucco Milanese	24.95
Braised veal shank served over saffron risotto	

STEAKS AND CHOPS

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

Served with salad, pasta or potato croquette. Substitute mixed vegetables additional 2.00

PESCE | FISH

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

Served with salad, pasta or potato croquette. Substitute mixed vegetables additional 2.00

GLUTEN-FREE SELECTIONS

Gluten-Free Eggplant Parmigiana	16.95
Gluten-Free Chicken Parmigiana	17.95
Gluten-Free Chicken Marsala	17.95
Gluten-Free Pizza 12" Margherita or Regular Mozzarella.....	13.00
Gluten-Free Gourmet Pizza See Gourmet Pizza section for selections.....	Additional 5.00
Gluten-Free Pasta See Pasta section for selections.....	Additional 2.00

Most pasta sauces are gluten-free—ask for details

VEGETALI | VEGETABLES

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

COAL OVEN PIZZA

Fresh or Regular Mozzarella

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

GOURMET SICILIAN

Fresh or Regular Mozzarella

	WHOLE PIE
Gourmet Sicilian Pizza Made with mozzarella and plum tomato sauce.....	17.00

GOURMET PIZZA

SERVED AS MINI (6 PCS.) ONLY

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

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

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

COFFEE, TEA AND BEVERAGES

Espresso Dark rich flavorful coffee	3.00
Double Espresso Two shots of intensely flavored espresso	4.00
Cappuccino Espresso with frothed milk.....	4.00
Caffe Latte Espresso with steamed milk.....	4.00
Caffe Olea Regular brewed coffee with steamed milk.....	3.00
Caffe Macchiato	3.50
Latte Macchiato	4.00
Iced Cappuccino Espresso with chilled milk, topped with whipped cream.....	4.50
Flavored Cappuccino	5.00
With a shot of flavored syrup, Irish cream, mocha, vanilla, hazel or crème de cacao	
Hot Chocolate	3.00
American Coffee	2.50
Irish Coffee Jameson or Bailey's and coffee	8.00
Mexican Coffee Kahlúa and coffee	8.00
Harney & Sons Master Tea Blenders	2.75
Earl Grey Supreme, Organic Green, Mint Verbena, Organic English Breakfast, Chamomile, Paris, Rooibos Chai, Pomegranate Oolong	

Above drinks are available decaffeinated

Cordials 1 oz. Anisette, Sambuca, Baileys, Amaretto, Frangelico, Kahlua	4.95
--	------

DECADENT DESSERTS

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

DESSERT WINES, GRAPPA AND PORT SELECTION

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