

ANTIPASTO | HOT APPETIZERS

Garlic Bread	4.50	
Garlic Bread with Mozzarella	5.00	
Garlic Bread with Pepperoni and Mozzarella	6.00	
Fried Mozzarella Sticks	8.95	
Fried Zucchini Sticks	8.95	
Arancine Orange rice balls stuffed with provolone cheese & green peas. Served in a Bolognese sauce.....	9.95	
Stuffed Mushrooms	9.95	
Grilled Vegetables Eggplant, zucchini, red peppers & portobello mushrooms drizzled with balsamic glaze	11.95	
Chicken Fingers.....	11.95	
Fried Calamari	12.95	
Clams or Mussels Posillipo in a light tomato sauce with fresh garlic, basil & 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 & French fries		
Clams Oreganata	6 10.95	12 17.95
Buffalo Wings Hot or Mild	10 12.95	20 23.95
Clams Casino with Bacon	6 12.95	12 22.95
Hot Antipasto Baked clams, shrimp, mussels, eggplant rollatini & stuffed mushrooms.....		17.95

ANTIPASTO | COLD APPETIZERS

Fresh Mozzarella with roasted peppers & 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 & provolone cheeses, topped with sundried tomatoes	
Beef Carpaccio	13.95
Thin slices of raw filet mignon topped with shaved pecorino romano & 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

SELECTIONS FROM THE SUSHI BAR

Cucumber Roll.....	5.75	Spicy Tuna	8.75	December Roll	16.50
Avocado Roll	5.75	Crunchy Spicy Tuna Roll ..	8.75	Dragon Roll.....	17.00
Cucumber & Avocado Roll ..	6.75	Spicy Salmon Roll.....	8.75	Fiesta Roll	17.50
California Roll	7.75	Crunchy Spicy Salmon Roll ..	8.75	Green River Roll	17.50
Tuna Roll.....	7.75	Shrimp Tempura Roll	12.75	Jingle 2 Roll.....	17.50
Salmon & Avocado Roll.....	8.00	Crazy California Roll	15.00	Super Rainbow Roll.....	17.50
Alaska Roll	8.00	Rainbow Roll	16.00	Tataki Roll.....	18.00
Boston Roll	8.25	Sunrise Roll	16.00	Tosca Roll (big roll).....	19.00
Eel Cucumber Roll	8.25	Tosca California Roll	16.00	Soft Shell Crab Spider Roll ..	19.00
Eel Avocado Roll	8.25	Mets Roll.....	16.00	Lobster Roll.....	19.00
Shrimp & Avocado Roll.....	8.25	Maryland Crab Cake Roll ..	16.50		
Spicy Yellowtail.....	8.75	Pain in the Neck Roll.....	16.50		

Sushi Burrito - Build your own	2 SUSHI 14.95 3 SUSHI 16.95
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STEP 1 - BASE White Rice Bowl, Burrito or Salad

STEP 2 - SUSHI Tuna, salmon, yellowtail, white tuna, shrimp, scallop

STEP 3 - MIXED IN FILLINGS Cucumber, lettuce, onion, carrot, sesame oil, sesame seeds

STEP 4 - FLAVOR (CHOOSE 1) Classic salt, sweet chili, garlic, spicy pepper, wasabi, ponzu, salsa, spicy mayo, teriyaki

STEP 5 - ADDITIONAL TOPPINGS (2.00) Avocado, crunch, seaweed salad, crab salad, masago, sweet ginger, edadame

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 & 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
<i>All salads with grilled or breaded chicken breast additional 4.00, grilled shrimp 6.00, salmon or steak 8.00</i>	

SPECIALTY SALADS

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

ITALIAN CLASSICS

Eggplant Parmigiana	13.95	LUNCH	DINNER
Layers of eggplant & mozzarella cheese in our marinara sauce			
Sausage and Peppers.....	13.95	13.95	15.95
Sweet Italian sausage with a medley of bell peppers & onions in tomato sauce			
Eggplant Rollatini	14.95	14.95	16.95
Eggplant stuffed with ricotta cheese & topped with marinara sauce & melted mozzarella			
<i>Served with salad, pasta or potato croquette. Substitute mixed vegetables additional 2.00</i>			

RISOTTO | ITALIAN-STYLE RICE

Risotto Rosalba Porcini & portobello mushrooms with sundried tomatoes.....	17.95	19.95
Risotto Alla Tosca Saffron risotto with shrimp, clams, mussels, scallops & lobster	22.95	24.95

PASTA

	LUNCH	DINNER
Spaghetti and Meatballs	13.95	15.95
Baked Manicotti	13.95	15.95
Fresh manicotti filled with ricotta, mozzarella & parmesan cheeses & topped with tomato sauce & melted mozzarella		
Cheese Ravioli In our fresh tomato sauce	13.95	15.95
Baked Ziti Ziti in a pink sauce, topped with mozzarella & ricotta	13.95	15.95
Rigatoni Bolognese Classic meat sauce with a touch of cream	13.95	15.95
Penne Alla Vodka Fresh tomato sauce with a touch of cream, onions, prosciutto & vodka	13.95	15.95
Lasagna Filled with beef, mozzarella, ricotta & parmesan cheeses & tomato sauce	14.95	16.95
Gnocchi Sorrentino	14.95	16.95
Potato pasta served in our tomato sauce with eggplant & topped with melted mozzarella		
Tortellini Alla Panna Prosciutto, peas, cream sauce	14.95	16.95
Tortellini Boscaiola Peas, prosciutto & mushrooms in a pink sauce	14.95	16.95
Fettuccini Alfredo Pasta with cream & parmesan cheese	14.95	16.95
Linguine with White Clam Sauce	14.95	16.95
Farfalle Alla Pesto Bowtie pasta, sundried tomatoes & grilled chicken in a pesto sauce with a touch of cream ...	15.95	17.95
Orechiette Di Casa Broccoli rabe, sausage or chicken, in garlic & oil	15.95	17.95
Linguine Alla Tosca Shrimp & clams in a marechiarra sauce	16.95	18.95
Rigatoni Della Nonna	16.95	18.95
Fresh tomato & basil rigatoni served with broccoli rabe & grilled chicken in garlic & oil		
Rigatoni Sofia Chicken, cherry peppers & red & green bell peppers in a spicy marinara sauce ..	16.95	18.95
Fettuccine Diana	16.95	18.95
Homemade spinach fettuccine with grilled chicken, shrimp, mushrooms & fresh spinach in our marinara sauce		
Fusilli Al Alvina Shrimp, sundried tomatoes & asparagus in garlic & oil	16.95	18.95
Lobster Ravioli In our fresh tomato sauce	16.95	18.95
Ravioli Arragosta Striped ravioli filled with lobster & calamari in vodka sauce	17.95	19.95
Tagliatelle Mondello	19.95	21.95
Spinach pasta with mussels, crab meat, shrimp & cherry tomatoes in a pink brandy sauce		
Linguine Mia	21.95	23.95
Fresh black linguini served with lobster, scallops, shrimp & cherry tomatoes in a pink brandy sauce		
Linguine Nero Langostino Deep sea lobster tail in marinara over black linguine	21.95	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, salmon 8.00

POLLO | CHICKEN

Pollo Parmigiana	15.95	17.95
Breast of chicken, breaded & fried then baked with mozzarella cheese & tomato sauce		
Pollo Capriccioso	15.95	17.95
Breast of chicken grilled or fried topped with diced tomato & red onion in a balsamic vinaigrette		
Pollo Scarpariello	15.95	17.95
Chunks of chicken breast, pepperoncini peppers & artichoke hearts sautéed in garlic & oil		
Pollo Marsala Breast of chicken sautéed with marsala wine & mushrooms	15.95	17.95
Pollo Francese Breast of chicken lightly battered & sautéed in lemon, butter & white wine	15.95	17.95
Pollo Alla Grigliati Grilled breast of chicken over broccoli rabe sautéed in garlic & oil	15.95	17.95
Pollo Cacciatore Chunks of chicken breast in marinara sauce with mushrooms, peppers & onions	15.95	17.95
Pollo Di Casa	16.95	18.95
Breast of chicken, sausage, potatoes, pepperoncini peppers & black olives in white wine & garlic		
<i>Served with salad, pasta or potato croquette. Substitute mixed vegetables additional 2.00</i>		

VITELLO | VEAL

Vitello Parmigiana Tender veal breaded, fried & then baked with mozzarella cheese & tomato sauce ..	18.95	20.95
Vitello Francese Medallions of veal lightly battered & sautéed in lemon, butter, white wine ...	18.95	20.95
Vitello Monte Bianco	18.95	20.95
Medallions of sautéed veal topped with prosciutto, spinach & melted fontina cheese. Served in a white wine sauce		
Vitello Cognac Medallions of veal & portobello mushrooms in a light cognac cream sauce	18.95	20.95
Vitello Marsala Medallions of veal sautéed with marsala wine & mushrooms	18.95	20.95
Vitello Tosca	18.95	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 Braised veal shank served over saffron risotto	24.95	

STEAKS & 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 & 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	85.95
<i>Served with salad, pasta or potato croquette. Substitute mixed vegetables additional 2.00</i>	

PESCE | FISH

Mussels Marinara The freshest "Prince Edward" mussels in a rich marinara sauce	17.95
Fried Jumbo Shrimp Jumbo shrimp fried to a golden brown	21.95
Shrimp Parmigiana Jumbo shrimp breaded & fried, then baked with mozzarella cheese & tomato sauce ..	21.95
Shrimp Scampi Tender shrimp broiled in a garlic, lemon, butter & 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 & white wine sauce	21.95
Salmon Di Casa Filet of salmon sautéed in rosemary, white wine sauce	21.95
Grilled Swordfish Topped with asparagus, tomato, kalamata olives & fresh rosemary	21.95
Red Snapper Livornese Capers, olives, onions, marinara sauce	21.95
Shrimp Aida Shrimp stuffed with crab meat in a lemon, white wine & garlic sauce	22.95
Salmon or Red Snapper Cartoccio Salmon or red snapper filet with shrimp, clams & 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 & lobster tail	28.95
Broiled Alaskan King Crab Legs Crab legs split & served with drawn butter on the side	39.95
Broiled Lobster Tails 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>	

VEGETALI | VEGETABLES

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

WRAPS & FOCACCIA SANDWICHES

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

Served with French fries. All wraps and focaccia sandwiches are available as a hero

HOT HEROS

Eggplant	8.95	Sausage and Peppers	8.95
Meatball	8.95	Grilled Chicken with lettuce and tomato	8.95
Sausage	8.95	Veal Cutlet	10.95
Chicken Cutlet	8.95	Shrimp	10.95

Parmigiana additional 1.00 · Roasted Peppers or broccoli rabe additional 1.50

All hot heros or panini sandwiches are available as wraps or focaccia

BURGERS | 10 OZ. CUSTOM BLEND PAT LAFRIEDA GROUND BEEF

Classic Burger American cheese, lettuce, tomato & red onion.....	12.95
Bacon Cheddar 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

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

GOURMET SICILIAN | FRESH OR REGULAR MOZZARELLA

Gourmet Sicilian Pizza Made with fresh mozzarella & plum tomatoes.....	17.00	WHOLE PIE
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GOURMET PIZZA

SERVED AS MINI (6 PCS.) ONLY

Tartufo Pizza	15.00
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With truffle puree, mushrooms & mozzarella. Add fennel sausage for 2.00

Finocchio	15.00
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Margarita with basil, olive oil & fennel sausage

Sopressata Piccante	15.00
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Margarita with sopressata & shaved Parmigiano Reggiano

Arugula Di Parma	16.00
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Mozzarella, prosciutto, arugula, olive oil, lemon juice & shaved Parmigiano Reggiano

Nutella Pizza	15.00
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Nutella, fresh raspberries, bananas & crushed almonds on top of our fresh baked mini pizza dough

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

San Gennaro Roll	14.95
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Sweet sausage, peppers, onions & mozzarella cheese

Rodeo Roll	14.95
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Grilled breast of chicken, pepper jack cheese, spiced potato & BBQ sauce

Toscana Roll	15.95
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Broiled shrimp with leaf spinach, gorgonzola & mozzarella cheese

Quattro Stelle	15.95
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Stuffed with grilled chicken, portobello mushrooms, spinach, fresh mozzarella, shrimp & a touch of marinara sauce

Mini Roll Alla Roberto	15.95
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Stuffed with breaded chicken, prosciutto, ricotta & mozzarella cheeses, basil & garlic, marinara sauce on the side

NEW CHOICES

GLUTEN-FREE SELECTIONS

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

SIDE ORDERS

Gourmet fries	3.50	Spaghetti with tomato sauce	6.95
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DESSERTS

Miniature Cannoli	2.00	Chocolate Brownie Cake	6.95
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Toasted Almond	6.95	New York Cheese Cake	6.95
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Tiramisu	6.95	Raspberry Tart	6.95
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Chocolate Crunch Cheesecake	6.95	Nutella Pizza	15.00
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Lunch prices in effect Monday through Friday, 11am to 3pm. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We will gladly prepare any special request. Promotions/specials not valid on holidays. Prices are subject to change.