

Classico

Costoletta Di Maiale			22
12 oz. Pork chop grilled to perfection with broccoli & roasted potatoes			
Ciambotta			21
Italian Sausage, Chicken Breast, Peppers, Onions, Potato, touch of tomato over Linguine			
Melanzane Parmigiana			19
Breaded Eggplant topped with tomato sauce & mozzarella			
<u>Pollo e Vitella a Modo Tuo - Chicken or Veal your choice</u>			
Francese	Chicken	20	Veal 27
Egg batter dipped with a lemon butter sauce over angel hair			
Saltimbocca	Chicken	20	Veal 27
Parma prosciutto, provolone cheese & sage butter sauce over angel hair			
Marsala	Chicken	20	Veal 27
Fresh mushrooms, garlic, marsala wine & touch of cream over angel hair			
Piccata	Chicken	20	Veal 27
Lemon butter capers sauce over angel hair			
Parmigiana	Chicken	20	Veal 27
Breaded with tomato sauce & mozzarella with spaghetti			
Vesuvio	Bone in Chicken	22	Veal 27
Peas, potatoes & vesuvio sauce		30 minute cook time	
Napoleon	Chicken	25	Veal 30
Layered eggplant, mozzarella, crumbled Gorgonzola & tomato cream sauce, over Angel Hair			

Pesce

Salmone Romano			29
Oven roasted Sockeye Salmon, artichokes, capers, roasted eggplant, roma & sundried tomatoes, olives over angel hair			
Tilapia Piccata or Vesuvio or Francese			23
Lemon butter caper sauce over angel hair or egg batter dip & lemon butter sauce over angel hair or peas, potatoes & vesuvio sauce			
Gamberi DeJonghe			23
Lightly Breaded Shrimp served over angel hair pasta in a DeJonghe sauce			

Specialty Pasta

Fettuccine Harry's Bar			17
Spinach Fettuccine peas, prosciutto(ham), béchamel sauce, asiago cheese			
Rigatoni Quattro Formaggi			18
Rigatoni in a creamy gorgonzola, asiago, parmesan and mascarpone sauce			
Penne Carbonara			18
Penne, guanciale, parmesan, pecorino, black pepper, tossed in egg yolk			
Orecchiette Turiddu			19
Orecchiette pasta with crumbled Italian sausage, fennel seeds, garlic, extra virgin olive oil, a touch of tomato sauce and dollop of mascarpone cheese			
Lasagna Romana			19
Layers of fresh egg pasta, with meat sauce, asiago and mozzarella cheese			
Linguine Vongole			23
Linguine with a mix of whole & baby clams & chopped clams in white or red sauce			
Farfalle con Pollo			17
Bow tie pasta with chicken, mushrooms in a creamy brandy sauce			
Rotini Corrado "Primavera"			17
Rotini pasta with chopped fresh tomato, asparagus, spinach, peas, mushrooms, asiago, garlic, extra virgin olive oil			
Capellini Pomodoro			16
Capellini Pasta, fresh Pomodoro sauce, topped with fresh mozzarella			
Ziti Caterina			19
Ziti in a blend of meat sauce, crumbled sausage, peas & tomato cream sauce			
Mostaccoli Al Forno			17
Mostaccoli in a marinara sauce & ricotta cheese baked, topped with mozzarella			

Design your own Pasta

Choose Your Sauce

Aglio Olio - garlic, olive oil, cheese & parsley	14
Alfredo - cream & cheese	15
Arrabbiata - marinara, olive oil, garlic & crushed red pepper	14
Bolognese - tomatoes, beef, pork & veal	17
Fra Diavolo - spicy tomato cream sauce	15
Marinara - tomatoes, garlic & herbs	14
Pesto - fresh basil, parsley, olive oil, cheese & pine nuts	15
Putanesca - marinara, black olives, onions & anchovies	15
Suprema - alfredo & marinara	15
Vodka - fresh tomatoes, vodka & cream	15

Choose Your Pasta

Capellini - angel hair	
Farfalle - bow tie	
Fettuccine - long flat	
Linguine - long thin flat	
Penne - small tubular	
Rigatoni - large tubular	
Rotini - short spiral	
Spaghetti - long thin round	
8 Finger Cavatelli - rolled dough	+3
Gluten Free Penne	+3
Gnocchi - potato dumpling	+2
Orecchiette - little ears	+2
Pappardelle - fresh wide flat egg pasta	+2
Ravioli - meat or cheese filled	+3
Risotto - Italian Arborio rice	+3
Spaghetti Squash	+2
Tortellini - cheese filled	+2

Choose Your Ingredients - price per each extra ingredient

Peas, Garlic, Tomato, Onion, Basil, Giardiniera, Romano Cheese, Cream, Capers.....	1
Spinach, Peppers, Mushrooms, Broccoli, Anchovies, Eggplant, Olives, Ricotta, Mascarpone.....	2
Artichoke Hearts, Prosciutto, Sun Dried Tomatoes, Pine Nuts, Pecorino, Mozzarella, Gorgonzola.....	3
Meatball (1), Sliced Italian Sausage, Crumbled Italian Sausage, Asparagus, Bacon.....	3
Chicken, Calamari, Shrimp, Mussels.....	6

All Entree Courses served with Cup of Soup or House Salad. \$2 add for Small Caesar \$6 split charge for all dishes