

Happy Mother's Day



Appetizers

Broccoli Rabe & Sausage 12.95

grilled sausage and broccoli rabe

Escarole and Beans 9.95

sautéed with fresh garlic and extra virgin olive oil

Clams Casino 7.95

bacon, onions, breadcrumbs & peppers

Shrimp Cocktail 12.95

with cocktail sauce and lemon

Family Style Platter #1 40.95

fried calamari, fried mozzarella, stuffed mushrooms & clams casino

Fried Calamari 12.95

served with marinara sauce

Fried Mozzarella 7.95

topped with marinara sauce

Hot Peppers, Sausage & Potatoes 11.95

sautéed with extra virgin olive oil

Stuffed Mushrooms 7.95

with a bread crumb stuffing

Eggplant Rollatini 11.95

stuffed with ham & ricotta cheese; topped with house sauce & mozzarella

Soup & Salad

Chicken Escarole 5.50

Caesar Salad 8.95

romaine lettuce tossed with parmesan cheese and croutons

French Onion Soup 5.95

Baby Spinach, Pear & Goat Cheese Salad 10.95

honey balsamic vinaigrette dressing; topped with walnuts

Pasta

Broccoli, Sausage & Cavatelli 18.95

sautéed with garlic & extra virgin olive oil

Fresh Made Cheese Ravioli 15.95

house made - served boiled or baked with mozzarella cheese

Fusilli Calabressi & Meatballs 16.95

imported from Italy, topped with house sauce & meatballs

Baked Lasagna 16.95

meat & cheese filled, baked with our house sauce & mozzarella cheese

Linguini with Clams 18.95

sautéed in a red or white sauce

Penne alla Vodka 16.95

prosciutto and scallions in a pink cream sauce

Cavatelli alla Nino 18.95

sautéed chicken, broccoli rabe, hot peppers, garlic & olive oil

Lobster Ravioli 20.95

ricotta and lobster stuffed, topped with baby shrimp and a brandy pink cream sauce

Pappardelle Bolognese 17.95

a hearty mix of sausage, ground beef & house sauce with a touch of cream

Penne, Chicken & Broccoli 17.95

sautéed in extra virgin olive oil & garlic

Entrées

Chicken Marsala 17.95

sautéed with mushrooms in a Marsala wine sauce; served with a side of gemelli

Chicken Florentine 18.95

egg-battered and sautéed with lemon, white wine and butter over spinach; served with a side of gemelli

Veal Parmigiana 20.95

breaded & topped with house sauce & mozzarella cheese; served with a side of gemelli

Eggplant Parmigiana 17.95

egg-battered and topped house sauce and mozzarella cheese; served with a side of gemelli

Scrod al Forno 21.95

baked with a cracker crumb topping; served with a baked potato & fresh vegetables

Zuppa Di Pesce 28.95

shrimp, scallops, clams, calamari & mussels, in a red or white sauce; served over linguini

Salmon Fagioli 23.95

grilled & topped with sautéed escarole & beans in garlic and oil

Pork Chops Italiano 22.95

grilled & topped with sautéed peppers, onions and roasted potatoes

Chicken Parmigiana 17.95

breaded & topped with house sauce and mozzarella cheese; served with a side of gemelli

Chicken Saltimbocca 20.95

egg-battered with prosciutto & mozzarella, finished with white wine, lemon & butter; with a side of gemelli

Veal Leone 22.95

topped with baby shrimp, asparagus and lemon, white wine & butter; served with mashed potatoes

Italian Delight 19.95

two ravioli, chicken cutlet & two meatballs with house sauce and mozzarella cheese

Shrimp & Scallops Portobello 23.95

sautéed with tomatoes, asparagus, portobello mushrooms in a garlic & oil sauce; served over penne

Baked Stuffed Shrimp 23.95

cracker stuffing, lemon, white wine and butter; served with fresh vegetables

Baked Seafood Combo 25.95

scallops, scrod & stuffed shrimp with lemon, wine, butter & cracker crumbs; baked potato & vegetables

New York Sirloin 27.95

grilled; served with mashed potatoes

Drink Specials

Raspberry Bellini 8.00

chilled Prosecco champagne with a splash of Chambord

Strawberry Peach Sangria 8.00

a delicious blend of vodka, moscato and fruit juices

