

Buona Pasqua



Appetizers

Broccoli Rabe & Sausage 12.95

grilled sausage with sautéed broccoli rabe, garlic & oil

Stuffed Mushrooms 8.95

with a bread crumb stuffing

Fried Calamari 13.95

served with marinara sauce

Family Style Platter #1 46.95

fried calamari, fried mozzarella, stuffed mushrooms & clams casino

Hot Peppers, Sausage & Potatoes 12.95

sautéed with extra virgin olive oil

Fried Mozzarella 8.95

topped with marinara sauce

Escarole & Beans 10.95

sautéed with garlic & oil

Fried Calamari Siciliano 14.95

hot and sweet vinegar peppers & crumbled blue cheese

Soup & Salad

Pasta Fagioli 5.50

Spinach, Pear & Goat Cheese 12.95

topped with a honey balsamic dressing & walnuts

Chicken & Escarole 5.00

Caesar 8.95

romaine lettuce and croutons

Pasta

Penne Alla Vodka 17.95

prosciutto & scallions in a pink cream sauce

Gemelli Bolognese 17.95

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

Baked Lasagna 17.95

meat & cheese filled, topped with house sauce & mozzarella cheese

Cavatelli Alla Nino 19.95

chicken, broccoli rabe, hot peppers, garlic & oil

House Made Cheese Ravioli 15.95

stuffed with ricotta cheese & topped with house sauce, or baked with mozzarella cheese...add \$2

Chicken & Broccoli Alfredo 18.95

tossed in a creamy Alfredo sauce with house made fettuccini

Entrées

All Pasta & Entrées are served with a Garden Salad

Choice of Dressing:

Vinaigrette Italian, Creamy Italian, Blue Cheese, Parmesan Peppercorn, Thousand Island

Baked Virginia Ham 21.95

topped with a mixed fruit sauce; served with mashed potatoes & fresh vegetables

Pork Chops Siciliano 23.95

topped with sautéed sweet & hot vinegar peppers, garlic and oil; served with a baked potato

Chicken Parmigiana 18.95

breaded cutlet topped with mozzarella cheese & house sauce, served with gemelli

Chicken Marsala 18.95

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

Shrimp & Scallops Portobello 24.95

sautéed with portobello mushrooms, asparagus, fresh tomato, garlic & oil; served over penne

Scrod al Forno 21.95

baked with a white wine, lemon & butter sauce, topped with cracker crumbs; served with fresh vegetables

Baked Stuffed Jumbo Shrimp 23.95

baked with a seafood cracker stuffing; served with a baked potato & fresh vegetables

Salmon Fagioli 23.95

grilled & topped with sautéed escarole & beans in garlic & extra virgin olive oil

Roast Leg of Lamb 24.95

slow roasted leg of lamb in a light gravy; served with a mashed potatoes & fresh vegetables

N.Y. Sirloin 27.95

grilled & topped with sautéed onions & mushrooms; served with a baked potato

Eggplant Parmigiana 17.95

topped with marinara sauce and mozzarella cheese; served with gemelli

Chicken Francese 18.95

egg-battered & sautéed in a lemon, white wine & butter sauce; served with gemelli

Veal Parmigiana 22.95

breaded & topped with mozzarella cheese & house sauce; served with gemelli

Veal Caprese 23.95

a lemon, white wine & butter sauce with a touch of marinara, topped with fresh mozzarella; over penne

Clams, Shrimp & Calamari Fra Diavolo 24.95

sautéed in a red or white sauce; not spicy, mild or hot; served over linguini

Lobster Ravioli 21.95

fresh made with ricotta cheese & lobster, topped with baby shrimp & a brandy pink cream sauce

Items & Prices Subject to Change

