

"A meal without wine is like a day without sunshine."

Louis Pasteur.



## Appetizers - Soups

<b>SOUP OF THE DAY</b> .....	<b>CUP 2.50.....BOWL 3.50</b>
<b>PASTA FAGIOLI</b> .....	<b>CUP 3.50.....BOWL 4.95</b>
<b>GARLIC BREAD WITH CHEESE</b> .....	<b>2.99</b>
<b>SPIEDINI</b> .....	<b>8.99</b>
<i>Breaded mozzarella pan seared with prosciutto, mushroom, capers, fresh garlic, served in a burgundy wine sauce</i>	
<b>STUFFED MUSHROOMS</b> .....	<b>6.99</b>
<i>Mushroom caps stuffed with crabmeat stuffing in a white wine.</i>	
<b>CLAMS CASINO</b> .....	<b>7.99</b>
<i>Littleneck clams, roasted red peppers &amp; bacon in a lemon butter white wine sauce.</i>	
<b>SCALLOP PEPINO</b> .....	<b>9.99</b>
<i>Sea scallops wrapped in bacon, topped with brandy cream.</i>	

<b>BAKED PORTABELLA</b> .....	<b>7.99</b>
<i>Baked with garlic, capers, balsamic vinegar and olive oil.</i>	
<b>ZUPPA DI CLAMS</b> .....	<b>8.99</b>
<i>Littleneck clams in a hearty fresh tomato sauce</i>	
<b>FRIED MOZZARELLA</b> .....	<b>6.99</b>
<b>FRIED CALAMARI</b> .....	<b>8.99</b>
<b>SHRIMP COCKTAIL (FOUR SHRIMP)</b> .....	<b>8.99</b>
<b>SHRIMP OREGANATA</b> .....	<b>9.99</b>
<i>Butterflied shrimp baked in casserole with capers, fresh garlic, oregano, in a white wine.</i>	
<b>HOT ANTIPASTO</b> .....	<b>8.99</b>
<i>An assortment of hot appetizers: Clams Casino, Fried Mozzarella, Stuffed Clams, Stuffed Mushrooms in a lemon butter white wine.</i>	



## Salads



<b>CAESAR SALAD</b> .....	<b>6.99</b>
<b>WITH CHICKEN 12.99</b> .....	<b>WITH SHRIMP 14.99</b>
<i>Fresh romaine, croutons, parmesan, with a classic caesar dressing.</i>	
<b>CAESAR SALAD FOR TWO</b> .....	<b>9.99</b>
<b>BUFFALO SALAD</b> .....	<b>7.99</b>
<i>Sliced fresh tomatoes, red onions, fresh buffalo mozzarella, roasted red peppers, served with our house dressing.</i>	

<b>GORGONZOLA</b> .....	<b>7.99</b>
<i>Iceberg lettuce, onions, cucumbers, tomatoes, olives and gorgonzola cheese mixed with white vinaigrette and olive oil.</i>	
<b>CHEF'S SALAD</b> .....	<b>9.99</b>
<i>Mixed greens, tomatoes, cucumbers, carrots, black olives, ham, genoa salami, mozzarella cheese with your choice of dressing.</i>	
<b>SPINACH SALAD</b> .....	<b>9.99</b>
<i>Baby spinach, mushrooms, roasted red peppers, red onions, grape tomatoes, carrots, bacon, egg, shredded mozzarella.</i>	

<b>MEDITERRANEAN SALAD</b> .....	<b>8.99</b>
<i>Mixed greens, calamata olives, red onions, pepperoncini peppers, tomatoes, cucumbers, feta cheese and homemade Italian dressing.</i>	



## Pasta & Pasta Al Forno



All Pasta Dishes Served with Salad & Bread and Butter (Blue Cheese dressing \$.75 extra)

<b>EGGPLANT PARMIGIANA</b> .....	<b>12.99</b>
<b>EGGPLANT ROLLATINI</b> .....	<b>13.99</b>
<i>Rolled eggplant with ricotta, roasted peppers topped with marinara sauce and mozzarella cheese baked golden brown.</i>	
<b>BAKED ZITI</b> .....	<b>11.99</b>
<b>STUFFED SHELL</b> .....	<b>12.99</b>
<b>LASAGNA</b> .....	<b>12.99</b>
<b>MANICOTTI</b> .....	<b>12.99</b>
<b>RAVIOLI</b> .....	<b>12.99</b>
<i>Cheese or meat in fresh tomato sauce.</i>	
<b>MANICOTTI SICILIAN STYLE</b> .....	<b>12.99</b>
<i>Stuffed manicotti topped with eggplant, baked with marinara sauce &amp; mozzarella cheese baked golden brown.</i>	
<b>LOBSTER RAVIOLI</b> .....	<b>16.99</b>
<i>With asparagus and sun-dried tomatoes in a vodka blush sauce.</i>	
<b>LINGUINE CON VONGOLE</b> .....	<b>13.99</b>
<i>Linguine in a red or white clam sauce.</i>	
<b>CAPPELLINI FRUTTI DI MARE</b> .....	<b>18.99</b>
<i>Angel hair pasta with shrimp, scallops, clams, mussels and calamari in a homemade marinara sauce.</i>	

<b>RIGATONI AL A VODKA</b> .....	<b>13.99</b>
<i>Rigatoni with asparagus, sun-dried tomatoes in a vodka cream sauce.</i>	
<b>SPAGHETTI POMODORO BASILICO</b> .....	<b>11.99</b>
<i>Spaghetti with marinara sauce and a touch of basil.</i>	
<b>MEATBALLS MARINARA WITH SPAGHETTI</b> .....	<b>11.99</b>
<b>SPAGHETTI AND SAUSAGE</b> .....	<b>11.99</b>
<b>GNOCCHI ROMANA</b> .....	<b>12.99</b>
<i>Potato pasta with spinach &amp; prosciutto in a cream sauce.</i>	
<b>TORTELLINI ALA PANNA</b> .....	<b>12.99</b>
<i>Tortellini pasta with peas and mushrooms in a delicate blush sauce.</i>	
<b>FETTUCINE CARBONARA</b> .....	<b>12.99</b>
<i>Egg noodle pasta with onions, prosciutto and bacon in parmesan cheese, cream sauce.</i>	
<b>LINGUINE PRIMAVERA</b> .....	<b>12.99</b>
<i>Linguine with fresh vegetables in a white wine sauce.</i>	
<b>LINGUINE ADRIATICO</b> .....	<b>13.99</b>
<i>Linguine pasta with garlic, capers, olives, sun-dried tomatoes and grilled chicken in olive oil.</i>	
<b>GNOCCHI BOLOGNESE</b> .....	<b>12.99</b>
<i>Potato pasta with meat sauce.</i>	

# Chicken & Veal

**BREASTS OF CHICKEN \$15.99 OR MEDALLIONS OF VEAL \$17.99**

*Hand tenderized and sautéed with your choice of sauce. Served with Salad, Bread & Butter and Side Penne Pasta*

**PIZZAIOLA**

*Mushrooms, peppers, red onions, fresh garlic and fresh homemade marinara sauce.*

**FRANCAISE**

*Dipped in egg batter, in a lemon butter white wine sauce, served with broccoli.*

**SORRENTINO**

*Layered with eggplant, prosciutto and cheese with a touch of fresh tomato & brown cognac sauce.*

**BELLA NOTTE**

*Topped with sliced tomatoes, artichoke hearts and mozzarella cheese in a sherry-cream sauce.*

**PORTABELLA**

*Roasted red peppers, asparagus, sun-dried tomato and portabella mushroom in a brown cognac sauce.*

**GENOVESE**

*Layered with eggplant and mozzarella in a creamy pesto sauce with a touch of marinara.*

**PARMIGIANA**

*Breaded cutlet, topped with fresh marinara sauce and mozzarella cheese, baked golden brown.*

**ROMANA**

*Topped with cheese, surrounded by mushrooms, artichoke hearts and fresh tomato, brown cognac sauce*

**PICCATA**

*With capers in a lemon butter white wine sauce.*

**MARSALA**

*With mushrooms in a marsala wine brown sauce.*

**NAPOLI**

*Sliced Italian sausage and mushrooms in a brown cognac sauce.*

**ANGELINO**

*Fresh garlic, broccoli, hot cherry peppers and sliced Italian sausage in a light marinara sauce.*



## Seafood

*Served with Salad, Bread and Butter*



**SALMON GORGONZOLA.....19.99**

*Filet of salmon, sautéed with fresh tomato, yellow squash, asparagus in a gorgonzola white wine sauce.*

**SCROD ALA VODKA.....18.99**

*Filet of scrod sautéed with sun-dried tomato in a vodka blush sauce Served over angel hair pasta.*

**SOLE FLORENTINE .....17.99**

*Filet of sole dipped in egg batter, in a lemon butter white wine served over spinach.*

**SHRIMP SCAMPI.....17.99**

*6 Butterflied shrimp, sautéed with fresh garlic, capers, white wine sauce, over linguine.*

**SHRIMP ALA EDDIE .....18.99**

*Pan seared shrimp and garlic sautéed with broccoli, roasted red peppers & capers in white wine sauce, served over linguine.*

**SHRIMP & SCALLOPS .....18.99**

*In vodka cream sauce with a touch of fresh tomato over penne*

**SHRIMP FRA DIAVOLO .....17.99**

*Shrimp sautéed in a spicy marinara served over linguine*

**SHRIMP & CLAMS.....18.99**

*Over linguine in your choice of red or white sauce*

**CLAMS POSILIPO .....18.99**

*Dozen little neck clams steamed and sautéed in a white wine sauce served over linguine*

**CALAMARI & CLAMS .....18.99**

*Served over linguine in your choice of red or white sauce.*

**MUSSELS MARINARA .....16.99**

*New Zealand mussels steamed in a marinara sauce over linguine.*



## Beef

*Served with Salad and Bread & Butter.*



**16 OZ. BLACK ANGUS NY. STRIP (CHOICE).....24.99**

*Served with Chefs choice of sautéed vegetables and Baked Potato.*

**ANGUS PIZZAIOLA .....26.99**

*16 oz. New York Strip topped with peppers, mushrooms, onions and black olives in a red sauce.*

**STEAK BRIONI .....26.99**

*Broiled NY. Sirloin topped with mushroom caps and bacon in a brown cognac sauce.*

**NY. GORGONZOLA.....26.99**

*16 oz. Strip topped with crusted gorgonzola and balsamic reduction.*

**SURF & TURF .....29.99**

*10 oz. Center cut filet mignon and 3 baked stuffed shrimp.*

**FILET MIGNON .....28.99**

*10 oz. Center cut IBP choice with steamed vegetable and potato.*

**FILET MIGNON BOURGUIGNON .....29.99**

*10 oz. Center cut topped with mushrooms, sautéed peppers, capers, black olives, red onions in a burgundy brown sauce.*

**FILET MIGNON SAVOY .....29.99**

*10 oz. Center cut choice topped with fontina cheese and asparagus in a dijon cream sauce.*

*Dear customers,*

*Beef takes longer time to prepare. Patience is a virtue. Good food takes time to prepare.*

*Please be patient and relax. Thank you!*

*Enjoy!*