

## Appetizers

<b>Fried Calamari</b>	<b>9.95</b>
Squid dusted with flour, fried served w/ marinara	
<b>Panzanella</b>	<b>7.95</b>
Fresh diced tomatoes, red onion and mozzarella with balsamic vinegar on fresh bread	
<b>Eggplant Rollatine</b>	<b>8.95</b>
Eggplant stuffed with ricotta, romano and mozzarella cheeses baked with marinara	
<b>Mussels Possilico</b>	<b>9.95</b>
Mussels sautéed in garlic and marinara	
<b>Shrimp Cocktail</b>	<b>9.50</b>
<b>Mozzarella Sticks</b>	<b>5.95</b>
<b>Antepasto Freddo</b>	<b>10.95</b>
Salami Casalingo, smoked ham, Cacio di Roma (classic Roman sheep's milk cheese), fresh mozzarella cheese, Manzanilla olives, pitted Kalamata olives and fresh cut tomatoes served on a bed of crisp Romaine	
<b>Antepasto Doraldo</b>	<b>9.95</b>
Stuffed artichokes, sun-dried tomatoes, roasted peppers, mozzarella sticks, and eggplant rollatine	
<b>Vongole Oregonata</b>	<b>8.95</b>
Clams stuffed with our homemade seasoned bread crumbs, garlic and chopped clams then baked with lemon and wine	
<b>Gambari Oregonata</b>	<b>9.95</b>
Shrimp stuffed with our homemade seasoned bread crumbs, garlic and chopped clams and baked with lemon and wine	

## Insalate

Dressings: Blue Cheese, Ranch, Honey Mustard or Our Homemade Italian	
<b>Insalata di Pollo</b>	<b>9.95</b>
Grilled chicken on romaine w/ fresh veggies	
<b>Chicken Caesar</b>	<b>9.95</b>
<b>Insalata di Gambari</b>	<b>10.95</b>
Grilled shrimp, smoked ham, fresh mozzarella and romaine lettuce dressed with balsamic	
<b>Classic Caesar Salad</b>	<b>7.95</b>
Romaine tossed with our creamy Caesar dressing, tomatoes, fresh mozzarella & croutons	
<b>Insalata Fresca</b>	<b>6.95</b>
<b>Insalata Caprese</b>	<b>8.95</b>
Roasted peppers, artichoke hearts, olives, tomatoes and fresh mozzarella with olive oil	
<b>Insalata Frutti di Mare</b>	<b>15.50</b>
Fresh clams, mussels, shrimp and calamari steamed, chilled dressed with olive oil and lemon served on a bed of romaine	

## Pasta

All pastas are served with a fresh garden salad			
<b>Rigatoni Boscaiola</b>		<b>13.75</b>	
Rigatoni baked in the oven with chunks of sausage, roasted peppers and fresh mushrooms			
<b>Farfalle del Toscano</b>		<b>14.95</b>	
Bowties with shrimp in a pink cream sauce			
<b>Penne Contadina</b>		<b>10.95</b>	
Broccoli sautéed in marinara or garlic and oil			
<b>Gnocchi Bolognese</b>		<b>11.95</b>	
Potato dumplings w/ meat sauce and mozzarella			
<b>Spinach Ravioli</b>		<b>15.95</b>	
Spinach filled ravioli in cream sauce			
<b>Ravioli Compomidoro</b>		<b>11.95</b>	
<b>Fettucine Duchessa</b>		<b>15.95</b>	
Spinach fettucine in a cream sauce with peas, onions, chicken, pancetta, and mushrooms			
<b>Fettucine Alfredo</b>		<b>10.95</b>	
<b>Add chicken</b>	<b>3.50</b>	<b>Add shrimp</b>	<b>5.50</b>
<b>Spaghetti</b>		<b>11.95</b>	
With meatballs, meat sauce or sweet sausage			
<b>Penne Alforno</b>		<b>13.25</b>	
Penne baked with ricotta, romano and mozzarella			
<b>Tortelloni Fiorentina</b>		<b>14.50</b>	
Cheese tortellini baked with ricotta cheese and spinach with tomato sauce			
<b>Farfalle al Fieno</b>		<b>13.95</b>	
Bowties with chicken and onions in marinara			
<b>Fettucine Cacciatore</b>		<b>14.95</b>	
Fettucine tossed with chicken, onions and mushrooms in a pink cream sauce			
<b>Pennette Mariantonia</b>		<b>14.95</b>	
Penne with smoked ham, onions, mushrooms and peas in a marsala cream sauce			
<b>Tortelloni Ziadora</b>		<b>15.50</b>	
Tortelloni in vodka sauce w/ onions & mushrooms			
<b>Lasagna Alforno</b>		<b>13.50</b>	
<b>Linguine with Gambretti</b>		<b>14.95</b>	
Shrimp sautéed with garlic and marinara sauce			

## Entrees

Served with pasta and salad or vegetables	
<b>Mellanzane alla Parmagiana</b>	<b>16.95</b>

Fried eggplant baked with marinara & mozzarella	
<b>Mellanzane al Ripieno</b>	<b>17.95</b>
Eggplant, ricotta cheese and spinach baked with marinara sauce and mozzarella	
<b>Chicken Cutlet Parmigiana</b>	<b>16.95</b>
Fried chicken baked w/ marinara and mozzarella	
<b>Chicken Marsala</b>	<b>18.95</b>
Chicken with mushrooms in marsala wine sauce	
<b>Chicken Francese</b>	<b>18.95</b>
Chicken dipped in egg, sautéed with lemon, butter and white wine	
<b>Chicken Forestiera</b>	<b>19.95</b>
Chicken sautéed in garlic and wine with artichokes, mushrooms and sun-dried tomatoes	
<b>Chicken Modena</b>	<b>19.95</b>
Chicken breast with balsamic vinegar, wine, tomatoes, mushrooms & artichokes	
<b>Veal Sorrentino</b>	<b>17.95</b>
Veal cutlets layered with eggplant and ricotta cheese baked with mozzarella	
<b>Veal Parmigiana</b>	<b>17.95</b>
Fried veal baked w/ marinara and mozzarella	
<b>Veal Monte Carlo</b>	<b>20.95</b>
Layers of veal and eggplant, roasted peppers and mozzarella sautéed in a marsala wine sauce	
<b>Veal Francese</b>	<b>18.95</b>
Veal medallions dipped in egg, sautéed with lemon, butter and white wine	
<b>Shrimp FraDiavolo</b>	<b>18.95</b>
Shrimp with marinara served on a bed of linguine, spiced to taste, and garnished with fresh clams	
<b>Capellino Doraldo</b>	<b>19.95</b>
Angel hair with shrimp and clams in marinara	
<b>Scampi Romagnola</b>	<b>18.95</b>
Shrimp w/ artichokes and peppers & white wine	
<b>Delizie del Mare</b>	<b>23.95</b>
Shrimp, clams, mussels, and calamari in marinara	
<b>Shrimp Francese</b>	<b>19.95</b>
Shrimp dipped in egg, sautéed with lemon, butter and white wine	
<b>Flounder Francese</b>	<b>19.95</b>
Filet of flounder dipped in egg, sautéed with lemon, butter and white wine	

## Chef's Specialties

Served with pasta and salad or veggies	
<b>Calamari FraDiavolo</b>	<b>18.95</b>
Tender squid sautéed in our marinara sauce,	

garnished with fresh clams	
<b>Tuna Grigliata</b>	<b>22.95</b>
Tuna, grilled to order, with grilled scallops on a bed of fettucine tossed with lemon cream sauce	
<b>Salmon Pescatore</b>	<b>20.95</b>
Salmon with shrimp and mussels in marinara	
<b>Chicken Cacciatore</b>	<b>18.95</b>
Chicken with onions and mushrooms in marinara	
<b>Veal Carnivale</b>	<b>20.95</b>
Veal, chicken and shrimp in a white wine sauce w/ artichokes, mushrooms & sun-dried tomatoes	
<b>Shrimp Parmigiana</b>	<b>18.50</b>
Fried shrimp baked with marinara and mozzarella	
<b>Chicken Ortolana</b>	<b>19.95</b>
Chicken breast sautéed with roasted peppers and sausage in wine sauce	
<b>Veal Marsala</b>	<b>18.95</b>
Veal sautéed with marsala wine and mushrooms	
<b>Penne nel Pollaio</b>	<b>14.95</b>
Penne, broccoli & chicken in pink cream sauce	
<b>Paglia &amp; Fieno</b>	<b>15.95</b>
Spinach and egg fettucine with shrimp, onions and mushrooms in cream sauce	
<b>Linguine con Vongole</b>	<b>14.95</b>
Linguine with fresh red or white clam sauce	
<b>Agnolotti Casalinga</b>	<b>15.95</b>
Half-moon, black pepper pasta filled with porcini mushrooms served in creamy Bolognese sauce	
<b>Manicotti</b>	<b>14.95</b>
Cheese-filled pasta tubes in a creamy Bolognese	
<b>Rigatoni alla Vodka</b>	<b>13.95</b>
Rigatoni in a cream vodka sauce with pancetta	
<b>Add Chicken</b>	<b>3.50</b>
<b>Add Shrimp</b>	<b>5.50</b>

