

ANTIPASTI

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| VONGOLE OREGANATA OR CASINO Oreganata - clams on the half shell baked with breadcrumbs and herbs Casino - clams on the half shell stuffed mixed vegetables topped with bacon | \$9.95 | AVOLTINI DI MELANZANE Eggplant Rollatini – egg battered and fried eggplant rolled with ricotta cheese topped with marinara sauce and melted mozzarella | \$10.25 |
| ZUPPA DI VONGOLE Fresh clams in a light red sauce, served sweet, medium or hot | \$11.95 | ANTIPASTO RUSTICO Fresh mozzarella, provolone, prosciutto, salami, roasted peppers, marinated eggplant, marinated mushrooms and olives. | \$11.50 |
| ZUPPA DI COZZE Fresh mussels in a light red sauce, served sweet, medium or hot | \$10.95 | SHRIMP COCKTAIL Shrimp served with cocktail sauce on a bed of lettuce | \$10.25 |
| CALAMARI FRITTI Fried Calamari - served with sweet, medium or hot sauce | \$11.50 | MOZZARELLA & ROASTED PEPPERS OR TOMATO Fresh mozzarella, roasted peppers or tomato and basil | \$9.95 |
| POLENTA RIPIENE Polenta stuffed with mozzarella cheese served in a light red sauce | \$9.25 | STECCHI DI MOZZARELLA Mozzarella Sticks | \$8.25 |
| | | BRUSCHETTA Toasted bread topped with fresh diced tomato, garlic and olive oil (perfect for one person) | \$1.00 |

ZUPPA

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|---|-----------------------------|--|------------|
| MINISTRONE Italian vegetable soup | \$7 | CHICKEN SOUP Diced chicken breast, carrots, zucchini & rice | \$8 |
| PASTA & FAGIOLI Pasta with beans in our homemade chicken broth with a touch of marinara | \$8 | ESCAROLE & BEANS Escarole & beans sautéed in garlic and oil in chicken broth | \$8 |
| TORTELLINI IN BRODO Cheese filled tortellini in chicken broth With escarole and a touch of plum tomato | \$8 \$8.75 | | |

INSALATE

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| INSALATE DI MARE Seafood Salad – marinated calamari, shrimp & scungilli over lettuce | \$11.25 | INSALATE DI TRI COLORE Tri-Colore Salad – Radicchio, endive, & romaine lettuce served w/house Italian dressing | \$8 |
| INSALATE DI CALAMARI Marinated Calamari served over lettuce | \$10.95 | INSALATE DI SPINACI Spinach Salad – served with our house Italian dressing | \$8 |
| INSALATE DI BAZZARELLI Bazzarelli Salad- sliced ham, salami, provolone, hot peppers, vinegar peppers & olives tossed with mixed greens in our house Italian dressing garnished with a shrimp. | \$10.25 | INSALATE DI MESCULIN Baby Green Salad – served with our house Italian dressing | \$8 |
| INSALATE DI CESARE Caesar Salad – Combination of romaine lettuce, croutons & Caesar dressing | \$8 | INSALATE DEL CASA Garden Salad – served with our house Italian dressing | \$7 |

Add Grilled Chicken or Chicken Cutlet \$5.00 | Add Shrimp \$7.00

Dressings - House Italian | Creamy Italian | Balsamic Vinegar | French | Blue Cheese | Honey Mustard | Caesar

PASTA

Choose a Pasta:

Fettucine | Green Fettucine | Gnocchi | Cavatelli | Penne | Spaghettoni | Cappellini | Rigatoni | Linguini | Fusilli

\$1 Extra for Tortellini (Meat or Cheese), Ravioli (Cheese, Meat or Spinach) or Whole Wheat Pasta

Choose a Sauce:

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| POMODORO Fresh peeled tomatoes and basil (perfect with any pasta choice) | \$13.25 |
| AGLIO E OLIO Garlic and oil (we suggest any pasta except Tortellini, Ravioli or Gnocchi) | \$13.25 |
| E'BROCCOLI Garlic, olive oil and broccoli (we suggest any pasta except Tortellini or Ravioli) | \$13.95 |
| BOLOGNESE A rich meat sauce (perfect with any pasta choice) | \$13.95 |
| FUNGHI E'BALSILICO Marinara sauce with mushrooms and basil (perfect with any pasta choice) | \$13.95 |
| FIorentina A light pink sauce with peas (we suggest any pasta except Cappellini or Spaghettoni) | \$13.95 |
| VODKA Marinara sauce with a touch of cream and vodka (we suggest any pasta except Cappellini or Spaghettoni) | \$13.95 |
| PRIMAVERA Zucchini, broccoli, peas and carrots in a light marinara sauce with a touch of butter (we suggest Cappellini or Spaghettoni) | \$13.95 |
| ALFREDO Heavy cream and grated cheese (we suggest Fettucine or Tortellini) | \$13.95 |
| PANNA Ricotta and heavy cream (we suggest with Tortellini) | \$13.95 |
| DUE SAPORI Ricotta, a touch of red sauce and pine nuts (we suggest with Tortellini) | \$13.95 |
| CARBONARA Garlic, olive oil, pancetta, whipped eggs and a touch of butter (we suggest Cappellini or Spaghettoni) | \$14.75 |
| MATRIGIANA Pancetta, onions, garlic, olive oil and marinara sauce (we suggest any pasta except Tortellini or Ravioli) | \$14.75 |
| CALABRESE Sautéed garlic, diced eggplant, capers, roasted peppers, pancetta, plum tomatoes & fresh basil (we suggest Fusilli, Penne, Rigatoni or Whole Wheat Pasta) | \$14.75 |
| ARRABIATA Fresh peeled tomatoes sautéed in garlic and oil with hot garden peppers and prosciutto (we suggest Cappellini or Spaghettoni) | \$14.75 |

Add Grilled Chicken or Chicken Cutlet \$5.00 | Add Shrimp \$7.00

Please ask your server on how to pair the right pasta with the perfect sauce | All pasta dishes served with house salad

18% Gratuity may be added to tables of six or more
There may be an extra charge for modifications.

RISOTTO E PIATTI AL FORNO

RISOTTO PETTO DI POLLO E' FUNGHI \$14.95

Arborio Rice served with diced chicken breast mushrooms and white wine ~ Please allow for extra cooking time

RISOTTO TERRE & MARE \$17

Arborio Rice served with scallops, shrimps, zucchini, peas, mushrooms, garlic and olive oil with a touch of plum tomatoes ~ Please allow for extra cooking time

LASAGNA BOLOGNESE \$14.25

Nonna Rosa's baked lasagna recipe served with our Bolognese sauce

AVOLTINI DI MELANZANE \$13.25

Baked eggplant Rollatini – egg battered and fried eggplant rolled with ricotta cheese topped with marinara sauce and melted mozzarella cheese

MELANZANE PARMIGIANA \$12.75

Baked eggplant Parmigiana – egg battered and fried eggplant topped with marinara sauce and melted mozzarella cheese

RAVIOLI AL FORNO \$14.50

Baked Ravioli - cheese, meat or spinach ravioli in a marinara sauce topped with melted mozzarella cheese

PENNE AL FORNO \$13.50

Baked Ziti - penne pasta served in a marinara sauce topped with melted mozzarella

PENNE AL FORNO SICILIANA \$13.75

Baked Ziti Al Siciliana - penne pasta served with ricotta cheese and fried eggplant in marinara sauce topped with melted mozzarella cheese

POLLO

POLLO CACCIATORE \$15.95

Chicken Cacciatore - chicken breast in a rich red sauce with mushrooms, onions, green olives and pepperoncini peppers served with a side of polenta or choose a different side from below.

POLLO MELANZANE \$15.95

Chicken with Eggplant - chicken breast, layered with eggplant, topped with melted mozzarella cheese in a light red sauce.

POLLO MARSALA \$15.95

Chicken Marsala - chicken breast and mushrooms in a marsala wine sauce.

POLLO PARMIGIANA \$15.95

Chicken Parmigiana - breaded chicken cutlet layered with a rich red sauce and topped with melted mozzarella cheese.

POLLO FRANCESE \$16.25

Chicken Francese - egg battered chicken breast served in a creamy lemon white wine sauce

CLASSICI

TRIPPA MEDITERRANEAN \$14.95

A traditional Italian delicacy, please choose sweet, medium or hot.

BISTECCA

BISTECCA ALL GRIGLIA \$18.50

Grilled Steak - broiled shell steak

BISTECCA AL DUE PEPPE \$18.50

Steak Classica al due Pepe - grilled 8oz shell steak with black peppercorn, served in honey a mustard, white wine sauce

BISTECCA PIZZAIOLA \$18.50

Steak Pizzaiola – shell steak served in a rich red sauce with mushrooms, onions, olives and spicy pepperoncini peppers

Pollo, Classici and Bistecca all served with your choice of penne marinara, sautéed string beans & carrots, French fries, Steamed rice, or Sliced roasted potatoes

All dishes served with house salad

18% Gratuity may be added to tables of six or more

*We take pride in our recipes and how we prepare our food. If you would like any modifications or substitutions there will be an additional charge. We do not accept responsibility for dishes after they have been modified.

**Please let us know of any food allergies

***Eating raw or undercooked foods can cause food Bourne illnesses

VITELLO

VITELLO BAZZARELLI

Veal Bazzarelli - veal scallopini sautéed in white wine and capers layered with prosciutto and melted mozzarella

\$18.25

VITELLO FRANCESE

Veal Francese - egg battered Veal scallopini served in a creamy lemon white wine sauce

\$18.75

VITELLO PARMIGIANA

Veal Parmigiana - breaded veal cutlet layered with a rich red sauce and topped with melted mozzarella

\$17.75

VITELLO PICCATA

Veal Piccatta - veal scaloppini and mushrooms flavored with white wine and lemon sauce

\$17.75

All above served with your choice of penne marinara, sautéed string Beans & carrots, french fries, steamed rice, or sliced roasted potatoes

FRUTTI DI MARE

SOGLIOLE ALLA MANDORLE

Sole Almondine - lightly battered sole served with almonds in a light wine sauce

\$16.50

GAMBERI SCAMPI

Shrimp Scampi - shrimp in garlic and oil in a white wine sauce served over rice or linguini

\$16.50

RED SNAPPER MARECHIARA

Red snapper served in a light red sauce garnished with baby clams

\$16.50

LINGUINI AL PESCE

Shrimp, clams, mussels, scallops, and calamari in a light red sauce over linguini

\$16.95

SALMONE AL SENAPE

Salmon filet sautéed with sundried tomatoes and shallots in a white wine Dijon mustard sauce.

\$18

CALAMARI MARINARA

Calamari in a marinara sauce over linguini

\$15.75

*Above served with your choice of penne marinara, rice, French fries, sautéed string beans & carrots, sliced roasted potatoes.

ZUPPA DI VONGOLE

Clam Sauce - whole little neck clams in light red or white sauce served over linguini

\$15.75

GAMBERI BAZZARELLI

Shrimp Bazzarelli - shrimp with clams, mushrooms and fresh peeled tomatoes over linguini

\$16.50

CODE DI ARAGOSTE FRA DIAVOLO

Lobster Fra Diavolo - 4oz twin lobster tails served in a spicy red sauce garnished with clams and mussels

M/P

GAMBERI FRA DIAVOLO

Shrimp Fra Diavolo - shrimp in spicy marinara sauce over linguini

\$16.50

All dishes served with house salad

SIDES

MEATBALLS OR SAUSAGE

\$4.25

SLICED ROASTED POTATOES

\$4.25

ESCAROLE, SPINACH, OR BROCCOLI

\$5

FRENCH FRIES

\$2.50

BROCCOLI RABE

\$8

SIDE PASTA

\$4.25

STRING BEANS & CARROTS

\$4.25

SIDE SALAD

\$4

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PIZZA

| | Personal 6 Slices 10 inches | Small 6 Slices 12 inches | Large 8 Slices 16 inches | Sicilian 16 Slices 16 inches Square |
|---|-----------------------------------|--------------------------------|--------------------------------|--|
| NEW YORK New York style cheese pizza | \$10.75 | \$13.75 | \$15 | \$20 |
| NAPOLITANA Fresh tomatoes, oregano, olive oil and basil (No cheese pizza) | \$10.75 | \$13.75 | \$15 | \$19.75 |
| MARGHERITA Fresh mozzarella, fresh basil and tomato sauce | \$11 | \$14 | \$15.25 | \$20.25 |
| BIANCA Ricotta and mozzarella cheese (No sauce pizza) | \$11.25 | \$14.25 | \$15.75 | \$20.75 |
| HAWAIIAN NY style pizza topped with ham and pineapple | N/A | N/A | \$19 | \$24 |
| PRIMAVERA NY style pizza topped broccoli, mushrooms, peppers & onions | \$12.75 | \$17.75 | \$23 | \$28 |
| EVERYTHING New York topped with mushrooms, onions, peppers, black olives, Pepperoni & sausage | \$13.75 | \$19.75 | \$27 | \$32 |
| QUATRO STAGIONE Margherita topped with eggplant, capers, mushrooms & olives | \$14 | \$20 | \$25.25 | \$30.25 |

No Slices Available. Pies Only.

CALZONES AND STROMBOLI'S

CALZONE

Ricotta cheese and mozzarella in a half moon shape

STROMBOLI

Mozzarella cheese rolled with dough. If you would like toppings max. is three

\$10.75

Toppings

Personal, Calzone & Stromboli .50¢ | Small \$1 | Large and Sicilian \$2
 Extra Cheese • Broccoli • Mushrooms • Onions • Peppers • Hot Peppers • Black Olives
 Peas • Garlic • Pepperoni • Meatballs • Sausage • Ham

Gourmet Toppings

Personal, Calzone & Stromboli \$1 | Small \$2 | Large and Sicilian \$3
 Prosciutto • Anchovies • Artichokes • Capers • Breaded Eggplant • Roasted Peppers
 Sundried Tomatoes • Broccoli Rabe • Spinach

Chicken Cutlet or Grilled Chicken 5.00 | Shrimp - \$7.00 | Clams, Mussels, Scallops - M/P

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