# **Appetizers**

PP	
Mussels White or red sauce served sweet or spicy	\$ 8.95
Pan Seared Sea Scallops Over pesto risotto	\$12.95
Fried Calamari Sweet or spicy marinara	\$9.95
Cajun Calamari & Fried Shrimp (for 2) With a spicy marinara sauce	\$14.95
Eggplant Rollatini	\$7.95
Stuffed Mushroom Caps Fresh Maryland crabmeat stuffing topped with a lemon wine sauc	e <b>\$10.95</b>
Little Neck Clams Steamed in a white wine, basil and garlic broth	\$11.95
Burrato Fresh soft mozzarella, arugula, prosciutto and roasted peppers (for 1) \$8.95 (for 2)	\$12.95
Stuffed Whole Artichoke	\$8.95
Meatball Bruschetta Topped with a pesto sauce	\$8.95
<b>Arancini</b> Fried rice balls stuffed with 4 cheeses served with a sweet marinara sauce	\$9.95
Sausage and Broccoli Rabe Garlic and Olive Oil	\$9.95
Soups & Salads	
Minestrone	\$ 6.00
Pasta E' Fagioli	\$ 6.00
Cold Antipasto Salad With red wine vinaigrette	\$10.95
House Salad	\$ 4.95
Caesar Salad	\$ 5.95
Chicken(+ \$3) or Shri	mp(+\$4)
Asparagus Salad	\$ 13.95
Mescaline greens, shrimp, asparagus, candied walnuts, tomatoes, cucumbers and mozzarella chees	se with a

balsamic vinaigrette

\$10.95

Poached pears, candied walnuts, red onions and crumbled blue cheese with a white balsamic vinaigrette

Fennel Salad \$ 9.95

Arugula, celery, olives, capers and shaved parmigiano-reggiano cheese with a white balsamic vinaigrette

# **Side Dishes**

Spinach or Broccoli	\$ 5.95	<b>Roasted Potatoes</b>	\$ 4.95
Meatballs or Sausage	\$ 5.95	Broccoli Rabe	\$ 6.95
Sautéed Mushrooms	\$ 4.95	Garlic and Olive Oil	
		Asparagus	\$ 6.95

# **Pasta**

#### Served with a House Salad

Traditional Homemade Lasagna	\$13.95
Black Fettuccine With pancetta, clams, shrimp, cherry tomatoes and fennel in a garlic and oil sauce	\$18.95
Penne alla Vodka	\$13.95
Chicken( + \$3) or Shrin	mp( + <b>\$4</b> )
Linguine Giovanni Sautéed garden fresh vegetables tossed with a pesto sauce	\$17.95
Homemade Gnocchi Bolognese Potato dumplings in a meat ragu sauce	\$18.95
Cavatelli and Broccoli Tossed with garlic and oil	\$15.95
Penne Con Pancetta Diced chicken, pancetta, and tomato in a creamy Alfredo sauce	\$15.95
Penne Francesco Hot cherry peppers, crumbled sausage and cannellini beans tossed in Pomodora sauce sprinkled with to breadcrumbs	<b>\$18.95</b> pasted
Shrimp Piastro Broccoli rabe, diced tomatoes with garlic and oil over capellini	\$17.95

Linguine Alle Vongole White or red sauce. fresh clams and basil with a garlic and oil sauce	\$17.95
Linguine Fazzolare Sautéed shrimp, scallops and spinach in a light red sauce	\$21.95
Lobster Ravioli Pink vodka sauce with baby shrimp and spinach	\$18.95
Pappardelle Vincenzo Blackened Shrimp, arugula, diced tomato and mushrooms tossed in a lemon and butter sauce	\$17.95

\* Whole Wheat And Gluten Free Penne Available ( + \$3) \*

# **Entrees**

#### Served with a House Salad

Serveu with a House Salau	
Traditional Chicken Dishes Parmigiana, Marsala, Francese or Piccata	\$17.95
Chicken Murphy Hot peppers, potatoes, mushrooms and onions in a white wine sauce	\$17.95
Chicken Sorrentino Topped with prosciutto, eggplant and mozzarella in a garlic brown sauce served with roasted potatoes mixed vegetables	<b>\$18.95</b> and
Breaded Chicken Balsamico	\$17.95

Arugula, roasted red pepper and fresh mozzarella topped with a balsamic glaze served with roasted potatoes and mixed vegetables

**Chicken Albanese** \$18.95

Egg battered chicken topped with prosciutto, tomato and fresh mozzarella in a lemon butter sauce

### **Grandma's Chicken Special**

\$19.95

Topped with spinach, tomatoes and mozzarella in a pink vodka sauce served with roasted potatoes and mixed vegetables

**Chicken Gianna** \$19.95

Breaded chicken breast stuffed with provolone, arugula and sun dried tomatoes topped with a mushroom demi glaze served with roasted potatoes and mixed vegetables

#### Eggplant Rollatini or Parmigiana Served with linguine

\$15.95

**Traditional Veal Dishes** Parmigiana, Marsala or Francese

\$18.95

<b>Veal Saltimbocca</b> Topped with prosciutto, spinach and mozzarella in a sherry wine sauce served with roasted potatoes an vegetables	<b>\$21.95</b> ad mixed	
Apple Cider Brined Pork Chops With browned thyme butter served with roasted potatoes and mixed vegetables	\$17.95	
16oz. NY Strip Marsala With sliced portobello mushroom served with roasted potatoes and mixed vegetables	\$24.95	
Seafood Entrees Served with a House Salad		
Brick Oven Salmon With fresh herbs, garlic and wine sauce served with roasted potatoes and mixed vegetables	\$18.95	
Stuffed Salmon Fresh Maryland crabmeat stuffing served in a brandy cream sauce over spinach	\$19.95	
Flounder Piccata With mushroom risotto and mixed vegetables	\$17.95	
Shrimp Francese or Parmigiana	\$18.95	
Zuppa di Pesce Clams, mussels, calamari, shrimp and sole in a light tomato sauce over linguine	\$24.95	
Shrimp Or Scungilli Fra Diavolo Served over angel hair pasta	\$17.95	
Shrimp Risotto Tossed with asparagus, roasted red pepper, and fresh	\$22.95	
Children's Menu		
Fried Mozzarella Sticks \$ 6.95		

Fried Mozzarella Sticks	\$ 6.95
<b>Chicken Fingers with French Fries</b>	\$ 8.95
Linguine and Meatballs	\$ 8.95
Cheese Ravioli (4)	\$ 8.95
Penne with butter	\$ 7.95