

Appetizers

Bruschetta

Fresh tomatoes, black olives, and red onions, marinated in balsamic vinegar
Topped with feta cheese, on focaccia bread 7

Fried Calamari

Italian-battered calamari served with chipotle sauce 9

Steamed Mussels

One pound of fresh mussels with garlic, butter, white wine, and herbs 12

Salads

House Salad 8

Caesar Salad 8

Romano Salad 11

Antipasto 12

Pasta

Linguine Marinara

Choice of linguine or whole-wheat pasta 12

Ravioli

With marinara sauce 14

Eggplant Parmigian

Baked breaded eggplant topped with marinara sauce and mozzarella 14

All entrees served with salad and pesto bread

18% Gratuity added to parties of 6 or more

\$5.00 charge for plate sharing

Meatballs and Pasta	15
Sausage and Pasta	15
Lasagna	
My grandmothers recipe. Four layers of cheese, Italian sausage and ground beef, topped with marinara, mozzarella and oven baked.	16
Rigatoni Piccante with Sausage	
Rigatoni pasta, sliced sausage in a spicy alfredo sauce	17
Fettucine Pink Alfredo	13
With broccoli and chicken	16
With broccoli and shrimp	18
Tortelloni Gorgonzola	16
With broccoli and chicken	19
With broccoli and shrimp	21

Poultry

Chicken Parmigian	
Breaded boneless chicken, topped with marinara, mozzarella and baked to perfection	15
Chicken Piccata	
Boneless chicken breast, sautéed, topped with capers and a lemon butter white wine sauce	15
Chicken Marsala	
Boneless chicken breast, sautéed and topped with a sweet marsala wine sauce with mushrooms	16
Romano Chicken	
Romano crusted boneless chicken, topped with a lemon butter sauce and mushrooms	17

Seafood

Linguine with White Clam Sauce

Extra-Virgin olive oil and garlic based sauce with whole baby clams and served on linguine **18**

Dijon Salmon

Fresh salmon with lemon zest and Dijon mustard, served with vegetable medley **19**

Shrimp Scampi

Generous portion of shrimp, sautéed in our special scampi sauce, served over penne pasta **19**

Shrimp Fra Diavolo

Sautéed shrimp with red and green peppers, onions, in a spicy marinara sauce, with a side of lemon zest linguine **20**

Cioppino

Jumbo sea scallops, shrimp, mussels, whole baby clams, select fresh fish, cooked in a saffron infused tomato broth, served with toasted garlic cheese bread **32**

Veal / Beef

Veal Manicotti

Home made manicotti with fresh spinach, four cheeses and ground veal **18**

Veal Parmigian

Breaded veal cutlets, topped with marinara, mozzarella and baked to perfection **19**

Veal Piccata

Veal cutlets sautéed, topped with capers and a lemon butter white wine sauce **19**

Veal Marsala

Sautéed veal cutlets, topped with a sweet marsala wine sauce and mushrooms **20**

Rib-Eye

12oz rib-eye, topped with creamy gorgonzola, sweet cherry peppers and ale sauce **30**

Beverages

Soft drinks, Coffee, Cold or Hot Tea **\$1.50**

Domestic Beer **\$3.50**

Premium **\$4.50**