

Dinner Menu

Antipasti / Appetizers

Bruschetta \$ 14.00

Diced tomatoes, fresh garlic, onions, basil, served on grilled bread slices.

Polenta La Notte \$ 18.00

Creamy corn meal finished with diced sausage and peas in white wine garlic and oil sauce.

Salsiccia e Peperoni \$ 24.00

Sausage and peppers sautéed in white wine garlic and virgin olive oil.

Antipasto Italiano \$ 22.00

A Combination of cured Italian cold cuts, cheeses, olives, artichoke hearts, roasted peppers.

Formaggio di Capra in Marinara \$ 19.00

Goat cheese baked in marinara sauce served with toasted bread seasoned with garlic and paprika.

Vongole Casino \$ 28.00

Baked clams (A Mio Modo) (Six per order)

Cozze Nere \$ 22.00

East Coast black mussels simmered in marinara sautéed in white wine, garlic, scallions, and virgin olive oil.

Calamari \$ 20.00

Fried or Grilled

Oysters Half shell \$22.00 (6) Rockefeller \$29.00 (6)

Risotto con Funghi \$ 28.00

Imported Italian Arborio rice with mushrooms.

Primi / Pastas

Spaghetti all' Amatriciana \$ 19.00

White wine, onions, grape tomatoes and pancetta.

Penne Ortolane \$ 19.00

Garlic and oil with roasted peppers, escarole, and mushrooms.

Fettuccine Bolognese \$ 24.00

Homemade pasta tossed in a ground meat sauce.

Gnocchi Arrabbiata \$ 22.00

Potatoes dumplings in spicy marinara with pancetta.

Baked Homemade Cavatelli \$ 22.00

Tossed with fresh ricotta cheese and marinara topped with mozzarella and baked.

Farfalle con Broccoli \$ 20.00

Bowtie shaped pasta in garlic and oil with broccoli.

Fettuccine Alfredo \$ 20.00

Homemade pasta tossed in a cream and cheese sauce.

Linguine and Shrimp Fra Diavolo \$30.00

Shrimp, minced green, red peppers, olives, caper, anchovies in spicy garlic, EVOO, white wine and marinara sauce.

Orecchiette della Casa \$ 30.00

Small cap-shaped homemade pasta in garlic and oil with shrimp, sun-dried tomatoes and rapini.

Ravioli Marinara \$ 18.00

Cheese filled ravioli in marinara sauce.

Pappardelle Vodka \$ 18.00

Homemade wide fettuccine egg pasta in a creamy marinara sauce with vodka.

Linguine alla "Fannie" \$ 30.00

East coast black mussels, shrimp in a light grape tomato white wine and garlic sauce

8 Finger Cavatelli Barese \$ 26.00

Homemade 8 fingers cavatelli in garlic and oil sauce with our homemade sausage and rapini.

Rigatoni Filo di Fumo \$ 22.00

A light creamy tomato sauce with onions smoked pancetta. finished with fresh mozzarella.

Linguine With Clams \$ 28.00

Baby Manila clams in red (marinara) or white

(Garlic oil, white wine) sauce

Zuppa di Pesce \$ 38.00

Traditional southern Italian dish consisting of black mussels, clams, calamari, and shrimp slowly braised in marinara sauce served with linguine.

Other dishes are available, please ask your server.

All our dishes are made to order please be patient and enjoy!

Zuppe /Soups

Minestrone \$ 4.00 cup - \$9.00 bowl

Nonna Nicoletta's old recipe of hand diced mix vegetable with white and red beans.

Zuppa del Giorno / Soup of the Day (Priced Daily)

Insalate / Salads

House Salad \$4.00

Hearts of romaine, tomatoes, red onions, and carrots. (Served with your choice of dressing)

Insalata Paesana \$15.00

Grape tomatoes, red onions, garlic, and cucumbers drizzled with virgin olive oil and oregano.

Large Caesar Salad \$10.00 / In Cheese Basket \$15.00

Hearts of romaine tossed in our home-made dressing with croutons and romano cheese.

Insalata Caprese \$ 20.00

Tomatoes slices, fresh mozzarella, basil, roasted peppers olives drizzled with balsamic glaze and virgin olive oil.

Insalata Di Arugula \$ 15.00

Baby arugula and grape tomatoes drizzled with lemon juice and virgin olive oil finished with cracked black pepper and shaved Parmiggiano cheese.

Risotti

Risotto del Mare \$ 40.00

Imported Italian Arborio rice with shrimp, black mussels, baby Manila clams and calamari (In red (marinara) or white (garlic, oil, white wine) sauce.)

Risotto 4 Formaggi \$ 29.00

Imported Italian Arborio rice with 4 cheeses.

Secondi / Entrees

Pollo alla Parmiggiana \$ 28.00

Chicken breast pounded thin, breaded, pan fried and baked in marinara sauce layered with mozzarella cheese served with a side of pasta.

Pollo Oreganato \$ 26.00

Chicken breasts sautéed in lemon butter sauce, with oregano and paprika served with potatoes.

Pollo alla Fiorentina \$ 28.00

Chicken breast sautéed in lemon butter sauce layered with spinach and mozzarella cheese.

Vitello al Marsala \$ 30.00

Veal cutlets sautéed in Marsala wine with mushrooms served with a side of pasta.

Vitello Piccata \$ 30.00

Veal cutlets sautéed in a lemon butter sauce with artichokes hearts, mushrooms and capers served over angel hair pasta.

Vitello Saltimbocca \$ 32.00

Veal cutlets sautéed in a light white wine sauce with a touch of marinara layered with sage, prosciutto, mozzarella cheese served over angel hair pasta.

Tilapia alla Gio \$ 28.00

Tilapia filet in a light tomato cream sauce with artichokes hearts, roasted red pepper, asparagus served over imported Italian Arborio rice risotto.

Branzino Cileano Piccata \$ 45.00

Chilean Sea bass filet, sautéed in a light lemon butter sauce with capers and sundried tomatoes served with grilled asparagus and our soon to be famous roasted garlic and onions mashed potatoes.

Salmon Pesavento \$ 35.00

Wild caught Atlantic salmon fillet in classic white wine, olive oil & garlic sauce with jalapenos.

Salsiccia Barese \$ 29.00

Homemade pork and lamb sausage in a white wine, onion, garlic and marinara sauce with red and green peppers, mushrooms, and potatoes.

Pork Chop Vesuvia \$ 30.00

Bone in pork chop baked in classic Vesuvia sauce with potatoes.

Falda di Manzo Molise \$ 35.00

Skirt steak, marinated in garlic, lemon, olive oil and oregano. Grilled to taste and served with an arugula salad and parmesan crusted potatoes.

Bone in Rib Eye \$ 69.00

Bone in prime cut Rib Eye steak seasoned with salt, pepper, and a touch of garlic. Grilled to perfection and served with roasted potatoes and steamed broccoli.

Filet Mignon 8oz (Market Price) Veal Chop (Market Price)

Lobster Tail (Market Price) Lamb Chops (Market Price)

Add: Chicken \$6.00 Sausage \$ 8.00 Meatballs (2) \$ 10.00 Shrimp \$ 15.00 Scallops \$ 25.00

Rapini \$ 10.00 Asparagus \$ 12.00 Escarole \$ 9.00 Spinach \$8.00 Broccoli \$ 8.00

Mix Vegetables \$ 12.00 Vesuvia Potatoes \$ 8.00

■■■We reserve the right to seat or serve our patrons■■■

■■■Menu items and price subject to change without notice■■■

No Entrées Split Allowed