COLD ANTIPASTO PLATTER 17
Italian meats, domestic and imported cheeses, olives and vegetables served with assorted Mediterranean dips

HOT ANTIPASTO PLATTER 18
Eggplant Rollatini (1), Shrimp Oreganata (2), Clams Oreganata (2), and Fried Zucchini (2)

SHRIMP COCKTAIL 16
Steamed Jumbo shrimp served with cocktail sauce

BAKED CLAMS 12
Whole littleneck clams baked with housemade seasoned bread crumbs, served with lemon

MUSSELS 14
Simmered in a choice of seasoned red sauce or herb infused white wine sauce

FRIED CALAMARI 14
Tender fresh calamari lightly seasoned and served with spicy marinara sauce and lemon wedges

CHICKEN TENDERS 10
Tender strips of breast meat served plain, mild, medium, hot, BBQ or Italian style with housemade ranch or blue cheese

CHICKEN WINGS 8
Plain, mild, medium, hot, BBQ or Italian style served with housemade ranch or blue cheese

ARANCINI RICEBALL 8
Seasoned rice with ground beef center, topped with mozzarella

FRIED SMOKED MOZZARELLA 8
Smoked mozzarella cheese dipped in a seasoned batter, fried golden and served with pomodoro

ZUCCHINI STICKS 8
Zucchini battered and breaded, fried to perfection and served with pomodoro

We take pride in hand crafting all our dishes.
Perfection takes time.
We appreciate your patience.
ITALIAN CLUB 13
Prosciutto, ham, hard salami, provolone, tomato, lettuce, red onion

SAUSAGE, PEPPERS & ONIONS 12
Housemade sweet Italian pork sausage, sautéed bell peppers and onions - pomodoro optional

STEAK BOMB 12
Sirloin steak, sautéed bell peppers and onions, mushrooms and mozzarella

MEATBALL PARMIGIANA 10
Housemade meatballs, pomodoro, mozzarella

EGGPLANT PARMIGIANA 10
Battered eggplant, pomodoro, mozzarella

CHICKEN PARMIGIANA 11
Breaded chicken cutlet, pomodoro, mozzarella

SAUSAGE PARMIGIANA 10
Sweet Italian pork sausage, pomodoro, mozzarella

SHRIMP PARMIGIANA 13
Breaded shrimp, pomodoro, mozzarella

PEPPERS AND EGGS 8
Eggs with sautéed green bell peppers

POTATO AND EGGS 8
Seasoned potato, eggs, parmigiano

VEAL PARMIGIANA 13
Breaded veal, pomodoro, mozzarella

HERO SANDWICHES

PASTA E FAGIOLI
Macaroni & beans in a hearty broth

TORTELLINI EN BRODO
Fresh tortellini in a hearty broth

STRACCIATELLA
Macaroni, egg drop, cheese, parsley and spinach in a hearty broth

CAESAR SALAD 12
Romaine lettuce, croutons, parmigiano cheese tossed with Caesar dressing, anchovy filet optional

CAPRESE SALAD 14
Fresh tomatoes, roasted red peppers, fresh mozzarella cheese with balsamic glaze and basil

GARDEN SALAD 10
Fresh greens, red onions, tomatoes, cucumbers, black and green olives and mushrooms served with choice of dressing

* additional salad dressing + .75

CALZONE 11
Stuffed with ricotta and mozzarella
Additional toppings +2 each

STROMBOLI 12
Chicken Parmigiana OR Sausage, Peppers & Onion, cheese
### PASTAS

**Choice of pasta:**  
*penne, spaghetti, capellini, linguine or rigatoni prepared any style*

**ADD MEATBALLS, SAUSAGE OR CHICKEN +5**

<table>
<thead>
<tr>
<th>Dish Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOMEMADE MARINARA SAUCE</td>
<td>13</td>
<td>Sautéed San Marzano tomatoes, garlic and olive oil</td>
</tr>
<tr>
<td>HOMEMADE TOMATO SAUCE</td>
<td>11</td>
<td>San Marzano tomatoes simmered with vegetables</td>
</tr>
<tr>
<td>ALLA VODKA</td>
<td>17</td>
<td>Plum tomatoes, prosciutto, onion with a touch of cream and vodka</td>
</tr>
</tbody>
</table>
| ALFREDO                          | 16    | Cream sauce with parmigiano cheese  
  *Add prosciutto and peas +3* |
| CHICKEN RIGATONI                 | 19    | Seasoned chicken, mushrooms, caramelized onions and marsala cream sauce |
| BROCCOLI, GARLIC AND OIL         | 16    | Garlic sautéed broccoli in extra virgin olive oil |
| FILETTO                         | 16    | Sautéed plum tomatoes, onions and prosciutto |
| HOMEMADE MEAT SAUCE              | 17    | San Marzano tomatoes with ground beef |
| ALLA PESCATORE                   | 26    | Chopped shrimp, calamari, and clams in a light marinara sauce |
| CLAMS, RED OR WHITE SAUCE        | 21    | Chopped clams sautéed in garlic, extra virgin olive oil and white wine topped with 3 steamed clams |

### AL FORNO

**OVEN BAKED**

<table>
<thead>
<tr>
<th>Dish Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>STUFFED SHELLS</td>
<td>16</td>
<td>Jumbo pasta shells stuffed with seasoned ricotta cheese topped with melted mozzarella</td>
</tr>
<tr>
<td>RAVIOLI</td>
<td>16</td>
<td>Jumbo size cheese filled ravioli in pomodoro topped with melted mozzarella</td>
</tr>
<tr>
<td>EGGPLANT PARMIGIANA</td>
<td>18</td>
<td>Eggplant layered with pomodoro and topped with melted mozzarella</td>
</tr>
<tr>
<td>EGGPLANT ROLLATINI</td>
<td>20</td>
<td>Eggplant rolled up and stuffed with seasoned ricotta and mozzarella cheese in pomodoro</td>
</tr>
<tr>
<td>ANNA MARIE'S MEAT LASAGNA</td>
<td>18</td>
<td>Layered to perfection pasta, meat sauce with sausage, pomodoro and ricotta, topped with melted mozzarella</td>
</tr>
<tr>
<td>BAKED PENNE</td>
<td>16</td>
<td>Penne pasta mixed with pomodoro, ricotta cheese and topped with melted mozzarella</td>
</tr>
<tr>
<td>BAKED PENNE SICILIANA</td>
<td>17</td>
<td>Penne pasta mixed with pomodoro, ricotta cheese, eggplant, topped with melted mozzarella</td>
</tr>
</tbody>
</table>
PIZZAS

TRADITIONAL TOPPINGS
+2 EACH (14”), + 3 EACH (18”)

- Artichoke Hearts
- Anchovies
- Bacon
- Basil
- Black Olives
- Broccoli
- Cherry Peppers
- Garlic
- Green Peppers
- Ham
- Jalapeños

- Meatballs
- Mozzarella
- Mushrooms
- Onions
- Pepperoni
- Pineapple
- Roasted Red Peppers
- Salami
- Sausage
- Baby Spinach
- Tomatoes

SPECIALTY TOPPINGS
+5 EACH

- Chicken
- Chicken Cutlet

- Eggplant
- Ricotta

CREATE your own: choose as many traditional toppings as you like or add onto any of our Specialty Pies!

CREATE YOUR OWN 14, 18
Start off with our Classic Neapolitan, a crispy New York Style thin crust with pomodoro and mozzarella - the rest is up to you!

CLASSIC
NEW YORK STYLE

DEEP DISH 16
Mozzarella cheese and pomodoro

GRANDMA PIE 19
Thin crust topped with plum tomatoes, fresh housemade mozzarella cheese and basil

NEAPOLITAN 14, 18
Mozzarella cheese and pomodoro

SICILIAN 19
Thick crust smothered with slow simmered San Marzano tomato sauce and mozzarella
## Specialty

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supreme</td>
<td>18, 24</td>
<td>Pepperoni, sausage, mushroom, onion, peppers and mozzarella</td>
</tr>
<tr>
<td>Meat Lovers</td>
<td>18, 24</td>
<td>Pepperoni, sausage, meatball, salami and mozzarella</td>
</tr>
<tr>
<td>BBQ Chicken</td>
<td>18, 24</td>
<td>Diced chicken, bacon, and red onion tossed in BBQ sauce topped with mozzarella</td>
</tr>
<tr>
<td>Hawaiian</td>
<td>18, 24</td>
<td>Ham, bacon, pineapple and mozzarella</td>
</tr>
<tr>
<td>Alla Vodka</td>
<td>18, 23</td>
<td>Fresh mozzarella cheese and vodka sauce</td>
</tr>
<tr>
<td>Vegetable Lovers</td>
<td>17, 23</td>
<td>Mushroom, peppers, onions, black olives, tomatoes and mozzarella</td>
</tr>
<tr>
<td>Chicken Bacon Ranch</td>
<td>18, 24</td>
<td>Diced chicken, bacon, tomato and red onion tossed with ranch, topped with mozzarella</td>
</tr>
<tr>
<td>Buffalo Chicken</td>
<td>18, 24</td>
<td>Diced chicken tossed in buffalo sauce topped with mozzarella; topped with housemade ranch</td>
</tr>
<tr>
<td>White Pie</td>
<td>19, 22</td>
<td>Ricotta, mozzarella cheese, drizzle of garlic oil</td>
</tr>
</tbody>
</table>

### 13” Gluten Free 13
Mozzarella cheese and pomodoro

## Wood Fired

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bianca</td>
<td>15</td>
<td>Fresh mozzarella cheese, ricotta cheese, drizzle of garlic oil</td>
</tr>
<tr>
<td>Buffalo Chicken</td>
<td>17</td>
<td>Diced chicken tossed in buffalo sauce topped with fresh mozzarella and housemade ranch</td>
</tr>
<tr>
<td>Margherita</td>
<td>13</td>
<td>Plum tomatoes, fresh mozzarella cheese, basil and extra virgin olive oil</td>
</tr>
<tr>
<td>White Clam</td>
<td>17</td>
<td>Clams, herbs, fresh mozzarella cheese</td>
</tr>
<tr>
<td>Prima Vera</td>
<td>15</td>
<td>Sautéed broccoli, onions, carrots, mushrooms, zucchini, and tomato with fresh mozzarella</td>
</tr>
<tr>
<td>Quattro Stagioni</td>
<td>16</td>
<td>Artichoke hearts, olives, mushrooms, prosciutto and fresh mozzarella</td>
</tr>
<tr>
<td>Rustica</td>
<td>17</td>
<td>Chicken, roasted red peppers, fresh mozzarella cheese</td>
</tr>
</tbody>
</table>
### Entrees

All entrees served with a choice of pasta, broccoli or spinach  
Additional side +5

#### Seafood

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mussels</strong> 19</td>
<td></td>
<td>Simmered in a choice of seasoned red sauce or herb infused white wine sauce</td>
</tr>
<tr>
<td><strong>Seafood Combo</strong> 29</td>
<td></td>
<td>Littleneck clams, scungilli, shrimp, mussels, calamari in a light marinara sauce</td>
</tr>
<tr>
<td><strong>Shrimp Scampi</strong> 23</td>
<td></td>
<td>Shrimp sautéed with garlic, white wine and compound butter</td>
</tr>
<tr>
<td><strong>Shrimp Oreganata</strong> 23</td>
<td></td>
<td>Shrimp topped with seasoned breadcrumbs and sautéed in garlic oil sauce</td>
</tr>
<tr>
<td><strong>Shrimp Parmigiana</strong> 23</td>
<td></td>
<td>Breaded shrimp topped with pomodoro and mozzarella cheese</td>
</tr>
<tr>
<td><strong>Salmon Livornese</strong> 27</td>
<td></td>
<td>Cooked in light marinara sauce with onions, capers and olives</td>
</tr>
<tr>
<td><strong>Salmon Oreganata</strong> 27</td>
<td></td>
<td>Broiled in white wine sauce and topped with seasoned bread crumbs</td>
</tr>
</tbody>
</table>

#### Chicken

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Parmigiana</strong> 19</td>
<td></td>
<td>Breaded chicken cutlet topped with pomodoro and mozzarella</td>
</tr>
<tr>
<td><strong>Chicken Francese</strong> 20</td>
<td></td>
<td>Chicken breast sautéed in white wine and lemon butter sauce</td>
</tr>
<tr>
<td><strong>Chicken Marsala</strong> 21</td>
<td></td>
<td>Chicken breast sautéed in marsala wine with mushrooms, diced prosciutto and diced onion</td>
</tr>
<tr>
<td><strong>Chicken Parmigiana Alla Vodka</strong> 21</td>
<td></td>
<td>Breaded chicken cutlet topped in alla vodka sauce</td>
</tr>
<tr>
<td><strong>Chef's Chicken</strong> 17</td>
<td></td>
<td>Chicken breast with fresh broccoli or baby spinach sautéed in garlic oil</td>
</tr>
</tbody>
</table>

#### Veal

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Veal Marsala</strong> 26</td>
<td></td>
<td>Tender veal sautéed in marsala wine, mushrooms, diced prosciutto and diced onion</td>
</tr>
<tr>
<td><strong>Veal Parmigiana</strong> 25</td>
<td></td>
<td>Breaded veal scallopini topped with pomodoro and mozzarella cheese</td>
</tr>
</tbody>
</table>
## VEGAN MENU

### GARDEN SALAD 10
Fresh greens, red onions, tomatoes, cucumbers, black and green olives and mushrooms

### POTATO, ONION & PEPPER HERO 10
Sautéed potatoes, bell peppers and onions, served with or without pomodoro

### VERDE PIZZA 14
Wood-fired crust topped with broccoli, spinach, garlic and olive oil

### TOMATO BASIL PIZZA 14
Wood-fired crust topped with plum tomato, basil, garlic oil, and baby spinach

### CAPELLINI WITH MARINARA 13
Angel hair pasta with marinara sauce (plum tomatoes, basil, garlic, and olive oil)

### PENNE PRIMAVERA 15
Penne pasta with zucchini, carrots, mushrooms, onions, garlic and diced tomatoes

### PENNE WITH BROCCOLI 16
Penne pasta with broccoli, garlic, and olive oil

### SPINACH WITH MARINARA 14
Rigatoni pasta with marinara sauce, sautéed spinach, plum tomatoes, garlic, and olive oil

### EGGPLANT WITH SPICY SAUCE 15
Linguini pasta with eggplant, plum tomatoes, basil, garlic, and spices

### SPAGHETTI CAPONATA 15
Spaghetti pasta with sautéed eggplant, onions, basil, garlic, spicy cherry peppers and marinara

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## SIDES

### BROCCOLI 5
Sautéed with garlic oil

### BABY SPINACH 5
Sautéed with garlic oil

### MEATBALLS OR SAUSAGE 5
Choice of housemade meatballs (2) or housemade pork sausage (2) in pomodoro

### GARLIC KNOTS 4
Served with pomodoro

### HOUSEMADE GARLIC BREAD 4
Add mozzarella cheese +1

### FRENCH FRIES 5
Served lightly salted

### SMALL SIDE SALADS 5
Caesar or Garden

### GARLIC KNOTS 4
Served with pomodoro

### HOUSEMADE GARLIC BREAD 4
Add mozzarella cheese +1

### FRENCH FRIES 5
Served lightly salted

### SMALL SIDE SALADS 5
Caesar or Garden