

We take pride in hand crafting all our dishes.

Perfection takes time.

We appreciate your patience.

ANTIPASTI

STARTERS

COLD ANTIPASTO PLATTER 18

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 (4)

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 MOZZARELLA 8

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

20% Gratuity on parties of 8 or more. Corkage fee \$20.00.

HERO SANDWICHES

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

SOUP

MADE FRESH DAILY

9

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

SALADS

ADD SHRIMP +8, CHICKEN +6

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

SPECIALTY ITEMS

SERVED WITH POMODORO

CALZONE 12

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

HOMEMADE MARINARA SAUCE 13

Sautéed San Marzano tomatoes, garlic and olive oil

HOMEMADE TOMATO SAUCE 11

San Marzano tomatoes simmered with vegetables

ALLA VODKA 18

Plum tomatoes, prosciutto, onion with a touch of cream and vodka

ALFREDO 17

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 17

Garlic sautéed broccoli in extra virgin olive oil

FILETTO 17

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 22

Chopped clams sautéed in garlic, extra virgin olive oil and white wine topped with 6 steamed clams

AL FORNO

OVEN BAKED

STUFFED SHELLS 17

Jumbo pasta shells stuffed with seasoned ricotta cheese topped with melted mozzarella

RAVIOLI 17

Jumbo size cheese filled ravioli in pomodoro topped with melted mozzarella

EGGPLANT PARMIGIANA 18

Eggplant layered with pomodoro and topped with melted mozzarella

EGGPLANT ROLLATINI 20

Eggplant rolled up and stuffed with seasoned ricotta and mozzarella cheese in pomodoro

ANNA MARIE'S MEAT LASAGNA 18

Layered to perfection pasta, meat sauce with sausage, pomodoro and ricotta, topped with melted mozzarella

BAKED PENNE 16

Penne pasta mixed with pomodoro, ricotta cheese and topped with melted mozzarella

BAKED PENNE SICILIANA 17

Penne pasta mixed with pomodoro, ricotta cheese, eggplant, topped with melted mozzarella

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 15, 19

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 17

Mozzarella cheese and pomodoro

NEAPOLITAN 15, 19

Mozzarella cheese and pomodoro

GRANDMA PIE 20

Thin crust topped with plum tomatos, fresh housemade mozzarella cheese and basil

SICILIAN 20

Thick crust smothered with slow simmered San Marzano tomato sauce and mozzarella

SPECIALTY

14" OR 18"

SUPREME 19, 25

Pepperoni, sausage, mushroom, onion, peppers and mozzarella

MEAT LOVERS 19, 25

Pepperoni, sausage, meatball, salami and mozzarella

BBQ CHICKEN 19, 25

Diced chicken, bacon, and red onion tossed in BBQ sauce topped with mozzarella

HAWAIIAN 19, 25

Ham, bacon, pineapple and mozzarella

ALLA VODKA 19, 24

Fresh mozzarella cheese and vodka sauce

* **WHITE PIE (BIANCA)** 15, 20, 25

Fresh mozzarella cheese, ricotta cheese, drizzle of garlic oil

* **BUFFALO CHICKEN** 17, 19, 25

Diced chicken tossed in buffalo sauce topped with fresh mozzarella and housemade ranch

* **MARGHERITA** 13, 16, 20

Plum tomatoes, fresh mozzarella cheese, basil and extra virgin olive oil

* **WHITE CLAM** 17, 22, 29

Clams, herbs, fresh mozzarella cheese

VEGETABLE LOVERS 18, 24

Mushroom, peppers, onions, black olives, tomatoes and mozzarella

CHICKEN BACON RANCH 19, 25

Diced chicken, bacon, tomato and red onion tossed with ranch, topped with mozzarella

BUFFALO CHICKEN 19, 25

Diced chicken tossed in buffalo sauce topped with mozzarella; topped with housemade ranch

13" GLUTEN FREE 13

Mozzarella cheese and pomodoro

* **PRIMAVERA** 15, 22, 27

Sautéed broccoli, onions, carrots, mushrooms, zucchini, and tomato with fresh mozzarella

* **QUATTRO STAGIONI** 16, 22, 30

Artichoke hearts, olives, mushrooms, prosciutto and fresh mozzarella

* **RUSTICA** 17, 23, 29

Chicken, roasted red peppers, fresh mozzarella cheese

** denotes pizza also available in 12" with prices shown*

Our dough is made fresh on site and we use the finest cheeses available

ENTREES

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

SEAFOOD

MUSSELS 19

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

SHRIMP SCAMPI 24

Shrimp sautéed with garlic, white wine and compound butter

SEAFOOD COMBO 29

Littleneck clams, scungilli, shrimp, mussels, calamari in a light marinara sauce

SHRIMP OREGANATA 24

Shrimp topped with seasoned breadcrumbs and sautéed in garlic oil sauce

SHRIMP MARINARA 24

Shrimp cooked in a mild marinara sauce

SHRIMP PARMIGIANA 24

Breaded shrimp topped with pomodoro and mozzarella cheese

SALMON LIVORNESE 28

Cooked in light marinara sauce with onions, capers and olives

SALMON OREGANATA 28

Broiled in white wine sauce and topped with seasoned bread crumbs

CHICKEN

CHICKEN PARMIGIANA 20

Breaded chicken cutlet topped with pomodoro and mozzarella

CHICKEN SORRENTINO 22

Chicken breast topped with eggplant, prosciutto and mozzarella, in a light brown sauce with onions

CHICKEN FRANCESE 21

Chicken breast sautéed in white wine and lemon butter sauce

CHICKEN MARSALA 22

Chicken breast sautéed in marsala wine with mushrooms, diced prosciutto and diced onion

CHICKEN PARMIGIANA ALLA VODKA 22

Breaded chicken cutlet topped in alla vodka sauce

CHEF'S CHICKEN 18

Chicken breast with fresh broccoli or baby spinach sautéed in garlic oil

VEAL

VEAL MARSALA 26

Tender veal sautéed in marsala wine, mushrooms, diced prosciutto and diced onion

VEAL PARMIGIANA 25

Breaded veal scallopini topped with pomodoro and mozzarella cheese

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

VEGAN MENU

GARDEN SALAD 11

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