

*We take pride in hand crafting all our dishes.  
Please inform your server of any food allergies or special  
changes prior to ordering.*

## ANTIPASTI

### STARTERS

#### **COLD ANTIPASTO PLATTER 25**

Italian meats, domestic and imported cheeses, olives and vegetables served with Italian dressing

#### **HOT ANTIPASTO PLATTER 24**

Eggplant Rollatini (1), Shrimp Oreganata (2), Clams Oreganata (2), and Fried Zucchini (4)

#### **SHRIMP COCKTAIL 19**

(5) Steamed Jumbo shrimp served with cocktail sauce

#### **BAKED CLAMS 13.50**

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

#### **MUSSELS 15.50**

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

#### **FRIED CALAMARI 17**

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

#### **CHICKEN TENDERS 13**

(5) Tender strips of breast meat served plain, mild, medium, hot, BBQ or Italian style with housemade ranch or blue cheese

#### **CHICKEN WINGS 13**

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

#### **ARANCINI RICEBALL 9.50**

Seasoned rice with ground beef center, topped with mozzarella

#### **FRIED MOZZARELLA 9.50**

(6) Mozzarella cheese dipped in a seasoned batter, fried golden and served with pomodoro

#### **ZUCCHINI STICKS 9.50**

(10) Zucchini battered and breaded, fried to perfection and served with pomodoro

20% Gratuity on parties of 6 or more. Corkage fee \$20 per bottle.

## HERO SANDWICHES

### ITALIAN CLUB 13.50

Prosciutto, ham, Genoa salami, provolone, tomato, lettuce, red onion

### SAUSAGE, PEPPERS & ONIONS 12.50

Housemade sweet Italian pork sausage, sautéed bell peppers and onions with pomodoro

### STEAK BOMB 14.50

Sirloin steak, sautéed bell peppers and onions, mushrooms and mozzarella

### MEATBALL PARMIGIANA 11.50

Housemade meatballs, pomodoro, mozzarella

### EGGPLANT PARMIGIANA 11.50

Battered eggplant, pomodoro, mozzarella

### CHICKEN PARMIGIANA 12.50

Breaded chicken cutlet, pomodoro, mozzarella

### SAUSAGE PARMIGIANA 11.50

Sweet Italian pork sausage, pomodoro, mozzarella

### SHRIMP PARMIGIANA 16

Breaded shrimp, pomodoro, mozzarella

### PEPPERS AND EGGS 9.50

Eggs with sautéed green bell peppers

### POTATO AND EGGS 9.50

Seasoned potato, eggs, parmigiano

### VEAL PARMIGIANA 15.50

Breaded veal, pomodoro, mozzarella

## SOUP

MADE FRESH DAILY  
BOWL 9.5

### PASTA E FAGIOLI

Macaroni & beans in a hearty broth

### TORTELLINI EN BRODO

Fresh tortellini in a hearty broth

### STRACCIATELLA

Pasta, egg drop, Romano cheese, spinach in a hearty broth

## SALADS

ADD SHRIMP +8, CHICKEN +6

### CAESAR SALAD LG 14 SM 7

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

### CAPRESE SALAD 17

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

### GARDEN SALAD LG 12 SM 7

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 14

Stuffed with ricotta and mozzarella  
*Additional toppings +2 each*

### STROMBOLI 14

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 15

Chunky San Marzano tomatoes, garlic, olive oil, basil

### HOMEMADE TOMATO SAUCE 15

Smooth San Marzano tomatoes simmered with vegetables

### ALLA VODKA 21

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

### ALFREDO 20

Cream sauce with parmigiano cheese  
*Add prosciutto and peas +3*

### CHICKEN RIGATONI 22

Seasoned chicken, mushrooms, caramelized onions and marsala cream sauce

### BROCCOLI, GARLIC AND OIL 19

Garlic sautéed broccoli in extra virgin olive oil

### FILETTO 20

Sautéed plum tomatoes, onions and prosciutto

### HOMEMADE MEAT SAUCE 20

San Marzano tomatoes with ground beef

### ALLA PESCATORE 28

Chopped shrimp, calamari, and clams in a light marinara sauce

### CLAMS, RED OR WHITE SAUCE 25

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

## AL FORNO

OVEN BAKED

### STUFFED SHELLS 19

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

### RAVIOLI 19

Jumbo size cheese filled ravioli in pomodoro topped with melted mozzarella

### EGGPLANT PARMIGIANA 20

Eggplant layered with pomodoro and topped with melted mozzarella

### EGGPLANT ROLLATINI 22

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

### ANNA MARIE'S MEAT LASAGNA 21

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

### BAKED PENNE 19

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

### BAKED PENNE SICILIANA 20

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

*A \$5 upcharge may apply when substituting sauces. Please ask server for details.*

# PIZZAS

## TRADITIONAL TOPPINGS

+3 EACH (14"), + 3.5 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



**Chef's Note:** Our pizzas come in a few different sizes. Each size is listed next to or above each pie. Please ask your server if you have questions.  
Enjoy!

## CHOOSE A CLASSIC

Start off with a round classic Neapolitan with its crispy New York Style thin crust or the thick Deep Dish. If you like square pizza, order the thin Grandma Pie or thick, square Sicilian.

## CLASSIC

### FAVORITES

#### 12" DEEP DISH 20

Mozzarella cheese and pomodoro

#### GRANDMA PIE 23

Square, thin crust topped with plum tomatos, mozzarella cheese and basil

#### NEAPOLITAN 18, 22

Mozzarella cheese and pomodoro sauce. Offered in 14" or 18"

#### SICILIAN 23

Square, thick crust smothered with slow simmered San Marzano tomato sauce and mozzarella

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**SPECIALTY**

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OFFERED IN 14" OR 18"

**SUPREME** 22, 29

Pepperoni, sausage, mushroom, onion, peppers and mozzarella

**MEAT LOVERS** 22, 28

Pepperoni, sausage, meatball, salami and mozzarella

**BBQ CHICKEN** 22, 28

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

**HAWAIIAN** 22, 28

Ham, bacon, pineapple and mozzarella

**ALLA VODKA** 22, 27

Fresh mozzarella cheese and vodka sauce

**VEGETABLE LOVERS** 21, 27

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

**CHICKEN BACON RANCH** 22, 28

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

**13" GLUTEN FREE** 14.50

Mozzarella cheese and pomodoro

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**SPECIALTY**

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OFFERED IN 12", 14" OR 18"

**\* WHITE PIE (BIANCA)** 18, 23, 28

Mozzarella cheese, ricotta cheese, drizzle of garlic oil

**\* BUFFALO CHICKEN** 20, 22, 28

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

**\* MARGHERITA** 16, 19, 23

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

**\* QUATTRO STAGIONI** 18, 23, 32

Artichoke hearts, olives, mushrooms, prosciutto and fresh mozzarella

**\* RUSTICA** 20, 26, 32

Chicken, roasted red peppers, fresh mozzarella cheese

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*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 sides +5 each.  
Two Complimentary bread baskets are served - additional baskets +3 each.

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### SEAFOOD

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#### MUSSELS 21

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

#### SHRIMP SCAMPI 27

Shrimp sautéed with garlic, white wine and compound butter

#### SEAFOOD COMBO 31

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

#### SHRIMP OREGANATA 27

Shrimp topped with seasoned breadcrumbs and sautéed in garlic oil sauce

#### SHRIMP MARINARA 27

Shrimp cooked in a mild marinara sauce

#### SHRIMP PARMIGIANA 27

Breaded shrimp topped with pomodoro and mozzarella cheese

#### SALMON PICCATA 30

Lemon, white wine sauce with capers

#### SALMON OREGANATA 30

Broiled in white wine sauce and topped with seasoned bread crumbs

#### SALMON LIVORNESE 30

Cooked in light marinara sauce with onions, capers and olives

#### CHILEAN SEA BASS 38

Choice of piccata, oreganata or livornese style

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### CHICKEN

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#### CHICKEN PARMIGIANA 23

Breaded chicken cutlet topped with pomodoro and mozzarella

#### CHICKEN SORRENTINO 25

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

#### CHICKEN FRANCESE 24

Chicken breast sautéed in white wine and lemon butter sauce

#### CHICKEN MARSALA 25

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

#### CHICKEN PARMIGIANA ALLA VODKA 26

Breaded chicken cutlet topped in alla vodka sauce

#### CHEF'S CHICKEN 21

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

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### VEAL

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#### VEAL MARSALA 28

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

#### VEAL PARMIGIANA 27

Breaded veal scallopini topped with pomodoro and mozzarella cheese

## SIDES

**BROCCOLI 6**

Sautéed with garlic oil

**BABY SPINACH 6**

Sautéed with garlic oil

**MEATBALLS OR SAUSAGE 7**

Choice of housemade meatballs (2) or housemade pork sausage (2) in pomodoro

**GARLIC KNOTS 5**

Served with pomodoro

**HOUSEMADE GARLIC BREAD 5**

Add mozzarella cheese +1

**FRENCH FRIES 6**

Served lightly salted

## VEGAN MENU

**POTATO, ONION & PEPPER HERO 10.50**

Sautéed potatoes, bell peppers and onions, served with pomodoro

**12" VERDE PIZZA 15.50**

Our famous crust topped with broccoli, spinach, garlic and olive oil

**12" TOMATO BASIL PIZZA 14**

Our famous crust topped with plum tomato, basil, garlic oil, and baby spinach

**PASTA WITH MARINARA 15**

Choice of pasta with marinara sauce (plum tomatoes, basil, garlic, and olive oil)

**PRIMAVERA 17**

Choice of pasta with zucchini, carrots, mushrooms, onions, garlic and diced tomatoes

**PASTA WITH VEGETABLES 17**

Choice of pasta, served with broccoli, cherry tomatoes, spinach, garlic and olive oil

**SPINACH MARINARA 16**

Choice of pasta with marinara sauce, sautéed spinach, plum tomatoes, garlic, and olive oil

**EGGPLANT WITH SPICY SAUCE 18**

Choice of pasta with eggplant, plum tomatoes, basil, garlic, and spices

**CAPONATA 18**

Choice of pasta with sautéed eggplant, onions, basil, garlic, spicy cherry peppers and marinara