

Soups and Salads

Soup of the Day.....	\$3.95
House Salad.....	\$4.95
Dinner Salad.....	\$3.95
Caesar Salad.....	\$6.95
Antipasto Salad.....	\$11.95
Add Chicken to Any Salad...\$3.50 Add Salmon to Any Salad...\$4.00	

Appetizers

Shrimp Scampi.....	\$11.95
Shrimp and Roasted Peppers.....	\$11.95
Gnocchi and Roasted Garlic.....	\$9.95
Mussels (Red or White Sauce).....	\$10.95
Calamari.....	\$10.25
Insalatta Caprese.....	\$9.95
Chicken Wings.....	\$8.95
Garlic Bread	
<i>Add cheese for .75¢</i>	\$3.50
Mozzarella Sticks.....	\$7.95
Garlic Knots.....	\$4.50
Bruchetta.....	\$5.95

Pasta

Served with dinner salad

Pasta DeNiro	
<i>Pink sauce, fresh basil.....</i>	\$13.95
Pasta Pacino	
<i>Mushrooms, roasted red peppers, artichokes, mozzarella cheese.....</i>	\$14.95
Pasta Marinara	
<i>A classic.....</i>	\$12.50
Pasta with Meatballs or Sausage	
<i>Our delicious meatballs or our mild sausage in our signature marinara sauce.....</i>	\$13.95
Pasta Bolognese	
<i>Meat sauce at its best.....</i>	\$14.50
Pasta Alfredo	
<i>Our rich sauce is second to none.....</i>	\$14.50
Pasta Agli Olio	
<i>Extra virgin olive oil and lightly roasted garlic.....</i>	\$12.50
Pasta A La Vodka	
<i>Onions, prosciutto, pink sauce.....</i>	\$15.50
Pasta Carbonara	
<i>Bacon, onions, peas, parmesan cheese in a light cream sauce.....</i>	\$15.50
Pasta Puttanesca	
<i>Green and black olives, onions, roasted red peppers, capers and anchovies in a savory tomato sauce.....</i>	\$15.50
Pasta with Pesto Sauce	
<i>Fresh basil, garlic, pignoli nuts, extra virgin olive oil.....</i>	\$14.50
Pasta Caprese	
<i>Fresh tomatoes, fresh mozzarella, fresh basil, olive oil in a light broth.....</i>	\$14.50
Pasta Primavera	
<i>Mushrooms, broccoli, tomatoes, peas in a light sauce.....</i>	\$14.50
Gnocchi with Marinara or Garlic and Oil.....	\$14.50
Gnocchi with Alfredo or Vodka Sauce.....	\$15.50

Add chicken...\$3.50

Add broccoli...\$3.00

Add meatball or sausage...\$1.75 each

Add shrimp...\$1.50 each

Chicken

Served with pasta or vegetables and dinner salad

Chicken Parmigiana

Chicken topped with marinara sauce and mozzarella cheese..... \$15.50

Chicken Napolitana

Chicken topped with prosciutto, marinara sauce and mozzarella cheese..... \$16.50

Chicken Barese

Sundried tomatoes, fresh basil and capers with a hint of balsamic vinegar..... \$16.50

Chicken Ragusa

Fresh tomatoes, fresh basil and capers..... \$16.50

Chicken Marsala

Fresh mushrooms, Marsala wine sauce..... \$16.50

Chicken Picatta

Chicken sautéed with capers in a light lemon sauce..... \$16.50

Chicken Porcini

Porcini mushrooms give this creamy sauce a wonderfully nutty flavor..... \$18.50

Chicken Gorgonzola

Sundried tomatoes, chives and gorgonzola cheese..... \$17.50

Chicken Siciliano

Chicken topped with eggplant, onions, olives, tomatoes and mozzarella cheese..... \$18.50

Chicken Cacciatore

*Tender chunks of chicken tossed with peppers, onions, capers,
fresh mushrooms and olives in a rich tomato sauce.....* \$18.50

Rosemary Chicken

Rosemary, artichokes, chives in a savory light sauce..... \$16.50

Chicken Francese

Lightly battered chicken in a delightful lemon sauce with a hint of Parmesan..... \$17.50

Specialties of the House

Served with a dinner salad

Zuppa De Pesce

Seafood prepared in a very unique sauce

with Italian spices, sundried tomatoes and chives – A MUST!!.....\$19.95

Crab Cakes Christina

Plump cakes prepared with a basil tarragon sauce – Served over linguini.....\$22.95

Lobster Romanza

Two mini lobster tails, four scallops, and four shrimp

in a savory seafood sauce with sundried tomatoes and fresh mushrooms.....\$26.95

Veal Ossobucco

Fall off the bone veal in the chef's special sauce

Served with fettuccini and vegetables.....\$28.95

Veal Chop Marino

12oz. veal chop and four shrimp topped with

Chef Peri's signature sauce. – Served with potatoes and vegetables -- A MUST!!.....\$30.95

Grilled Rack of Lamb

Lamb rack prepared with a roasted garlic sauce

Served with potatoes and vegetables.....\$22.95

Filletto Rosini

Certified Angus tenderloin topped with a light wine sauce

Served with potatoes and vegetables.....\$21.95

Delmonico Toscana

Certified Angus rib-eye topped with a tomato and basil sauce

Served with potatoes and vegetables.....\$19.95

NY Strip Venezia

Certified Angus strip topped with a Portobello mushroom sauce

Served with potatoes and vegetables.....\$20.95

**Steaks may also be prepared with a house specialty dry rub*

Seafood

Served with pasta or vegetables and dinner salad

Seafood Alfredo

Mussels, clams, scallops and shrimp.....\$19.95

Seafood Medley

Mussels, clams, scallops and shrimp with fresh basil in a pink sauce.....\$19.95

Seafood Fra Diavlo

Mussels, clams, scallops and shrimp in a spicy marinara sauce.....\$19.95

Zuppa De Pesce

Seafood prepared in a very unique sauce

with Italian spices sundried tomatoes and chives – A MUST!!.....\$20.95

Shrimp Grand Aioli

Olive oil, garlic and lemon cream sauce.....\$18.95

Shrimp Scampi

A classic!!.....\$18.95

Pesce Francese

Lightly battered white fish in a lemon sauce.....\$18.95

Pesce Toscana

Sauteed white fish topped with fresh tomatoes and fresh basil.....\$18.95

Linguini with Clams (White or Red Sauce)

Two classics, no description needed.....\$17.95

Mussels

Marinara, White or Fra Diavlo style.....\$17.95

Al Forno

Served with dinner salad

Meat Lasagna

Baked to perfection.....\$14.95

Manicotti

*Pasta tubes filled with three types of cheeses
topped with our signature marinara sauce and mozzarella cheese*.....\$14.95

Camelonna

*Pasta tubes filled with cheese, spinach
and veal, topped with meat sauce and mozzarella cheese*.....\$16.50

Eggplant Parmigiana

*Fresh eggplant layered with cheese and tomato sauce
and baked, smothered in mozzarella cheese, served with choice of pasta*.....\$13.95

Baked Ziti

*Ziti pasta tossed with marinara, ricotta cheese
topped with parmesan and mozzarella cheeses and baked to perfection*.....\$11.95

Ravioli (Cheese, Spinach or Meat)

A classic dish!! Baked with cheese or plain.....\$14.95

Lobster Ravioli

Served with vegetables. Baked with cheese or plain.....\$16.95

Tortelacci

*Pasta filled with beef, veal and Italian spices served with your choice of a
roasted garlic and oil, pesto sauce or marinara(baked with cheese or plain)
Served with vegetables*.....\$19.95

Add meatball or sausage...\$1.75 each

Add Vodka or Alfredo Sauce...\$3.00

Veal

Served with your choice of pasta or vegetables and a dinner salad

Veal Parmigiana

Tender veal topped with marinara and mozzarella cheese.....\$17.50

Veal Marsala

Fresh mushrooms, Marsala wine.....\$18.50

Veal Picatta

Veal sautéed with capers in a light lemon sauce..... \$18.50

Veal Porcini

Porcini mushrooms give this light cream sauce a wonderful nutty flavor.....\$19.95

Veal Francese

Lightly battered veal in a flavorful lemon sauce with a hint of parmesan cheese.....\$19.50

Veal with Artichoke Hearts

Artichoke, chives in a light lemon sauce..... \$18.50

Veal Milanese

Fried tender veal with lemon. Simple and delicious.....\$16.95

Veal and Peppers (White or Red Sauce)

Tender veal with onions, green and red peppers..... \$18.50

Desserts

Cannoli

\$4.95

Tiramisu

\$5.95

Chocolate Cake

\$4.95

Spumoni Ice Cream

A chocolate, cherry and pistachio ice cream treat...\$3.95

Tuxedo Ice Cream Truffle

A rich chocolate shell filled with chocolate ice cream, cherries and almonds...\$5.95

White Chocolate Raspberry Ice Cream Truffle

A rich white chocolate shell filled with vanilla and raspberry ice cream...\$5.95

Coffee

Regular or Decaffeinated...\$1.75

Cappuccino

Regular or Decaffeinated... \$3.50

French Vanilla...\$3.75

Latte

Regular or Decaffeinated...\$3.50

French Vanilla or Mocha or French Vanilla Mocha...\$3.75

Espresso

\$1.95

Double Espresso \$3.20

Hot Chocolate

\$3.50