

Zuppa

Pasta Fagioli

Cup \$3.49 Bowl \$4.99

Antipasti Freddi

Caprese

Sliced tomato, homemade mozzarella, fresh basil and olive oil. \$7.99

Antipasto

Pepperocini, prosciutto, mozzarella, lettuce, capieollo, soprassata. \$7.99

Antipasti Caldi

Quattro

Stuffed pepper, eggplant rotini, stuffed mushroom & clams areganato. \$7.99

Mozzarella In Corazza

Italian bread sliced and filled with homemade mozzarella breaded and fried until golden brown. \$7.99

Salad

House salad

Field greens topped with tomato, sliced cucumber and red onion. \$3.99

Entrees

Fettuccine Alfredo

Cream, ham, parsley, butter, egg yolk and Parmesan cheese.

Laced over homemade fettuccine. \$9.99

Fettuccine with Tomato Sauce

Homemade fettuccine topped with a rich tomato sauce. \$8.99

Pork Braciola

Pork tenderloin stuffed with Romano cheese, parsley and mozzarella. \$13.99

Veal Milanese

Bone in veal breaded and fried served with risotto Milanese. \$14.99

Chicken Francese

A buttery lemon-wine sauce drenches lightly battered, melt-in-your-mouth chicken. Served with risotto. \$13.99

Flounder Arreganata

Delicate flounder baked with butter, lemon juice and parsley. \$13.99

Steak Pizzaiola

Beef thinly sliced, marinated in wine and cooked in a savory tomato sauce. \$13.99

Dessert

Canoli

Almond cake

Sfoglitle

Spumoni