

Appetizers

Oysters Rockefeller \$16

Fresh oysters baked with spinach and prosciutto ham in a light cream sauce

Avocado with Crabmeat \$16

Half avocado filled with crabmeat drizzled with Balsamic Vinaigrette

Mini Crab Cakes \$14

3 Mini crab cakes drizzled with chipotle sauce

Charcuterie Board \$16

Prosciutto, Salami, Club Crackers, Grapes, Cheese- Manchego, Piave & Asiago, Green Olives
Caramelized Walnuts, Red Peppers, Fig Jam

Mozzarella in Carozza \$11

Homemade bread and Mozzarella cheese baked in a lemon butter

Arancini \$12

Rice ball filled with mozzarella cheese

Scampi alla Fra Diavolo \$12

Shrimp with fresh garlic in a spicy marinara sauce

Oysters on the Half Shell

Fresh Oysters

1/2 Dozen \$12 Full Dozen \$24

Entrees

All entrees are served with a mixed house salad

Lasagna Romana \$20

Homemade pasta layered with Mozzarella, Ricotta cheese, and meat sauce

Filet Mignon \$32

Filet with a Chianti reduction; served w/ mashed potatoes and vegetable of the day

Penne Vodka Sauce \$18

Penne with sweet red peppers in a vodka pink sauce
Add Chicken \$22/ Shrimp \$26

Stuffed Shrimp \$36

Jumbo shrimp baked with lump crab meat; served with potatoes and asparagus

Pollo Parmigiana \$21

Chicken scallopini baked with mozzarella cheese & marinara sauce; served over linguini

Scampi Napoli \$27

Jumbo gulf shrimp sautéed with fresh garlic in a lemon, butter and white wine sauce; served over linguini

Vitello alla Parmigiana \$26

Thin veal baked with mozzarella cheese in a marinara sauce; served over linguini

Scaloppini "Romeo and Juliet" \$28

Veal and chicken with prosciutto, topped with mozzarella cheese, tomato in a white wine sauce; served over linguini

Linguini Vongole \$22

Cherry stone and baby clams tossed with linguini, fresh garlic, wine and butter

Short Rib Gnocchi Ravioli \$25

Potato pasta pillows filled with beef short rib; served in a brandy cream sauce with mushrooms

Veal Chop* \$44

Veal rib chop marinated in herbs and garlic, broiled in a light veal sauce; served with roasted potato and vegetables

Gnocchi d' Mamma \$22

Mamma's version of potato pasta filled with veal ragu in a cream cheese sauce

Spaghetti Bolognese \$18

with homemade marinara sauce

Four Cheese Ravioli \$20

Homemade ravioli stuffed with Fontana, Ricotta, Mozzarella and Parmesan Cheese served in a pink sauce

Rockfish Livornese \$34

Rockfish, shrimp, tomato, artichoke, capers, white wine, lemon and butter; served over angel hair

Pollo Milano \$21

Chicken breast breaded with Italian breadcrumbs sautéed in lemon, butter and white wine; served with penne pasta

Vitello alla Picatta \$25

Veal Scallopini, mushrooms, capers, white wine, lemon and butter; served over angel hair

Filet Mignon & Scampi Napoli \$40

6oz filet grilled with herbs, garlic & shrimp sautéed with garlic, lemon and wine; served with linguini and vegetable of day

Pollo Siciliana \$22

Grilled chicken with eggplant, mozzarella cheese over linguini with a vodka sauce; served over penne

Frutti Di Mare \$36

Scallops, shrimp, mussels, clams tossed with linguini white wine and garlic or in a marinara sauce; over linguini

Spaghetti Fiorentina \$19

A light cream sauce with garlic, cherry tomatoes, fresh basil and spinach

Agnello alla Romana* \$36

Grilled lamb chops with Italian herbs and rosemary; served with roasted potatoes and vegetable of the day

