

ANTIPASTO-APPETIZER

FRIED CALAMARI	18/18.72
TRADITIONAL STYLE	
SIDE FRA DIAVOLO SAUCE	
SWEET CHILI STYLE	
TOSSED WITH SWEET CHILLI SAUCE	
VONGOLE OREGANATA	13/13.52
BAKED LITTLE NECK CLAMS, GARLIC, BREADCRUMBS, PARSLEY, & LEMON	
NEW ZEALAND CLAMS	14/14.56
RED OR WHITE CLAM SAUCE & HERBS	
SHRIMP GOCCIA D'ORO	19/19.76
SAUTEED WITH EXTRA VIRGIN OLIVE OIL, PAPRIKA, GARLIC, HERBS, RED PEPPER, HEAD ON OR PEELED	
RICE BALLS	14/14.56
RISOTTO, ONIONS, GREEN PEAS, PROSCIUTTO, BREADED, FRIED TO A GOLDEN BROWN, PINK SAUCE	
MUSSELS	14/14.56
SAUTÉED IN WINE & HERBS IN A RED OR WHITE SAUCE	
SHRIMP COCKTAIL	15/15.60
EGGPLANT ROLLATINI	14/14.56
EGGPLANT ROLLED WITH RICOTTA CHEESE & MOZZARELLA TOPPED WITH A LIGHT MARINARA SAUCE	
MOZZARELLA IN CARROZZA	11/11.44
BREAD STUFFED WITH MOZZARELLA, PACKED WITH PARMESAN CHEESE, LEMON WHITE WINE SAUCE & CAPERS	
MOZZARELLA STICKS	13/13.52
ZUCCHINI STICKS	13/13.52
SIDE MARINARA SAUCE	
HOT ANTIPASTO FOR TWO	32/33.28
SHRIMP OREGANATA, BAKED CLAMS, FRIED CALAMARI, SIDE MARINARA SAUCE	

ZUPPA-SOUP

FAGIOLI	9/9.36
CANNELLINI BEANS, PROSCIUTTO, ONIONS, GARLIC, DITALINI PASTA	
TORTELLINI	9/9.36
MEAT TORTELLINI IN CHICKEN BROTH	
MINISTRONE	9/9.36
VEGETABLE, LIGHT TOMATO BROTH	

KIDS

CHICKEN FINGERS	13/13.52
HAND BREADED, FRIED, SIDE FRENCH FRIES	
PENNE WITH BUTTER	9/9.36
SPAGHETTI MEATBALLS	13/13.52
2 HOME STYLE MEATBALLS OVER YOUR FAVORITE PASTA	
CHEESE RAVIOLI	13/13.52
MARINARA SAUCE	

INSALATE-SALADS

CAESAR	13/13.52
ROMAINE LETTUCE, CROUTONS DRESSED WITH LEMON JUICE, OLIVE OIL, EGG, WORCESTERSHIRE SAUCE, ANCHOVIES, GARLIC, DIJON MUSTARD, PARMESAN CHEESE, BLACK PEPPER, & MAYONNAISE	
GOCCIA D'ORO	13/13.52
TRADITIONAL MESCLUN WITH RED RASPBERRY DRESSING TOPPED WITH DRIED CRANBERRY, GLAZED WALNUTS, & CRUMBLER GORGONZOLA CHEESE	
TRI COLOR SALAD	13/13.52
RADICCHIO, ENDIVES, BABY ARUGULA, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINAIGRETTE	
MOZZARELLA CAPRESE	13/13.52
FRESH MOZZARELLA, SLICED TOMATOES, ROASTED PEPPERS & BASIL WITH BALSAMIC GLAZE	

PASTA

SPAGHETTI POLPETTE	21/21.84
HOME STYLE MEATBALLS WITH FRESH TOMATO SAUCE & BASIL	
FETTUCINE ALFREDO	19/19.76
PENNE BROCCOLI RABE	21/21.84
BROCCOLI RABE, SAUSAGE, EXTRA VIRGIN OLIVE OIL	
LINGUINE CARBONARA	20/20.80
BACON, ONIONS, WHITE CREAM SAUCE & EGG YOLK	
PENNE FIORENTINO	20/20.80
GRILLED CHICKEN, ROASTED RED PEPPERS, SPINACH, CREAMY PINK SAUCE	
PENNE VODKA	19/19.76
RIGATONI BOLOGNESE	21/21.84
GROUND BEEF, TOMATO SAUCE, PECORINO ROMANO	
RAVIOLI FORMAGGIO	20/20.80
CHEESE RAVIOLI MARINARA SAUCE OR PINK SAUCE	

TORTELLINI NONA	22/22.88
PASTA STUFFED WITH MEAT, PEAS, PROSCIUTTO, CREAM SAUCE	

FLORAS CAVATELLI	21/21.84
SCALLIONS, CRUMBLER SAUSAGE, PINK SAUCE	

EGGPLANT PARMIGIANA	20/20.80
EGG BATTERED, FRIED TO A GOLDEN BROWN, MELTED MOZZARELLA & TOMATO SAUCE	

CONTORNI-SIDES | ADDITIONS

BROCCOLI RABE	8/8.32	CHICKEN	6/6.24
SPINACH	6/6.24	MEATBALLS	8/8.32
FRENCH FRIES	6/6.24	SAUSAGE	6/6.24
POTATO WEDGES	6/6.24	JUMBO SHRIMP	12/12.48
RISOTTO	6/6.24	RICOTTA	3/3.12
SAUCE	3/3.12	BRUSCHETTA(8)	6/6.24
ASPARAGUS	8/8.32	MASHED POTATOES	6/6.24
GLUTEN FREE OR WHOLE WHEAT PASTA			2/2.08

Before placing your order. Please inform your server if a person in your party has a food allergy.

Menu items marked with an "" can be cooked to your liking.*

Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of foodborne illnesses, and other interactions with present medical conditions and/or pregnancy.

CARNE-MEAT

*FILET MIGNON	45/46.80
GRILLED, PORTOBELLO MUSHROOMS, SIDE MASHED POTATOES, MELTED MOZZARELLA, LIGHT BROWN SAUCE	
*SKIRT STEAK	40/41.60
GRILLED, CRUMBLER GORGONZOLA CHEESE, SIDE MASHED POTATOES	
*RACK OF LAMB	45/46.80
GRILLED, SIDE OF MINT JELLY	
VEAL MARSALA	23/23.92
PORTOBELLO MUSHROOMS IN A MARSALA WINE SAUCE	
VEAL TITO	23/23.92
MILANESE STYLE, BABY ARUGULA, CHERRY TOMATOES, RED ONIONS, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL AND A TOUCH OF BALSAMIC VINAIGRETTE	
VEAL GOCCIA D'ORO	23/23.92
MILANESE STYLE, FRESH TOMATOES, RED ONIONS, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINAIGRETTE	
VEAL SALTIMBOCCA	23/23.92
PROSCIUTTO DI PARMA, MARSALA DEMI, MELTED MOZZARELLA, OVER SPINACH WITH BROWN SAUCE	

POLLO-CHICKEN

CHICKEN SORRENTINO	22/22.88
PROSCIUTTO, EGGPLANT, MELTED MOZZARELLA, LIGHT BROWN SAUCE	
CHICKEN PRINCIPESSA	24/24.96
EGG BATTERED, ROASTED PEPPERS, STEAMED ASPARAGUS, MELTED MOZZARELLA, LIGHT BROWN SAUCE	
CHICKEN FRANCESE	22/22.88
EGG BATTERED, FRIED TO A GOLDEN BROWN WITH LEMON WHITE WINE SAUCE	
CHICKEN SINATRA	22/22.88
PROSCIUTTO, ROASTED PEPPERS, MELTED MOZZARELLA WITH WHITE WINE SAUCE	
CHICKEN PARMIGIANA	22/22.88
BREADED, TOMATO SAUCE, PARMESAN CHEESE, MELTED MOZZARELLA	
CHICKEN SCARPIELLO	22/22.88
SAUSAGE, ONIONS, MUSHROOMS, SWEET PEPPERS, GARLIC WHITE WINE & TOUCH RED SAUCE	
CHICKEN PICCATA	22/22.88
ZESTY LEMON, CAPERS, ARTICHOKE HEARTS WITH WHITE WINE SAUCE	
CHICKEN ASPARAGUS	24/24.96
FRESH TOMATOES, STEAMED ASPARAGUS, MELTED MOZZARELLA, PAPRIKA CREAM SAUCE	

SEAFOOD

*BROILED SALMON	23/23.92
SALMON AL GUSTO	26/27.04
BACON, CANNELLINI BEANS, SUN DRIED TOMATOES, OVER SPINACH WITH GARLIC & OIL	
FILET OF SOLE OREGANATA	32/33.28
LAYERED WITH SEASONED BREAD CRUMBS, SIDE SHRIMP	
FILET OF SOLE FRANCESE	32/33.28
EGG BATTERED, SIDE SHRIMP, FRIED TO A GOLDEN BROWN WITH LEMON WHITE WINE SAUCE	
FRUTTI DE MARE	40/41.60
MUSSELS, CLAMS, SHRIMP, CALAMARI, SPICY TOMATO SAUCE, OVER LINGUINE	
CHILEAN SEA BASS OREGANATA	38/39.52
FILLETED & TOPPED WITH SEASONED BREADED CRUMBS	
CALAMARI FRA DIAVOLO	23/23.92
SAUTEED CALAMARI, SPICY TOMATO SAUCE, OVER LINGUINE	
LINGUINE MUSSELS FRA DIAVOLO	22/22.88
FRESH MUSSELS WITH SPICY TOMATO SAUCE	
LINGUINE VONGOLE	21/21.84
RED OR WHITE CLAM SAUCE	
PENNE FANTASIA	21/21.84
SHRIMP, ZUCCHINI, SUN DRIED TOMATO, PINK SAUCE	
SHRIMP ANY STYLE	32/33.28
RIGATONI VARESE	32/33.28
SHRIMP, MUSHROOMS, SUN DRIED TOMATOES, BABY ARUGULA	
PENNE GOCCIA D'ORO	21/21.84
PORTOBELLO MUSHROOMS, ZUCCHINI, SHRIMP, EXTRA VIRGIN OLIVE OIL & GARLIC	

CONTORNI-SIDES | ADDITIONS

BROCCOLI RABE	8/8.32	CHICKEN	6/6.24
SPINACH	6/6.24	MEATBALLS	8/8.32
FRENCH FRIES	6/6.24	SAUSAGE	6/6.24
POTATO WEDGES	6/6.24	JUMBO SHRIMP	12/12.48
RISOTTO	6/6.24	RICOTTA	3/3.12
SAUCE	3/3.12	BRUSCHETTA(8)	6/6.24
GLUTEN FREE PASTA	2/2.08		
GRILLED ASPARAGUS	8/8.32		
WHOLE WHEAT PASTA	2/2.08		
MASHED POTATOES	6/6.24		

*Everything shown on this menu is subject to change.
Any change request may result in a price increase.
Sharing fee for an entree 10/10.40.*

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