

Since 1896

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Menu di Cena

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Appetizer

Meatballs	\$17
Ground Beef, Pork, Veal, Seasoned Breadcrumbs	
Baked Clams	\$18
Little Neck, Seasoned Breadcrumb Stuffing	
Roasted Red Peppers & Mozzarella	\$17
Golden Raisins, Pine Nuts, Garlic, Olive Oil, Fresh Mozzarella	
Fritto Misto	\$21
Fried, Calamari, Shrimp, Cod, Zucchini Lemon Aioli, Marinara Sauce	
Mozzarella in Carrozza	\$17
Fried, Fresh Mozzarella Sandwich	
Cozze e Finocchi	\$18
Washington State Mussels, White Wine, Garlic, Fennel, Ciabatta Crostini	

Salad

House Salad	\$15
Green Leaf, Iceberg, Cucumber, Endive, Radicchio, Red Onion, Fennel, Roma Tomato, House Vinaigrette	
Seafood Salad	\$24
Calamari, Crab, Lobster, Shrimp, Lemon Citronette, Baby Arugula	
Caesar Salad	\$17
Romaine Hearts, Caesar Dressing, Ciabatta Croutons, Parmesan	
Milanese Salad	\$16
Baby Arugula, Sliced Red Onion, Cherry Tomatoes, Shaved Parmesan, House Vinaigrette	
Roasted Beets with Burrata	\$17
Red & Golden Beets, Burrata, Toasted Pistachio's, Micro Basil, Balsamic Drizzle, Sea Salt	

Pasta

Marinara	\$19	Orecchiette	\$26
Choice: Linguini, Spaghetti, Penne, Rigatoni, Fusilli, Angel Hair, Pappardelle		Hot & Sweet Sausage, Broccoli Rabe Choice: Arrabiatta Sauce, Olive Oil & Garlic	
Rigatoni Bolognese	\$26	Fiocchi	\$26
Seasoned Beef, San Marzano Tomatoes, Herbs		Beggar Purse Ravioli, Ricotta and Bartlett Pear Filling, Brown Butter, Sage, Dried Cranberries	
Penne alla Vodka	\$26	Linguini and Clams	\$28
San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream		Little Neck Clams, Garlic, White Wine, Parsley	
Pappardelle with Short Rib Ragu	\$28	Spaghetti Aglio Olio	\$19
Braised Short Rib, Red Wine, San Marzano Tomatoes, Red Chili Flake, Pecorino Cheese, Basil		Garlic, Olive Oil, Red Pepper Flake, Parsley	
Mushroom Risotto	\$28	Fusilli Crab Pesto	\$28
Crimini, Button and Portabello Mushrooms, Arborio Rice		Basil Pesto, Jumbo Lump Crab Meat, Cherry Tomatoes	
Parmesan Cheese, White Truffle Oil		Fettuccini Carbonara	\$26
		Pancetta, Egg, Black Pepper, Pecorino Romano	

Entree

Lemon Chicken \$28

Half Chicken, Quartered, Bone-In, Charcoal Broiled,
Uncle Vincent's Famous Lemon Sauce

Chicken Scarpariello \$32

Bone-In, Hot & Sweet Sausage, Hot Cherry Peppers,
Bell Peppers, White Wine Sauce

Double Cut Pork Chop \$37

Pan Seared, Hot and Sweet Cherry Peppers, Garlic,
Butter & White Wine Reduction

Veal Scaloppini \$34

Tenderloin Medallions, Pan Seared, Sauce Choice:

Picatta- Lemon, Butter, Capers, White Wine Reduction

Marsala- Cremini Mushrooms, Marsala Wine Reduction

Chicken Milanese \$28

Boneless Skinless Breast Tenderized Thin, Breaded and Fried,
Arugula Salad, Cherry Tomatoes, Red Onion,
Shaved Parmesan Cheese



Bone-In Veal Parmesan \$49

16oz. Veal Chop, Tenderized Thin, Breaded and Fried,
Marinara Sauce, Fresh Mozzarella, Fresh Shaved Parmesan

Braised Short Rib \$38

Creamy Polenta, Arugula, Pickled Onion, Short Rib Jus

Sausage & Peppers \$27

Grilled, Hot and Sweet Sausage, Bell Peppers, Onion

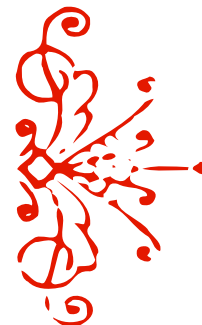


40 oz. Porterhouse \$125

Cast Iron Skillet Seared, Fresh Oregano, Fresh Rosemary,
Whole Garlic Clove, Plugra Butter



Roasted Root Vegetables



Lobster Fra Diavolo \$39

Lobster Tail, San Marzano Tomato Sauce, Red Pepper Flake,
Garlic, Oregano, Linguini Pasta

Cioppino \$40

Shrimp, Mussels, Clams, Cod, Squid,
Tomato-Lobster Stew

Eggplant Parmesan \$25

Breaded, Marinara, Parmesan, Mozzarella

Shrimp Scampi \$37

Sauteed, Lemon, Butter, Garlic, White Wine,
Angel Hair Pasta

Grilled Salmon \$34

Fennel & Orange Supreme, Castelvetrano Olives,
Sauteed Spinach



Contorni

Grilled Vegetables \$12

Eggplant, Endive, Fennel, Zucchini,
Asparagus, Olive Oil

Peas and Prosciutto \$12

Baby Peas, Prosciutto Cotto, White Onion, Olive Oil

Sauteed Vegetables \$10

Choice: Broccoli Rabe, Fingerling Potatoes, Asparagus

Chef Mike's Sunday Gravy

Sunday Night Only

Slow Braised All Day in Marinara Sauce:

Short Rib, Pork Leg, Pork Braciolo,

Meatballs and Hot & Sweet Sausage



Rigatoni Pasta with Marinara Gravy



House Salad

\$40 Per Person

Minimum 2 Persons