

Since 1896

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Menu di Cena

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## Appetizer

<b>Meatballs</b>	<b>\$17</b>
Ground Beef, Pork, Veal, Seasoned Breadcrumbs	
<b>Baked Clams</b>	<b>\$18</b>
Little Neck, Seasoned Breadcrumb Stuffing	
<b>Roasted Red Peppers &amp; Mozzarella</b>	<b>\$17</b>
Golden Raisins, Pine Nuts, Garlic, Olive Oil, Fresh Mozzarella	
<b>Fritto Misto</b>	<b>\$23</b>
Fried, Calamari, Shrimp, Cod, Zucchini Lemon Aioli, Marinara Sauce	
<b>Mozzarella in Carrozza</b>	<b>\$17</b>
Fried, Fresh Mozzarella Sandwich	
<b>Stuffed Mushrooms</b>	<b>\$18</b>
Crab, Shrimp, Parmesan and Mozzarella	

## Salad

<b>House Salad</b>	<b>\$16</b>
Green Leaf, Iceberg, Cucumber, Endive, Radicchio, Red Onion, Fennel, Roma Tomato, House Vinaigrette	
<b>Seafood Salad</b>	<b>\$26</b>
Calamari, Crab, Lobster, Shrimp, Lemon Citronette, Baby Arugula	
<b>Caesar Salad</b>	<b>\$17</b>
Romaine Hearts, Caesar Dressing, Ciabatta Croutons, Parmesan	
<b>Milanese Salad</b>	<b>\$16</b>
Baby Arugula, Sliced Red Onion, Cherry Tomatoes, Shaved Parmesan, House Vinaigrette	
<b>Burrata with Tomato &amp; Cucumber</b>	<b>\$18</b>
Kumato Tomatoes, Red Onion, Mint, Balsamic	



## Pasta

<b>Marinara</b>	<b>\$19</b>	<b>Orecchiette</b>	<b>\$26</b>
Choice: Linguini, Spaghetti, Penne, Rigatoni, Fusilli, Angel Hair, Pappardelle		Hot & Sweet Sausage, Broccoli Rabe Choice: Arrabiatta Sauce, Olive Oil & Garlic	
<b>Rigatoni Bolognese</b>	<b>\$26</b>	<b>Fiocchi</b>	<b>\$26</b>
Ground Beef and Veal, San Marzano Tomatoes, Herbs		Beggars Purse Ravioli, Ricotta and Bartlett Pear Filling, Brown Butter, Sage, Dried Cranberries	
<b>Penne alla Vodka</b>	<b>\$26</b>	<b>Linguini and Clams</b>	<b>\$28</b>
San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream		Little Neck Clams, Garlic, White Wine, Parsley	
<b>Pappardelle with Short Rib Ragù</b>	<b>\$28</b>	<b>Spaghetti Aglio Olio</b>	<b>\$19</b>
Braised Short Rib, Red Wine, San Marzano Tomatoes, Red Chili Flake, Pecorino Cheese, Basil		Garlic, Olive Oil, Red Pepper Flake, Parsley	
<b>Beet Risotto</b>	<b>\$28</b>	<b>Chicken &amp; Spinach Ravioli</b>	<b>\$26</b>
Orange Supreme, Toasted Hazelnut, Micro Greens, Grana Padano Parmesan		Basil Pesto, Sun Dried Tomatoes, Pine Nuts	
<b>Farfalle with Summer Squash</b>	<b>\$20</b>	<b>Fusilli Carbonara</b>	<b>\$26</b>
Ricotta, Lemon Zest, Caramelized Onion, Basil		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** **\$34**

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

**Double Cut Pork Chop** **\$40**

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

**Veal Scaloppini** **\$35**

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** **\$50**

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

**Braised Short Rib** **\$38**

Roasted Root Vegetables, Vine Roasted Cherry Tomatoes,  
Short Rib Jus

**Sausage & Peppers** **\$28**

Grilled, Hot and Sweet Sausage, Bell Peppers, Onion



**40 oz. Porterhouse** **\$135**

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

Baked Potato Hash



**Lobster Fra Diavolo** **\$41**

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

**Sea Scallops** **\$36**

Grilled Corn and Fava Bean Succotash, Sautéed Pancetta,  
Pea Shoots, Citrus Herb Vinaigrette

**Eggplant Parmesan** **\$25**

Breaded, Marinara, Parmesan, Mozzarella

**Shrimp Scampi** **\$38**

Sautéed Jumbo Shrimp, Lemon, Butter, Garlic, White Wine,  
Angel Hair Pasta

**Seared Seabass** **\$38**

Grilled Artichoke Salad, Roasted Red Pepper Puree,  
Oven Roasted Fingerling Potatoes

### Contorni

**Grilled Shrimp or Scallop Skewer** **\$16**

Choice: Shrimp or Scallops, Uncle Vincent's Lemon Sauce

**Grilled Vegetables** **\$12**

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

**Peas and Prosciutto** **\$12**

Baby Peas, Prosciutto Cotto, White Onion, Olive Oil

**Sautéed 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**