

Since 1896

.....



Menu di Cena

.....

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	\$23
Fried, Calamari, Shrimp, Cod, Zucchini Garlic Aioli, Marinara Sauce	
Mozzarella in Carrozza	\$17
Fried, Fresh Mozzarella Sandwich	
Stuffed Mushrooms	\$18
Crab, Shrimp, Parmesan and Mozzarella	
Steamed Mussels	\$19
Bacon, Green Apple, Shallots, Garlic, White Wine	

Salad

House Salad	\$16
Green Leaf, Iceberg, Cucumber, Endive, Radicchio, Red Onion, Fennel, Roma Tomato, House Vinaigrette	
Seafood Salad	\$26
Calamari, Crab, Lobster, Shrimp, Lemon Citronette, Micro Diced Bell Peppers	
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 Beet Duo	\$18
Red & Gold Beets, Whipped Goat Cheese, Blistered Tomatoes, Toasted Hazelnuts, Balsamic Reduction, Micro Basil	

Pasta

Salsa alla Marinara	\$19	Orecchiette	\$26
San Marzano Tomato Sauce, Basil Choice: Linguini, Spaghetti, Penne, Rigatoni, Fusilli, Angel Hair, Bucatini		Hot & Sweet Sausage, Broccoli Rabe Choice: Arrabiatta Sauce, Olive Oil & Garlic	
Rigatoni Bolognese	\$26	Fiocchi	\$26
Ground Beef, Pork and Veal, 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		Manilla Clams, Garlic, White Wine, Parsley	
Pappardelle Lamb Ragu	\$26	Spaghetti Aglio Olio	\$19
Ground Lamb, Pancetta, Mint, Pecorino		Garlic, Olive Oil, Red Pepper Flake, Parsley	
Mushroom & Leek Risotto	\$24	Fusilli Carbonara	\$26
Cremini & Dollar Mushrooms, Sauteed Leeks, Arborio Rice, Shaved Parmesan, White Truffle Oil		Pancetta, Egg, Black Pepper, Pecorino Romano	
		Rigatoni Pomodoro	\$19
		San Marzano Tomatoes, Onion, Garlic, Sugar, Fresh Basil	

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

Veal Chop Pizzaiola \$48

San Marzano Tomatoes, Onion, Bell Peppers, Mushrooms,
Red Wine, Fresh Oregano

Sausage & Peppers \$28

Grilled, Hot and Sweet Sausage, Bell Peppers, Onion

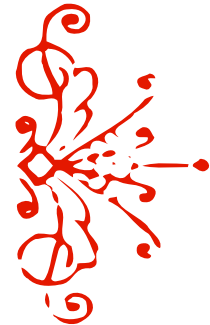


40 oz. Porterhouse \$135

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



Herb Roasted Beefsteak Tomato, Roasted Potatoes



Lobster Fra Diavolo \$41

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

Tuscan Shrimp & Scallops \$38

Sun Dried Tomatoes, Spinach, White Wine Beurre Blanc,
Bucatini Pasta

Eggplant Parmesan \$25

Breaded, Marinara, Parmesan, Mozzarella

Shrimp Scampi \$38

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

Swordfish \$36

Grilled, Black Lentils, Sauteed Spinach,
Roasted Cherry Tomatoes

Cioppino \$45

Lobster Stock, Shrimp, Scallops, Salt Spring Island Mussels,
Little Neck Clams, Squid, San Marzano Tomato, Fresh Herbs

Contorni

Three Cheese Potato Croquettes \$12

Mashed Potatoes, Pecorino, Parmesan, Mozzarella
Seasoned Italian Breadcrumbs

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,
Spinach, Zucchini

Chef Mike's Sunday Gravy

Sunday Night Only

Till it's gone....

Slow Braised All Day with Marinara:

**Short Rib, Pork Leg, Pork Braciola,
Meatballs, Hot & Sweet Sausage**



Rigatoni Pasta with Marinara Gravy



House Salad

\$40 per person (Minimum 2 Persons)