

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	\$23
Fried, Calamari, Shrimp, Cod, Zucchini Lemon Aioli, Marinara Sauce	
Mozzarella in Carrozza	\$17
Fried, Fresh Mozzarella Sandwich	
Stuffed Mushrooms	\$18
Crab, Shrimp, Parmesan and Mozzarella	

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	
Burrata with Roasted Beets	\$18
Shaved Fennel, Orange Supreme, Balsamic Reduction	
Zucchini Squash Soup	\$12
Blended Zucchini, Caramelized Onion, Vegetable Stock, Garlic Chips	

Pasta

Salsa alla Marinara	\$19	Orecchiette	\$26
San Marzano Tomato Sauce, Basil Choice: Linguini, Spaghetti, Penne, Rigatoni, Fusilli, Angel Hair, Tagliatelle, Bucatini		Hot & Sweet Sausage, Broccoli Rabe Choice: Arrabiatta Sauce, Olive Oil & Garlic	
Rigatoni Bolognese	\$26	Fiocchi	\$26
Ground Beef 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		Little Neck Clams, Garlic, White Wine, Parsley	
Tagliatelle Lamb Ragù	\$28	Spaghetti Aglio Olio	\$19
Ground Lamb, San Marzano Tomato Sauce, Fresh Mint, Cumin, Fennel Seed, Pecorino Cheese		Garlic, Olive Oil, Red Pepper Flake, Parsley	
Sausage & Mushroom Risotto	\$28	Bucatini All' Amatriciana	\$26
Seared Hot & Sweet Italian Sausage, Button Mushrooms, Parmesan Cheese, White Truffle Oil		San Marzano Tomato Sauce, Red Pepper Flake, Bacon, Pecorino Romano Cheese	
		Fusilli 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 \$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

Osso Bucco \$48

Braised Veal Shank, Veal Jus, Gremoulata, Creamy Polenta

Sausage & Peppers \$28

Grilled, Hot and Sweet Sausage, Bell Peppers, Onion

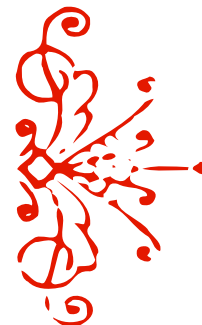


40 oz. Porterhouse \$135

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



Three Cheese Potato Croquettes



Lobster Fra Diavolo \$41

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

Scallops Filetto di Pomodoro \$38

Seared Scallops, Linguini Pasta, Prosciutto, Pecorino,
San Marzano Tomatoes, White Onion, Cracked Black Pepper

Eggplant Parmesan \$25

Breaded, Marinara, Parmesan, Mozzarella

Shrimp Scampi \$38

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

Grilled Swordfish \$38

8oz. Steak Filet, Red Onion Jam, Sherry Reduction,
Sauteed Spinach

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

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