

# Appetizers

## **Pizza " Margherita" \$9.99**

Roma tomatoes, fresh basil, extra virgin olive oil, romano cheese garlic and mozzarella baked on our homemade pizza crust. **Fried Calamari \$13.99**

Calamari lightly dusted and fried, served with our homemade marinara sauce.

## **Pasta E Fagioli \$9.99**

Garlic sautéed with scallions, Roma tomatoes, cannellini beans, ditalini pasta and bacon, then simmered in chicken stock.

## **Bruschetta \$10.99**

Roma tomatoes, olive oil, garlic, capers, onions, Kalamata olives and Italian herbs, romano cheese served with a side of garlic toast. **Fried Mozzarella Moons \$10.99**

Half moon Mozzarella fried crisp and served with marinara.

## **Antipasto Salad \$13.99**

Prosciutto, ham, salami, Provolone cheese, Reggiano Parmigiano served on mixed greens and topped with marinated

string beans, pepperoncinis, kalamata olives. **Mussels "Mimmo" \$14.99**

New England mussels served in either a white wine sauce, marinara sauce or fra diavolo sauce.

## **Mozzarella "Caprese" \$10.99**

peppers, artichokes,

Fresh mozzarella on top of a beefsteak tomato, drizzled with chopped garlic, olive oil, basil and a side of balsamic vinegar.

All Entrees served with minestrone or house salad.

Substitute a caesar salad for \$2.99 or a pasta fagioli for \$3.99. Blue cheese crumbles add \$1.25

Substitute spinach, broccoli or mixed vegetables for pasta, \$1.99

Add chicken or shrimp to any item on the menu, Chicken \$7.99, Shrimp \$8.99

A share charge of \$3.99 will be added to split entrees.

# Pastas

## Angel hair "Vidalia" \$15.99

Vidalia onions, sweet peas and marinara sauce with extra virgin olive oil, Italian herbs and romano cheese, served over angel hair pasta. Fettuccine "Sarina" \$16.99

Imported Italian ham sautéed with mushrooms, scallions and garlic then finished with a sherry cream sauce and tossed with fettuccine pasta and romano cheese. Penne "Ala Vodka" \$15.99

Fresh garlic sautéed with basil and marinara sauce then tossed with penne pasta, and finished in a vodka cream sauce with romano cheese. Angel Hair "Imperial" \$16.99

Fresh spinach sautéed with garlic and olive oil, deglazed with sherry wine and finished with heavy cream and romano cheese. Fettuccine "Alfredo" \$16.99

Fresh garlic and olive oil, sauteed and finished with heavy cream and romano cheese

## Chicken \$20.99

### Chicken "Messina"

Chicken breast sautéed with mushrooms, garlic and sweet peas then finished in a white wine sage cream sauce smothered with mozzarella cheese. Served over fettuccine pasta.

### Chicken "Marsala"

Chicken breast sautéed with shallots, mushrooms and finished in a Marsala wine sauce. Served over fettuccine pasta. Chicken "Antonio"

Chicken breast sautéed with red & green peppers, onions, Kalamata olives, Italian herbs and marinara simmered and served. over fettuccine pasta. Chicken "Picatta"

Chicken breast sautéed with shallots, mushrooms, capers and finished with a white wine lemon sauce. Served over fettuccine

pasta.

### Chicken "Francese"

Chicken breast sautéed with shallots and scallions then finished in a white wine lemon butter sauce served over fettuccine pasta.

## Veal \$23.99

### Veal "Veneto"

Veal scallopini sautéed with shallots, scallions, mushrooms, capers and artichokes. Finished

in a white wine lemon butter sauce served over angel hair pasta.

**Veal "Amore"**

Veal scallopini sautéed with shallots, mushrooms and roasted red peppers. Finished in a sherry cream sauce and served over angel hair pasta.

**Veal "Francese"**

Veal scallopini sautéed with shallots, then finished with a white wine lemon butter sauce on angel hair pasta. **Veal "Marsala"**

Veal scallopini sautéed with shallots, mushrooms and finished in a Marsala wine sauce served over angel hair pasta. **Veal "Picatta"**

Veal scallopini sautéed with mushrooms, capers, shallots and scallions then finished with a white wine lemon butter sauce, served with angel hair pasta.

## *Seafood*

**Clams "Vongole" \$19.99**

Baby clams sautéed in extra virgin olive oil, garlic and Italian herbs served with linguini pasta in either a white or red sauce. **Seafood "Pescatore" \$29.99** Shrimp, scallops, mussels, clams and calamari sautéed with garlic, olive oil and Italian seasonings. Served in either a red or white sauce over linguini pasta.

**Shrimp "Basilicata" \$21.99 with shrimp & scallops \$29.99**

Shrimp and scallops sautéed with garlic, sun-dried tomatoes, pine nuts and basil, romano cheese then tossed with penne pasta.

**Scampi "Mimmo" \$21.99**

Shrimp sautéed with garlic, scallions and mushrooms with a sherry wine sauce over linguini pasta.

**Shrimp "Pomodoro" \$21.99 with shrimp & scallops \$29.99**

Shrimp and scallops sautéed with garlic and scallions, finished in a tomato basil cream sauce over linguini pasta.

**Calamari "Fra Diavolo" \$21.99 (spicy)**

Calamari sautéed in olive oil, fresh garlic and Italian herbs finished in a spicy marinara sauce over linguini pasta.

## *From the Grill*

**Grilled "Mediterranean" \$22.99**

Chicken, Shrimp and Italian sausage seasoned and grilled with red and green peppers and onions and served over skillet linguini. **Grilled Chicken & Sausage \$20.99**

Chicken and Italian sausage marinated in garlic, rosemary and other fine herbs, grilled and served over seasoned skillet linguini. **Grilled Chicken & Vegetables \$20.99**

Baked Italiano **\$18.99**

Chicken marinated, seasoned and grilled with a medley of vegetables.

## Southern Style *Menu*

A sampling of mini manicotti, stuffed shell, eggplant rollatini, meatball, sausage and rigatoni pasta. Baked in our homemade

sauce and smothered with mozzarella cheese.

**Chicken "Parmigiana" \$20.99**

Tender chicken breast batter fried then baked in tomato sauce

and topped with mozzarella cheese served with spaghetti. **Spaghetti with Meatballs \$14.99**

**Spaghetti with Sausage \$14.99**

**Spaghetti with Marinara sauce \$14.99 Spaghetti with Meat sauce \$14.99**

With mozzarella add \$1.00

**Angel Hair "Al Funghetto" \$15.99**

Fresh mushrooms sautéed with garlic, olive oil, marinara sauce and Italian herbs served over angel hair pasta. **Penne "Arrabiata" \$15.99 (spicy)**

Fresh marinara sauce sautéed with olive oil, capers, garlic and crushed red pepper for a spicy sauce served over penne pasta. **Angel Hair "Amatriciana" \$15.99**

Sweet Vidalia onions sautéed with marinara, Italian ham, bacon

and seasoned with herbs, romano cheese and served over angel hair pasta.

**Rigatoni "Ala Grill" \$16.99**

Italian sausage sautéed with roasted peppers, onions, roma tomatoes and Italian herbs. Served over rigatoni pasta. **Stuffed Shells \$16.99**

Jumbo shells stuffed with ricotta and romano cheese, baked with tomato sauce and topped with mozzarella cheese. **Eggplant "Rollatini" \$16.99**

Fresh eggplant stuffed with a blend of ricotta, mozzarella and romano cheeses, then baked in tomato sauce and topped with mozzarella cheese. Served with spaghetti.

**Lasagna \$16.99**

Pasta sheets layered with ground sirloin, ricotta and mozzarella cheese and Italian herbs then baked in our homemade tomato sauce smothered with mozzarella cheese.

**Veal "Parmigiana" \$23.99**

Veal scallopini lightly battered and fried before being topped with tomato sauce and mozzarella. Served with spaghetti. **Ravioli \$16.99**

Cheese filled ravioli baked with tomato sauce and topped with mozzarella cheese.

**Manicotti \$16.99**

Pasta sheets filled with our own special three cheese mix of ricotta, mozzarella and romano then baked with tomato sauce and topped with mozzarella cheese.

All entrees are prepared to order so please allow 20 to 30 minutes during peak busy times. Thank you for your patience and understanding

## *Wine List*

House Wines by the Glass \$9.99 Half Carafe \$26.99 Full Carafe \$29.99

### **Whites by the Glass**

Chardonnay, CK Mondavi Vineyards (California) Delightfully crisp wine with flavors of apple & pear Pinot Grigio, CK Mondavi Vineyards, (California) Medium body with fresh tropical flavors

Pinot Grigio, Anterra (Italy) Fresh soft flavors and delicate aromas Sauvignon Blanc, CK Mondavi (California)

Aromas of lemon finishing with citrus and mineral notes White Zinfandel, CK Mondavi (California) Crisp, clean fresh and fruity

Seven Daughters Moscato

Crisp, sweet and light. (not available in full or half carafe)

### **Whites by the Bottle:**

Chardonnay, Ferrari Carano, Sonoma \$34.99

Dry to slightly sweet, mellow white with a bit of creamy oak

Seven Daughters Moscato \$29.99

Sweet, crisp and perfectly paired with lighter dishes

Pinot Grigio Bottega Vinaia (Italy) \$35.99 Slightly dry with a crisp and refreshing finish  
Chardonnay, Robert Mondavi (Napa Valley) \$38.99

Rich flavors of tropical fruit, citrus and pear Sauvignon Blanc, Simi (California) \$32.99 Aromas of lemon finishing with citrus and mineral notes

Pinot Grigio, Santa Margherita (Italy) \$49.99 Medium dry with an elegant, fruity finish  
**Reds by the Glas**

Chianti, Giulio Straccali (Italy)

Medium body, fresh and savory but well balanced with hints of spice.

Pinot Noir, Principato (Italy)

Medium-bodied with soft fruits flavors Vino Robusto, Opici (California)

A fruit forward red table wine

Merlot, CK Mondavi (California)

Silky and rich with flavors of cherries and pecan pie. Cabernet Sauvignon, CK Mondavi (California)

Rich with cherry & blackberry flavors & hint of oak & silky finish

## **Reds by the Bottle:**

Chianti Classico, Carpineto (Italy) \$40.99 With a rich smooth structure

Chianti Classico Riserva, Antinori, Peppoli \$56.99 An intense complexity and long, lingering finish  
Chianti Classico Riserva, Ruffino "Tan Label" \$52.99 Supple with long layers of complex fruit flavors  
Sangiovese Monte Antico (Italy) \$35.99

Ripe berry fruits, superb balance and velvety finish Quilt Cabernet, Napa Valley \$53.99

Deep, dark fruit, hints of red berry, long finish, smooth. Harvey & Harriet Bordeaux red blend \$50.99

Perfectly balanced with taste of vanilla & spice and red fruit Jacobs Creek Shiraz Reserve

(Barossa Australia) \$30.99

Full body with vibrant fruit and silky finish.

Pinot Noir, Pali Vineyards (California) \$40.99

Subtle hints of candied cherry and blackberry with a long finish

Decoy Merlot (Sonoma) \$49.99

Lush, inviting with layers of flavors & silky tannins