

APPETIZERS

Sautéed Broccoli Rabe -

Rappini sautéed in a garlic sauce with cherry tomatoes and hint of lemon \$8.95

Calamari Pizziola – Calamari sautéed in a Marinara sauce with capers and olives \$9.95

Crabmeat Bruschetta – Seasoned crabmeat served atop toasted bread, with seasoned tomatoes and olive oil \$8.95

Fried Calamari – Flour dusted calamari served with a basil infused marinara \$9.95

Zuppe di Clams – whole middle neck clams sautéed in a red garlic sauce \$9.95

Roasted Peppers and Fresh Mozzarella - Garlic marinated mozzarella with chilled roasted peppers and kalamata olives \$8.95

Casino Style Baked Clams –

6 large clams broiled and stuffed with onion and peppers seasoned with bacon & bread crumbs \$9.95

Lobster Ravioli- Lobster stuffed ravioli's served in a champagne cream sauce garnished with red pepper coulis \$12.95

Stuffed Portabella Mushrooms- Portabella mushrooms stuffed with spinach and crabmeat topped with mozzarella cheese \$9.95

Stuffed Eggplant– Lightly breaded with prosciutto asparagus, & ricotta cheese topped with mozzarella and a hint of marinara sauce \$9.95

4 Mini Crab Cakes - Broiled and served with a sriracha mayo and red pepper coulis \$12.95

SOUPS

Italian Wedding Cup \$2.95 Bowl \$4.95

Cream of Crab Cup \$4.95 Bowl \$6.95

SALADS

House Salad - Seasonal Green served with fresh garden vegetables Regular \$3.50 Large \$6.50*

Caesar Salad – Crisp Romaine Lettuce tossed with Caesar dressing , seasoned croutons and garnished with Pecorino Romano Cheese Regular \$4.75 Large \$8.75*

****Add to Large Salads:*** Grilled chicken, Cajun shrimp, or Crabmeat \$3.00

Chopped Antipasti Salad – Blend of fresh greens, roasted peppers, artichoke hearts, black olives, and Italian cold cuts finely chopped and served with house dressing \$10.95

Grilled Sirloin Salad- Marinated London Broil grilled and served over a large house salad topped with goat cheese and a balsamic vinegarette \$11.95

Caprese Salad- Fresh Mozzarella, Roma tomatoes and endive drizzled with a balsamic vinegarette \$9.95

PASTA

Build your own pasta bowl –
Your choice of pasta and sauce
\$9.95

Pasta:
Penne, Spaghetti, Angel hair, Fettuccini

Sauces :
Alfredo, Puttanesca, Arribiata, Meat sauce, Marinara, Garlic & oil, Vodka

Gnocchi or Ravioli pasta bowl \$12.95

Add Meatball or Sweet Italian Sausage to any pasta bowl for \$2

Bolognese – Seasoned Ground Beef sautéed with carrots and onions in a tomato sauce with a hint of Chianti \$11.95

Sausage Puttanesca – Black olives and capers sautéed with sweet Italian sausage in a marinara sauce \$12.95

Fettuccini Carbonara – Bacon and Prosciutto sautéed and a peppery Alfredo Sauce \$12.95

ALL PASTA IS SERVED AL DENTE

BAKED DISHES

Meat Lasagna – Homemade Baked Lasagna topped with tomato sauce and mozzarella cheese \$12.95

Stuffed Shells – Four shells stuffed with Ricotta cheese, topped with tomato sauce and mozzarella \$12.95

Gnocchi Alforni – Gnocchi blended with ricotta cheese , ground beef & tomato sauce baked and topped with mozzarella cheese \$13.95

Eggplant Parmesan – Breaded Eggplant stuffed with mozzarella & ricotta cheeses, topped with tomato sauce and mozzarella. Served with a side of pasta \$13.95

Milk-fed Veal Parmesan – Pounded thin , breaded and fried, topped with tomato sauce and mozzarella cheese. Served with a side of pasta \$17.95

Chicken Parmesan – Breast of chicken breaded and fried , topped with mozzarella cheese. Served with a side of pasta \$14.95

* Gnocchi or Ravioli in lieu of pasta \$3.00

SEAFOOD

Seafood Pescatore- Shrimp, scallops, crabmeat, and clams sautéed in a seasoned marinara sauce served over your choice of pasta \$26.95

Lobster Ravioli - Lobster and Ricotta cheese ravioli topped with a champagne cream sauce, garnished with crabmeat and a red pepper coulis \$22.95

Shrimp Alla Vodka – Jumbo shrimp sautéed in a pink vodka cream sauce and cherry tomatoes tossed with pasta \$20.95

Shrimp Arrabiata –Gulf Shrimp sautéed in a spicy marinara sauce in pasta \$20.95

Crabmeat Marinara - Fresh Crabmeat sautéed in seasoned marinara sauce in pasta \$19.95

Clams and Spaghetti – Chopped ocean clams sautéed in a white garlic or marinara sauce \$19.95

Gnocchi DelVerdi – Gnocchi sautéed with spinach, crabmeat, and diced tomatoes in a garlic sauce \$17.95

Swordfish DiVinci – Swordfish topped with crabmeat stuffing, with a lemon caper sauce, garnished with asparagus \$24.95

Chilean Sea Bass – Encrusted with potatoes, over a Chianti cream sauce, served with a side of asparagus \$28.95

FISH DU JOUR- MARKET PRICE

CHICKEN

Chicken Parmesan – Breast of chicken breaded and fried , topped with mozzarella cheese and served with a side of pasta \$14.95

Chicken and Shrimp Pescatore – Chicken and shrimp sautéed with fresh diced tomatoes in a basil garlic sauce served over pasta \$19.95

Chicken Genovese – Chicken breast sautéed with caramelized onions , prosciutto, sun dried tomatoes , black olives & diced tomatoes in a white wine sauce (Chef's Favorite) \$18.95

Gnocchi Medley – Slices of chicken breast sautéed with broccoli and fresh tomatoes served with a lemon garlic sauce over gnocchi \$17.95

Chicken La Bistro- Breast of Chicken sautéed in a rosemary white wine sauce topped with crabmeat, served over a bed of spinach, garlic & oil \$18.95

Chicken alla Siciliana – Breast of chicken sautéed with roasted peppers and asparagus in a marsala sauce, topped with melted mozzarella cheese \$17.95

VEAL

Veal Piccata-Veal sautéed with mushrooms, capers, and crabmeat in a lemon garlic sauce \$20.95

Veal Saltimbocca- Top Round Veal sautéed in a sage white wine sauce with prosciutto topped with mozzarella cheese served with a side of spinach risotto \$21.95

Veal Laverdi – Thinly pounded veal stuffed with spinach, portabella mushrooms and crabmeat in a Chianti sauce \$22.95

Veal Chop – Herb encrusted French cut chop, pan roasted and served with a veal reduction with asparagus and garlic mashed potatoes \$31.95

Stuffed Veal Tenderloin – Veal Tenderloin stuffed with spinach and almonds , roasted and topped with a wild mushroom in a brandy sauce and a side of broccoli rabe and sweet sausage \$30.95

Milk-fed Veal Parmesan – Pounded thin , breaded and fried, topped with tomato sauce and mozzarella cheese. Served with a side of pasta \$17.95

BEEF

Stuffed Filet Mignon – Center cut filet stuffed with crabmeat , wrapped with bacon and topped with a sambuca black pepper sauce, and garnished with asparagus \$34.95

London Broil – Marinated beef with a coffee rub grilled and served with wild mushrooms in a sweet marsala sauce over roasted garlic mash potatoes. \$24.95

Filet Mignon – Center cut 8 oz filet charbroiled to perfection, served with prosciutto wrapped asparagus \$30.95

New York Strip Steak – Dry Aged Beef roasted and topped with grilled portabella mushrooms, served with garlic mash potatoes and asparagus \$29.95

Side a la carte - Broccoli Rabe, asparagus, risotto, or spinach sautéed with garlic and oil , and a vegetable medley \$3.50

French Fries extra \$2.50

NOTE: Substitutions of sides are available on most of our entrees. Please inquire with your server.

Sip :

Milk , Chocolate Milk ,
Juice (Apple , Orange)
Soda (Pepsi, Sierra Mist, Ginger Ale)
Shirley Temple

Mozzarella Sticks
w/ tomato sauce \$3.75

Fried Chicken Fingers
w/ French Fries \$5.25

Spaghetti & Meatball \$5.00

Cheese Ravioli w/ tomato sauce
\$5.75

4oz. London Broil
w/ mashed potatoes \$6.75

Yumm :

Vanilla Ice Cream (Bowl or Cone) \$2.00

* Other desserts are on the standup menu at your table

Desserts

Cannoli

Crème Brulée

Tiramisu

Chocolate Cake

New York Cheesecake

Peanut Butter Pie

Coconut Cream Pie

Snickers Pie

Banana Cream Pie

Key Lime Pie