



### ANTIPASTI

- Escargot:** *Baked in Pavarotti garlic sauce served with garlic bread* ..... \$7.95
- Funghi Riempiti:** *Fresh mushroom caps stuffed with crabmeat-seasoned bread crumbs in a garlic sauce*..... \$5.95
- Calamari Fritti:** *Breaded and fried served with marinara sauce*..... \$5.95
- Carciofi Fritto:** *Fried artichoke hearts served with marinara sauce*..... \$5.95
- Ravioli Fritti:** *Cheese ravioli breaded and fried served with marinara sauce*..... \$5.95
- Gamberi Pistachio:** *Shrimp crusted with pistachios baked with chardonnay cream sauce* ..... \$7.95
- Bruschetta:** *Toasted bread topped with fresh tomatoes, basil, garlic and mozzarella cheese*..... \$3.95
- Penne Al Aglio:** *Garlic Bread*..... \$1.95

### SOUPS

- Soup Du Jour**..... \$3.95
- French Onion Soup**..... \$3.95

## SPECILITA DELLA CASA

<b>Pollo E Gamberi Pavarotti:</b> <i>Sauteed chicken with shrimp, garlic, mushrooms, artichoke hearts and white wine cream sauce</i> .....	<b>\$16.95</b>
<b>Vitello E Gamberi:</b> <i>Sauteed veal with shrimp, garlic, basil and sun-dried tomatoes in a rich brown sauce</i> .....	<b>\$17.95</b>
<b>Dentice Reimpito:</b> <i>Snapper stuffed with crabmeat and seasoned bread crumbs baked in a delicate cream sauce</i> .....	<b>\$17.95</b>
<b>Pollo Rosmarino:</b> <i>Sauteed chicken with mushrooms and garlic in a rosemary brown sauce</i> .....	<b>\$16.95</b>
<b>Vitello Marsala:</b> <i>Sauteed veal scallopini with mushrooms and garlic in a marsala wine sauce</i> .....	<b>\$16.95</b>
<b>Vitello Piccata:</b> <i>Sauteed veal scallopini with mushrooms and garlic in a lovely white wine and lemon butter sauce</i> .....	<b>\$16.95</b>
<b>Vitello Napolitano:</b> <i>Sauteed veal scallopini with mushrooms, garlic, capers and artichoke hearts in a white wine sauce</i> .....	<b>\$17.95</b>
<b>Vitello Parmigiana:</b> <i>Pan fried and breaded veal topped with mozzarella and baked in marinara sauce</i> .....	<b>\$17.95</b>

## POLLAME

<b>Pollo Alfredo:</b> <i>Sauteed chicken strips with a creamy alfredo sauce on a bed of fettuccini</i> .....	<b>\$15.95</b>
<b>Pollo Marsala:</b> <i>Breast of chicken sauteed with mushrooms and garlic in a marsala wine sauce</i> .....	<b>\$14.95</b>
<b>Pollo Piccata:</b> <i>Breast of chicken sauteed with mushrooms and garlic in a white wine and lemon butter sauce</i> .....	<b>\$14.95</b>
<b>Pollo Cacciatore:</b> <i>Sauteed chicken strips with onions, peppers, mushrooms and freshly diced tomatoes and basil with a white wine sauce over a bed of pasta</i> .....	<b>\$14.95</b>
<b>Pollo Parmigiana:</b> <i>Pan fried and breaded chicken breast topped with mozzarella and baked in marinara sauce</i> .....	<b>\$14.95</b>
<b>Pollo Natalina:</b> <i>Breast of chicken sauteed with fresh garlic topped with prosciutto, mozzarella and a demi glaze sauce</i> .....	<b>\$16.95</b>

## PIATTI VEGETARINI

<b>Melanzani Involtime:</b> <i>Thin slices of eggplant stuffed with fresh mushrooms, spinach and cheeses baked and topped with cremarosa sauce</i> .....	<b>\$13.95</b>
<b>Eggplant Parmigiana:</b> <i>Eggplant baked in a marinara sauce topped with mozzarella cheese</i> .....	<b>\$11.95</b>

## PASTA

<b>Cannelloni:</b> <i>Fresh pasta stuffed with beef, spinach and cheese, baked and topped with cheese and marinara.....</i>	<b>\$12.95</b>
<b>Lasagna:</b> <i>Fresh pasta, beef, ricotta and mozzarella baked with marinara sauce .....</i>	<b>\$11.95</b>
<b>Ravioli:</b> <i>Choice of beef or cheese with marinara sauce .....</i>	<b>\$10.95</b>
<b>Spaghetti:</b> <i>Choice of meat sauce, meatballs, mushrooms or sausage topped with marinara sauce .....</i>	<b>\$10.95</b>
<b>Manicotti:</b> <i>Two pasta shells stuffed with ricotta and mozzarella cheese topped with marinara sauce .....</i>	<b>\$11.95</b>
<b>Ravioli Romana:</b> <i>Seafood ravioli in a delicate cream sauce with a touch of tomato sauce.....</i>	<b>\$14.95</b>
<b>Tortellini Gurati:</b> <i>Beef tortellini with mushrooms, prosciutto and peas in a delicate cream sauce .....</i>	<b>\$14.95</b>

## PASTA FRUTTI DI MARE

<b>Cappellini Pescatore:</b> <i>Sauteed scallops, shrimp, clams, mussels, basil and fresh diced tomatoes with marinara sauce over angel hair pasta .....</i>	<b>\$16.95</b>
<b>Baked Dentice:</b> <i>Baked snapper with spinach in a delicate cream sauce.....</i>	<b>\$16.95</b>
<b>Dentice Piccata:</b> <i>Sauteed snapper with garlic and mushrooms with a white wine and lemon butter sauce.....</i>	<b>\$15.95</b>
<b>Cappellini Genovese:</b> <i>Sauteed shrimp with pesto tomato sauce and parmesan cheese over angel hair pasta .....</i>	<b>\$16.95</b>
<b>Gamberi Reimpito:</b> <i>Shrimp stuffed with crab meat and seasoned bread crumbs baked in a lemon butter sauce .....</i>	<b>\$15.95</b>
<b>Linguini Con Vongole:</b> <i>Clams sauteed with choice of white wine or red clam sauce over linguini pasta.....</i>	<b>\$15.95</b>
<b>Linguini Della Casa:</b> <i>Sauteed shrimp, fresh diced tomatoes, basil, garlic and wine sauce over linguini.....</i>	<b>\$15.95</b>
<b>Gamberi Alfredo:</b> <i>Sauteed shrimp with alfredo sauce over fettucini.....</i>	<b>\$15.95</b>
<b>Gamberi Piccata:</b> <i>Sauteed shrimp with mushrooms and garlic with white wine and lemon butter sauce .....</i>	<b>\$15.95</b>

*All the above served with house salad and regular bread. Select items served with pasta marinara.*

*Add a side vegetable with entree....\$2.95*

*15% gratuity for parties of 8 or more*