Pizza (16" pie) \$16 (toppings \$4 each)

Vac		
Nature Veal		
Nature Veal	Sm.	Lg.
Francais	\$90.00	\$120.00
(Lightle Floured and Sauteed Veal Cutlet with a L Marsala	emon Wíne \$90.00	Sauce) \$120.00
(Vgal Scalopinni with Shallot, Mushroom and Man		
Bruchetta	\$90.00	\$120.00
(Lightly Breaded and Grilled Veal Cutlets Topped with Bruschetta Tomatoes)		
Saltímbocca	\$90.00	\$120.00
Sautee <mark>d in a marsala brown sa<mark>uce topped w/prosc</mark></mark>	ciutto and f	resh
mozzarella over fresh spinach	#00.00	4100.00
Pizzaiolla w/mushrooms, onions and peppers in a light toma	\$90.00	\$120.00
touch of gravy	w sauce w/	и
Sorentino	\$90.00	\$120.00
w/eggplant, Prosciutto, and fresh mozza <mark>rella in a</mark> with a tou <mark>ch</mark> of tomato sauce		ce
Capriciosa	\$90.00	\$120.00
breaded and fried golden brown w/Arugula, toma		
onions with Balsamic Vinaigrette	,	
Romano	\$90.00	\$120.00
sauteed with onions, artichoke hearts, fresh tomat a white wine butter sauce	oes, pancet	ta in
Capresse	\$90.00	\$120.00
sauteed in a white wine butter sauce topped with basil & fresh mozzarella	fresh toma	toes,
Primavera	\$90.00	\$120.00
sauteed with mixed veggies in a lite tomato sauce	with a tou	ch of
brown gravy		J
Portobello	\$90.00	\$120.00
sauteed with onions, cherry wine, brown gravy w		of cream
Floretine	\$90.00	\$120.00
sauteed with garlic & butter in a lite marinara sa with spinach and provelone cheese	ше горреи	
Scarpariello	\$90.00	\$120.00
with sausage, sweet peppers, garlic, lemon & butte with a touch of brown gravy	r	
with a touch of brown gravy	24	
Spieaini	\$90.00	\$120.00
stuffed with prociutto, provolone and bread crum in a lite marinara sauce	os servea	
Sausage & Broccoli Rabb Pork Sausage & Pepper	Sm.	Lg.
Sausage & Broccoli Rabb	\$80.00	\$100.00
Sausage & Pepper Grilled Pork Chops Primavera	\$75.00	\$95.00
Grillea Pork Chops Primavera	\$80.00	\$100.00
with mixed peppers in a brown sauce Pork Chops Campagnola	\$80.00	\$100.00
roasted pork chops with sauteed onions, mushroon	300.00	\$100.00
roasted peppers & potatoes	,	
Magthalls with Sauca Beef	Sm.	La.
MEALDALIS WILL SAME	\$50.00	\$70.00
Skirt Steak w/Broccoli Rabe	\$95.00	\$140.00
Skirt Steak Alla Classica	\$95.00	\$140.00
topped with sauteed cherry peppers and onion	¢05 00	¢1.40.00
Skirť Steak Pizzaiolla w/mushrooms, onions and peppers in a light toma	\$95.00	\$140.00
touch of gravy	ic suuce W/	vi

Party Heroes & Focaccia

The Classic Cold Hero	\$19.50 Per Ft		
(<mark>Ham, Geon</mark> oa, Salami <mark>,</mark> Procutto Di Parm	a, Fresh Mozzarelli	a,	
Olive Oil and Vineger)			
The Classic Chicken Hero	\$20.50 P	\$20.50 Per Ft	
(Lightly Breaded Grilled Chicken with Fre	sh Mozzarella,		
Roasted Peppers and Balsamic Vinaigrett	re)		
The Classic Cutlet Hero	\$20.50 P	er Ft	
(Fried Chicken Cutlet with Lettuce, Tomat			
Assorted Wraps Platter		\$85.00	
(12 Assorted Wraps)			
Assorted Paníní Platter		\$85.00	
(12 Assorted Paníní)			
Salads			
	Sm.	Lg.	
House Salad	\$30.0 <mark>0</mark>	\$40.00	
(Romaine Lettuce, Tomato, Cucumber, Oli	ves,		
Onions and Choice of Dressing)			
(Add Grilled Chicken)	\$40.00	\$55.00	
Ceaser Salad	\$30.00	\$40.00	
(Romaine, Peccorino, Ceaser and Croutons	s)		
(Add Grill <mark>ed Chicken)</mark>	\$40.00	\$55.00	
Classica Salad	\$30.00	\$40.00	
mixed green w/roasted peppers, olives, cr	outons, on <mark>í</mark> ons &		
shav <mark>e</mark> d romano			
Baby Arugula Salad	\$45. 00	\$60.00	
Baby arugula, f <mark>res</mark> h mozzarella, tomato, 1	red onion, roasted p	eppers	
and prosciutto			
Mescaline Fruits & Nuts Salad	\$50.00	\$70.00	
Grilled Cala <mark>m</mark> ari Salad	\$50.00	\$70.00	
Mixed greens, red onions and tomatoes in	a lemon vinaigret	te dressing	
Baby Spínach Salad	\$40.00	\$55.00	
Baby spín <mark>ac</mark> h, mushrooms, artíchoke hear	ts, red onions and j		
Grilled Portabella Salad	\$45.00	\$60.00	
Mixed greens, red onions & fresh mozzare	ella in a balsamic v	inagrette	

Hot & Cold Appetizers

	Sm.	Lg.
Bruschetta Platter		\$40.00
(Toasted Bread Served with Chopped Plum Tomato	, Olive Oil	(and Basil)
Fresh Mozzarella Platter		\$60.00
(Fresh <mark>Mozzarella, Ripe Tomat<mark>oes Basil and Roast</mark></mark>	ed Pepper	rs)
Baked Clams Oreganata	\$40.00	\$70.00
Arancíni (1/2 Síze) (25 Pcs)		\$55.00
(Ríce, Mozzorella, Chop Meat and Peas)		
Fried Calamari	\$70.00	\$100.00
(Served with Lemons and Tomato Sauce		
Fried Chicken Fingers	\$50.00	\$70.00
(Served with BBQ and Honey Mustard)		
Fried Mozzarella Sticks	\$50.00	\$70.00
(Served with Tomato Sauce)		
Fried Zucchini	\$50.00	\$70.00
Spicy Buffalo Wings	\$50.00	\$75.00
Cold Seafood Salad	\$85.00	\$135.00
Mussels Marinara	\$50.00	\$75.00
fra diavolo or with garlic and oil		
Cold Antipasta Platter	\$70.00	
Olive, Marinated Artichokes, Dry Sausage, Olives,	Roasted I	Peppers
and Blends of Cheeses		
Crab Cakes	\$70.00	\$100.00
lumb crab meat pan fried in lobster s <mark>a</mark> uce		

All Entrees Prepared Fresh to Order Small Entrees Feed 6 to 8 People Large Entrees Feed 10 to 12 People Per Person Packages Available

Vegetable		
	Sm.	Lg.
<mark>Sauteed Bro</mark> ccolí	\$45.00	\$60.00
<mark>Sauteed Spin</mark> ach	\$45.00	\$60.00
<mark>Stuffed Mus</mark> hrooms (<mark>25</mark> Pcs)		\$40.00
<mark>Grilled Vege</mark> tables	\$60.00	\$80.00
Marinated in Balsamic Dressing		
Potato Croquetts	\$30.00	\$40.00
Mashed Potato	\$40.00	\$50.00
<mark>Eggplant</mark> Roltini	\$65.00	\$85.00
thinly sliced eggplant rolled w/fresh ricotta, topp romano cheese		
<mark>Eggp</mark> lant Parmigiana	\$60.00	\$80.00
Sauteed Broccoli Rabe	\$70.00	\$95.00
	4,0.00	488
Seafood		
	Sm.	Lg.
Seafood Fra Diavolo	\$95.00	\$140.00
clams, mussels, shrimp & calamari		
Shrimp Fra Diavolo	\$95.00	\$140.00
jumbo shrimp sauteed in garlic and oil in a thick	marinara s	заисе
Shrimp Parmigian	\$95.00	
Shrimp Scampi	\$95.00	\$140.00
jumbo shrimp sauteed in a garlic and oil, butter,	2000 CO. (2000 C	
Shrimp Oreganata	\$95.00	\$140.00
jumbo shrimp baked with breadcrumbs, butter, w		
and olive oil		O
Filet of Sole Francese	\$95.00	\$140.00
sauteed in a lemon, wine and butter sauce	100	•
Pan Seared Salmon	\$100.00	\$150.00
pan seared in a wild mushroom sauce with a tou		
Filet of Sole Livornese	\$95.00	\$140.00
sauteed with olives, onions and capers in a light t		
Salmon Marícchiara	\$100.00	\$150.00
w/sauteed onions, clams, mussels in a light tomat		\$150.00
Filet of Sole Oreganata	\$95.00	\$140.00
baked with breadcrumbs, butter, wine, lemon, ga		_
Red Snapper Livornese	\$110.00	\$160.00
sauteed with olives, onions and capers in a light t		
Red Snapper Maricchiara	\$110.00	\$160.00
w/sauteed onions, clams, mussels in a ligh <mark>t</mark> tomat		****
Red Snapper Oreganata	\$110.00	\$160.00
baked with breadcrumbs, butter, wine, lemon, ga		
Pan Seared Snapper	\$110.00	\$160.00
topped with corn salad	1	
Stuffed Shrimp	\$100.00	\$150.00
stuffed with crab meat in a garlic lemon butter s	auce	

P	as	+	a
2	us	u	u

2 013101		
	Sm.	Lg.
Spaghettí w. Broccolí, Garl <mark>íc & Oíl</mark>	\$60.00	\$75.00
Čavatellí Bolog <mark>ne</mark> se	\$60.00	\$80.00
Fresh Cavatelli in Meat Sauce with a touch of Cre	eam .	
Penne Alla Vodka	\$60.00	\$80.00
Pasta Primavera	\$60.00	\$80.00
Fresh Sauteed Vegetables in a Cream Sauce		
Pasta Carbonara	\$60.00	\$80.00
with Prosciutto, Peas and Onion		
Classic Tortellini	\$65.00	\$85.00
with Alfredo, Peas and Ham		
Orrechiette Broccli Raab & Sausage	\$65.00	\$85.00
crumbled sausage, broccoli raab and fresh garlic		
Fettucini Alfredo	\$60.00	\$80.00
Baked Lasangna	\$60.00	\$80.00
Baked Stuffed Shells	\$60.00	\$80.00
Baked Ravioli	\$60.00	\$80.00
Baked Moncotti	\$60.00	\$80.00
Lobster Ravioli	\$65.00	\$85.00
(Served with Vodka Sauce)		
Spinach Ravioli	\$60.00	\$80.00
in a creamy pesto sauce		
Linguini al Fresco	\$60.00	\$80.00
fr <mark>esh garlic, plum tom</mark> ato, and basil		
Past <mark>a w. Broccoli & Saut</mark> eed Chicken	\$60.00	\$80.00
Lingu <mark>ini w/ Clam Sauce</mark>	\$65.00	\$85.00
Red or White with fresh chopped clams		
Rigatoni Siciliano	\$60.00	\$80.00
tomato sauce, with eggplant, basil, fresh mozzare		
Gnocchi Alla Ponte Vecchio	\$65.00	\$85.00
Homemade Gnocchi with prosciutto, onions, green	-	
Pasta Pescatore shrimp, clams, mussels, calamari, 40z. lobster tail	\$85.00	\$120.00
sauce	in a spicy n	штишти
Whole Wheat Spage <mark>het</mark> tí	\$65.00	\$85.00
with grilled veggie & gr <mark>ill</mark> ed shrimp sauteed v		nd oil
Baked Zítí Bolognese	\$60.00	\$80.00
Baked Ziti Siciliano	\$60.00	\$80.00
Baked Zítí	\$55.00	\$75.00
Whole Wheat Rigatoni	\$55.00	\$75.00
frsh baby spinach, sauteed chicken and toma	tes in a aarl	ic oil sauce
Spaghetti with Calamari	\$60.00	\$80.00
sa <mark>ute</mark> ed artichoke hearts, onions & olives in a	lite marina	ra sauce
Penne with Escarole & Sausage	\$60.00	\$80.00
with white cannellinni bean and garlic & oil		

Chicken

Crickeri	200	
	Sm.	Lg.
Marsala	\$80.00	\$105.00
sauteed with mushrooms in a wine sauce	40	4103.00
Francese	\$80.00	\$105.00
sauteed in a lemon and butter sauce	\$60.00	\$103.00
Sorentino	600.00	\$10E 00
	\$80.00	\$105.00
w/eggp <mark>lan</mark> t, Prosciutto, and fresh mozzarella in a	prown sau	ce wun a
touch of tomato sauce Grilled Chicken with Vegetables		
Grillea Chicken with Vegetables	\$80.00	\$105.00
Marinated Grilled Chicken with Grilled Vegetables		
Scarpariello	\$80.00	\$105.00
sauteed in a garlic lemon white wine and butter so	auce with a	touch of
brown gravy		,
Chicken Parmigiana	\$80.00	\$105.00
Chicken Bruschetta	\$80.00	\$105.00
Lightly Breaded Grilled Cutlets Topped with Bruse		tops and
	netta toma	uves unu
fresh mozzarella	¢20.00	#405.00
Saltimbocca	\$80.00	\$105.00
Sauteed in a marsala brown sauce topped w/prosc	iutto and	
fresh mozzarella over fresh spinach		A u
Pizzaiolla	\$80.00	\$105.00
w/mushrooms, onions and peppers in a light toma	to sauce w	a touch
of gravy		
Capriciosa	\$80.00	\$105.00
💎 breaded and fried golden brown w/Arugula, toma	toes and R	ed onions
with Balsamic Vinaigrette		
Romano	\$80.00	\$105.00
sauteed with onions, artichoke hearts, fresh tomat	oes, pancet	ta in
a white wine butter sauce	, ,,	
Capresse	\$80.00	\$105.00
sauteed in a white wine butter sauce topped with		toes
basil & fresh mozzarella	resit torret	1003,
Primavera	600.00	\$105.00
	\$80.00	\$105.00
sauteed with mixed veggies in a lite tom <mark>ato</mark> sau <mark>ce</mark>	wiin a tou	en oj
brown gravy	400 00	
Grilled Chicken w/Broccoli Rabe	\$80.00	\$105.00
grilled chicken breast over broccoli rabe sauteed in		
Chicken Cacietore	\$80.00	\$105.00
sauteed with mushrooms, onions and prosciutto in	a light ton	rato sauce
with a touch of brown gravy		
Grilled Lemon Chicken	\$80.00	\$105.00
over sauteed spinach		X -
Portobello	\$80.00	\$105.00
sauteed with onions, cherry wine, brown gravy w	ith a touch	of cream
Floretine	\$80.00	\$105.00
sauteed with garlic & butter in a lite marinara sa	uce tonned	\$105.00
with spinach and provelone cheese	uce topped	
Scarpariello	\$80.00	\$105.00
with sausage, sweet peppers, garlic, lemon & butte	200.00	\$105.00
with a touch of brown gravy	///	
	600.00	\$10E 00
Spiedini	\$80.00	\$105.00
stuffed with prociutto, provolone and bread crum	vs servea	
in a lite marinara sauce		
all the transfer of the	/	

All Entrees Prepared Fresh to Order Small Entrees Feed 6 to 8 People Large Entrees Feed 10 to 12 People Per Person Packages Available