

Appetizers

- Fried Zucchini**5.00
Onion Rings in buttermilk batter5.00
Carpaccio7.50
 Thinly sliced raw beef with capers, olive oil,
 Parmigiano cheese and Dijon mustard
Bruschetta §6.95
 Toasted bread with mozzarella, pesto, fresh
 tomatoes, garlic and olive oil
Fried Calamari7.50
 In our house batter with cocktail sauce and
 garlic aioli

Salad

- Caesar**.....6.25
 Tossed Romaine with fresh parmesan
 cheese, croutons and Caesar dressing
Spinach.....6.25
 Spinach, pancetta, mushrooms with a
 brandy/citrus vinaigrette
House.....5.50
 Fresh local lettuce with your choice of
 house made dressing
*Vinaigrette, Blue Cheese, Thousand Island
 or Ranch*
Hearts of Romaine7.25
 Crumbled gorgonzola cheese, spiced walnuts
 and sun dried tomatoes with balsamic
 vinaigrette
Arugula/Beet.....6.95
 Yellow and red beets, arugula, spiced
 walnuts and crumbled goat cheese with a
 raspberry vinaigrette
 Add grilled chicken to any salad 4.00

Vegetarian

- Eggplant Parmesan §**12.95
 Eggplant medallions breaded and sautéed
 with marinara, parmesan and mozzarella
 cheese
Vegetable Plate §12.50
 Sautéed or steamed vegetables of the day
 served with rice or potato

Look for the ♣ symbol on other menu items
 for vegetarian dishes.

Soup

- Minestrone**Cup 3.00Bowl 5.00
Soup of the DayCup 3.00Bowl 5.00

Pasta

- Fettuccine Testa Rosa**.....12.95
 Chicken sautéed with mushrooms, green
 onions, fennel in a spicy marinara cream
 sauce
Fettuccine Viaregina15.25
 Prawns, scallops, mushrooms, green onions,
 and bay shrimp in a light cream sauce.
Spaghetti Carbonara12.95
 Pancetta, onions and mushrooms in a light
 version of the traditional cream sauce
Cheese Tortellini Romano13.25
 Prosciutto and peas in cream sauce
Capellini Pomodoro §12.50
 Fresh tomatoes, garlic and basil in a
 marinara sauce
Linguini Vongole14.95
 Fresh baby clams and garlic in your choice
 of marinara or cream sauce
Seafood Ravioli15.25
 A delight in a light lemon cream sauce
Butternut Squash Ravioli §13.95
 Sautéed with walnut cream sauce
Penne Semolina13.95
 Penne pasta with chicken, spinach, sun dried
 tomatoes, parsley in garlic butter sauce
Fettuccine Alfredo §12.50
 Classic cream sauce

- Spinach Ricotta Ravioli §**13.25
Meat Ravioli.....13.25
Gnocchi §13.25
Rigatoni §12.25

Pasta dishes come with your choice of sauce:
 marinara, pesto, bolognese, cream or
 porcini mushroom.
 All pasta dishes can be ordered with
meatballs. Add \$1.50 each.

All entrees served with fresh vegetables, and starch of the day.

Veal

- Veal Piccata**17.95
Sautéed with white wine, lemon, capers and a light cream sauce
- Veal Parmesan**.....16.95
Cutlets breaded and pan-fried with marinara and mozzarella
- Veal Saltimbocca**17.95
Medallions topped with prosciutto, provolone cheese and marsala demi-glaze
- Veal Scaloppini Sec**17.95
Medallions sautéed with a mushroom demi glaze
- Veal Dore**17.95
Medallions *egg battered*, sautéed in white wine, lemon, butter and cream
- Veal Marsala**.....17.95
Medallions sautéed with shiitake mushrooms in a Marsala demi glaze

Fish and Shellfish

- Calamari or Sole Dore**17.50
Dipped in light egg batter sautéed with white wine, lemon, butter and cream
- Prawn Scampi**.....17.25
Sautéed with garlic, lemon, butter and cream
- Prawn Dore**17.25
Dipped in light egg batter sautéed with white wine, lemon, butter and cream
- Grilled Seasonal Salmon**.....17.50

Meats

- New York Cut Steak**18.95
- Rib Eye Steak**18.95
- Beef Brochettes**.....18.95
Marinated cubed New York steak skewered with onion, bell pepper and mushrooms
- Pork Chops**17.50
Grilled with port wine and mushroom demi glaze

Chicken

- Chicken Mattone**15.50
½ chicken seasoned with lemon and fresh herbs cooked under a brick
- Chicken Marsala**15.50
Semi boneless chicken sautéed with mushrooms in a marsala demi glaze
- Chicken Cacciatore**15.50
Semi boneless chicken cooked with bell peppers, mushrooms, onions, fresh tomatoes and kalamata olives
- Chicken Parmesan**15.25
Skinless chicken breast breaded with marinara sauce and mozzarella cheese
- Chicken Piccata**15.25
Seared skinless chicken breast with white wine, lemon & capers in a light cream sauce
- Chicken Sautéed Sec**.....15.25
Skinless chicken breast sautéed with mushrooms in a white wine demi glaze
- Chicken Gorgonzola**15.25
Skinless chicken breast sautéed in a light gorgonzola/lemon cream sauce
- Chicken Carciofe**15.25
Skinless chicken breast with artichoke hearts, mushrooms and capers in a lemon, white wine butter sauce
- Chic Dore**.....15.25
Chicken breasts dipped in light egg batter sautéed in a white wine lemon cream sauce.
- Chic Saltimbocca**.....15.25
Chicken breasts topped with prosciutto and provolone cheese in a marsala demi-glaze

Side Orders

- Sautéed onions**2.50
- Sautéed mushrooms**3.00

Combination Plates

- Chicken & Prawns Piccata**.....18.95
- Veal & Prawns Florentine**19.95
Spinach, fresh tomatoes, garlic, green onions and marinara sauce