

Since 1896

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Menu di Cena

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Appetizer

Meatballs	\$18
Ground Beef, Pork, Veal, Seasoned Breadcrumbs	
Baked Clams	\$18
Little Neck, Seasoned Breadcrumb Stuffing	
Roasted Red Peppers & Mozzarella	\$17
Golden Raisins, Pine Nuts, Garlic, Olive Oil, Fresh Mozzarella	
Fritto Misto	\$25
Fried, Calamari, Shrimp, Cod, Zucchini Garlic Aioli, Marinara Sauce	
Mozzarella in Carrozza	\$18
Fried, Fresh Mozzarella Sandwich	
Stuffed Mushrooms	\$18
Broiled Baby Bellas, Crab, Shrimp, Parmesan and Mozzarella Stuffing	
Sauteed Mussels	\$20
Fennel & Dill Cream Sauce, Guanciale, White Wine, Butter, Shallots, Garlic	

Salad

House Salad	\$18
Green Leaf, Iceberg, Cucumber, Endive, Radicchio, Red Onion, Fennel, Roma Tomato, House Vinaigrette	
Seafood Salad	\$31
Calamari, Crab, Lobster, Shrimp, Lemon Citronette, Micro Diced Bell Peppers	
Caesar Salad	\$18
Romaine Hearts, Caesar Dressing, Ciabatta Croutons, Parmesan	
Milanese Salad	\$18
Baby Arugula, Sliced Red Onion, Cherry Tomatoes, Shaved Parmesan, House Vinaigrette	
Beets & Burrata	\$18
Dried Apricots, Toasted Walnuts, Balsamic Reduction, Rainbow Herb Mix	

Pasta

Salsa alla Marinara	\$19	Orecchiette	\$27
San Marzano Tomato Sauce, Basil Choice: Linguini, Spaghetti, Penne, Rigatoni, Fusilli, Angel Hair, Fettuccini		Hot & Sweet Sausage, Broccoli Rabe Choice: Arrabiatta Sauce, Olive Oil & Garlic	
Rigatoni Bolognese	\$27	Fiocchi	\$27
Ground Beef, Pork and Veal, San Marzano Tomatoes, Herbs		Beggar Purse Ravioli, Ricotta and Bartlett Pear Filling, Brown Butter, Sage, Dried Cranberries	
Penne alla Vodka	\$27	Linguini and Clams	\$31
San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream		Manilla Clams, Garlic, White Wine, Parsley	
Sausage & Mushroom Risotto	\$24	Spaghetti Aglio Olio	\$19
Arborio Rice, Dollar Mushrooms, Ground Sausage, White Truffle Oil		Garlic, Olive Oil, Red Pepper Flake, Parsley	
Rigatoni Pomodoro	\$19	Fusilli Carbonara	\$27
Crushed San Marzano Tomatoes, Onion, Garlic, Fresh Basil		Pancetta, Egg, Black Pepper, Pecorino Romano	
Three Cheese Mushroom Alfredo	\$26	Cavatappi with Garlic & Broccoli	\$21
Fettuccini, Fontina, Mozzarella, Parmesan, Thyme, Button & Crimi Mushrooms		Florets, Caramelized Garlic, Sun Dried Tomato, Butter, Breadcrumb, Pecorino	


Entree

<p>Lemon Chicken \$28 Half Chicken, Quartered, Bone-In, Charcoal Broiled, Uncle Vincent's Famous Lemon Sauce</p> <p>Chicken Scarpariello \$36 Bone-In, Hot & Sweet Sausage, Hot Cherry Peppers, Bell Peppers, White Wine Sauce</p>	<p>Chicken Milanese \$28 Boneless Skinless Breast Tenderized Thin, Breaded and Fried, Arugula Salad, Cherry Tomatoes, Red Onion, Shaved Parmesan Cheese</p> <p>Eggplant Parmesan \$26 Breaded, Marinara, Parmesan, Mozzarella</p>
	
<p>Double Cut Pork Chop \$43 Niman Ranch Pork, Pan Seared, Hot and Sweet Cherry Peppers, Garlic, Butter & White Wine Reduction</p> <p>Sausage & Peppers \$29 Grilled, Hot and Sweet Sausage, Bell Peppers, Onion</p> <p>Braised Short Rib \$38 Creamy Polenta, Slow Roasted Cioppilini Onion, Honey Sage Jous</p>	<p>Bone-In Veal Parmesan \$50 Breaded Chop, Tenderized Thin, Breaded and Fried, Marinara Sauce, Fresh Mozzarella, Fresh Shaved Parmesan</p> <p>Veal Scaloppini \$36 Tenderloin Medallions, Pan Seared, Sauce Choice: <u>Picatta</u>- Lemon, Butter, Capers, White Wine Reduction <u>Marsala</u>- Cremini Mushrooms, Marsala Wine Reduction</p>



40 oz. Porterhouse **\$149**

Cast Iron Skillet Seared, Fresh Oregano, Fresh Rosemary,
Whole Garlic Clove, Plugra Butter



Roasted Potatoes



<p>Lobster Fra Diavolo \$89 For Two: Whole Maine Lobster, San Marzano Tomato Sauce, Red Pepper Flake, Garlic, Oregano, Linguini Pasta</p> <p>Shrimp Scampi \$38 Sautéed Jumbo Shrimp, Lemon, Butter, Garlic, White Wine, Angel Hair Pasta</p>	<p>Grilled Salmon \$34 Slow Roasted Fennel, Orange Supreme, Castelvetrano Olives, Sautéed Spinach</p> <p>Cioppino \$85 For Two: Scallops, Shrimp, Calamari, Cod, Manilla Clams, Mussels, Crab, Fennel & Tomato Broth, Fingerling Potatoes</p>
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Contorni

Ciabatta & Lavosh	\$5
Roasted Potatoes	\$10
Char Grilled Broccoli	\$12
Caramelized Garlic, Calabrian Chili	
Grilled Vegetables	\$10
Eggplant, Endive, Fennel, Zucchini, Asparagus, Olive Oil	
Peas and Prosciutto	\$13
Baby Peas, Prosciutto Cotto, White Onion, Olive Oil	
Sautéed Vegetables	\$10
Choice: Broccoli Rabe, Asparagus, Spinach, Zucchini	

Chef Mike's Sunday Gravy

Sunday Night Only
'till it's gone....

Slow Braised All Day with Marinara:

Short Rib, Beef Braciolo

Meatballs

Hot & Sweet Sausage



Rigatoni Pasta with Marinara Gravy



House Salad

\$89 For Two, \$175 For Four