

Since 1896



Menu di Cena

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	

Salad

House Salad	\$18
Green Leaf, Iceberg, Cucumber, Endive, Radicchio, Red Onion, Fennel, Roma Tomato, House Vinaigrette	
Seafood Salad	\$29
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	
Roasted Heirloom Beets & Burrata	\$18
Red Heirloom Beets, Burrata, Blood Orange, Fennel, Micro Basil, Balsamic Reduction	

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	\$29
San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream		Manilla Clams, Garlic, White Wine, Parsley	
Mushroom Risotto	\$27	Spaghetti Aglio Olio	\$19
Crimini & Dollar Musrooms, Arborio Rice, Shaved Grana Padano, 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	

Entree

Lemon Chicken \$28

Half Chicken, Quartered, Bone-In, Charcoal Broiled,
Uncle Vincent's Famous Lemon Sauce

Chicken Scarpariello \$36

Bone-In, Hot & Sweet Sausage, Hot Cherry Peppers,
Bell Peppers, White Wine Sauce

Chicken Milanese \$28

Boneless Skinless Breast Tenderized Thin, Breaded and Fried,
Arugula Salad, Cherry Tomatoes, Red Onion,
Shaved Parmesan Cheese



Double Cut Pork Chop \$43

Niman Ranch Pork, Pan Seared, Hot and Sweet Cherry
Peppers, Garlic, Butter & White Wine Reduction

Bone-In Veal Parmesan \$50

16oz. Veal Chop, Tenderized Thin, Breaded and Fried,
Marinara Sauce, Fresh Mozzarella, Fresh Shaved Parmesan

Sausage & Peppers \$29

Grilled, Hot and Sweet Sausage, Bell Peppers, Onion

Veal Scaloppini \$36

Tenderloin Medallions, Pan Seared, Sauce Choice:
Picatta- Lemon, Butter, Capers, White Wine Reduction
Marsala- Cremini Mushrooms, Marsala Wine Reduction



40 oz. Porterhouse \$135

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



Mashed Potatoes



Lobster Fra Diavolo \$65

Whole Maine Lobster, San Marzano Tomato Sauce,
Red Pepper Flake, Garlic, Oregano, Linguini Pasta

Shrimp Scampi \$38

Sauteed Jumbo Shrimp, Lemon, Butter, Garlic, White Wine,
Angel Hair Pasta

Eggplant Parmesan \$26

Breaded, Marinara, Parmesan, Mozzarella

Swordfish \$36

Grilled, Lentils, Sauteed Spinach,
Roasted Cherry Tomatoes, Red Onion Jam

Contorni

Ciabatta & Lavosh \$5

Roasted Potatoes \$10

Grilled Vegetables \$10

Eggplant, Endive, Fennel, Zucchini, Asparagus, Olive Oil

Peas and Prosciutto \$13

Baby Peas, Prosciutto Cotto, White Onion, Olive Oil

Sauteed 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 Bracirole

Meatballs

Hot & Sweet Sausage



Rigatoni Pasta with Marinara Gravy



House Salad

\$89 For Two, \$175 For Four