

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
Salt Spring Island Mussels, Calabrian Chile, Tomato, Garlic, Shallots, White Wine, Toasted Ciabatta	

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	
Heirloom Caprese	\$18
Mixed Heirloom Tomato, Buffalo Mozzarella, 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		Beggars 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	
Saffron Risotto	\$24	Spaghetti Aglio Olio	\$19
Arborio Rice, Saffron, Shallots, Garlic, Pecorino Romano		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	
Tuscan Shrimp & Scallops	\$38	Trofie Pesto	\$21
Sun Dried Tomatoes, Spinach, White Wine Beurre Blanc, Pappardelle Pasta		Basil, Extra Virgin Olive Oil, Pine Nuts, Lemon	

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>Roasted Pork Tenderloin \$38 Oregano, Dill and Thyme Dry Rub, Roasted Balsamic Glaze, Grilled Asparagus</p> <p>Sausage & Peppers \$29 Grilled, Hot and Sweet Sausage, Bell Peppers, Onion</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>



<p>40 oz. Porterhouse \$135</p> <p>Cast Iron Skillet Seared, Fresh Oregano, Fresh Rosemary, Whole Garlic Clove, Plugra Butter</p> <p></p> <p>Roasted Potatoes</p>



<p>Lobster Fra Diavolo \$70 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>Branzino \$38 Lemon, Capers, White Wine, Butter, Sautéed Spinach</p> <p>Frutti di Mare \$76 For Two: Scallops, Shrimp, Calamari, Cod, Manilla Clams, Mussels, San Marzano Tomato Sauce, Fresh Micro Basil, Fettuccini Pasta</p>
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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	
Sautéed Vegetables	\$10
Choice: Broccoli Rabe, Asparagus, Spinach, Zucchini	

Chef Mike's Sunday Gravy

<u>Sunday Night Only</u>
'till it's gone...
<u>Slow Braised All Day with Marinara:</u>
Short Rib, Beef Braciolo
Meatballs
Hot & Sweet Sausage

Rigatoni Pasta with Marinara Gravy

House Salad
\$89 For Two, \$175 For Four