

~ *Antipasto (Appetizers)* ~

Artichoke Hearts French	\$7.99	Shrimp Cocktail	\$9.99
<i>6 artichoke hearts dipped in egg batter & sautéed with butter, lemon & wine.</i>		<i>4 jumbo shrimp with cocktail sauce.</i>	
Fried Calamari	\$9.99	Shrimp Scampi	\$9.99
		<i>4 jumbo shrimp served scampi style.</i>	
Sauté d'Escarole	\$6.99	Garlic Bread	\$4.00
<i>Prepared with Extra Virgin Olive Oil and fresh garlic.</i>		Garlic Cheese Bread	\$5.00
Escarole with Beans	\$6.99	Garlic Tomato Cheese Bread	\$6.00
Escarole with Sausage	\$7.99	Tripe	\$7.99
Escarole/Beans & Sausage	\$8.99		
Clams Casino	\$9.99		

Chicken Escarole Soup Cup - \$2.75 Bowl - \$3.25

Friday Only:

Lobster Bisque Cup - \$4.00 (with entrée \$2.00) Bowl - \$5.00

~ *Pasta (Imported)* ~

Pasta Choices: Spaghettini • Ziti • Linguine

Al Sugo (tomato)	\$10.99	Meat Sauce	\$12.99
Aglio olio (oil & garlic)	\$10.99	Meatballs or Sausage	\$12.99
Aglio olio (with anchovies)	\$12.99	Mushroom	\$12.99
Aglio olio (with broccoli)	\$12.99	Marinara	\$10.99

~ *Pasta di Casa (House Specialties)* ~

Fettucini Alfredo - <i>fettucini in cream sauce, butter and Romano cheese.</i>	\$12.99
Fettucini & Broccoli - <i>fettucini with fresh broccoli in aglio olio sauce.</i>	\$12.99
Manicotti Leonardo - <i>homemade crepes filled with Ricotta cheese, baked with mozzarella in a fresh mushroom sauce.</i>	\$13.99
Gnocchi - <i>homemade Italian style dumplings made with Ricotta cheese.</i>	\$13.99
Manicotti - <i>homemade crepes filled with Ricotta cheese.</i>	\$13.99
Baked Lasagna - <i>homemade noodles layered with Ricotta cheese, Mozzarella cheese, roasted red peppers and seasoned ground beef.</i>	\$13.99
Ravioli - <i>pasta pockets filled with Ricotta cheese with choice of tomato or marinara sauce.</i>	\$11.99
Tripe - <i>served with a side of pasta.</i>	\$14.99
Eggplant Parmigiana - <i>(breaded and fried to order) eggplant topped with Mozzarella cheese, served with tomato or marinara sauce. (add a slice of prosciutto ham \$1.00)</i>	\$13.99
Pasta Alla Zia Teresa - <i>ziti pasta, mushrooms, sliced sausage in aglio olio sauce.</i>	\$13.99
Pasta Alla Mediterania - <i>ziti cooked with aglio olio, baby shrimp, roasted red peppers and broccoli.</i>	\$15.99
Tortellini Alla Panne - <i>tortellini pasta with alfredo sauce, DiParma prosciutto ham, peas and mushrooms.</i>	\$14.99

~ *Vitello (Veal)* ~

All our dishes are made with premium top round veal.

Veal Marsala - <i>sautéed with Marsala wine, fresh mushrooms.</i>	\$18.99
Veal Saltimbocca - <i>sautéed with DiParma prosciutto ham, fresh mushrooms, and calametta olives in a wine sause over fresh escarole.</i>	\$19.99
Veal Parmigiana - <i>Italian style breaded veal cutlet baked in tomato sauce and topped with mozzarella cheese. (add a slice of prosciutto ham \$1.00)</i>	\$16.99
Veal Dijon - <i>with artichoke hearts, mushrooms, fresh peppercorns, sherry wine and Dijon mustard.</i>	\$18.99
Veal Asiago - <i>sautéed with asparagus spears & shrimp in a sherry wine sauce; topped with Asiago cheese.</i>	\$21.99
Veal Benito - <i>Italian style breaded veal cutlet topped with breaded eggplant, DiParma prosciutto, fresh basil and melted mozzarella cheese.</i>	\$18.99


~ **Pollo (Chicken)** ~

Chicken Parmigiana - breaded boneless breast of chicken baked in tomato sauce topped with mozzarella cheese (add a slice of prosciutto ham \$1.00)	\$15.99
Chicken Zingara - boneless breast of chicken with mushrooms, peppers & black olives in a marinara sauce.	\$16.99
Chicken Florentine - boneless breast of chicken dipped in egg batter, sautéed in sherry wine, lemon and butter, served over fresh steamed spinach.	\$16.99
Chicken French - dipped in egg, sautéed in butter with lemon and sherry wine over broccoli.	\$16.99
Chicken Scampi - fresh chicken tenders sautéed with garlic, lemon, butter and sherry wine, served over linguine.	\$16.99
Chicken Davinci - boneless breast of chicken sautéed with fresh broccoli, artichoke hearts, mushrooms, roasted red peppers and black olives in a sherry wine sauce.	\$17.99
Chicken Anthony - strips of chicken sautéed with roasted red peppers, artichoke hearts and broccoli in a garlic and oil sauce tossed with ziti.	\$16.99
Chicken Pepperoni - chicken tenders sautéed with bell peppers, black olives, mushrooms, melted provolone cheese with pepperoni, served over ziti.	\$16.99
Chicken Del Rio - sautéed strips of chicken with baby shrimp, chopped spinach, onions and diced tomato in a garlic white wine sauce over linguine topped with Asiago cheese.	\$18.99

~ **Pesce (Fish & Seafood)** ~

Linguine with Clam Sauce - red or white	\$15.99
Shrimp Scampi - jumbo shrimp sautéed in sherry wine, lemon, garlic & butter; served over linguine.	\$19.99
Shrimp Fra Diavolo - jumbo shrimp with fresh baby clams sautéed in Madeira wine, marinara sauce and crushed red pepper; served over linguine.	\$24.99
Calamari with Fresh Clams - in marinara sauce served over linguine.	\$21.99
Fish Fry (Friday only) - served with French fries and cole slaw.	\$12.99
Caribbean Seafood - sautéed scallops, crab meat blend, baby shrimp, onions, black olives, yellow bell peppers and peas in a garlic wine sauce over linguine with Asiago cheese.	\$21.99
Scallops Scampi - jumbo sea scallops sautéed with mushrooms, roasted red peppers in a lemon butter sherry wine sauce over linguine.	\$21.99
Grilled Salmon - 10 oz. salmon grilled on a cedar plank served with a side of creamy dill sauce.	\$19.99

~ **Carne (Meat)** ~

Filet Mignon - 10 oz. aged tenderloin steak with mushrooms and broccoli.	\$23.99
Filet Au Pouive - with fresh peppercorns, mushrooms, in a light brandy cream sauce.	\$23.99
Strip Steak -  14 oz. center cut black angus, charcoal-broiled and covered with mushrooms; served with broccoli.	\$22.99

**All entrées served with Soup or Salad (except Fish Fry),
Lobster Bisque - \$1.50 extra (Friday only with entrée)
Bleu Cheese or Crumbled Bleu Cheese - \$1.00 extra
(\$3.00 plate charge for split dinners)**

**Dressings: Peppercorn Ranch, 1000 Island, Honey Dijon, Poppyseed,
Raspberry Vinaigrette & House Italian**

~ **Dolce (Sweets)** ~

Please ask to see our dessert tray.

~ **Bevande (Drinks)** ~

**Coffee - \$2.00 • Tea - \$2.00
Soft Drinks - \$2.00 • Milk - \$2.00**

Because your meal is prepared per individual order, your patience is appreciated.