

# Antipasti

*Baked Clams Oreganata*  
12

*Mozzarella Fritte*  
8

*Bruschetta*  
8

*Vegetable Stuffed Mushrooms*  
12

*Jumbo Shrimp Cocktail* (GF)  
14

*Crab Cakes*  
Served with a lemon basil aioli  
12

*\*Cold Antipasto*  
A delicate assortment of salumi,  
imported cheese, olives and vegetables  
14

*Fried Calamari*  
Served with homemade marinara sauce  
14

*Mussels and Clams* (GF)  
Marinara or fra diavolo  
16

*Hot Antipasto*  
Eggplant rollatini, clams oreganata, and  
stuffed mushrooms  
16

*One Dozen Steamers* (GF)  
Sautéed in white wine, garlic  
and fresh herbs  
14

*Caprese* (GF)  
Fresh mozzarella, tomatoes and roasted  
peppers drizzled with aged balsamic glaze  
12

*Garlic Cheese Bread*  
Served with marinara sauce  
7

*Italian Wedding*  
Miniature meatballs in a chicken broth  
with spinach  
4 / 7

## Zuppe

*Pasta Fagioli*  
Home-style pasta bean soup  
4 / 7

*Tortellini in Brodo*  
Cheese filled pasta in chicken broth  
4 / 7

## Insalate

Add chicken 4.00 or shrimp 6.00

*Tre Colore* (GF)  
Arugula, endive, radicchio, and shaved  
parmigiano served with a lemon vinaigrette  
12

*\* Chicken Caesar*  
Topped with shaved parmigiano, jumbo  
croutons and anchovies  
16

*\* Mediterranean*  
Mixed greens, avocado, feta cheese,  
olives, onions and tomatoes, served with a  
balsamic vinaigrette  
14

*Salmon ai Ferri* (GF)  
Herbed seared salmon served over a bed  
of baby spinach, radicchio, roasted red  
peppers, crumbled goat cheese,  
with a citrus vinaigrette  
20

*\* Cranberry, Feta and Walnut*  
Served with mixed greens and a  
balsamic vinaigrette  
14

*\* Arugula*  
Breaded chicken cutlet, plum tomatoes,  
and red onions served with a balsamic  
vinaigrette  
16

*\* Scungilli*  
Mixed greens, served with a lemon garlic dressing  
16

## Paste Tradizionale

All pasta entrées are served with a house salad  
Gluten free pasta available upon request

*Penne alla Vodka*  
Penne pasta and crushed tomatoes  
in a touch of cream sauce  
20

*Baked Ziti Classico*  
Blended with ricotta cheese,  
homemade tomato sauce and mozzarella  
18

*Manicotti or Stuffed Shells*  
Topped with fresh tomato sauce and  
melted mozzarella cheese  
16

*Spaghetti Bolognese*  
Braised veal, beef and pork in a tomato  
cream sauce with sweet peas  
20

*Linguini con Vongole e' Cozze*  
Clams and mussels sautéed with your  
choice of white wine and garlic, marinara  
or fra diavolo sauce  
26

*Orecchiette*  
Sautéed broccoli rabe and Italian sausage  
in a fennel wine sauce  
20

*Tortellini Alfredo*  
Cheese tortellini, ham and peas in an  
alfredo sauce  
Chicken 22 Shrimp 26

*Ravioli al Forno*  
Stuffed with ricotta and topped with  
homemade tomato sauce and melted  
mozzarella cheese  
16

*Farfalle con Pesce*  
Shrimp, scallops, cherry tomatoes, and  
asparagus tips over bow tie pasta, topped  
with a roasted garlic sauce  
28

*Rigatoni alla Vesuvio's*  
Fresh tomatoes, pine nuts and fresh  
mozzarella in a pesto wine sauce  
Chicken 22 Shrimp 26

*Gnocchi al Forno*  
Fresh potato dumplings in a tomato basil  
sauce baked with fresh mozzarella  
18

*Spaghetti with Meatballs*  
20

*Linguini con Vongole*  
Little neck clams served whole and  
chopped in a white wine garlic  
or marinara sauce  
24

*Meat Lasagna*  
16

*Scungilli Marinara*  
Served over linguini  
28

Some of our dishes may contain allergens; please let us know if you have any food allergies or intolerances

\* Available gluten free upon request | (GF) Gluten free | Split plate charge 5.00  
Prices subject to change | 20% gratuity will be added to parties of 6 or more.

All entrées are served with a house salad and a choice of pasta, potato or vegetable of the day

## Vitello

\* *Francese*  
Egg-battered boneless veal breast in a white wine, lemon butter sauce  
26

*Parmigiana*  
Veal cutlet topped with homemade tomato sauce and mozzarella  
26

\* *Marsala*  
Thinly pounded veal in a traditional mushroom marsala sauce  
26

*Cardinale*  
Thinly pounded veal layered with eggplant, prosciutto, roasted red peppers and provolone cheese in a light marinara sauce  
28

*Picatta*  
Thinly pounded veal sauteed in a white wine lemon caper sauce  
26

## Pollo

\* *Francese*  
Egg battered chicken in a white wine, lemon butter sauce  
24

\* *Marsala*  
Boneless chicken breast topped with a traditional mushroom marsala wine sauce  
24

*Parmigiana*  
Chicken cutlet topped with homemade tomato sauce and mozzarella  
24

*Scarpariello*  
Bone-in chicken sautéed with roasted potatoes, hot or sweet cherry peppers and sweet Italian sausage in a rosemary garlic wine sauce  
28

*Saltimbocca*  
Boneless chicken breast layered with spinach, prosciutto and provolone cheese in a mushroom marsala wine sauce  
26

*Chicken alla Cracolici*  
Egg battered chicken breast sauteed with onions, mushrooms and pancetta in a light marinara sauce  
26

## Carne

\* *14-ounce New York Strip Steak*  
Topped with frizzled onions  
26

*Braciolé*  
Beef round stuffed with parmesan, parsley, raisins, and toasted pine nuts  
27

*Steak Pizaiola*   
Flame grilled New York strip topped with a light marinara sauce, sautéed mushrooms, peppers, and onions  
28

*14-ounce Ribeye*  
Topped with a pineapple teriyaki glaze  
32

## Vegetariano

*Primavera*  
Medley of seasonal vegetables served with your choice of pasta in a garlic and oil or marinara sauce  
16

*Eggplant Parmigiana*  
Egg-battered eggplant with tomato sauce and melted mozzarella cheese  
22

*Eggplant Rollatini*  
Rolled around fresh ricotta, parmigiano and herbs in a tomato sauce  
24

## Pesce

\* *Shrimp Francese*  
Egg battered shrimp in a white wine, lemon butter sauce  
26

\* *Flounder Francese*  
Egg battered fillet in a white wine, lemon butter sauce  
26

\* *Bronzino*  
Pan roasted fillet, topped with fresh tomatoes, capers, in a white wine garlic sauce  
26

\* *Zuppa di Pesce*  
Shrimp, calamari, mussels, lobster and clams in a spicy marinara served over linguini  
45

\* *Capesante*  
Pan seared scallops topped with a homemade tomato basil sauce, served over linguini  
28

*Salmon*   
Grilled and topped with sautéed cherry tomatoes and olives  
28

\* *Shrimp Scampi*  
Sautéed with fresh garlic, lemon, and white wine over linguini  
26

*Shrimp Parmigiana*  
Shrimp topped with homemade tomato sauce and mozzarella  
26

*Stuffed Shrimp*  
Shrimp stuffed with lump crab meat in a lemon butter sauce  
28

*Stuffed Sole*  
Fillet of sole stuffed with lump crab meat in a lemon butter sauce  
26

## Contorni

Your Choice 5.00

*Meatballs - Vegetable of the day - Sausage*  
*Baked potato - Broccoli rabe*

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