

DINNER MENU

Antipasti

Appetizer

Bruschetta toasted bread with diced tomatoes, fresh basil, mozzarella & olive oil. **6.99** Add pesto for **1.00**

Spinaci e Carciofi creamy spinach & artichoke dip served with warm crostini. **8.99**

Calamari Fritti fried calamari served with our homemade marinara sauce. **10.99**

Suppli homemade rice balls stuffed with mozzarella cheese, breaded & deep fried. Served with a side of bolognese sauce. **7.99**

Fried Zucchini breaded zucchini sticks deep fried & served with a side of our marinara sauce. **5.99**

Garlic Bread with Cheese homemade cheesy garlic bread served warm. **5.99**

Fried Mozzarella homemade fried mozzarella served with a side of marinara sauce. **5.99**

Mussels mussels sautéed with tomatoes & garlic, in a lemon white wine sauce. **11.99**

Antipasto for 2 salami, prosciutto, fresh mozzarella, tomatoes, roasted red peppers, artichoke hearts, & kalamata olives. **15.45**

Fried Artichoke artichoke hearts, quartered and breaded. Deep fried & served with a side of our marinara sauce. **6.99**

Insalata

Salad

Insalata Mista mixed greens topped with red onions, tomatoes, cucumbers, olives and chickpeas. **4.99**

Capri slices of fresh mozzarella and fresh tomatoes finished with confetti basil. **8.99**

Insalata Greca mixed green salad topped with tomatoes, onions, feta cheese, & kalamata olives. Served with our house vinaigrette. **5.29**

Cesare Insalata hearts of romaine lettuce with seasoned croutons, parmesan cheese and cesar dressing. **4.99**

Spinaci Insalata walnuts and strawberries served on baby spinach with our house vinaigrette. **6.49**

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Contorni

Sides

Polpette our homemade meatballs. **4.99**

Salsiccia & Polpette 1 sausage & 2 meatballs. **4.99**

Risotto del Giorno side of arborio rice. **6.29**

Sauteed Vegetables mushrooms, onions, artichokes, tomatoes & broccoli. **4.99**

Salsiccia sweet Italian sausage. **4.99**

Patatine Fritte french fries. **4.49**

Asparagi sauteed asparagus. **5.25**

Secondi

Entrees

Served with a side of pasta of your choice. Spaghetti, Linguine, Fettuccini, Cappellini, Penne Rigate, Whole Wheat Linguine, Papperdelle or Gluten Free Pasta.

Chicken Parmigiana Tradizionale our homemade marinara sauce & melted mozzarella cheese. **16.99**

Veal Parmigiana Tradizionale our homemade marinara sauce & melted mozzarella cheese. **18.99**

Piccata Limone sauteed with capers & mushrooms in a lemon white wine sauce. **16.99**

Pollo Cremoso tender chicken sauteed with roasted red peppers in a creamy garlic sauce. Tossed with fresh spinach. **17.99**

Saltimbocca sauteed with prosciutto ham, melted Provolone cheese & sage in a white wine sauce. **17.99**

Marsala sauteed with marsala wine sauce with mushrooms. **16.99**

Chicken & Broccoli Alfredo sauteed in our alfredo sauce. **16.99**

Eggplant Parmigiana Tradizionale our homemade marinara sauce & melted mozzarella cheese. **14.99**

Maiale Milanese tender pork loin, breaded and fried. **15.99**

Piccata Arancia mixed green salad topped with tomatoes, onions, feta cheese, & kalamata olives. Served with our house vinaigrette. **16.99**

Chicken & Broccoli sauteed in our garlic, white wine sauce. **15.99**

Cacciatore our homemade marinara sauce with onions, green peppers and mushrooms. **16.99**

Bianco Verde sauteed in a pesto & alfredo sauce with asparagus, white wine & fresh mozzarella cheese. **17.99**

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Pasta Fresca

Fresh Pasta

Truffle Wild Mushroom Ravioli served with portobello mushrooms in a creamy sauce. **16.99**

Lobster Ravioli shrimp and lobster meat sauteed with garlic and tomatoes in a creamy lemon sauce with a lobster ravioli. **27.99**

Pappardelle Verona shrimp & mushrooms sauteed with garlic and served in our Scampi sauce over pappardelle pasta. **20.99**

Gnocchi Veneziana served with a creamy four cheese sauce & baked in the oven. **13.99**

Pastamore our signature dish with garlic, plum tomatoes, artichoke hearts, fresh mozzarella cheese & a hint of rosemary. Tossed with fresh pappardelle pasta. *(No choice of pasta on signature dish)* **16.99**

Four Cheese Ravioli with your choice of marinara, bolonese or alfredo sauce. **13.99**

Pollo di Zucca chicken sauteed with garlic and fresh spinach in a creamy white wine sauce with butternut squash ravioli, topped with walnuts. **18.99**

Tortellini Veneziana served with a creamy four cheese sauce & baked in the oven. **13.99**

Lasagna Tradizionale our home made layered meat lasagna served with traditional bolognese sauce. **15.99**

Pesce

Seafood

Gamberi Scampi with Shrimp sauteed & tossed with fresh garlic in our creamy white wine sauce. **20.99**

Gamberi Portofino with Shrimp sauteed shrimp with spinach, fresh tomatoes, garlic and feta cheese in our white wine sauce over penne pasta. Also available with scallops. **(scallops 19.45) 20.99**

Salmone Italiano skinless salmon grilled and served with tender asparagus on a bed of mashed potatoes finished with a garlic, lemon butter sauce. **23.99**

Arrabbiata with Calamari served in a garlic plum tomato sauce with basil & crushed red pepper, tossed with linguine pasta. **16.99**

**spicy*

Gamberi Scampi with Scallops sauteed & tossed with fresh garlic in our creamy white wine sauce. **21.99**

Gamberi Portofino with Scallops sauteed with spinach, fresh tomatoes, garlic and feta cheese in our white wine sauce over penne pasta. **21.99**

Arrabbiata with Mussels served in a garlic plum tomato sauce with basil & crushed red pepper, tossed with linguine pasta. **14.99**

**spicy*

Arrabbiata with Scallops served in a garlic plum tomato sauce with basil & crushed red pepper, tossed with linguine pasta. **21.99**

**spicy*



Ristorante Italiano

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Pesce

Seafood

Arrabbiata with Shrimp served in a garlic plum tomato sauce with basil & crushed red pepper, tossed with linguine pasta. **20.99**

**spicy*

Haddock Mediterraneo haddock sauteed with garlic, mediterraneo olives, plum tomato sauce & oregano. Served with your choice of pasta **17.99**

Pesce Pastamore with Shrimp sauteed shrimp with garlic, baby spinach, mushrooms, roasted red peppers & tomatoes in a white wine sauce over penne pasta. **20.99**

Risotto Frutti di Mare creamy Italian arborio rice with scallops, shrimp, mussels, clams (no shells) & a touch of white of white wine & butter. **20.99**

Zuppa di Pesce served in a garlic plum tomato sauce with basil & crushed red pepper with scallops, shrimp, mussels, clams (no shells) served with linguine pasta. **20.99**

**spicy*

Pesce Pastamore with Scallops sauteed scallops with garlic, baby spinach, mushrooms, roasted red peppers & tomatoes in a white wine sauce over penne pasta. **21.99**

Grigliato

From the Grill

Filetto di Manzo grilled fillet mignon medallions served with mushroom risotto and fresh broccoli. **25.99**

Maiale Alla Griglia grilled pork loin served with asparagus & mushrooms. Covered with our homemade creamy balsamic reduction sauce. **16.49**

Sughi

Sauces

Marinara fresh tomato sauce with onions. **11.99**

Pesto homemade sauce with basil, parmesan cheese & pine nuts. **13.49**

Bolognese our traditional homemade meat sauce. **13.99**

Aglione e Olio garlic, oil, crushed red pepper in a white wine sauce sprinkled with parsley. **12.49**

**spicy*

Norma sauteed eggplant & onions in our marinara sauce with a touch of Ricotta cheese. **14.99**

Napoletana fresh plum tomato sauce with garlic and basil. **13.49**

Alfredo creamy parmesan cheese sauce. **13.99**

Carbonara a creamy sauce with pancetta & egg yolk. **13.99**

Boscaiola sauteed tomatoes, onions, mushrooms, broccoli & zucchini in our white wine sauce. **14.49**



Ristorante Italiano

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Da Bere

Drinks

Soda 2.59

Milk 1.99

Coffee 2.59

Espresso 2.05

Cappuccino 4.00

San Pellagrino Limonata 2.40
(Italian Sparkling Lemonade)

Juice 2.59

Chocolate Milk 2.50

Hot Tea 2.59

Double Espresso 3.25

San Pellagrino Aranciata 2.40
(Italian Sparkling Orangeade)

San Pellagrino Sparkling Water 2.40
SM 2.99 / LG 4.99

Desserts

Peach Sorbetto frozen peach gelato served in a peach shell. **5.99**

Cannoli traditional shell with creamy ricotta chocolate chip filling. **4.99**

Tiramisu layers of espresso sponge cake divided by mascarpone cream, dusted with cocoa powder. **5.99**

Chocolate Fondant chocolate layer cake with a rich chocolate cream, topped with a chocolate ganache and rimmed with chocolate flakes. **5.99**

Chocolate gelato 5.99

Strawberry gelato 5.99

Limoncello Flute 6.49

Lemon Sorbetto frozen lemon gelato served in a lemon shell. **5.99**

White Profiteroles cream puffs filled with chocolate and coated with vanilla cream. **5.99**

Bomba classic vanilla and chocolate gelato seperated by a cherry and sliced almonds covered in cinnamon, finished with a chocolate coating. **5.99**

Torta della Nona pastry cream with a hint of lemon on a base of short pastry, covered with pine nuts, almonds and powdered sugar. **5.99**

Vanilla gelato 5.99

Guava Mango Flute 6.49