

Antipasti Dinner

(Appetizers)



Escarola e Salsiccia

Escarole & Sausage in Olive Oil, Garlic \$11.50

Bruschetta

Charcoaled Bread Topped with Fresh Chopped Tomato, Oregano, Olive Oil, Garlic \$7.50

Vongole Sorrento

Baby Clams Sautéed in Olive Oil, Garlic, Fresh Plum Tomatoes..... \$14.50

Cozze Alla Tarantina

Mussels in Marinara Sauce..... \$13.50

Insalata Caprese

Tomatoes, Mozzarella, Oil Basil..... \$11.00

Calamari Fritti O Griglia

Fried or Grilled Squid..... \$12.95

Vongole Al Forno

Baked Clams, 1/2 dz..... \$8.50

Zuppa Del Giorno

Soup of the Day..... \$5.00

Salsiccia Alla Griglia

Grilled Sausages..... \$6.00

Rostiti Pepperoni-Carciofini Mozzarella

Roasted Peppers, Artichoke, Mozzarella..... \$12.00

Pasta

(Create your own dish)



Linguini

Spaghetti

Pennette

Gnocchi

Rigatoni

Fettuccine

Angle Hair

Alfredo

In cream White Sauce with Parmigiana.....\$14.00

Alla Bolognese

Meat Sauce.....\$14.50

Ortolana

Fresh Vegetables, Olive Oil, Garlic.....\$15.50

Al Pomodoro

Tomato Sauce.....\$12.50

All Sorrento

Clams, Red or White Sauce.....\$18.50

Alla Portofino

Shrimp, Scallops, Fresh Tomato, Olive Oil, Garlic.....\$20.95

Brivido

Prosciutto, Hot Pepper in Marinara Sauce.....\$16.00

Broccoli-Gamberi

Shrimp, Broccoli in Garlic Sauce.....\$20.50

House Specials



Eggplant Parmigiani\$15.50

Linguine Del Golfo

In Marinara Sauce with Clams, Mussels, Shrimp, Scallops, and Squid..... \$26.95

Rotolo

Tri-Colored Rolled Pasta Stuffed, Ricotta & Spinach in a Tomato Cream Sauce..... \$16.50

Ravioli

Meat or Cheese..... \$14.50

Pollo

(Chicken)



Petti Di Pollo Al Timone

Boneless Chicken Breast Sautéed Lemon Sauce with Mushrooms.....\$18.50

Petti Di Pollo Al Marsala

Boneless Chicken Breast Sautéed Marsala Wine with Mushrooms..... \$18.50

Petti Di Pollo Oreganati

Boneless Chicken Breast Sautéed in Oregano, Garlic, Mushrooms, Onion, Potato, White Wine..... \$18.50

Petti Di Polli Parmigiana

Breaded Boneless Chicken Breast Baked in Tomato Sauce and Mozzarella Cheese..... \$17.50

Bistecca

(Steak)



Filetto di Manzo

Aged Filet Mignon, 10 oz.....\$31.95

Vitella

(Veal)



Scaloppini con Funghi

Veal sautéed with mushroom and Onion, In Marinara Sauce.....\$26.95

Scaloppini Al Marsala

Veal sautéed in Marsala Wine with Mushrooms.....\$26.95

Scaloppini Parmigiana

Breaded Veal Baked with Tomato Sauce and Mozzarella Cheese.....\$26.95

Pesce

(Fish)



Misto Di Pesce Alla Griglia

Grilled Combination Fish Platter.....\$26.95

Salmone Alla Mugnaia

Sautéed Salmon in Olive Oil, Garlic, Lemon, White Wine.....\$22.50