

## Pizza (16" pie)

Plain .....	\$18
Mushroom .....	\$22
Pepperoni .....	\$22
Sausage .....	\$22
Extra Cheese .....	\$22

(extra toppings \$4 each)

## Veal

Sm. Lg.

<b>Francais</b> .....	\$100	\$130
<i>(lightle Floured and Sauted Veal Cutlet with a Lemon Wine Sauce)</i>		
<b>Marsala</b> .....	\$100	\$130
<i>(Veal Scalopinni with Shallot, Mushroom and Marsala Wine)</i>		
<b>Brucnetta</b> .....	\$100	\$130
<i>(Lightly Breaded and Grilled Veal Cutlets Topped with Bruschetta Tomatoes)</i>		
<b>Saltimbocca</b> .....	\$100	\$130
<i>Sauted in a marsala brown sauce topped w/prosciutto and fresh mozzarella over fresh spinach</i>		
<b>Pizzaiolla</b> .....	\$100	\$130
<i>w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy</i>		
<b>Sorrentino</b> .....	\$100	\$130
<i>w/eggplant, Prosciutto, and fresh mozzarella in a brown sauce with a touch of tomato sauce</i>		
<b>Capriciosa</b> .....	\$100	\$130
<i>breaded and fried golden brown w/Arugula, tomatoes and Red onions with Balsamic Vinaigrette</i>		
<b>Romano</b> .....	\$100	\$130
<i>sauted with onions, artichoke hearts, fresh tomatoes, pancetta in a white wine butter sauce</i>		
<b>Capresse</b> .....	\$100	\$130
<i>sauted in a white wine butter sauce topped with fresh tomatoes, basil &amp; fresh mozzarella</i>		
<b>Primavera</b> .....	\$100	\$130
<i>sauted with mixed veggies in a lite tomato sauce with a touch of brown gravy</i>		
<b>Portobello</b> .....	\$100	\$130
<i>sauted with onions, cherry wine, brown gravy with a touch of cream</i>		

<b>Floretine</b> .....	\$100	\$130
<i>sauted with garlic &amp; butter in a lite marinara sauce topped with spinach and provolone cheese</i>		
<b>Scarpariello</b> .....	\$100	\$130
<i>with sausage, sweet peppers, garlic, lemon &amp; butter with a touch of brown gravy</i>		
<b>Spiedini</b> .....	\$100	\$130
<i>stuffed with prociutto, provolone and bread crumbs served in a lite marinara sauce</i>		

## Pork

	Sm.	Lg.
<b>Sausage &amp; Broccoli Rabb</b> .....	\$90	\$110
<b>Sausage &amp; Pepper</b> .....	\$85	\$105
<b>Grilled Pork Chops Primavera</b> .....	\$90	\$110
<i>With mixed peppers in a brown sauce</i>		
<b>Pork Chops Campagnola</b> .....	\$90	\$110
<i>roasted pork chops with sauted onions, mushrooms, roasted peppers &amp; potatoes</i>		

## Beef

	Sm.	Lg.
<b>Meatballs with Sauce</b> .....	\$60	\$80
<b>Skirt Steak w/Broccoli Rabe</b> .....	\$105	\$150
<b>Skirt Steak Alla Classica</b> .....	\$105	\$150
<i>topped with sauted cherry peppers and onion</i>		
<b>Skirt Steak Pizzaiolla</b> .....	\$105	\$150
<i>w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy</i>		

## Party Heroes & Focaccia

<b>The Classic Cold Hero</b> .....	\$21.50 Per Ft.
<i>(Ham, Geonno, Salami, Prociutto Di Parma, Fresh Mozzarella, Olive Oil and Vineger)</i>	
<b>The Classic Chicken Hero</b> .....	\$22.50 Per Ft.
<i>(Lightly Breatfea Grillea Chickien with Fresh Mozzarella, Roasted Peppers and Balsamic Vinaigrette)</i>	
<b>The Classic Cutlet Hero</b> .....	\$22.50 Per Ft.
<i>(Fried Chicken Cutlet with Lettuce, Tomato and American Cheese)</i>	
<b>Assorted Wraps Platter (12 Assorted Wraps)</b> .....	\$95.00
<b>Assorted Panini Platter (12 Assorted Panini)</b> .....	\$95.00

# Salads

	Sm.	Lg.
<b>House Salad</b> .....	\$40	\$50
<i>(Romaine Lettuce, Tomato, Cucumber, Olives, Onions and Choice of Dressing)</i>		
<b>House Salad with Grilled Chicken</b> .....	\$50	\$65
<b>Ceaser Salad</b> .....	\$50	\$65
<i>(Romaine, Peccorino, Ceaser ana Croutons)</i>		
<b>Ceaser Salad with Grilled Chicken</b> .....	\$40	\$50
<b>Classica Salad</b> .....	\$40	\$50
<i>mixed green w/roasted peppers, olives, croutons, onions &amp; shaved romano</i>		
<b>Baby Arugula Salad</b> .....	\$55	\$70
<i>Baby arugula, fresh mozzarella, tomato, red onion, roasted peppers and prosciutto</i>		
<b>Mescaline Fruits &amp; Nuts Salad</b> .....	\$60	\$80
<b>Grilled Calamari Salad</b> .....	\$50	\$70
<i>Mixed greens, red onions and tomatoes in a lemon vinaigrette dressing</i>		
<b>Baby Spinach Salad</b> .....	\$50	\$65
<i>Baby spinach, mushrooms, artichoke hearts, red onions and pancetta</i>		
<b>Grilled Portabella Salad</b> .....	\$55	\$70
<i>Mixed greens, red onions &amp; fresh mozzarella in a balsamic vinagrette</i>		

# Hot & Cold Appetizers

	Sm.	Lg.
<b>Bruschetta Platter</b> .....		\$50
<i>(Toasted Bread Served with Chopped Plum Tomato, Olive Oil and Basil)</i>		
<b>Fresh Mozzarella Platter</b> .....		\$70
<i>(Fresh Mozzarella, Ripe Tomatoes Basil and Roasted Peppers)</i>		
<b>Baked Clams Oreganata</b> .....	\$50	\$80
<b>Arancini (1/2 Size) (25 Pcs)</b> .....		\$65
<i>(Rice, Mozzorella, Chop Meat and Peas)</i>		
<b>Fried Calamari</b> .....	\$80	\$110
<i>(Served with Lemons and Tomato Sauce)</i>		
<b>Fried Chicken Fingers</b> .....	\$60	\$80
<i>(Served with BBQ and Honey Mustard)</i>		
<b>Fried Mozzarella Sticks</b> .....	\$60	\$80
<i>(Served with Tomato Sauce)</i>		
<b>Fried Zucchini</b> .....	\$60	\$80

<b>Spicy Buffalo Wings</b> .....	\$60	\$85
<b>Cold Seafood Salad</b> .....	\$95	\$145
<b>Mussels Marinara</b> .....	\$60	\$85
<i>fra diavolo or with garlic and oil</i>		
<b>Cold Antipasta Platter</b> .....		\$80
<i>Olive, Marinated Artichokes, Dry Sausage, Olives, Roasted Peppers and Blends of Cheeses</i>		
<b>Crab Cakes</b> .....	\$80	\$110
<i>lumb crab meat pan fried in lobster sauce</i>		

## Vegetable

	Sm.	Lg.
<b>Sauteed Broccoli</b> .....	\$55	\$70
<b>Sauteed Spinach</b> .....	\$55	\$70
<b>Stuffed Mushrooms (25Pcs)</b> .....		\$50
<b>Grilled Vegetables</b> .....	\$70	\$90
<i>Marinated in Balsamic Dressing</i>		
<b>Potato Croquettes</b> .....	\$40	\$50
<b>Mashed Potato</b> .....	\$50	\$60
<b>Eggplant Roltini</b> .....	\$75	\$95
<i>thinly sliced eggplant rolled w/fresh ricotta, topped w/tomato sauce &amp; romano cheese</i>		
<b>Eggplant Parmigiana</b> .....	\$70	\$90
<b>Sauteed Broccoli Rabe</b> .....	\$80	\$105

## Seafood

	Sm.	Lg.
<b>Seafood Fra Diavolo</b> .....	\$105	\$150
<i>clams, mussels, shrimp &amp; calamari</i>		
<b>Shrimp Fra Diavolo</b> .....	\$105	\$150
<i>jumbo shrimp sauted in garlic and oil in a thick marinara sauce</i>		
<b>Shrimp Parmigian</b> .....	\$105	\$150
<b>Shrimp Scampi</b> .....	\$105	\$150
<i>jumbo shrimp sauted in a garlic ana oil, butter, lemon and wine</i>		
<b>Shrimp Oreganata</b> .....	\$105	\$150
<i>jumbo shrimp baked with breadcrumbs, butter, wine, lemon, garlic and olive oil</i>		
<b>Filet of Sole Francese</b> .....	\$105	\$150
<i>sauted in a lemon, wine ana butter sauce</i>		
<b>Pan Seared Salmon</b> .....	\$110	\$160
<i>pan seared in a wild mushroom sauce with a touch of white truffe oil</i>		
<b>Filet of Sole Livornese</b> .....	\$105	\$150

*sautéed with olives, onions and capers in a light tomato sauce*

**Salmon Maricchiara** ..... \$110 \$160

*w/sautéed onions, clams, mussels in a light tomato sauce*

**Filet of Sole Oreganata** ..... \$105 \$150

*baked with breadcrumbs, butter, wine, lemon, garlic and olive oil*

**Red Snapper Livornese** ..... \$120 \$170

*sautéed with olives, onions and capers in a light tomato sauce*

**Red Snapper Maricchiara** ..... \$120 \$170

*w/sautéed onions, clams, mussels in a light tomato sauce*

**Red Snapper Oreganata** ..... \$120 \$170

*baked with breadcrumbs, butter, wine, lemon, garlic and olive oil*

**Pan Seared Snapper** ..... \$120 \$170

*topped with corn salad*

**Stuffed Shrimp** ..... \$110 \$160

*stuffed with crab meat in a garlic lemon butter sauce*

## Pasta

**Sm. Lg.**

**Spaghetti w.Broccoli, Garlic & Oil** ..... \$70 \$85

**Cavatelli Bolognese** ..... \$70 \$90

*fresh Cavatelli in Meat Sauce with a touch of Cream*

**Penne Alla Vodka** ..... \$70 \$90

**Pasta Primavera** ..... \$70 \$90

*Fresh Sautéed Vegetables in a Cream Sauce*

**Pasta Carbonara** ..... \$70 \$90

*with Prosciutto, Peas and Onion*

**Classic Tortellini** ..... \$75 \$95

*with Alfredo, Peas and Ham*

**Orrechiette Broccoli Raab & Sausage** ..... \$75 \$95

*crumbled sausage, broccoli raab and fresh garlic*

**Fettucini Alfredo** ..... \$70 \$90

**Baked Lasagna** ..... \$70 \$90

**Baked Stuffed Shells** ..... \$70 \$90

**Baked Ravioli** ..... \$70 \$90

**Baked Moncotti** ..... \$70 \$90

**Lobster Ravioli** ..... \$75 \$95

*(Served with Vodka Sauce)*

**Spinach Ravioli** ..... \$70 \$90

*in a creamy pesto sauce*

<b>Linguini al Fresco</b> .....	\$70	\$90
<i>Fresh garlic, plum tomato, and basil</i>		
<b>Pasta w. Broccoli &amp; Sautéed Chicken</b> .....	\$70	\$90
<b>Linguini w. Clam Sauce</b> .....	\$75	\$95
<i>Red or White with fresh chopped clams</i>		
<b>Rigatoni Siciliano</b> .....	\$70	\$90
<i>tomato sauce, with eggplant, basil, fresh mozzarella, and ricotta salata</i>		
<b>Gnocchi Alla Ponte Vecchio</b> .....	\$75	\$95
<i>Homemade Gnocchi with prosciutto, onions, green peas in pink sauce</i>		
<b>Pasta Pescatore</b> .....	\$95	\$130
<i>shrimp, clams, mussels, calamari, 4 oz. lobster tail in a spicy marinara sauce</i>		
<b>Whole Wheat Spagehetti</b> .....	\$75	\$95
<i>with grilled veggie &amp; grilled shrimp sauted with garlic and oil</i>		
<b>Baked Ziti Bolognese</b> .....	\$70	\$90
<b>Baked Ziti Siciliano</b> .....	\$70	\$90
<b>Baked Ziti</b> .....	\$65	\$85
<b>Whole Wheat Rigatoni</b> .....	\$65	\$85
<i>fresh baby spinach, sauted chicken and tomatoes in a garlic oil sauce</i>		
<b>Spaghetti with Calamari</b> .....	\$70	\$90
<i>sauted artichoke hearts, onions &amp; olives in a lite marinara sauce</i>		
<b>Penne with Escarole &amp; Sausage</b> .....	\$70	\$90
<i>with white cannellini bean and garlic &amp; oil</i>		

## Chicken

	Sm.	Lg.
<b>Marsala</b> .....	\$90	\$115
<i>sauted with mushrooms in a wine sauce</i>		
<b>Francese</b> .....	\$90	\$115
<i>sauted in a lemon and butter sauce</i>		
<b>Sorentino</b> .....	\$90	\$115
<i>w. eggplant, Prosciutto, and fresh mozzarella in a brown sauce with a touch of tomato sauce</i>		
<b>Grilled Chicken with Vegetables</b> .....	\$90	\$115
<i>Marinated Grilled Chicken with Grilled Vegetables</i>		
<b>Scarpariello</b> .....	\$90	\$115
<i>sauted in a garlic lemon white wine and butter sauce with a touch of brown gravy</i>		
<b>Chicken Parmigiana</b> .....	\$90	\$115

<b>Chicken Bruschetta</b> .....	\$90	\$115
<i>Lightly Breaded Grilled Cutlets Topped with Bruschetta tomatoes and fresh mozzarella</i>		
<b>Saltimbocca</b> .....	\$90	\$115
<i>Sauteed in a marsala brown sauce topped w/prosciutto and fresh mozzarella over fresh spinach</i>		
<b>Pizzaiolla</b> .....	\$90	\$115
<i>w/mushrooms, onions and pepers in a light tomato sauce w/a touch of gravy</i>		
<b>Capriciosa</b> .....	\$90	\$115
<i>breaded and fried golden brown w/Arugula, tomatoes and Red onions with Balsamic Vinaigrette</i>		
<b>Romano</b> .....	\$90	\$115
<i>sauteed with onions, artichoke hearts, fresh tomatoes, pancetta in a white wine butter sauce</i>		
<b>Capresse</b> .....	\$90	\$115
<i>sauteed in a white wine butter sauce topped with fresh tomatoes, basil &amp; fresh mozzarella</i>		
<b>Primavera</b> .....	\$90	\$115
<i>sauteed with mixed veggies in a lite tomato sauce with a touch of brown gravy</i>		
<b>Grilled Chicken w/Broccoli Rabe</b> .....	\$90	\$115
<i>grilled chicken breast over broccoli rabe sauteed in garlic and oil</i>		
<b>Chicken Caciettore</b> .....	\$90	\$115
<i>sauteed with mushrooms, onions and prosciutto in a light tomato sauce with a touch of brown gravy</i>		
<b>Grilled Lemon Chicken</b> .....	\$90	\$115
<i>over sauteed spinach</i>		
<b>Portobello</b> .....	\$90	\$115
<i>sauteed with onions, cherry wine, brown gravy with a touch of cream</i>		
<b>Floretine</b> .....	\$90	\$115
<i>sauteed with garlic &amp; butter in a lite marinara sauce topped with spinach and provolone cheese</i>		
<b>Scarpariello</b> .....	\$90	\$115
<i>with sausage, sweet peppers, garlic, lemon &amp; butter with a touch of brown gravy</i>		
<b>Spiedini</b> .....	\$90	\$115
<i>stuffed with prociutto, provolone and bread crumbs served in a lite marinara saucez</i>		

**All Entrees Prepared fresh to Order**  
**Small Entrees Feed 6 to 8 People**  
**Large Entrees Feed 10 to 12 People**  
**Per Person Packages Available**