Appetizers			
Calamari rings breaded in semolina flour and quick fried served with tomato sauce.	\$9.99	Bruschetta garlic flavored toast topped with diced tomatoes in olive oil and italian spices	\$8.99
Fresh Mozzarella And Tomatoes fresh mozzarella with slices of vine ripened tomatoes drizzled with a special italian dressing	\$8.99	Cold Antipasta prosciutto, cappicola, salami, provolone, marinated artichokes, tomatoes and fresh mozzarella	\$10.99
Steamed Mussels we steam mussels in its own juice, then add a little virgin olive oil, butter, garlic and wine.	\$10.99		
Soups  Pasta Fagioli a classic italian soup featuring cannellini beans and ditali pasta in a tomato base sauce	\$3.99	Italian Wedding Soup pasta, meatballs, and spinach in a chicken broth	\$3.99
Salads *may Contain Uncooked Eggs			
House* an old time favorite-spring mix and romaine lettuce with radicchio, chick peas, cucumbers, olives and tomatoes in our special house dressing.	Sm. \$2.99 Lg. \$4.99	Caesar* romaine lettuce, specially prepared ceasar dressing served with croutons and shredded parmesan cheese	Sm. \$2.99 Lg. \$4.99
Pasta Fettucine Alfredo cream sauce with butter, olive oil and wine all flavored with parmigano cheese	\$11.99	Penne Rigati Bolognese red sauce with loads of lean ground beef and a pinch of cream	\$12.99
Spaghetti And Meatballs an old time favorite with a great red sauce and fantastic meatballs	\$11.99	Pasta Primervera penne rigati in a pink sauce with fresh garden vegetables	\$11.99
Pasta Marinara your choice of pasta with a great meatless sauce	\$9.99	Linguine And Clams Iinguine and white wine sauce with lots and lots of clams	\$12.99
Lasagna neapolitan classic-broad flat lasagna noodles layered with ricotta, chop meat and mozzarella with loads of sauce	\$12.99	Ravioli pasta dough stuffed with ricotta cheese served with a meat sauce	\$11.99
Linguine And Mussels Fra Diavolo linguine in a spicy red sauce with loads of mussels	\$12.99		
Chicken Chicken Parmigiano breaded thin sliced chicken cutlet expertly fried, topped with sauce and mozzarella over penne pasta	\$12.99	Chicken Scarpiello  chunks of chicken and sausage with roasted potatoe's, peppers and mushrooms in a garlic lemon-wine sauce over bow tie pasta	\$13.99
Chicken Marsala pan-seared, thin sliced chicken immersed in a marsala wine sauce with mushrooms over bow tie pasta	\$12.99	Chicken Francaise	\$12.99 Piccata \$13.99
Veal			
Veal Parmigiano breaded thin sliced veal cutlet expertly fried, topped with sauce and mozzarella over bow tie pasta	\$15.99	Veal Francaise pan seared thinly sliced veal cutlet in an egg yolk batter with a delicate lemon and white wine sauce over bow tie pasta	\$15.99 Piccata \$16.99
Veal Marsala pan seared thinly sliced veal cutlet immersed in a marsala wine sauce with mushrooms with bow tie pasta	\$15.99	Veal Concetta  we take a veal cutlet and then stuff it with broccoli rabe, provolone, precorino romano, roasted peppers and proscuitto. we then roll it and bake it. served on a plate with italian garlic mashed potatoes	\$16.99
Fish  Shrimp Parmigiano  14 large breaded tender shrimp expertly fried, topped with sauce and mozzarella over linguine	\$15.99	Shrimp Scampi 14 large shrimp sauteed in butter, wine, garlic, and oil over linguine	\$15.99
Flounder Francaise pan seared flounder filet in an egg yolk batter with a delicate lemon and white wine sauce over linguine	\$16.99 Piccata \$17.99		
Eggplant Parmigiano breaded eggplant expertly fried with mozzarella cheese in a traditional marinara sauce. served with penne pasta	\$12.99	Eggplant Rollatini breaded eggplant expertly fried, rolled and stuffed with ricotta filling topped with mozzarella. served with penne pasta	\$12.99
Chef Specialities Sausage Ravioli Carbonara	\$13.99	Osso Bucco	\$17.99
eight sausage ravioli in a rich carbonara sauce made with pancetta, peas, and roasted peppers in a cream, wine, butter and garlic sauce.	Ф13.99	traditional pork osso bucco served with garlic mashed potatoes	Φ17.99
Neopolitan Sampler chicken cutlet parmigiano, eggplant rollatini and mannicotti. all baked together in a ttraditional red sauce.	\$13.99	Mahi Milano  pan seared mahi-mahi francaise style in white wine. lemon and garlic sauce with shrimp, capers, artichokes, roasted peppers and fresh tomatoes served with bow-tie pasta	\$16.99
Giuseppes Scampi Combo fresh flounder, shrimp, scallops and mahi mahi served with a risotto cake and vegetables del giorno	\$18.99	Baby Lamb Chops  four of the finest baby lamb chops, marinated in virgin olive oil, lemon juice and italian herbs, then grilled to perfection. encrusted with pesto and drizzled with balsamic reduction sauce. served with a spinach and a vegetable risotto cake. served with vegetables of the day on the side	\$19.99
Andys Broccoli Rabe sauteed spicy sausage with andy boy rapini in a garlic, olive oil and white wine sauce over bow tie pasta	\$14.99	Zuppa De Pesce mussels, clams, shrimp, scallops, and fried calamari as a garnish in a garlic and butter wine sauce served over linguini.	\$18.99
Bracciole thinly sliced topground stuffed with proscuitto, provolone, parmigiano cheese, and fresh basil. served with cavatelli pasta.	\$15.99	Tortellini Carbonara cheese tortellini in a carbonara sauce made with butter fresh cream, pancetta and peas	\$13.99
Grilled Tuna grilled yellowfin tuna, pesto encrusted and served in a spicy or mild puttanesca sauce. comes with a risotto cake and seasoned vegetables of the day.	\$18.99		
Extra Cheese \$2.00		Cutlet\$3.50 Mushrooms \$2.00 Peppers \$2.00 Onions \$2.00 Olives \$2.00 Spino	
18 Inch Large Cheese Pie 18 Inch Large White Pie	\$11.99 \$14.99	18 Inch Large Margaretta Pie 18 Inch Large quattro Stagioni	\$13.99 \$17.99
		(1/4 regular, 1/4 with sausage and pepperoni 1/4 white and 1/4 with an assortment of roasted vegetables)	
Chef Lunch Specialties House Salad	\$4.99	Soup And Salad	\$4.99
romaine lettuce and spring mix with chick peas, Add Chicken O cucumbers, olives, roasted peppers, artichokes, and tomatoes add chicken or shrimp		cup of your choice pasta fagioli, italian wedding soup and side caesar or side salad	
Short Heroes half of your choice chicken parm, chicken club, metaball or ham and provolone with a small salad or a cup of soup	\$6.99	Gourment Pizza Wraps (meat lovers) pepperoni, sausage, onions and roasted peppers (veggie lovers) spinach and ricotta	\$7.99
Calzones fresh ricotta and mozzarella cheese baked in pizza dough	\$7.99		
Dessert	\$4.50	Tiramisu*	<b>\$150</b>
Cannoli	\$4.50	Tiramisu*	\$4.50

Speciality Cakes

\$4.99

Gelato Pistachio Or Chocolate

\$5.99