

APPETIZERS

SHRIMP COCKTAIL

U-6 WILD CAUGHT SHRIMP. COCKTAIL SAUCE & FRESH LEMON

16

FRIED CALAMARI

CRISPY FRIED. SERVED WITH RED SAUCE

16

BURRATA AND TOMATO

FRESH BASIL & OLIVE OIL

12

ANTIPASTO FOR THE TABLE

CURED MEATS, IMPORTED & DOMESTIC CHEESES,
PICKLED VEGETABLES & HOUSE ROASTED PEPPERS

25

STUFFED LONG HOTS

PROVOLONE & SAUSAGE

12

CLAMS CUSUMANO

STEAMED WITH HOT SAUSAGE & WHITE WINE

17

HOMEMADE FRIED MOZZARELLA

SERVED WITH RED SAUCE & PESTO

10

STUFFED MUSHROOMS

SWEET FENNEL SAUSAGE & SPINACH

12

FRENCH ONION SOUP

MADE WITH 24HR BEEF BONE BROTH & IMPORTED GRUYÈRE SWEET FENNEL SAUSAGE & SPINACH

9

SALADS

(DINNER SIZE)

SICILIAN TONNO SALAD

IMPORTED ITALIAN "TONNO", TOSSED WITH FENNEL, RADICCHIO, WHITE BEANS & PURÈED ARTICHOKE DRESSING

16

BIBB SALAD

WITH HONEY BASIL DRESSING, CRUMBLIED GOAT CHEESE & WALNUTS

13

CAESAR SALAD

HOUSEMADE DRESSING & CROUTONS, CRISP ROMAINE HEARTS

12

HOUSE SALAD

OUR FAMOUS HOUSE VINAIGRETTE, SHAVED ASIAGO

9

SALAD ADDITIONS

GRILLED CHICKEN

9

GRILLED SHRIMP

12

GRILLED SALMON

15

OPTIONAL DRESSINGS

(+2)

HONEY BASIL | HONEY BALSAMIC | HOUSE BLEU CHEESE

PIZZA

RED

WHITE

FRESH TOMATO

GRANDMA

SHRIMP + HOT PEPPER

BROCCOLI WHITE

WHITE SPINACH

HOT SAUSAGE

LENTEN FEATURE

PAGASH

MASHED POTATOES & CARAMELIZED ONION

GARY & DOMINICA'S PIZZA

BROCCOLI RABÈ, PORTOBELLO MUSHROOMS & ROASTED RED PEPPERS

PASTA & RISOTTO

ALL SERVED WITH HOUSE SALAD
ADD CRUMBLED BLUE OR BLEU CHEESE DRESSING +2 SUBSTITUTE CAESAR or SMALL BIBB +5

HOMEMADE GNOCCHI
WITH A MEATBALL
21

GRILLED SHRIMP RISOTTO
27

WILD BOAR RAGU OVER PAPARDALLE
24

HOMEMADE FETTUCCINE
WITH A MEATBALL & RED SAUCE
OR ALFREDO
20

RIGATONI BOLOGNESE
WITH OUR FAMOUS GROUND VEAL SAUCE
22

BAKED HOMEMADE GNOCCHI
WITH CHEESE & A MEATBALL
24

HOMEMADE MANICOTTI
WITH A MEATBALL
24

FETTUCCINI & CLAMS
HOMEMADE FETTUCCINI WITH FRESH CLAMS
IN A RED OR WHITE SAUCE
27

FETTUCCINI DI MARÈ
SCALLOPS, SHRIMP, TOSSED WITH FETTUCCINI IN A BLUSH SAUCE
29

ENTREES

ALL SERVED WITH HOUSE SALAD AND COMPLIMENTARY SIDE OF PENNE OR POTATO & VEGETABLE
ADD CRUMBLLED BLUE OR BLEU CHEESE DRESSING +2 SUBSTITUTE CAESAR or SMALL BIBB +5
OVER SAUTÉED SPINACH +5

GRILLED SALMON
WITH ORANGE BASIL REDUCTION

27

STUFFED CHICKEN BREAST
WITH SWEET SAUSAGE & SPINACH

32

GRILLED CHICKEN
ROASTED PEPPERS, MOZZARELLA
& BALSAMIC REDUCTION

22

SALMON ALMONDINE
STUFFED WITH LUMP CRAB, TOPPED WITH
ALMOND CRUST, CITRUS REDUCTION

32

EGGPLANT NAPOLEON
LAYERS OF EGGPLANT, RICOTTA, ASIAGO,
PECORINO ROMANO & FRESH MOZZARELLA

24

MY GRANDMOTHERS CHICKEN
1/2 ROASTED CHICKEN, SIMPLY ROASTED
& DEGLAZED WITH VINEGAR,
HONEY AND SHERRY WINE

23

10oz FILET MIGNON
ADD BLUE CHEESE SAUCE 5
ADD MUSHROOM MARSALA 5

MP

BLACKENED CHILEAN SEABASS
10 oz PORTION OVER SAUTEED SPINACH
& MASHED POTATOES

42

CALABRESE

PAN FRIED PEPPERS AND POTATOES TOPPED WITH YOUR CHOICE OF:

GRILLED CHICKEN 27

GRILLED VEAL 32

GRILLED SHRIMP 29

GRILLED HOT SAUSAGE 25

ADD FRIED LONG HOT PEPPERS +3

SALTIMBOCCA
CHICKEN 27
VEAL 32

MARSALA
CHICKEN 25
VEAL 29

FRANCESE
CHICKEN 27

PARMIGANA
CHICKEN 25
VEAL 29

MILANESE
CHICKEN 25
VEAL 29

SIDES

GRILLED SHRIMP 12 | GRILLED CHICKEN 9 | TWO MEATBALLS 7 | TWICE BAKED POTATO 5
FETTUCCHINE 12 | RISOTTO 12 | SPINACH 5 | FRIES 7

ABOUT OUR VEAL

All our veal is formula fed from Catelli Brothers in Philadelphia.
Hand-trimmed and pounded in-house

Gratuity of 20% will be automatically added to parties of 6 or more.

A Processing Fee Of 3.5% Will Be Added For All Credit Transactions. Does not exceed the amount we are charged to process your card.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness,
especially if you have certain medical conditions.