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## Antipasti

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<b>Calamari Fritti</b> 17 <i>lightly fried, and served with a fra diavolo sauce</i>	<b>Sausage and Rapini</b> 16 <i>crumbly sausage, rapini, white beans</i>
<b>Meatballs</b> 14 <i>house blend of veal, pork, and beef, mozzarella</i>	<b>Poached Clams</b> 17 <i>white wine, garlic, crostini</i>
<b>Eggplant Rollatini</b> 14 <i>ricotta, house made marinara, mozzarella</i>	<b>Bruschetta</b> 13 <i>tomato, fresh basil, crostini</i>
<b>Shrimp Cocktail</b> 18 <i>5 chilled jumbo shrimp, spicy cocktail sauce</i>	<b>Clams Casino</b> 15 <i>fresh clams, pancetta, vegetable medley stuffing</i>

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## Insalata

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<b>Insalata SICILIANA</b> 14.50 <i>sea salted orange slices, extra virgin olive oil, feta cheese, spinach, balsamic drizzle</i>	<b>Insalata GRECA</b> 14.50 <i>kalamata olives, red onions, feta cheese, grape tomatoes, mixed greens, homemade balsamic dressing and drizzle</i>
<b>Insalata PERA</b> 14.50 <i>mixed greens, red onions, feta cheese, raisins, homemade balsamic dressing and drizzle</i>	<b>Insalata di NOCE e FRUTTI</b> 15.50 <i>walnuts, sliced almonds, fresh mozzarella, strawberries and blueberries, mixed greens, homemade citrus dressing</i>

**Antipasto 22**

*assorted Italian meats, cheese and olives,  
pepper shooters, roasted peppers, mixed greens, homemade balsamic dressing*

*All dishes are prepared to order, the old-fashioned way, by a dedicated kitchen team.  
"Como se fa in Calabria". (The way it's done in Calabria). Never rushed, always served with care.*



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## Pasta

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### Pappardelle Bolognese

*beef, pork, veal, house marinara, fresh pappardelle*

### Orecchiette con Salsiccia

*rapini, crumbly sausage, white beans, garlic, olive oil*

### Lobster Ravioli

*vodka, house marinara, touch of cream*

32

### Burrata Ravioli

*basil cream, roasted red pepper, burrata filled pasta*

29

### Tortellini alla Panna

*pancetta, sweet peas, parmigiana cream sauce*

40

26

29

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## Pesce

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### Shrimp Scampi

*shrimp, white wine, garlic, pasta*

### Linguini With Clams

*choice of red or white sauce, garlic, clams  
add shrimp +4 each*

33

### Shrimp Angelina

*fresh pappardelle, shrimp, artichoke hearts, roasted red pepper, lemon butter sauce*

27

### Frutti di Mare

*PEI mussels, clams, shrimp, squid, scallop, spicy tomato broth*

35

42

### Salmon Trio 38

*salmon, shrimp, scallop,  
basil infused risotto, buerr blanc sauce, roasted red peppers, sautéed spinach*

*Add House Salad +6*

*\*All Entrées are Served with Pasta, House Bread & Basil Pesto Olive Oil Dip\**



## Classics

### Chicken Parmigiana

*chicken cutlets, house marinara, mozzarella*

26

### Chicken Sorrentino

*chicken, eggplant, prosciutto, house marinara, mozzarella, substitute veal +10*

31

### Eggplant Parmigiana

*sliced eggplant, house marinara, mozzarella*

25

### Lasagna

*veal, pork, beef, sausage, marinara, mozzarella*

28

### Veal Parmigiana

*tender veal, house marinara, mozzarella*

36

### Linguini with Meatballs & Sausage

*garlic, basil, marinara*

25

### Chicken Saltimbocca

*prosciutto, mozzarella, house marinara, spinach, substitute veal +10*

34

### Chicken Marsala

*pan seared chicken, mushrooms, marsala substitute veal +10*

28

### Chicken Piccata

*pan seared chicken, mushrooms, capers, lemon butter sauce, substitute veal +10*

28

### Chicken Bruschetta

*chicken cutlets, fresh diced tomato, garlic, basil substitute veal +10*

25

### Chicken Francese

*egg battered chicken, lemon butter, white wine substitute veal +10*

30

### Bone-In Ribeye 48

*served with a starch and vegetable of the day*

*Add House Salad +6*

*\*All Entrées are Served with Pasta, House Bread & Basil Pesto Olive Oil Dip\**