



Antipasti

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

Insalata

Insalata SICILIANA	14.50	Insalata GRECA	14.50
<i>sea salted orange slices, extra virgin olive oil, feta cheese, spinach, balsamic drizzle</i>		<i>kalamata olives, red onions, feta cheese, grape tomatoes, mixed greens, homemade balsamic dressing and drizzle</i>	
Insalata PERA	14.50	Insalata di NOCE e FRUTTI	15.50
<i>mixed greens, red onions, feta cheese, raisins, homemade balsamic dressing and drizzle</i>		<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.*



Pasta

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

26

29

Tortellini alla Panna

pancetta, sweet peas, parmigiana cream sauce

29

40

Pesce

Shrimp Scampi

shrimp, white wine, garlic, pasta

33

Shrimp Angelina

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

35

Linguini With Clams

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

27

Frutti di Mare

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

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 +12

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 +12

34

Chicken Marsala

pan seared chicken, mushrooms, marsala substitute veal +12

28

Chicken Piccata

pan seared chicken, mushrooms, capers, lemon butter sauce, substitute veal +12

28

Chicken Bruschetta

chicken cutlets, fresh diced tomato, garlic, basil substitute veal +12

25

Chicken Francese

egg battered chicken, lemon butter, white wine substitute veal +12

30

16 oz 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