

# -Dinner-

Upgrade Special Salad 5  
Caprese, Baby Arugula, Caesar & Goat Cheese

## Pollo

Served with house salad.

### Classico

Parmigiana, Picatta, Française, Marsala or Cacciatore 17

**Scarpriello** sautéed with green peppers, Italian sausage & caramelized onions in a lemon white wine sauce 18

**Fantasia** served with spinach, ricotta & mozzarella cheese in a light marinara sauce 19

**Escarole** sautéed with cherry tomatoes, escarole shrimp & smoked mozzarella, in a white wine sauce 21

**Fra Diavolo** sautéed with long Italian hot peppers, in a light marinara sauce, topped with sharp provolone cheese 18

### Milanese

pan-fried & served in a zesty lemon cream sauce 18

**Barone** sautéed with cherry tomatoes, diced eggplant & wild mushrooms, in a dijon white wine sauce 18

**Cardinale** sautéed with roasted peppers, topped with fresh mozzarella, in a blush sauce 18

### Pollo & Scallops

pan seared with asparagus, cherry tomatoes, long Italian hot peppers in a scampi sauce 22

## Vitello

Served over capellini pasta with house salad.

### Classico Veal & Peppers

Parmigiana, Picatta, Française, or Marsala 20

**Milanese** breaded veal served over spring mix salad, with lemon olive oil & shaved reggiano cheese 22

**Sorrentino** served with eggplant, prosciutto di parma, topped with fresh mozzarella cheese & marinara sauce 21

**Casandrìo** sautéed with broccoli rabe, roasted peppers & smoked mozzarella cheese, in au jus 21

**Veal & Figs** sautéed with asparagus, shiitake mushrooms in a frangelica cream sauce 23

**Oscar** sautéed with asparagus, jumbo lump crabmeat with hollandaise sauce 25

**San Michelle** sautéed with portobello mushrooms in a Marsala demi glace sauce & broccoli rabe 22

**Veal & Shrimp** served with asparagus, cherry tomatoes, topped with fresh mozzarella cheese, in a white wine sauce 25

**Saltimbocca** pan seared & topped with prosciutto di parma, spinach & fontina cheese, in a sage white wine sauce 21

## Desce

Served with house salad.

### Shrimp Classico

Parmigiana, Française, Scampi or Fra Diavolo 21

**Stuffed Jumbo Shrimp** with jumbo lump crab meat & cherry tomatoes, in a paprika white wine lemon sauce 25

**Shrimp & Scallops** served over homemade papparadella pasta in a delicate marinara sauce, garnished with fresh baby arugula 28

**Shrimp Capri** sautéed with artichokes & mushrooms in a delicate white wine marinara sauce 22

**Seafood Combination** (Red or White), mussels, clams, calamari, scallops, lobster tail & shrimp 30  
(Upon your request with risotto add \$3)

### Grilled Tilapia & Shrimp

light Cajun style, served over sautéed spinach 25

### Lobster Ravioli

handmade ravioli, served with asparagus & sundried tomatoes, in a roasted garlic pink cream sauce 20

## Carne

Served with chef's vegetables & house salad.

**16 oz. Angus New York Sirloin** served with wild mushrooms, in a marsala sauce (Mkt. Price)

**10 oz. Angus Filet Mignon** served with wild mushrooms, in a marsala sauce (Mkt. Price)

**Twin Pork Chops Giambotta** served with sautéed peppers, onions & roasted potatoes in a brown sauce 21

## Kids

12 Years Old & Under

**Classic Pasta** choice of Alfredo, Tomato or Vodka Sauce 8

**Chicken Parmigiana** over penne pasta 8

**Chicken Tenders** served with French fries 8

**12" Pizza** 7

## Sides

**House Vegetables** with roasted potatoes 3

**Sautéed Spinach** with garlic & olive oil 4

**Sautéed Broccoli** with garlic & olive oil 4

**Sautéed Escarole & Canellini Beans** 5

**Sautéed Asparagus** with garlic & olive oil 6

**Sautéed Broccoli Rabe** with garlic & olive oil 6

**Meatball or Sausage** 3