

# -Dinner-

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

## Appetizers

- Fried Calamari** 14
- Traditional Clams Casino** 14
- Mozzarella A La Romano** 15
- Stuffed Mushrooms**  
baked with jumbo lump crab meat 15
- Garlic Bread Di Casa** 8
- Twin Crab Cakes** served over sriracha aioli 19
- Eggplant Rollantini** baked & topped with mozzarella cheese in a blush sauce 14
- Crab Imperial**  
portobello mushroom, jumbo lump crab meat, roasted peppers & homemade mozzarella 18
- Breaded Eggplant** served with prosciutto di parma, sliced tomatoes & fresh mozzarella 15
- Shrimp Tempura** served over grilled asparagus and spicy tartar sauce 19
- Mussels** (Red or White) spicy upon request 15

## Zuppa

**Crab Soup - 11 • Pasta Fagioli - 9 • French Onion - 8**

**Chef's Selection of the Day - 8**

## Salads

- Mediterranean**  
grilled jumbo shrimp & colossal crab meat over Romaine lettuce, with balsamic & olive oil dressing 19
- Bruschetta** seasoned grilled chicken over Romaine hearts, tomatoes, onions, celery, rigatoni pasta al dente, tossed in our signature homemade dressing 15
- Caesar Salad** 11  
**with** Chicken 15 • **with** Shrimp 18
- Caprese**  
fresh homemade mozzarella cheese, sliced ripe tomatoes, a touch of dry aged balsamic reduction glaze, extra virgin olive oil & basil 14
- Wild Baby Arugula**  
shaved fennel, onions, tomatoes, walnuts, oranges, gorgonzola cheese, balsamic honey vinaigrette 13  
**with** Chicken 16 • **with** Shrimp 19
- Goat Cheese**  
over spring mix with onions, tomatoes & walnuts in a honey lemon vinaigrette 16
- Rengepe Salad**  
Romaine & baby greens with roasted almonds, feta cheese, onions, sliced pears, tossed in a red wine vinaigrette 14
- Antipasto Salad** prosciutto di parma, salami, sharp provolone & roasted pepper, over Romaine lettuce, with a balsamic lemon glaze 17

## Al Forno

Served with house salad.

- Lasagna** homemade meat lasagna topped with mozzarella cheese 21
- Eggplant Rollantini** rolled with ricotta & spinach, topped with mozzarella in a pink sauce 21
- Baked Ziti** perfectly baked pasta with ricotta & tomato sauce, topped with fresh mozzarella 19
- Melanzane al Forno** homemade parmigiana style eggplant over capellini 19

## Pasta

Served with house salad.

- Rigatoni Carbonatta**  
pancetta, caramelized onions in a light cream sauce 20
- Ravioli di Barone** served with jumbo shrimp in a roasted garlic cream sauce 24
- Vodka Rigatoni**  
prosciutto di parma in a pink vodka cream sauce 20  
**add** Chicken 7 • **add** Shrimp 10
- Linguine & Clams** with red or white sauce 20
- Capellini** served with jumbo crab meat & fresh sautéed spinach in a garlic & oil sauce 29
- Homemade Pappardella Bolognese**  
a classic recipe of bologna homemade sauce with meat 20
- Bellissimo** served with sautéed shrimp bite sized chicken, mushrooms & sundried tomatoes in a marsala cream sauce 25
- Spinach Ravioli** cherry tomatoes & jumbo lump crab meat in a roasted garlic cream sauce 25
- Napolitana** crumbled Italian sausage, broccoli rabe, canellini beans in garlic white wine sauce, over cavatelli 21

**We Serve Whole Wheat & Gluten Free Pasta at Your Request**

## Homemade Pasta

Served with house salad.

- Gnocchi Sorrento**  
handmade potato pasta topped with mozzarella & served with plum tomato sauce 18
- Ravioli Pomodoro** homemade marinara, sauce with caramelized onions & basil 18
- Risotto Di Manzo**  
bite size filet mignon, asparagus, shiitake mushrooms in a roasted garlic brandy cream sauce 33
- Risotto Primavera** a special selection of sautéed vegetables, served in a white wine sauce 23
- Farfalle** salmon chunks sautéed with sundried tomatoes, asparagus in a parmigiano cream sauce 25
- Gnocchi Luciano** bite sized chicken mixed with spinach, in a mascarpone cream sauce 23

# -Dinner-

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## Pollo

Served with house salad.

### Classico

Parmigiana, Picatta, Française, Marsala or Cacciatore 21

**Scarpariello** sautéed with green peppers, Italian sausage & caramelized onions in a lemon white wine sauce 22

**Fantasia** served with spinach, ricotta & mozzarella cheese in a light marinara sauce 22

**Escarole** sautéed with cherry tomatoes, escarole shrimp & smoked mozzarella, in a white wine sauce 24

**Fra Diavolo** sautéed with long Italian hot peppers, in a light marinara sauce, topped with sharp provolone cheese 22

### Milanese

served in a lemon zest cream sauce 23

**Barone** sautéed with cherry tomatoes, diced eggplant & wild mushrooms, in a dijon white wine sauce 22

**Cardinale** sautéed with roasted peppers, topped with fresh mozzarella, in a blush sauce 22

### Pollo & Scallops

pan seared with asparagus, cherry tomatoes, long Italian hot peppers in a scampi sauce 27

## Vitello

Served over capellini pasta with house salad.

### Classico

Parmigiana, Picatta, Française, or Marsala 24

**Milanese** breaded veal served over spring mix salad, with lemon olive oil & shaved reggiano cheese 26

**Sorrentino** served with eggplant, prosciutto di parma, topped with fresh mozzarella cheese & marinara sauce 24

**Casandrio** sautéed with broccoli rabe, roasted peppers & smoked mozzarella cheese, in au jus 25

**Veal & Figs** sautéed with asparagus, shiitake mushrooms in a frangelica cream sauce 27

**Oscar** sautéed with asparagus, jumbo lump crabmeat with hollandaise sauce 31

**San Michelle** sautéed with portobello mushrooms in a Marsala demi glace sauce & broccoli rabe 26

**Veal & Shrimp** served with asparagus, cherry tomatoes, topped with fresh mozzarella cheese, in a white wine sauce 30

**Saltimbocca** pan seared & topped with prosciutto di parma, spinach & fontina cheese, in a sage white wine sauce 26

## Pesce

Served with house salad.

### Shrimp Classico

Parmigiana, Française, Scampi or Fra Diavolo 25

**Stuffed Jumbo Shrimp** with jumbo lump crab meat & cherry tomatoes, in a paprika white wine lemon sauce 30

**Shrimp & Scallops** served over homemade papparadella pasta in a delicate marinara sauce, garnished with fresh baby arugula 34

**Shrimp Capri** sautéed with artichokes & mushrooms in a delicate white wine marinara sauce 27

**Seafood Combination** (Red or White), mussels, clams, calamari, scallops, lobster tail & shrimp 36  
(Upon your request with risotto add \$6)

### Grilled Tilapia & Shrimp

light Cajun style, served over sautéed spinach 30

### Lobster Ravioli

handmade ravioli, served with asparagus & sundried tomatoes, in a roasted garlic pink cream sauce 25

## 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 over mashed potatoes and wild mushrooms marsala sauce (Mkt. Price)

**Twin Pork Chops Giambotta** served with sautéed peppers, onions & roasted potatoes in a brown sauce 27

## Kids

12 Years Old & Under

**Classic Pasta** choice of Alfredo, Tomato or Vodka Sauce 12

**Chicken Parmigiana** over penne pasta 14

**Chicken Tenders** served with French fries 12

**12" Pizza** 11

## Sides

**House Vegetables** with roasted potatoes 6

**Sautéed Spinach** with garlic & olive oil 8

**Sautéed Broccoli** with garlic & olive oil 8

**Sautéed Escarole & Cannellini Beans** 9

**Sautéed Asparagus** with garlic & olive oil 10

**Sautéed Broccoli Rabe** with garlic & olive oil 10

**Meatball or Sausage** 5



# -Lunch-

## Salads

### Mediterranean

grilled jumbo shrimp & colossal crab meat over Romaine lettuce, with balsamic & olive oil dressing 19

### Bruscetta

seasoned grilled chicken over Romaine hearts, tomatoes, onions, celery, rigatoni pasta al dente, tossed in our signature homemade dressing 15

### Caesar Salad 11

with Chicken 15 • with Shrimp 17

### Caprese

fresh homemade mozzarella cheese, sliced ripe tomatoes, a touch of dry aged balsamic reduction glaze, extra virgin olive oil & basil 14

### Wild Baby Arugula

shaved fennel, onions, tomatoes, walnuts, oranges, gorgonzola cheese, balsamic honey vinaigrette 13  
with Chicken 16 • with Shrimp 19

### Goat Cheese

over spring mix with onions, tomatoes & walnuts in a honey lemon vinaigrette 16

### Rengepe Salad

Romaine & baby greens with roasted almonds, feta cheese, onions, sliced pears, tossed in a red wine vinaigrette 14

### Antipasto Salad

prosciutto di parma, salami, sharp provolone & roasted pepper, over Romaine lettuce, with a balsamic lemon glaze 15

## Zuppa

Crab Soup - 11 • Pasta Fagioli - 9 • French Onion - 8

Chef's Selection of the Day - 8

## Pasta

Served with house salad.

### Vodka Rigatoni

prosciutto di parma, Bermuda onions in a pink cream sauce 14  
with Chicken 17 • with Shrimp 19

### Positano

sea scallops, jumbo shrimp & jumbo lump crab meat in a light marinara sauce over h&m made pappardella 22

### Twin Jumbo Lump Crab Cakes

grape tomatoes, capers in a scampi sauce over sautéed spinach with capellini 20

### Handmade Lobster Ravioli

sautéed asparagus, sundried tomatoes & roasted macadamia nuts in a brandy cream sauce 18

### Napolitana

crumbled Italian sausage, broccoli rabe, cannellini beans in garlic white wine sauce, over cavatelli 16

## Entrées

Served with house salad.

### Classico

Parmigiana, Picatta, Française  
Marsala, Cacciatore & Fra Diavolo (Pollo 16 • Vitello 19)

### Crumbled Sausage

sautéed spinach, cherry hot peppers in an aged balsamic lemon sauce over capellini (Pollo 14 • Vitello 17)

### Milanese

light breaded & pan fried over wild baby arugula with shaved fennel & reggiano cheese in lemon olive oil dressing (Pollo 14 • Vitello 17)

### Sorrentino

sautéed with prosciutto di parma, eggplant & fresh mozzarella in a light plum tomato sauce over capellini (Pollo 15 • Vitello 19)

### Cardinale

sautéed with roasted peppers, fresh mozzarella in pink cream sauce (Pollo 15 • Vitello 17)

## Grilled Pressata Panini

Served with house salad.

**Italiano** grilled chicken, roasted peppers, fresh mozzarella cheese & pesto mayonnaise 13

**Vegetale** grilled eggplant, mozzarella zucchini, portabello & roasted peppers 12

**Filet Mignon** caramelized onions, wild mushrooms, Italian long hot peppers & fontina cheese 20

**Blue Crab Cake** topped with tomatoes, wild baby arugula & sriracha spicy mayonnaise 18

## Specialita de la Casa

Served with house salad.

**Melanzane al Forno** homemade parmigiana style eggplant over capellini 13

**Baked Ziti** 13

### Handmade Gnocchi Sorrento

potato gnocchi with melted mozzarella cheese, served in a plum tomato sauce with fresh basil 13

### Eggplant Rollantini

spinach & ricotta cheese in a blush cream sauce over capellini 14

## Sandwich & Wraps

Served with a side of French fries.

### Prosciutto Caprese

fresh mozzarella, tomatoes, basil & olive oil 12

**Italian Hoagie** ham, cappicola, salami, sharp provolone, red wine, vinegar & olive oil 12

**Buffalo Chicken** celery, crumbled bleu cheese & spicy mayonnaise sauce 12

**Grilled Chicken Hoagie** 12

**Chicken Alla Parmigiana Sub** 13

**Eggplant Alla Parmigiana Sub** 12

**Veal Alla Parmigiana Sub** 14

**Meatball Alla Parmigiana Sub** 12

**Sausage, Peppers & Onions** 13

**Chicken Cheese Steak** 12 **Hoagie** 13

**Cheese Steak** 13 **Hoagie** 14

## Gourmet Pizzas

Add Any Salad For \$4 Extra

**Brooklyn** thin crust square pizza with chunks of Italian tomatoes & fresh mozzarella cheese 12" 16" 13 17

**Gorgonzola** white pizza with spinach, mushrooms & kalamata olives 12 17

**Margarita** house special tomato pie 12 15

**Primavera** white pizza with spinach, broccoli, mushrooms & ricotta cheese 12 17

**Buffalo** grilled chicken in a homemade buffalo sauce, with celery & bleu cheese 12 18

**Quattro Stagione** artichoke hearts, prosciutto, olives & mushrooms 12 18

**Florentina** white pie with grilled chicken, sundried tomatoes & spinach 12 18

**B.B.Q.** breaded chicken & mozzarella cheese 12 18

**Hawaiian Style Pizza** pineapple, ham, basil, fresh mozzarella & red sauce 12 18

**Pizza Napolitana** crumbled sausage, broccoli rabe, garlic, olive oil & fresh mozzarella 12 19

**Melanzane** roasted peppers, eggplant garlic & fresh mozzarella 12 16

**Plain** personal 10 11 13

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. If you have any food allergy concerns, please advise your server immediately.