

Since 1896

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Menu di Cena

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Appetizer

Meatballs	\$19
Ground Beef, Pork, Veal, Seasoned Breadcrumbs	
Baked Clams	\$19
Little Neck, Seasoned Breadcrumb Stuffing	
Fritto Misto	\$28
Fried, Calamari, Shrimp, Cod, Zucchini Garlic Aioli, Marinara Sauce	
Mozzarella in Carrozza	\$19
Fried, Fresh Mozzarella Sandwich	
Stuffed Mushrooms	\$23
Broiled Crimini Mushrooms, Crab, Shrimp, Parmesan and Mozzarella Stuffing	
Mussels Arrabiata	\$29
Shallots, Garlic, Chili Flake, San Marzano Tomatoes, White Wine	

Salad

House Salad	\$18
Green Leaf, Iceberg, Cucumber, Endive, Radicchio, Red Onion, Fennel, Roma Tomato, House Vinaigrette	
Seafood Salad	\$32
Calamari, Crab, Lobster, Shrimp, Lemon Citronette,	
Caesar Salad	\$19
Romaine Hearts, Caesar Dressing, Ciabatta Croutons, Parmesan	
Milanese Salad	\$19
Baby Arugula, Sliced Red Onion, Cherry Tomatoes, Shaved Parmesan, House Vinaigrette	
Roasted Red Peppers & Mozzarella	\$19
Golden Raisins, Pine Nuts, Garlic, Olive Oil, Fresh Buffalo Mozzarella	
Heirloom Caprese	\$19
Heirloom Tomatoes, Buffalo Mozzarella, Basil, Olive Oil	

Pasta

Salsa alla Marinara	\$19	Orecchiette	\$28
San Marzano Tomato Sauce, Basil		Garlic, Olive Oil, Hot & Sweet Sausage, Broccoli Rabe	
Choice: Linguini, Spaghetti, Penne, Rigatoni, Fusilli, Orecchiette, Angel Hair		Gemelli Pesto	\$24
		Basil, Toasted Pine Nuts, Garlic, Lemon, Grana Padano	
Rigatoni Bolognese	\$28	Fiocchi	\$28
Ground Beef, Pork and Veal, San Marzano Tomatoes, Herbs		Beggart Purse Ravioli, Ricotta and Bartlett Pear Filling, Brown Butter, Sage, Dried Cranberries	
Penne alla Vodka	\$28	Pappardelle Ragù	\$29
San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream		Braised Short Rib, Red Wine, Onion, Garlic, Cream	
Spaghetti Aglio Olio	\$19	Mushroom & Garlic Risotto	\$27
Garlic, Olive Oil, Red Pepper Flake, Parsley		Slow Roasted Carmelized Garlic, Crimini and Dollar Mushrooms, Fresh Chives	
Rigatoni Pomodoro	\$20	Fusilli Carbonara	\$29
Crushed San Marzano Tomatoes, Onion, Garlic, Fresh Basil		Pancetta, Egg, Black Pepper, Pecorino Romano	

Entree

<p>Chicken Milanese \$30</p> <p>Boneless Skinless Breast Tenderized Thin, Breaded and Fried, Arugula Salad, Cherry Tomatoes, Red Onion, Shaved Parmesan Cheese</p>	<p>Lemon Chicken \$30</p> <p>Half Chicken, Quartered, Bone-In, Charcoal Broiled, Uncle Vincent's Famous Lemon Sauce</p>
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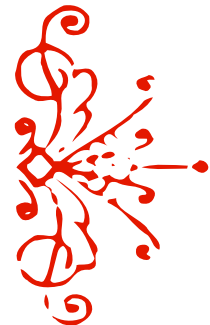


<p>Short Ribs \$44</p> <p>Braised, Celery Root Puree, Pickled Shallots, Honey Sage Jus</p>	<p>Bone-In Veal Parmesan \$55</p> <p>Breaded Chop, Tenderized Thin, Breaded and Fried, Marinara Sauce, Fresh Mozzarella, Fresh Shaved Parmesan</p>
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<p>Pork Chops \$45</p> <p>Niman Ranch Pork, Pan Seared Chops, Hot and Sweet Cherry Peppers, Garlic, Butter, White Wine Reduction</p>	<p>Veal Scaloppini \$39</p> <p>Tenderloin Medallions, Pan Seared, Sauce Choice: <u>Picatta</u>- Lemon, Butter, Capers, White Wine Reduction <u>Marsala</u>- Cremini Mushrooms, Marsala Wine Reduction</p>
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40 oz. Porterhouse	\$155
Cast Iron Skillet Seared, Fresh Thyme, Whole Garlic Clove, Plugra Butter	
Crispy Fingerlings	



<p>Linguini and Clams \$34</p> <p>Manilla Clams, Garlic, White Wine, Parsley</p>	<p>Branzino \$41</p> <p>Pan Seared, Spinach, San Marzano Tomatoes, Shallots, Garlic, White Wine, Capers, Fresh Lemon</p>
<p>Shrimp Scampi \$39</p> <p>Sauteed Jumbo Shrimp, Lemon, Butter, Garlic, White Wine, Angel Hair</p>	<p>Eggplant Parmesan \$28</p> <p>Breaded, Marinara, Parmesan, Mozzarella</p>

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Chef Mike's Sunday Gravy

Ciabatta & Lavosh	\$6
Fingerling Potatoes	\$13
Grilled Asparagus	\$13
Peas and Prosciutto	\$14
Baby Peas, Prosciutto Cotto, White Onion, Olive Oil	
Sauteed Vegetables	\$13
Choice: Broccoli Rabe, Asparagus, Spinach, Zucchini	
Side Pasta	\$15
Choice: Marinara, Vodka, Bolognese, Aglio Olio	

<u>Sunday Night Only</u>
Limited Availability
<u>Slow Braised All Day with Marinara:</u>
Beef Bracirole, Short Rib
Meatballs
Hot & Sweet Sausage
Rigatoni Pasta with Marinara Gravy
House Salad
\$110 For Two