

Since 1896

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Menu di Cena

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Appetizer

Meatballs	\$18
Ground Beef, Pork, Veal, Seasoned Breadcrumbs	
Baked Clams	\$18
Little Neck, Seasoned Breadcrumb Stuffing	
Roasted Red Peppers & Mozzarella	\$17
Golden Raisins, Pine Nuts, Garlic, Olive Oil, Fresh Mozzarella	
Fritto Misto	\$27
Fried, Calamari, Shrimp, Cod, Zucchini Garlic Aioli, Marinara Sauce	
Mozzarella in Carrozza	\$18
Fried, Fresh Mozzarella Sandwich	
Stuffed Mushrooms	\$20
Broiled Crimini Mushrooms, Crab, Shrimp, Parmesan and Mozzarella Stuffing	
Sauteed Mussels	\$29
Saffron, Fresh Tomato Stew, White Wine, Lemon, Salt Spring Island Mussels	

Salad

House Salad	\$18
Green Leaf, Iceberg, Cucumber, Endive, Radicchio, Red Onion, Fennel, Roma Tomato, House Vinaigrette	
Seafood Salad	\$31
Calamari, Crab, Lobster, Shrimp, Lemon Citronette,	
Caesar Salad	\$18
Romaine Hearts, Caesar Dressing, Ciabatta Croutons, Parmesan	
Milanese Salad	\$18
Baby Arugula, Sliced Red Onion, Cherry Tomatoes, Shaved Parmesan, House Vinaigrette	
Caprese Salad	\$18
Heirloom Tomatoes, Buffalo Mozzarella, Micro Basil, Olive Oil, Balsamic Reduction	

Pasta

Salsa alla Marinara	\$19	Orecchiette	\$28
San Marzano Tomato Sauce, Basil Choice: Linguini, Spaghetti, Penne, Rigatoni, Fusilli, Angel Hair, Fettuccini		Garlic, Olive Oil, Hot & Sweet Sausage, Broccoli Rabe	
Rigatoni Bolognese	\$28	Gemelli Pesto	\$21
Ground Beef, Pork and Veal, San Marzano Tomatoes, Herbs		Fresh Basil, Lemon, Toasted Pine Nuts, Parmesan, Garlic	
Penne alla Vodka	\$28	Fiocchi	\$28
San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream		Beggar Purse Ravioli, Ricotta and Bartlett Pear Filling, Brown Butter, Sage, Dried Cranberries	
Rigatoni Pomodoro	\$19	Spaghetti Aglio Olio	\$19
Crushed San Marzano Tomatoes, Onion, Garlic, Fresh Basil		Garlic, Olive Oil, Red Pepper Flake, Parsley	
Linguini and Clams	\$33	Fusilli Carbonara	\$29
Manilla Clams, Garlic, White Wine, Parsley		Pancetta, Egg, Black Pepper, Pecorino Romano	
Lamb Ragu	\$28	Risotto al Formaggio e Salsiccia	\$28
Fettuccini, San Marzano Tomatoes, Mint, Pecorino, Cumin & Corriander, Shallots, Garlic, Red Wine		Fontina, Taleggio, Parma Reggiano, Arborio Rice, Hot & Sweet Italian Sausage	

Entree

Chicken Milanese \$29

Boneless Skinless Breast Tenderized Thin, Breaded and Fried,
Arugula Salad, Cherry Tomatoes, Red Onion,
Shaved Parmesan Cheese

Eggplant Parmesan \$26

Breaded, Marinara, Parmesan, Mozzarella

Pork Chops \$45

Niman Ranch Pork, Pan Seared Chops,
Hot and Sweet Cherry Peppers, Garlic, Butter,
White Wine Reduction

Sausage & Peppers \$30

Grilled, Hot and Sweet Sausage, Bell Peppers, Onion

Herb Roasted Pork Tenderloin \$37

Creamy Polenta, Balsamic Reduction, Oregano, Thyme

Lemon Chicken \$29

Half Chicken, Quartered, Bone-In, Charcoal Broiled,
Uncle Vincent's Famous Lemon Sauce

Bone-In Veal Parmesan \$52

Breaded Chop, Tenderized Thin, Breaded and Fried,
Marinara Sauce, Fresh Mozzarella, Fresh Shaved Parmesan

Veal Scaloppini \$39

Tenderloin Medallions, Pan Seared, Sauce Choice:
Picatta- Lemon, Butter, Capers, White Wine Reduction
Marsala- Cremini Mushrooms, Marsala Wine Reduction

40 oz. Porterhouse \$155

Cast Iron Skillet Seared, Fresh Oregano, Fresh Rosemary,
Whole Garlic Clove, Plugra Butter

Roasted Potatoes

Lobster Fra Diavolo \$89

For Two: Whole Maine Lobster, San Marzano Tomato Sauce,
Red Pepper Flake, Garlic, Oregano, Linguini Pasta

Shrimp Scampi \$39

Sauteed Jumbo Shrimp, Lemon, Butter, Garlic, White Wine,
Angel Hair Pasta

Pan Seared Branzino \$42

Fresh Bell Pepper & Garlic Soffritto, Green Lentils,
Lemon Pan Drippings

Contorni

Ciabatta & Lavosh \$5

Roasted Potatoes \$12

Grilled Vegetables \$12

Eggplant, Endive, Fennel, Zucchini, Asparagus, Olive Oil

Peas and Prosciutto \$14

Baby Peas, Prosciutto Cotto, White Onion, Olive Oil

Sauteed Vegetables \$10

Choice: Broccoli Rabe, Asparagus, Spinach, Zucchini

Chef Mike's Sunday Gravy

Sunday Night Only

Limited Availability

Slow Braised All Day with Marinara:

Beef Bracirole, Chuck Roast

Meatballs

Hot & Sweet Sausage

Rigatoni Pasta with Marinara Gravy

House Salad

\$95 For Two, \$185 For Four