

Since 1896

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Menu di Cena

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## Appetizer

<b>Meatballs</b>	<b>\$18</b>
Ground Beef, Pork, Veal, Seasoned Breadcrumbs	
<b>Baked Clams</b>	<b>\$18</b>
Little Neck, Seasoned Breadcrumb Stuffing	
<b>Fritto Misto</b>	<b>\$27</b>
Fried, Calamari, Shrimp, Cod, Zucchini Garlic Aioli, Marinara Sauce	
<b>Mozzarella in Carrozza</b>	<b>\$18</b>
Fried, Fresh Mozzarella Sandwich	
<b>Stuffed Mushrooms</b>	<b>\$20</b>
Broiled Crimini Mushrooms, Crab, Shrimp, Parmesan and Mozzarella Stuffing	
<b>Sauteed Mussels</b>	<b>\$29</b>
Calabrian Chili's, White Wine, Shallots, Garlic, San Marzano Tomatoes	
<b>Potato Croquettes</b>	<b>\$18</b>
Whipped Idaho Russet Potato, Marinara Sauce	

## Salad

<b>House Salad</b>	<b>\$18</b>
Green Leaf, Iceberg, Cucumber, Endive, Radicchio, Red Onion, Fennel, Roma Tomato, House Vinaigrette	
<b>Seafood Salad</b>	<b>\$31</b>
Calamari, Crab, Lobster, Shrimp, Lemon Citronette,	
<b>Caesar Salad</b>	<b>\$18</b>
Romaine Hearts, Caesar Dressing, Ciabatta Croutons, Parmesan	
<b>Milanese Salad</b>	<b>\$18</b>
Baby Arugula, Sliced Red Onion, Cherry Tomatoes, Shaved Parmesan, House Vinaigrette	
<b>Caprese Salad</b>	<b>\$18</b>
Heirloom Tomatoes, Buffalo Mozzarella, Micro Basil, Olive Oil, Balsamic Reduction	
<b>Roasted Red Peppers &amp; Mozzarella</b>	<b>\$17</b>
Golden Raisins, Pine Nuts, Garlic, Olive Oil, Fresh Mozzarella	

## Pasta


<b>Salsa alla Marinara</b>	<b>\$19</b>	<b>Orecchiette</b>	<b>\$28</b>
San Marzano Tomato Sauce, Basil Choice: Linguini, Spaghetti, Penne, Rigatoni, Fusilli, Angel Hair		Garlic, Olive Oil, Hot & Sweet Sausage, Broccoli Rabe	
<b>Rigatoni Bolognese</b>	<b>\$28</b>	<b>Gemelli Pesto</b>	<b>\$21</b>
Ground Beef, Pork and Veal, San Marzano Tomatoes, Herbs		Fresh Basil, Lemon, Toasted Pine Nuts, Parmesan, Garlic	
<b>Penne alla Vodka</b>	<b>\$28</b>	<b>Fiocchi</b>	<b>\$28</b>
San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream		Beggars Purse Ravioli, Ricotta and Bartlett Pear Filling, Brown Butter, Sage, Dried Cranberries	
<b>Spaghetti Aglio Olio</b>	<b>\$19</b>	<b>Fusilli Carbonara</b>	<b>\$29</b>
Garlic, Olive Oil, Red Pepper Flake, Parsley		Pancetta, Egg, Black Pepper, Pecorino Romano	
<b>Rigatoni Pomodoro</b>	<b>\$19</b>	<b>Mushroom Risotto</b>	<b>\$28</b>
Crushed San Marzano Tomatoes, Onion, Garlic, Fresh Basil		Dollar Mushrooms, Arborio Rice, Onion, Garlic, White Wine, Grana Padano Cheese, White Truffle Oil	
<b>Linguini and Clams</b>	<b>\$33</b>	<b>Gnocchi with Sausage Ragù</b>	<b>\$28</b>
Manilla Clams, Garlic, White Wine, Parsley		Mild Italian Sausage, Onion, Garlic, Red Wine, San Marzano Tomatoes, Oregano, Pecorino Romano	

## Entree

<p><b>Chicken Milanese</b> <span style="float: right;"><b>\$29</b></span>                  Boneless Skinless Breast Tenderized Thin, Breaded and Fried,                  Arugula Salad, Cherry Tomatoes, Red Onion,                  Shaved Parmesan Cheese</p> <p><b>Eggplant Parmesan</b> <span style="float: right;"><b>\$26</b></span>                  Breaded, Marinara, Parmesan, Mozzarella</p> <p><b>Pork Chops</b> <span style="float: right;"><b>\$45</b></span>                  Niman Ranch Pork, Pan Seared Chops,                  Hot and Sweet Cherry Peppers, Garlic, Butter,                  White Wine Reduction</p> <p><b>Sausage &amp; Peppers</b> <span style="float: right;"><b>\$30</b></span>                  Grilled, Hot and Sweet Sausage, Bell Peppers, Onion</p>	<p><b>Lemon Chicken</b> <span style="float: right;"><b>\$29</b></span>                  Half Chicken, Quartered, Bone-In, Charcoal Broiled,                  Uncle Vincent's Famous Lemon Sauce</p> <p><b>Roast Duck</b> <span style="float: right;"><b>\$43</b></span>                  Pan Seared, Mashed Potatoes, Red Onion Jam</p> <p style="text-align: center;"></p> <p><b>Bone-In Veal Parmesan</b> <span style="float: right;"><b>\$52</b></span>                  Breaded Chop, Tenderized Thin, Breaded and Fried,                  Marinara Sauce, Fresh Mozzarella, Fresh Shaved Parmesan</p> <p><b>Veal Scaloppini</b> <span style="float: right;"><b>\$39</b></span>                  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 Oregano, Fresh Rosemary,  
 Whole Garlic Clove, Plugra Butter



Roasted Potatoes



<p><b>Lobster Fra Diavolo</b> <span style="float: right;"><b>\$58</b></span>                  Maine Lobster Tail, San Marzano Tomato Sauce,                  Red Pepper Flake, Garlic, Oregano, Linguini Pasta</p> <p><b>Shrimp Scampi</b> <span style="float: right;"><b>\$39</b></span>                  Sauteed Jumbo Shrimp, Lemon, Butter, Garlic, White Wine,                  Angel Hair Pasta</p>	<p><b>Grilled Salmon</b> <span style="float: right;"><b>\$41</b></span>                  Fresh Dill, Shallots, Garlic, Lemon Caper Beurre Blanc,                  Sauteed Spinach</p>
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### Chef Mike's Sunday Gravy

<b>Ciabatta &amp; Lavosh</b>	<b>\$5</b>
<b>Roasted Potatoes</b>	<b>\$12</b>
<b>Grilled Vegetables</b>	<b>\$12</b>
Eggplant, Endive, Fennel, Zucchini, Asparagus, Olive Oil	
<b>Peas and Prosciutto</b>	<b>\$14</b>
Baby Peas, Prosciutto Cotto, White Onion, Olive Oil	
<b>Sauteed Vegetables</b>	<b>\$10</b>
Choice: Broccoli Rabe, Asparagus, Spinach, Zucchini	
<b>Side Pasta</b>	<b>\$15</b>
Choice: Marinara, Penne, Bolognese, Aglio Olio	

**Sunday Night Only**  
 Limited Availability

**Slow Braised All Day with Marinara:**  
**Beef Braciola, Country Style Pork Rib**  
**Meatballs**  
**Hot & Sweet Sausage**



**Rigatoni Pasta with Marinara Gravy**



**House Salad**  
**\$10 For Two**