

Since 1896



Menu di Cena

## Appetizer

<b>Meatballs</b>	<b>\$19</b>
Ground Beef, Pork, Veal, Seasoned Breadcrumbs	
<b>Baked Clams</b>	<b>\$19</b>
Little Neck, Seasoned Breadcrumb Stuffing	
<b>Fritto Misto</b>	<b>\$28</b>
Fried, Calamari, Shrimp, Cod, Zucchini Garlic Aioli, Marinara Sauce	
<b>Mozzarella in Carrozza</b>	<b>\$19</b>
Fried, Fresh Mozzarella Sandwich	
<b>Stuffed Mushrooms</b>	<b>\$23</b>
Broiled Crimini Mushrooms, Crab, Shrimp, Parmesan and Mozzarella Stuffing	
<b>Sauteed Mussels</b>	<b>\$29</b>
Prosciutto, Leek, Garlic, White Wine, Butter, Fresh Thyme, Grilled Ciabatta	

## 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>\$32</b>
Calamari, Crab, Lobster, Shrimp, Lemon Citronette,	
<b>Caesar Salad</b>	<b>\$19</b>
Romaine Hearts, Caesar Dressing, Ciabatta Croutons, Parmesan	
<b>Milanese Salad</b>	<b>\$19</b>
Baby Arugula, Sliced Red Onion, Cherry Tomatoes, Shaved Parmesan, House Vinaigrette	
<b>Roasted Red Peppers &amp; Mozzarella</b>	<b>\$19</b>
Golden Raisins, Pine Nuts, Garlic, Olive Oil, Fresh Buffalo Mozzarella	
<b>Fennel &amp; Pear Salad</b>	<b>\$19</b>
Shaved Fennel & Bartlett Pear, Shaved Grana Padano, Lemon Vinaigrette, Fresh Parsley	

## 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, Orecchiette, Angel Hair		Garlic, Olive Oil, Hot & Sweet Sausage, Broccoli Rabe	
<b>Rigatoni Bolognese</b>	<b>\$28</b>	<b>Caccio e Pepe</b>	<b>\$24</b>
Ground Beef, Pork and Veal, San Marzano Tomatoes, Herbs		Pecorino Romano, Toasted Black Peppercorn	
<b>Penne alla Vodka</b>	<b>\$28</b>	<b>Fiocchi</b>	<b>\$28</b>
San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream		Beggar 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>\$20</b>	<b>Gnocchi</b>	<b>\$28</b>
Crushed San Marzano Tomatoes, Onion, Garlic, Fresh Basil		Ground Italian Sausage, Slow Roasted Tomatoes, Garlic, Butter, White Wine, Ricotta	
<b>Bucatini all'Amatriciana</b>	<b>\$29</b>		
Red Onion, Bacon, Red Wine, Crushed Red Chili Flake, San Marzano Tomatoes, Basil			

## Entree

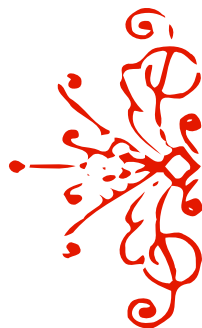
<p><b>Chicken Milanese</b> <span style="float: right;"><b>\$30</b></span></p> <p>Boneless Skinless Breast Tenderized Thin, Breaded and Fried, Arugula Salad, Cherry Tomatoes, Red Onion, Shaved Parmesan Cheese</p>	<p><b>Lemon Chicken</b> <span style="float: right;"><b>\$30</b></span></p> <p>Half Chicken, Quartered, Bone-In, Charcoal Broiled, Uncle Vincent's Famous Lemon Sauce</p>
<p><b>Roasted Stuffed Chicken</b> <span style="float: right;"><b>\$36</b></span></p> <p>De-Boned Half Chicken, Garlic, Sage, Fatback</p>	<p><b>Seared Duck</b> <span style="float: right;"><b>\$44</b></span></p> <p>Jurgielwicz Duck, Red Onion Compote, Mashed Potatoes</p>



**Bone-In Veal Parmesan** **\$55**

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

<p><b>Pork Chops</b> <span style="float: right;"><b>\$45</b></span></p> <p>Niman Ranch Pork, Pan Seared Chops, Hot and Sweet Cherry Peppers, Garlic, Butter, White Wine Reduction</p>	<p><b>Veal Scaloppini</b> <span style="float: right;"><b>\$39</b></span></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

Mashed Potatoes



<p><b>Linguini and Clams</b> <span style="float: right;"><b>\$34</b></span></p> <p>Manilla Clams, Garlic, White Wine, Parsley</p>	<p><b>Shrimp &amp; Scallop Risotto</b> <span style="float: right;"><b>\$43</b></span></p> <p>Arborio Rice, Shallots, Garlic, White Wine, Calabrian Chili, Lemon Zest</p>
<p><b>Shrimp Scampi</b> <span style="float: right;"><b>\$39</b></span></p> <p>Sauteed Jumbo Shrimp, Lemon, Butter, Garlic, White Wine, Angel Hair</p>	<p><b>Grilled Salmon</b> <span style="float: right;"><b>\$41</b></span></p> <p>Braised Green Lentils, Bacon Cherry Tomato Jam</p>
<p><b>Eggplant Parmesan</b> <span style="float: right;"><b>\$28</b></span></p> <p>Breaded, Marinara, Parmesan, Mozzarella</p>	

### Contorni

### Chef Mike's Sunday Gravy

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

**Sunday Night Only**

Limited Availability

**Slow Braised All Day with Marinara:**

**Beef Bracirole, Short Rib**

**Meatballs**

**Hot & Sweet Sausage**

**Rigatoni Pasta with Marinara Gravy**

**House Salad**

**\$110 For Two**