

APPETIZERS:

Baked Clams Oreganat	a		10	
Baked Stuffed Artichoke	10			
and baked with garlic a	nd extra	virgin olive oil		
Vegetable Stuffed Porto	9			
cognac cream sauce				
Meatballs in Tomato Sa	8			
Stuffed Pepper – red H	12			
sausage, spinach, risott	o and mo	ozzarella		
Cold Antipasto			14	
PASTA:		Caesar Salad	7	
Four Cheese Lasagna	12	Garden Salad	7	
Rigatoni Bolognese	12	Cinque Terre Salad	8	
Penne Alla Vodka	10	baby arugula, endive, radicchio, caramelized apples, sundried		
Cavatelli with Broccoli	14			
Rabe & Sausage		cranberries and shaved	parmesan in a	
Zucchini Linguine Marinara	12	fig dressing		
Add Grilled Chicken	6			
SALAD:				
Add Grilled Shrimp	9			
	<u>ENTRÉE</u>	SPECIALS:		

Honey Mustard Glazed Ham – served with red bliss potatoes & brussel sprouts

For 1 - 19.95	For 2 - 32.95	For 4 - 52.95	For 6 - 72.95		
Sliced Roast Beef – served with mashed potatoes & string beans					
For 1 - 21.95	For 2 - 34.95	For 4 - 54.95	For 6 - 74.95		
Salmon Dijon over Spinach – Salmon in a Dijon Mustard Sauce					

Veal Chop Valdostana – stuffed with prosciutto, spinach & mozzarella,

38

breaded and baked in a marsala mushroom sauce with roasted potatoes & vegetables

Branzino Romantico – Mediterranean sea bass baked with aromatic

Herbs over sautéed broccoli rabe

Add Any Bottle of House Wine to Your Order for Only \$15!