

N.A-A-C.

| ATIONAL RESTAURANT   |   |
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| of e VIII  | PASTO   |
| MINESTRONE CUP 2.25 BOWL 2.75  | SOUP OF THE DAY CUP 2.50 BOWL 3.75  |
| BAKED CHEESE<br>A VARIETY OF ITALIAN CHEESES AND<br>HERBS SERVED WITH SLICES OF GARLIC<br>BREAD 4.25                       | INSALATA MOZZARELLA SLICES OF FRESH MOZZARELLA AND VINE RIPENED TOMATOES WITH EXTRA- VIRGIN OLIVE OIL AND HERBS OVER MIXED GREENS                                 |
| HOMEMADE VEAL SAUSAGE CHARCOAL GRILLED WITH HERBS AND ROASTED PEPPERS  | CALAMARETTI IN ZIMINO<br>CALAMARI SAUTEED WITH FRESH HERBS<br>AND CHEESES IN A LEMON OLIO SAUCE   |
| POACHED SHRIMP, ARTICHOKE HEARTS & FRESH MOZZARELLA SERVED WITH AN HERBED MAYONNAISE AND SAGA CREAM SAUCE 5.95             | OVER MIXED GREENS 4.75  CLAMS AND SCALLOPS STEAMED IN A WHITE WINE AND FRESH  |
| HOMEMADE PASTA SHELLS PREPARATION AND SAUCE VARIES DAILY   | HERB SAUCE  |
| PASTA  |   |
| ALL OF OUR PASTA IS MADE FRESH DAILY & EACH SAUCE IS PREPARED TO ORDER   |   |
| PENNE BOSCAIOLA GROUND VEAL SAUTEED WITH SWEET PEAS IN A LIGHT TOMATO CREAM SAUCE OVER PENNE PASTA                         | TORTELLINI QUATRO FORMAGGIO<br>A FOUR CHEESE, BUTTER & CREAM<br>SAUCE OVER CHEESE TORTELLINI 10.75  |
| LINGUINE CACCIATORE SLICED BREAST OF CHICKEN, ROASTED PEPPERS & ONIONS SAUTEED WITH RED WINE & ITALIAN PLUM TOMATOES 10.50 | FETTUCCINE ALLA LUIGI<br>ARTICHOKE HEARTS, SUNDRIED<br>TOMATOES & MUSHROOMS IN A BASIL<br>CREAM SAUCE OVER SPINACH<br>FETTUCCINE                                  |
| MUSHROOM FETTUCINE WITH SHRIMP, BROCCOLI & SUNDRIED TOMATOES, SERVED WITH A LIGHT HERB CREAM SAUCE                         | FETTUCCINE ALLA SALSICCIA OUR SPICY HOMEMADE VEAL SAUSAGE WITH MUSHROOMS & ROASTED PEPPERS IN A PARMESAN CREAM SAUCE OR A CHIANTI POMODORO SAUCE                  |
| SPAGHETTI ALLA CINZIA SLICED BREAST OF CHICKEN IN A SPINACH CREAM SAUCE OVER PIMENTO LINGUINE                              | FETTUCCINE PRIMAVERA SAUTEED SEASONAL VEGETABLES IN A LIGHT TOMATO CREAM SAUCE OVER WHOLE WHEAT FETTUCCINE 8.95   |
| FUSILLI MARGHERITA SPIRAL SHAPED PASTA WITH CRAB AND SWEET PEAS IN LIGHT BUTTER CREAM SAUCE                                | FETTUCINE ARAGOSTE MEDALLIONS OF FRESH LOBSTER WITH CAPERS AND SCALLIONS SERVED IN A  |
| PESTO CANNESTRELLI SEA SCALLOPS SAUTEED WITH BROCCOLI AND PINE NUTS IN A PESTO BUTTER OVER ANGEL HAIR 11.50                | SAFFRON CREAM SAUCE OVER SPINACH<br>FETTUCCINE  |
| LINGUINE ALLA RUSTICA CHICKEN, SHRIMP, SUNDRIED TOMATOES & PINENUTS IN A LEMON OLIO SAUCE WITH MIXED SALAD GREENS 11.95    | FRESH CLAMS, CALAMARI & SHRIMP<br>WITH OLIVES AND CAPERS IN A SPICY<br>TOMATO SAUCE OVER PIMENTO<br>LINGUINE12.95   |
| LINGUINE CON VONGOLE<br>FRESH CLAMS WITH AN HERB WHITE<br>WINE SAUCE OR SPICY PLUM TOMATO<br>SAUCE OVER LINGUINE 10.95     | LINGUINE ALLA CARLUCCI ROSEMARY CHICKEN SAUTEED WITH BLACK OLIVES AND SCALLIONS IN A CRUSHED TOMATO OLIO SAUCE OVER SPINACH LINGUINE                              |
| WE ARE HAPPY TO ACCOMMODATE ANY SPECIAL DIETARY NEEDS  |   |
| DELLA CASA   |   |
| CATCH OF THE DAY OUR SELECTION OF FRESH SEAFOOD PURCHASED DAILY  | INSALATA DI MARE<br>PREPARATION VARIES DAILY MARKET   |
| BISTECCA GUISEPPE<br>12 oz. AGED NEW YORK STRIP SERVED<br>WITH AN HERB BUTTER SAUCE 14.95                                  | RISOTTO PREPARATION VARIES DAILY 9.95 SPIEDINI DELLA CASA   |
| POLLO BASILICO FILET OF MARINATED CHICKEN BREAST GRILLED WITH A SUNDRIED TOMATO BASIL CREAM SAUCE 10.25                    | SKEWERS OF FRESH LAMB, LARGE SHRIMP AND VEGETABLES, CHARCOAL GRILLED AND SERVED WITH ANGEL HAIR PASTA IN A LIGHT OLIVE OIL, LEMON, GARLIC AND PINENUT SAUCE 15.75 |
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