

..... **TOMMASO**

APPETIZERS

BAKED CLAMS (8) little necks, oreganata.....	\$14
BABY MEATBALLS beef & pork blend, tomato sauce.....	\$14
STUFFED MUSHROOMS breadcrumbs, swiss cheese, and marinara sauce.....	\$14
SPIEDINI alla ROMANA pan fried mozzarella w/ capers, anchovies, olives, and sun dried tomatoes.....	\$14
FRESH MOZZARELLA, TOMATOES & ROASTED RED PEPPERS.....	\$14
MUSSELS choice of white or red sauce.....	\$15
ESCARGOT garlic, parsley, and butter.....	\$15
COLD ANTIPASTO mozzarella, provolone, caponata, zucchini, roasted red peppers, sweet pepper stuffed w/ tuna, and soppressata	\$15
STUFFED ARTICHOKE breadcrumbs, garlic, and pecorino romano cheese	\$16
PROSCIUTTO fresh mozzarella, gaeta olives	\$16
FRIED CALAMARI spicy tomato sauce	\$18

SALADS

CAESAR SALAD romaine, croutons, and parmesan	\$13
HOUSE SALAD romaine, tomato, red onion, olives, and roasted red peppers, balsamic vinegar & oil	\$13
ARUGULA SALAD goat cheese, walnuts, raisins, house dressing.....	\$14
SEAFOOD SALAD calamari, octopus, scungilli, shrimp, celery, and olive oil.....	\$22

SOUP

LENTILS & ESCAROLE	\$12
PASTA FAGIOLI mixed pasta and cannellini beans	\$12
ESCAROLE & BEANS cannellini beans	\$12

PASTA

PENNE VODKA mushrooms & peas	\$20
PACCHERI filetto di pomodoro.....	\$20
PASTA PESTO linguine, spinach, basil, and arugula.....	\$22
CHEESE RAVIOLI tomato sauce, baby meatballs	\$22
SPAGHETTI BOLOGNESE pork & beef blend, tomato cream sauce.....	\$22
GNOCCHI four cheese or sorrentina.....	\$22
PASTA CARBONARA spaghetti, pancetta, pecorino romano, egg yolk	\$24
LINGUINE with CLAM SAUCE white or red sauce	\$24
FETTUCCINE shredded wild boar, brown sauce	\$26
PAPPARDELLE braised rabbit, light brown sauce.....	\$26
LINGUINE shrimp, red crab sauce	\$28
SUNDAY SPECIAL rigatoni, baby meatballs, hot + sweet sausage, spareribs, ricotta	\$28

ENTRÉE

EGGPLANT PARMIGIANA served with spaghetti\$22

CHICKEN

CHICKEN PARMIGIANA served with spaghetti\$24

CHICKEN MARSALA served with roasted potato, escarole & carrots\$24

CHICKEN FRANCESE served with roasted potato, escarole & carrots\$24

CHICKEN CAPRICCIOSA milanese, topped with house salad\$26

CHICKEN SCARPARELLO on the bone, lemon, white wine, garlic, sausage, hot cherry
peppers and potato\$30

VEAL

VEAL FRANCESE served with roasted potato, escarole & carrots\$28

VEAL MARSALA served with roasted potato, escarole & carrots\$28

VEAL PARMIGIANA served with spaghetti.....\$28

VEAL ROLLATINI pancetta, fontina, mushroom sauce\$28

VEAL OSSOBUCO noodles, brown sauce\$42

SPIEDINI al SICILIANA veal rolls on skewer, onion, breadcrumbs, pine nuts, raisins, white wine sauce.....\$32

PORK/BEEF

SAUSAGE hot + sweet, broccoli rabe.....\$26

PORK CUTLETS breaded, gorgonzola sauce.....\$26

GRILLED PORK CHOPS (2) hot cherry peppers, brown sauce\$30

STUFFED PORK CHOP breaded, prosciutto, fontina cheese, topped with mushrooms and
onions, brown sauce\$30

SHORT RIBS braised, mashed potatoes\$30

RIBEYE STEAK topped with mushrooms & onions, potato croquette\$36

FISH

SALMON broiled, white wine, lemon.....\$26

FLOUNDER fillet, francese or oreganata\$26

MONKFISH braised, lemon, white wine, garlic, fresh tomato\$30

RED SNAPPER fillet, sun dried tomatoes, capers, olives, escarole & raisins\$34

BRANZINO whole or fillet, white or red sauce.....\$36

SHRIMP scampi, francese, oreganata, or parmigiana.....\$36

SAUTÉED VEGTABLES

BROCCOLI RABE\$12

SPINACH.....\$12

ESCAROLE.....\$12