

# A La Carte

## HOT APPETIZERS

HOT ANTIPASTO FOR TWO  
MOZZARELLA STIX  
ZUCCHINI STIX  
MUSSELS BIANCHI  
GARLIC BREAD WITH MOZZARELLA  
FRIED CALAMARI, HOT OR MILD  
BAKED CLAMS OREGANATO  
CLAMS POSILLIPO STEAMERS  
MUSSELS MARINARA/ FRA DIAVLO  
GARLIC BREAD

## COLD APPETIZERS

SHRIP COCKTAIL  
GRILLED CHICKEN CAESAR SALAD  
CAESAR'S SALAD  
CAPRESE (MOZZARELLA, FRESH TOMATO,  
FRESH BASIL, BALSAMIC VINEGAR &  
EXTRA VIRGIN OLIVE OIL)

## ZUPPA - SOUPS

SOUP DU JOUR



## PASTA ENTREES

LINGUINI PESCATORE (CLAMS, SHRIMP,  
CALAMARI, MUSCLES IN A LIGHT RED  
SAUCE)

LINGUINI, ZITI OR SPAGHETTI WITH:  
GARLIC AND OIL MARINARA/TOMATO  
SAUCE

LINGUINI WITH WHITE OR RED CLAM  
SAUCE

LINGUINI WITH CALAMARI FRA DIAVLO

FETTUCCINI ALFREDO

TOTELLINI ALFREDO

BAKED ZITI SICILLIANO

BAKED STUFFED SHELLS

RIGATONI WITH CLAMS AND MUSSELS

BROCCOLI, GARLIC AND OIL

PENNE A LA VODKA WITH PROSCIUTTO

LINGUINI WITH MUSSELS FRA DIAVLO

FETTUCCINI PRIMAVERA  
(PASTA WITH FRESH VEGETABLES)

BAKED ZITI

CHEESE RAVIOLI

PASTA FAGIOLI

EGGPLANT PARMIGIANA



## PIZZE – PIZZA

PERSONAL PIZZA 12"

MARGHERITA WITH FRESH MOZZARELLA  
AND BASIL

4 STAGIONO (PROSCIUTTO, MOZZARELLA,  
MUSHROOMS AND ARTICHOKE)

MARINARA SLICED FRESH TOMATOES,  
BLACK OLIVES, ANCHOVIES AND FRESH  
GARLIC

PIZZA ALLA CARRETTIERRE  
(BROCCOLI RABE AND SWEET SAUSAGE)

PIZZA ORTOLANA WITH GARLIC SEASONED  
VEGETABLES

# Entrees

(Served with salad and pasta or vegetable)

## FROM THE SEA (PESCE)

SHRIMP MARINARA

SHRIMP PARMIGIANA

SHRIMP FRA DIAVOLO WITH MUSSELS OR CLAMS

SHRIMP SCAMPI

FRIED SHRIMP

GRILLED SHRIMP WITH SCAMPI SAUCE

BROILED SACLOPS

ZUPPA DI PESCE (CLAMS, SHRIMP, MUSSELS, SCUNGILLI AND CALAMARI IN A LIGHT RED SAUCE, HOT OR MILD, OVER PASTA)

BROILED STUFFED FLOUNDER



## LOBSTER TAIL

BROILED

STEAMED

FRA DIAVOLO



## POLLO - CHICKEN

CHICKEN PICCTA

CHICKEN FRANCESE

CHICKEN AL LA CASA

(CHICKEN AND SHRIMP IN A VODKA SAUCE)



CHICKEN SORRENTINO (CHICKEN SAUTÉED WITH MARSALA WINE TOPPED WITH PROSCIUTTO AND MOZZARELLA)

CHICKEN MARASLA

(CHICKEN SAUTÉED WITH MARSALA WINE WITH MUSHROOMS)

## VITELLO - VEAL

VEAL PARMIGIANA

VEAL MILANESE  
(BROILED VEAL CUTLET  
WITH TOMATO SAUCE)

VEAL MARSALA (VEAL SCALLOPPINE IN MARSALA WINE  
WITH MUSHROOMS)

VEAL SORRENTINO (SAUTÉED SCALLOPPINE TOPPED WITH  
PROSCIUTTO, EGGPLANT AND MOZZARELLA)

VEAL PICOTTA (SAUTÉED IN OLIVE OIL WITH WINE AND  
LEMON AND CAPERES)

VEAL FRANCESE (DELICTE PIECES OF VEAL, DIPPED IN EGG  
SAUTÉED IN WINE WITH LEMON AND BUTTER)



## FROM THE GRILL

RIB STEAK

PORK CHOPS

PORK OSSO BOCCO WITH SAUCE

GRILLED VEAL CHOPS

