

## APPETIZERS

Mozzarella Sticks..... 8.00	New York Calamari ..... 12.00	Shrimp Cocktail..... 3.00 ea.
Chicken Fingers ..... 9.00	Fried then sautéed in a spicy marinara sauce	Zuppa di Clams ..... 12.00
Buffalo Wings..... 10.50	Clams Casino ..... 11.00	Sautéed with garlic and white wine or in a spicy fradivolo sauce
Mozzarella Caprese..... 9.00	Jalapeño Poppers..... 9.00	Cold Antipasto ..... 16.00
Fried Calamari..... 11.00	Broccoli Rabe & Sausage ... 11.00	Soppresata, Prosciutto, Salami, Asiago Cheese, Roasted Peppers, Olives and Fresh Mozzarella
Shrimp di Casa ..... 10.50	Long Hots ..... 6.00	
Three jumbo shrimp, wrapped with prosciutto, and sautéed in a garlic brandy sauce	Soup of the Day..... 3.50/5.00	

## PIZZA

Small 12" Mozzarella...9.00...additional items 1.00 each

Large 16" Mozzarella...13.00...additional items 2.00 each

## TOPPINGS

Hamburger, Sausage, Bacon, Pepperoni, Mushrooms, Onions, Spinach, Peppers, Olives, Eggplant, Fresh Mozzarella, Cherry Peppers, Broccoli, Anchovies, Ricotta, Sliced Tomatoes

## SPECIALTY PIZZAS

FRADIAVOLO ..... 12.00/17.00	sausage, bacon, cherry peppers, and pepperoni	BROCOTTA ..... 11.00/17.00	broccoli, ricotta, sausage, tomatoes, and mozzarella
WHITE CLAM ..... 10.00/15.00	baby clams, mozzarella, garlic, parsley, oregano, olive oil, and grated cheese	VEGETARIAN ..... 9.50/17.00	eggplant, sliced tomatoes, mozzarella, fresh basil, olive oil, garlic, and grated cheese
WHITE ANCHOVY ..... 10.00/15.00	anchovies, sliced cherry peppers, onions, garlic, oregano, olive oil, and grated cheese	MEAT LOVERS ..... 12.00/17.00	sausage, bacon, hamburger, pepperoni, and mozzarella
BUFFALO CHICKEN ..... 11.00/17.00	chicken in a buffalo sauce, grated cheese and mozzarella cheese	SPIROTTA ..... 11.00/17.00	spinach, ricotta, sausage, mozzarella and sliced tomatoes

## GRINDERS(available in 8" or 16")

HAM ..... 9.00/17.50	SAUSAGE ..... 9.00/17.50
GENOA ..... 9.00/17.50	VEGGIE & CHEESE ..... 8.00/15.50
PEPPERONI ..... 9.00/17.50	MEATBALL ..... 9.00/17.50
EGGPLANT ..... 9.00/17.50	ITALIAN COMBO ..... 10.00/19.50
CHICKEN CUTLET ..... 10.00/19.50	TUNA ..... 9.00/17.50
VEAL CUTLET ..... 11.00/21.00	TURKEY ..... 9.00/17.50

## SALADS

HOUSE SALAD.....\$8.00

Mixed greens, tomatoes, cucumbers, red onions, cheddar cheese and croutons

CAESAR SALAD.....\$8.50

Romaine lettuce tossed with grated cheese, croutons, and caesar dressing

ARUGULA & BEET SALAD...\$9.50

Arugula, pickled beets, mushrooms, red onions, tomatoes, crumbled bacon, and feta cheese with our house balsamic vinaigrette and croutons

SUMMER SALAD.....\$9.50

Mixed greens, cranberries, apples, red onions, tomatoes, avocado, gorgonzola cheese, crumbled bacon and croutons with a blend of our house dressing and blue cheese dressing

SOLE MILANESE.....\$14.00

Sole Milanese served over a mixed green salad topped with a tomato relish

SHRIMP CAPRESE.....\$14.00

Native tomatoes topped with fresh mozzarella, red onions, basil and grilled shrimp finished with olive oil and balsamic glaze

## ADDITIONAL TOPPINGS

Grilled, Blackened, Buffalo Chicken.....\$4.00	Tuna.....\$5.00
Grilled Shrimp.....\$7.00	Ham & Turkey.....\$4.00
Grilled Steak.....\$9.00	Meatball.....\$3.50

## VEAL

(All entrees served with a salad and pasta)

Veal Parmigiana.....	24.00	Veal Picatta.....	26.00
Baked Veal cutlet with mozzarella and marinara sauce		Filet of veal sautéed with garlic, capers, sun-dried tomatoes, and artichokes in a sherry lemon butter wine sauce.	
Veal Marsala.....	24.00	Veal alla Sorrentine.....	26.00
Veal scalloppini sautéed with mushrooms in a marsala wine sauce		Veal scalopini topped with prosciutto, eggplant, and cheese in a light marinara sauce	
Veal Forte.....	26.00		
Veal scalloppini sautéed with sausage, sun dried tomatoes, hot cherry peppers, and black olives in a red tomato sauce			

## CHICKEN

(All entrees served with a salad and pasta)

Chicken Parmigiana.....	22.00	Chicken Francaise.....	23.00
Baked chicken cutlet with mozzarella and marinara sauce		Filet of chicken dipped in an egg batter and sautéed in a lemon white wine butter sauce with asparagus	
Chicken Picatta.....	23.00	Chicken di Nona.....	25.00
Filet of chicken sautéed with garlic, capers, spinach, sun-dried tomatoes and artichokes in a sherry wine lemon sauce		Filet of chicken rolled and stuffed with Ricotta cheese, spinach, and sausage topped with mozzarella and a pesto vodka sauce	
Chicken alla DeNo.....	23.00	Chicken Casa Loma.....	25.00
Filet of chicken with shallots, capers, olives, sun dried tomatoes and asparagus in a sherry cream sauce		Choice of boneless or on the bone chicken sautéed with hot cherry peppers and garlic	
Chicken Marsala.....	23.00	Chicken Stone.....	25.00
Filet of chicken with sautéed mushrooms in a marsala wine sauce		Choice of boneless or on the bone chicken sautéed in a red wine vinegar sauce with garlic	
Chicken Enzo.....	25.00		
Chicken breast topped with eggplant and fresh mozzarella in a light tomato sauce with a touch of pesto			

## PASTA

(All entrees served with a salad)

Rigatoni di Abruzzi.....	17.00	Fettuccine Carbonara.....	18.00
Sautéed with Bacon and Prosciutto in a light cream tomato sauce		Sautéed with Prosciutto, Bacon and Peas	
Rigatoni Primavera.....	15.00	Fettuccine Alfredo.....	14.00
Sautéed onions, squash, eggplant, zucchini, tomatoes, spinach and peppers		Gnocchi or Ravioli.....	16.00
Penne Arrabiatta.....	17.00	Spaghetti.....	14.00
Sautéed with sausage and hot peppers in a spicy tomato sauce		Eggplant Parmigiana.....	19.00
Penne di Vodka.....	18.00	Eggplant layered with Ricotta Cheese topped with Marinara Sauce and Mozzarella cheese served with a side of pasta	
Sautéed with prosciutto, peas and bacon in a light tomato cream sauce		All Pasta Dishes with Meat Sauce add.....	2.50
Rigatoni di Mama.....	19.00	All Pasta Dishes with Meat Ball or Sausage add.....	3.50
Sausage, chicken, sun-dried tomatoes and spinach in an olive oil and garlic sauce			

## SEAFOOD

(All entrees served with a salad)

Linguine with Red or White Clam Sauce.....	25.00	Calamari Fradiavolo.....	24.00
Clam sauce with whole and chopped clams		Sautéed calamari in a spicy tomato sauce served over linguini	
Shrimp Scampi.....	26.00	Shrimp Mediterranean.....	26.00
Sautéed Shrimp with garlic, capers, lemon and butter in a white wine sauce over linguine		Shrimp sautéed with fresh tomatoes, spinach and black olives in a light champagne cream sauce served over fettuccini	
Zuppa di Mare.....	31.00	Rigatoni Mezzo-Mezzo.....	27.00
Clams, mussels, calamari, shrimp, scallops, lobster meat and the fish of the day in a white garlic sauce or fradiavolo sauce served over linguine		Shrimp and Scallops sautéed with onions, sun dried tomatoes and portobello mushrooms in a light sherry cream sauce	
Scallops and Shrimp di Vodka.....	27.00		
Scallops and shrimp sautéed in a vodka cream sauce with a touch of fresh tomato sauce over penne pasta			

## FROM THE GRILL

(All entrees served with a salad, baked potato and vegetable)

New York Strip Gorgonzola.....	29.00	New York Strip.....	28.00
Strip topped with Gorgonzola cheese, sun dried tomatoes and olives			

## CHILDREN'S MENU

(12 years and under)

Spaghetti or Shells Marinara.....	6.00	Fettuccine Alfredo.....	6.00
Macaroni & Cheese.....	5.00	Grilled Cheese and Fries.....	4.50
Chicken Fingers and Fries.....	7.00		