

Specials

Appetizers

SHRIMP BISQUE Cup 6 Bowl 10

GRILLED EGGPLANT Homemade Mozzarella, Grilled Eggplant, Roasted Peppers, Olives 15

BROCCOLI RABE Broccoli Rabe, extra virgin olive oil, garlic 13

MEATBALLS & RICOTTA 2 meatballs, ricotta, tomato sauce, garlic bread 15

Entrees

SHRIMP FRANCAISE: Lightly battered Large Louisiana Gulf Shrimp, lemon, white wine \$26

SPINACH RAVIOLI: Large spinach and cheese filled ravioli in a light cream sauce \$23

SPICY FETTUCCHINI AND SAUSAGE: Fettuccini, hot Italian Sausage, hot peppers, cherry tomato, light cream sauce \$23

SPAGHETTI PUTTANESCA: Spaghetti, plum tomato, olives, capers, anchovy, garlic, extra virgin olive oil \$23

CHICKEN MILANESE: Chicken Cutlet, Arugula, Pecorino Romano, Pine Nuts, grape tomato, lemon \$24

VEAL SALTIMBOCCA: top round veal scallopini, Prociutto di Parma, sage, mozzarella, white wine \$30

BLACKENED SALMON: Atlantic Salmon, spicy seasoning, spinach, garlic and extra virgin olive oil \$28

ZUPPA DI PESCE: mussels, clams, shrimp, calamari, tomato broth, garlic toast \$30

FLOUNDER PICCATA: Flounder, lemon, artichoke hearts and capers \$26

Appetizers

- Artichoke Hearts Francese** 13
Lightly battered artichoke hearts, lemon, white wine
- Little Neck Clam** *sauté, olive oil, garlic* 14
- Fresh Mozzarella** *roasted peppers, tomato* 13
- Mussels Marinara** (hot or mild) 12
- Fried Calamari** (hot or mild) 14
- Buffalo Wings** (6 regular or boneless) 12
- Mozzarella Sticks** 8.5
- Broccoli or Spinach w garlic & oil** 9
- Garlic Knots** *side of marinara* 9
- Garlic bread** 6 *add mozzarella* 3
- French Fries** 6

Subs (8in)

- Meatball Parmigiana** 12
- Chicken Cutlet Parmigiana** 12
- Veal Parmigiana** 17
- Eggplant Parmigiana** 12
- Cheesesteak (w peppers & onions** 12
- Sausage Parmigiana (Hot or Sweet)** 12
- Grilled Sausage (Hot or Sweet),
peppers & onions** 14
- Grilled Chicken Portabella** 14
Grilled chicken with Portabella mushroom, Roasted Peppers, fresh mozzarella and balsamic vinaigrette
- Prosciutto di Parma, Roasted Peppers**

Soup

- Pasta e Fagioli** Cup 5.5 Bowl 8
- Cheese Tortellini** Cup 5.5 Bowl 8
(in chicken broth)

Salads

- Mixed Green Salad** sm...6 Lg.... 10
- Antipasto Salad** sm...12 Lg 18
- Caesar Salad** 11
- Molinari Salad**..... 15
Mixed greens, tomato, onion, house made mozzarella, olives, roasted pepper, artichoke hearts, pepperoncini, house made croutons with balsamic vinaigrette
- Add to any Salad**
- grilled Chicken*..... +5
- blackened Chicken* +6
- grilled Shrimp* +12
- Grilled Chicken Spring Salad** 16
Mixed greens topped with walnuts, craisins, Feta cheese and balsamic vinaigrette

Wraps

- Grilled Chicken Caesar Wrap** 14
Grilled Chicken with Romaine and homemade croutons with Caesar dressing
- Crispy Chicken & Cheese Wrap** 14
Breaded chicken cutlet, fresh mozzarella, lettuce, tomato and onion with balsamic glaze
- Veggy & Mozzarella Wrap** 14
Grilled Portabella mushrooms, roasted peppers, fresh mozzarella, lettuce, tomato and balsamic glaze

PASTA

Fusilli Molinari 20

Long spiral pasta in a fresh tomato sauce with prosciutto and onion, topped with ricotta cheese

Rigatoni with Vodka Sauce 19

Cheese Ravioli with Marinara 18

Fettuccini Alfredo 20

Spaghetti with Sausage (Hot or Sweet) 19

Spaghetti with Meatballs 19

Spaghetti Carbonara 20

Pancetta, egg and pecorino romano cheese

Spaghetti White Clam 21

Cavatelli, Broccoli Rabe

& Sausage (Hot or Sweet) 24

ENTREES

Eggplant Parmigiana 20

Chicken Parmigiana 20

Chicken Parmigiana 20

Chicken Parmigiana Vodka 24

Veal Parmigiana 26

Shrimp Parmigiana 26

Chicken Francese 22

Flounder Francese 22

Chicken Marsala 22

Chicken Scallopini, Marsala Wine, Mushrooms

Chicken Saltimbocca 26

Chicken Scallopini, Prosciutto, sage, mozzarella, white wine sauce

ALL ENTREES ARE SERVED WITH CHOICE OF PASTA OR POTATO AND VEGETABLE

WOOD FIRED PIZZA

LARGE Plain.....18.5 INDIVIDUAL Plain.....\$14

Toppings to choose from (extra \$)

Prociutto di Parm, Pepperoni, Meatball, Hot Soppressata, Sweet or Hot Italian Sausage, Pancetta, Peppers, Onions, Roasted Peppers, Calabrian Hot Chile Peppers, Hot cherry Vinegar Peppers, Long Hots, Calamata Olives, Tomato, Ricotta, Garlic, Button Mushrooms, Portabella Mushroom, Eggplant, Anchovy, Artichoke Hearts

Calabrese (Hot) Ind 16 Lg 26

Hot sausage, Jersey Fresh Long Hots, Hot Sopressata, Tomato Sauce and Fresh Mozzarella

Capricciosa Ind 16 Lg 26

Prosciutto di Parma, Artichoke, Gaeta Olives, Tomato Sauce and Fresh Mozzarella

Pizza Arugala: Arugula, homemade mozzarella, Prosciutto di Parma, grape tomato, Parmigiana Reggiano Ind \$20

Prosciutto di Parma and Fresh Mozzarella Ind 16 Lg 25

Funghi Ind 17 Lg 28

Porcini, Portabella and Button Mushrooms w Fresh Mozzarella and Truffle Oil

Vodka Ind 16 Lg 26

Buffalo Chicken Ind 17 Lg 26

Margharita Ind 14 Lg 24

Chicken Parmigiana Ind 17 Lg 28

White (ricotta and mozzarella) Ind 14 Lg 25

Veggy Ind 16 Lg 26

(10in Gluten Free Crust Available Add \$2)

CALZONE 14

(Ricotta and mozzarella)

Add Spinach or Meatball +2

STROMBOLI 14

Sausage, Peppers & Onions

Chicken Cutlet

Spinach

Pepperoni