

Specials

Appetizers

MEATBALL AND RICATTA 2 meatballs, ricotta, tomato sauce, garlic bread 15

ROASTED BEETS Roasted red beets, Feta, Walnuts, Arugala, Honey drizzle 16

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

SHRIMP BISQUE Cup 6 Bowl 10

Entrees

CAVATELLI SPICY VODKA: Cavatelli, Chopped Cherry Vinegar Peppers, Vodka Sauce \$20

SPIANATA CALZONE: Calzone filled with ricotta, mozzarella and Spianata (Spicy Calabrian Salami) \$16

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

VEAL SALTIMBOCCA: top round veal scallopini, Prociutto di Parma, Fresh Mozzarella, wine sauce \$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 PUTTANESCA: Flounder, plum tomato, olives, capers, anchovy, garlic, extra virgin olive oil \$26

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

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

3% Savings with cash payment
There is a 3% surcharge for credit cards

PASTA

- Rigatoni with Vodka Sauce** 19
Cheese Ravioli with Marinara 18
Fettuccini Alfredo 20

FUSILLI MOLINARI:

Spiral past in a fresh tomato sauce with prosciutto and onion, topped with ricotta \$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 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 *Vodka sauce, Fresh Mozzarella and Prosciutto di Parma* Ind 16 Lg 26

Buffalo Chicken Ind 17 Lg 26

Margarita *San Marzano Tomato, Basil and Fresh Mozzarella* Ind 14 Lg 24

Chicken Parmigiana *Breaded Chicken, Mozzarella & Tomato Sauce* Ind 17 Lg 28

White (ricotta and mozzarella) Ind 14 Lg 25

Veggy *mushrooms, peppers, broccoli, onion* 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