

## *Specials*

### *Appetizers*

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

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

**STUFFED MEATBALLS** 2 Meatballs, Fresh mozzarella filling, vodka sauce, garlic bread 16

**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 croitons 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 croitons 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

**Margharita** *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