

SALADS & COLD PLATTERS SALADS & COLD PLATTERS SALADS & COLD PLATTERS

ARUGALA SALAD

fresh baby arugala, cranberries, tangerines, and walnuts topped with our homemade balsamic vinaigrette. – \$40.00----\$70.00

HOUSE SALAD

Mixed lettuce, garden grape tomato, cucumber, and black olives served with our homemade Italian dressing. – \$35.00----\$60.00

SPECIAL HOUSE SALAD

mixed lettuce, garden grape tomato, cucumber, black olives, red onions, roasted peppers, and boccancino served with your choice of our homemade vinaigrette. – \$50.00----\$90.00

CAESAR SALAD

fresh romaine, tossed with grated Pecorino Romano cheese, croutons, served with our homemade classical cream caesar dressing. – \$40.00----\$70.00

CHOPPED CUCUMBER SALAD

mixed greens with grape tomatoes, roasted peppers, red onions, cucumber and crumbled gorgonzola. – \$40.00-\$70.00

AVOCADO SALAD

mixed greens with avocado slices, roasted peppers, cherry tomatoes and fresh herbs. – \$40.00-\$70.00

BEET SALAD

mixed greens, beets, red onions, gorgonzola cheese and sunflower seeds with balsamic vinaigrette. – \$40.00----\$70.00

CHEF SALAD

fresh lettuce, tomato, cucumber, olives, peppers ham, turkey, provolone, american and salami – \$75.00-\$140.00

SPINACH SALAD

baby spinach, bacon, fresh mushrooms, red onions, hard boiled egg, served with our homemade dijon balsamic vinaigrette. – \$50.00----\$90.00

SLICED TOMATO AND MOZZARELLA

sliced vine ripe tomato, topped with fresh mozzarella, fresh basil, garlic, oregano, and olive oil. – \$60.00----\$110.00

ITALIAN COBB SALAD

romaine lettuce with grilled shrimp, bacon, grape tomatoes, corn, avocado and crumbled gorgonzola. – \$60.00-\$105.00

TUSCAN SALAD

mixed greens with penne, roasted peppers, broccoli and grilled chicken tossed in balsamic vinaigrette. – \$50.00-\$90.00

SEAFOOD SALAD

calamari, scungilli, shrimp, pulpo, with celery, red onions, cherry peppers, in our special authentic dressing(an old family recipe). – \$95.00----\$190.00

Salads can have options of the following:

Grilled Chicken \$20 -- \$40

Fried Chicken \$20 -- \$40

Skirt Steak \$20 -- \$40

Grilled Shrimp \$30 -- \$60

Grilled Salmon \$30 -- \$60

Avocado Slices \$10 -- \$20

Roasted Peppers \$10 -- \$15

Fresh Mozzarella \$10 -- \$15

Feta Cheese \$10 -- \$15

Gorgonzola Cheese \$10 -- \$15

GRILLED VEGETABLE PLATTER

assorted vegetables grilled, seasoned with fresh herbs, oliveoil and balsamic vinegar. – \$40.00----\$75.00

TOMATO BRUSCHETTA

grilled crostini topped with plum tomatoes, fresh basil, garlic and olive oil – \$60.00-\$110.00

FRUIT PLATTER

assorted fresh fruit. – \$75.00-\$140.00

CHEESE PLATTER

swiss, american, provolone, cheddar, fresh mozzarella and assorted olives – \$65.00-\$120.00

FINGER SANDWICH PLATTER

assorted mini sandwiches: turkey & swiss, ham & american, salami & provolone. – \$75.00-\$140.00

COLD SANDWICH PLATTER

assorted cold sandwiches – \$50.00-\$90.00

WRAP SAMPLER

assorted wraps – \$75.00-\$140.00

COLD ANTIPASTO PLATTER

salami, ham, prosciutto, sopersata, capicola, provolone, aurrichio, marinated mushrooms, eggplant, and mixed olives. – \$65.00----\$120.00

SHRIMP COCKTAIL PLATTER

iced jumbo shrimp served with our special cocktail sauce and lemons.(50-100pcs) – \$95.00----\$180.00

SPECIALTY HEROS

ITALIAN COMBO

prosciutto, cappicola, sopressata, provolone, roasted peppers, lettuce and tomatoes with house dressing – \$25.00 per foot

AMERICAN COMBO

turkey, salami, ham, american cheese, lettuce and tomato. mayo and mustard on the side – \$22.00 per foot

CHICKEN CUTLET

chicken cutlet with fresh mozzarella, roasted peppers and vinaigrette – \$25.00 per foot

MELANZANNE

fried eggplant, roasted peppers, and fresh mozzarella with balsamic vinaigrette – \$25.00 per foot

VEGETARIAN

eggplant, zucchini, portobello mushrooms, carrots, roasted peppers, lettuce and tomato with balsamic vinaigrette. – \$22.00 per foot

APPETIZERS

GARLIC KNOTS

tied pizza dough with pecorino romano cheese and fresh garlic – \$30.00-\$55.00

FOCACCIA

baked bread with tomato, fresh basil, garlic and herbs – \$30.00-\$60.00

ARRANCINI

rice balls with sweet peas, chopped meat and mozzarella. – \$45.00-\$80.00

FRIED RAVIOLI

breaded cheese ravioli fried and served with marinara sauce – \$50.00-\$95.00

STUFFED MUSHROOMS

fresh stuffed mushrooms with capers anchovies and vegetables – \$50.00-\$100.00

APPETIZERS

MOZZARELLA STICKS

breaded mozzarella sticks.
50 pcs. - 100 pcs. – \$65.00-\$120.00

CHICKEN WINGS

fried chicken wings. choice of sauce - buffalo, mild, bbq, or plain
40 pcs. - 80 pcs. Cooked Regular or Well Done. – \$65.00-\$120.00
~ Extra Bbq / Mild / Hot / Blue Cheese / Ranch \$5 -- \$10 ~

CHICKEN FINGERS

boneless breaded chicken strips – \$45.00-\$80.00

CHOPPED BAKED CLAMS

baked chopped clams, stuffed oreganato style. – \$75.00-\$140.00

WHOLE BAKED CLAMS

whole baked clams, stuffed oreganato style. – \$75.00-\$140.00

CLAMS CASINO

littlenecks stuffed with pimientos, anchovies, capers and fresh herbs – \$75.00-\$140.00

FRIED CALAMARI

lightly battered calamari served with marinara sauce – \$60.00-\$110.00

COCONUT SHRIMP

Jumbo Shrimps rolled in coconut flakes and fried. – \$75.00-\$140.00

CRAB CAKES

fresh crab meat with assorted peppers, onions and fresh herbs. – \$95.00-\$190.00

HOT TRAYS

CHICKEN MARSALA

boneless chicken sautéed with sliced mushroom, Marsala wine sauce. – \$65.00----\$120.00

CHICKEN PICCATA

boneless chicken sautéed with capers, mushrooms, and a lemon wine sauce. – \$65.00----\$120.00

CHICKEN FRANCESE

boneless chicken with a lite batter, sautéed in a lemon, butter and wine sauce. – \$65.00----\$120.00

CHICKEN PARMIGIANO

chicken cutlet breast served with our homemade tomato sauce and mozzarella cheese. – \$65.00----\$120.00

CHICKEN CAPRICIOSA

chicken cutlets topped with bruschetta (chopped tomato, red onions, and tossed with our homemade dressing). – \$65.00----\$120.00

CHICKEN RUSTICO

boneless chicken sautéed with peppers, potato, and italian sausage, in a teriyaki wine sauce. – \$70.00----\$130.00

CHICKEN SCARPARELLO

boneless chicken sautéed with mushrooms, pepperoncini (vinegar peppers) in a mildly spiced wine sauce. – \$65.00----\$120.00

CHICKEN SCARPARELLO WITH HOT SAUSAGE

boneless chicken and hot italian sausage, sautéed with pepperoncini (vinegar peppers) in a mildly spiced wine sauce. – \$70.00----\$130.00

CHICKEN PRIMAVERA

boneless chicken and mixed vegetables sautéed in garlic and oil. – \$60.00----\$110.00

CHICKEN CACCIATORE

boneless chicken with mushrooms, spiced tomato sauce. – \$65.00----\$120.00

HOT TRAYS

CHICKEN ALA SILVIO

boneless chicken sautéed with onions and peas in a delicious wine sauce. — \$65.00—\$120.00

CHICKEN AND BROCCOLI

boneless chicken and fresh broccoli sautéed in garlic and oil. — \$60.00—\$105.00

CHICKEN CONTADINA

chicken roasted in the oven with potato, sausage, and peppers. — \$70.00—\$135.00

ROASTED CHICKEN

fresh chicken roasted, seasoned to perfection. — \$65.00—\$120.00

GRILLED CHICKEN WITH VEGETABLES

grilled chicken, zucchini, carrots, portobello mushrooms, with balsamic glaze — \$65.00—\$120.00

FRIED CHICKEN

Fried cut up whole chicken. — \$65.00—\$120.00

ROASTED PORK LOIN

boneless loin of pork, roasted in the oven with our delicious gravy. — \$75.00—\$140.00

PERNIL

roasted pork shoulder cooked to perfection shredded by hand, topped with the crispy skin, and delicious gravy. — \$75.00—\$140.00

SAUSAGE AND PEPPERS

sliced italian sausage sautéed with peppers, onions and tomato sauce. (can be made also white without sauce) — \$55.00—\$100.00

HOT TRAYS

MEATBALLS (ITALIAN STYLE)

meatballs with homemade tomato sauce — \$45.00—\$80.00

PEPPER STEAK

sliced steak sautéed with onions, peppers, mushrooms, and plum tomato, in wine sauce. — \$85.00—\$160.00

SHELL STEAK

broiled shell steak — \$125.00—\$225.00
~ Rare / Med Rare / Medium / Medium Well / Well Done ~

EGGPLANT ROLLANTINO

eggplant rolled with mozzarella, ricotta, ham, and marinara sauce. — \$45.00—\$85.00

EGGPLANT FONTINA

breaded eggplant stuffed with fontina cheese, prosciutto, topped with vodka sauce. — \$50.00—\$105.00

EGGPLANT FIORENTINO

eggplant rolled with mozzarella, ricotta, spinach and marinara sauce. — \$45.00—\$85.00

EGGPLANT PARMIGIANO

battered eggplant topped with our homemade tomato sauce and mozzarella cheese. — \$45.00—\$85.00

VEAL MARSALA

veal medallions, served with sliced mushrooms, in marsala sauce. — \$75.00—\$145.00

VEAL PARMIGIANO

breaded veal medallions, topped with our homemade tomato sauce and mozzarella cheese. — \$75.00—\$145.00

HOT TRAYS

VEAL FRANCESE

veal medallions lightly battered and sautéed in lemon, butter, and white wine. — \$80.00—\$155.00

VEAL PICCATA

veal medallions sautéed with capers, mushrooms, and a lemon wine sauce. — \$75.00—\$145.00

VEAL CAPRICIOSA

breaded veal medallions covered with chopped tomato, red onions, and fresh basil, in our homemade vinegrette — \$80.00—\$155.00

SEAFOOD

FRIED SHRIMP

breaded shrimp with tartar sauce — \$70.00—\$140.00

SHRIMP OREGANATO

baked butterflied shrimp with fresh herbs and breadcrumbs — \$70.00—\$140.00

SHRIMP PARMAGIANO

breaded shrimp topped with homemade tomato sauce and mozzarella cheese — \$75.00—\$145.00

STUFFED SHRIMP

shrimp stuffed with crabmeat — \$100.00—\$190.00

MUSSELS

sautéed in marinara or white wine sauce — \$50.00—\$95.00

FILET OF SOLE

fried, broiled or marechiaro — \$100.00—\$190.00

SALMON FIORENTINO

grilled salmon with spinach, cherry tomatoes, fresh herbs in wine sauce — \$90.00—\$170.00

ZUPPA DI PESCE

shrimp, calamari, clams, mussels & scungilli in a marinara sauce — \$100.00—\$190.00

SEAFOOD PAELLA

yellow rice with shrimp, clams, mussels, calamari, scallops, chicken, sausage, roasted peppers and onions — \$95.00—\$190.00

PASTAS

BAKED ZITI

baked ziti with homemade tomato sauce topped with mozzarella – \$45.00-\$80.00

~ With Ricotta Cheese additional \$15.00 - \$25.00
Meat Sauce or Extra Mozzarella \$15.00 - \$25.00 ~

RAVIOLI

ravioli stuffed with cheese – \$50.00-\$90.00

PASTA BOLOGNESE

meat sauce over choice of spaghetti, rigatoni, or penne – \$55.00-\$95.00

~ Whole Wheat / Gluten Free Pasta \$5 -- \$10 ~

LASAGNA MEAT

lasagna stuffed with ricotta topped with meat sauce and mozzarella. – \$50.00-\$90.00

STUFFED SHELLS

stuffed shells filled with cheese – \$50.00-\$90.00

PENNE AL LA VODKA

penne pasta with a pink cream sauce – \$45.00-\$85.00

RIGATONI POMODORI

fresh plum tomatoes with onions and proscuitto served over rigatoni. – \$50.00-\$90.00

RIGATONI PRIMAVERA

mixed seasonal vegetables, garlic and oil with fresh romano cheese – \$50.00-\$95.00

TORTELLINI CARBONARA

fresh tortellini sautéed with bacon, piementos, olives in a cream sauce topped with pecorino romano cheese. – \$55.00-\$100.00

FUSILLI PESTO

served in pesto cream sauce – \$45.00-\$85.00

FARFALLE PROVINCIALE

bow tie pasta topped with eggplant, tomato, and boccancino in a garlic and oil sauce – \$50.00-\$105.00

Whole Wheat Pasta \$5 -- \$10

Gluten Free Pasta \$5 -- \$10

Ricotta \$15 -- \$25

Extra Mozzarella \$15 -- \$25

Meat Sauce \$15 -- \$25

PASTAS

ORECCHIETTE WITH BROCCOLI RABE

hat shaped pasta with broccoli rabe, ground sausage, garlic and oil. – \$60.00-\$105.00

RIGATONI CALABRIA

fresh shallots, plum tomatoes, mini sausage meatballs and fresh basil. – \$50.00-\$90.00

SIDES

FRENCH FRIES

straight cut fries – \$35.00-\$60.00

POTATO CROQUETTES

40 pcs. - 80 pcs. – \$50.00-\$90.00

BROCCOLI

\$50.00-\$90.00

BROCCOLI RABE

\$45.00-\$85.00

STRING BEANS

\$45.00-\$80.00

SPINACH

\$45.00-\$80.00

CORN ON THE COB

\$45.00-\$90.00

ESCAROLE

\$50.00-\$95.00

ESCAROLE WITH BEANS

\$60.00-\$115.00

VEGETABLE MEDLEY

\$40.00-\$75.00

ROASTED POTATOES

\$40.00-\$75.00

SIDES

GARLIC MASHED POTATOES

\$50.00-\$95.00

TOSTONES OR MADUROS

fried green or sweet plantains – \$50.00-\$95.00

RICE (YELLOW)

yellow rice with vegetables – \$40.00-\$75.00

RICE (ITALIAN STYLE)

rice cooked italian style with roasted peppers and sweet peas. – \$30.00-\$55.00

RICE WITH BEANS

rice with black beans – \$40.00-\$70.00

DESSERTS

TIRAMISU TRAY

\$45.00

WHOLE CHEESE CAKE

\$60.00

COOKIE PLATTERS

\$25.00 per lb

MINI PASTRIES

\$25.00 per lb

MINI CANNOLI PLATTERS

\$25.00 per lb

COOKIE AND MINI PASTRY PLATTERS

\$25.00 per lb

NAPOLEON AND SHEET CAKES

P/A