Cold Appetizers		Hot Appetizers
Bacala Salad	\$16.95	Fried Calamari\$11.95
FRESH COD FISH WITH DICED RED ONIONS TOMATOES, CELERY, OIL& LEMON DRESSING		Steamed Clams Marinara\$9.25
Prosciutto & Melon (seasonal)\$8.25 Cold Antipasto\$9.95		Steamed Mussels Marinara\$8.25
PROSCIUTTO, MORTADELLA, SALAMI, FRESH MOZZARELLA, PROVOLO AND BLACK OLIVES.		Clams Oreganate\$9.25
Scungilli Salad		BAKED, ITALIAN SEASONING, BREAD CRUMBS AND HERBS. Clams Casino\$9.25
SLICED CONCH, DICED RED ONIONS, TOMATO, AND CELERY, EXTRA VIRGIN OLIVE OIL, GARLIC, LEMON DRESSING.		BAKED, FRESH PEPPER & HERBS, TOPPED WITH BACON.
Calamari Salad		Hot Antipasto for Two\$18.95
THE FRUIT OF THE SEA CALAMARI, TOSSED WITH FRESH DICED TOMA CELERY GARLIC SWEET RED ONIONS.	•	MOZZARELLA CAROZZA, CLAMS OREGANATA, MUSSELS, FRIED CALAMARI STUFFED MUSHROOMS, PAN FRIED BROCCOLI, STEAMED CLAMS.
Seafood Salad		Escargot with Mushrooms\$7.25
SCUNGILLI AND CALAMARI, SHRIMP WITH DICED RED ONIONS, CELERY OLIVE OIL AND LEMON DRESSING.	EXTRA VIRGIN	FRESH SNAILS WITH FRESH FARM PICKED MUSHROOMS.
Fresh Mozzarella & Roasted Peppe	rs.\$8.25	Mozzarella in Carrozza\$7.25
		Eggplant Rollatini\$7.25
Clams on the Half Shell 8 FRESH LITTLE NECK CLAMS, OPENED AND SERVED COLD.	\$9.4J	Stuffed Mushrooms\$7.25
Fresh Shrimp Cocktail	.\$14.25	Stuffed Artichoke Hearts\$7.25
4 SHRIMP, FRESH COOKED AND CHILLED. Arugola Salad	¢7 25	STUFFED WITH SEASONED BREADCRUMBS.
AT UYOU SUUU		Garlic Shrimp\$14.25 3 GARLIC SHRIMP, COOKED IN WHITE WINE AND GARLIC SAUCE.
Insalata Capricciosa (Mixed Salad)\$6.25		Escarole Sautéed\$5.25
FRESH PICKED FIELD GREENS, TOSSED WITH WEDGES OF RIPE TOMATOES DRESSED IN VINAIGRETTE.	. 1	Broccoli Sautéed\$5.25
Chopped Tomatoes & Onion	\$6.25	Spinach Sautéed\$5.25
FRESH DICE TOMATOES WITH FRESHLY DICED ONIONS. Ceaser Salad	\$7.25	Broccoli Rapa Sautéed\$9.95
FRESH PICKED ROMINE LETTUCE SHREDDED TO MOUTH SIZE DRESSED WITH OUR HOMEMADE DRESSING TOPPED WITH PIECES OF TOASTY CROUTONS.		Sandwiches & Wraps
With Grilled Chicken\$13.95		Veal & Peppers\$9.95
With 3 Grilled Shrimp\$18.95		Sausage & Pepper\$9.95
With Sliced Steak	•	Veal Parmigiana\$9.95
Special Chop Salad\$8.25		Salami and Provolone\$9.95
A DICED SALAD WITH LETTUCE PROSCIUTTO, MORTADELLA, SALAMI, FRESH MOZZARELLA PROVALONE, TOMATOES, AND BLACK OLIVES.		Eggplant Parmigiana\$8.95
Bruschetta	•	Peppers L Eggs\$8.95
FRESH DICE TOMATOES WITH FRESHLY DICED ONIONS ON TOP OF TOA	ASTED BREAD.	Meatball\$8.95
<u>Soup</u>	Bowl	Chicken Parmigiana\$9.95
Cup Pasta e Fagioli\$4.50	\$6.50	Steak Sandwich (peppers, onions)\$13.95
THE CLASSIC SOUP OF BEANS AND PASTA.	\$0.50	Grilled Chicken Sandwich\$10.95
Tortellini in Brodo\$4.50	\$6.50	Fried Fish Sandwich\$13.95
meat filled pasta. Escarole & Beans\$4.50	\$6.50	French fries\$2.95
BEAN WITH ESCAROLE.	φ0.50	Turkey Bacon Wheat Wrap\$9.95
Pastina in Brodo\$4.50	\$6.50	Tuna Wheat Wrap\$7.95
pasta in a chicken broth. Stracciatella\$4.50	\$6.50	Grilled Chicken Ceaser Wheat Wrap\$9.95
SPINICH, EGG DROP, AND PARMESAN CHEESE IN CHICKEN BROTH.		Dark to a Dad Comme (comment of all days)

All entrees are served with Garden Salad or Pasta in a Red Sauce (except pasta dishes). For an additional \$3.00 other sauces are available (oil garlic, vodka, alfredo).

Pasta	<u>Chicken</u>
Fettuccine Alfredo or Bolognese\$13.95	Chicken Murphy\$16.95
With Grilled Chicken\$16.95	MUSHROOMS WITH HOT OR SWEET PEPPERS, IN A BROWN SAUCE.
With 3 Grilled Shrimp\$19.95	Chicken Francese\$16.95 egg battered in a lemon, white wine, butter sauce.
Penne Vodka\$13.95	Chicken Scarpariello\$16.95
With Grilled Chicken\$16.95	POTATOES, SAUSAGE, MUSHROOMS, ONIONS AND PEPPERS IN A BROWN SAUCE Chicken Marsala\$16.95
With 3 Grilled Shrimp\$19.95	MUSHROOMS AND MARSALA WINE IN A BROWN SAUCE.
Gnocchi Bolognese\$13.95	Chicken Parmigiana\$16.95 BREADED CUTLET, TOMATO SAUCE, MELTED MOZZARELLA
POTATO PASTA IN A MEAT SAUCE W/ A TOUCH OF CREAM. Rigatoni Fresh Tomato & Basil. \$13.95	Chicken Savoy\$16.95
Penne Arrabbiate\$13.95	BALSAMIC VINAGAR, GARLIC, PARMESAN CHEESE. Chicken Bella Italia\$16.95
FRESH DICED PEPPERS SAUTEED AND SEASONED	FRESH PEAS, MUSHROOMS IN LIGHT RED SAUCE WITH A TOUCH OF CREAM.
Home Made Cavatelli & Ricotta\$13.95 Linguine Carbonara\$13.95	Chicken Cacciatore\$16.95 ONIONS, FRESH MUSHROOMS, WINE AND FRESH TOMATO SAUCE
BACON AND ONIONS IN A LIGHT CREAM SAUCE. Spaghetti & Grilled Chicken\$15.95	WITH HERBS Beef
SAUTEED GARLIC WHITE WINE , EXTRA VIRGIN OLIVE OIL.	Broiled Sirloin Steak\$21.95
Tortellini alla Panna\$13.95	SERVED WITH POTATOE AND VEGGIES OF THE DAY
Baked Ziti Siciliana\$13.95	Steak Giambotta\$22.95 sauteed onions, mushrooms, potaotoes hot or sweet peppers.
SLICED EGGPLANT, RICOTTA, MOZZARELLA IN TOMATO SAUCE. Linguini Clam Sauce\$13.95 CHOPPED CLAMS IN A RED OR WHITE CLAM SAUCE.	Broiled Sirloin Steak Bella Italia. \$23.95 SAUTEED WITH MUSHROOMS SCALLIONS & HOT OR SWEET VINEGAR PEPPERS IN PORT WINE SAUCE.
Home Made Cheese Ravioli\$13.95	Pork
Cavatelli with Broccoli\$13.95	Pork Chop Murphy\$20.95
Home Made Manicotti\$13.95	MUSHROOMS WITH HOT OR SWEET PEPPERS, IN A BROWN SAUCE.
Home Made Fusilli "Mamma Mia"\$14.95	Sausage & Peppers\$15.95 Broiled Pork Chops\$18.95
Mushrooms, prosciutto, peas topped with mozzarella in cream sauce Capellini Primavera\$13.95	SERVED WITH POTATOE AND VEGGIES OF THE DAY
FRESH VEGETABLES IN A RED OR CREAM SAUCE.	Pork Chops Giambotta\$21.95
Tortellini alla Giuseppe\$15.95	SAUTEED ONIONS, MUSHROOMS, POTATOES HOT OR SWEET PEPPERS.
CHICKEN AND PROSCIUTTO IN A LIGHT TOMATO AND CREAM SAUCE.	Trippa Florentina\$17.95 SLICED POTATOES W/SPICES & HERBS IN DELICATE RED SAUCE.
Fettuccine alla Vena\$20.95 CLAMS, SHRIMP, MUSSELS IN A LIGHT SPICY MARINARA SAUCE.	<u>Vegetarian</u>
Home Made Meat Lasagna\$16.95	
Spaghetti & Meat Balls\$14.95	Eggplant Parmigiana\$15.95 LAYERED WITH MOZZARELLA CHEESE, MARINARA SAUCE.
Gluten free pasta (Penne or Spaghetti)\$13.95 ANY SAUCE	Side Rice (yellow or white)\$5.95
Wheat pasta (Penne, Spaghetti)\$13.95	<u>Kids</u>
ANY SAUCE	Spaghetti & Meatballs\$9.95
Side Meatball\$5.95	Chickon Fingers of Frus \$0.05
Side Sausage	

For an additional \$3.00 other sauces are available (oil garlic, vodka, alfredo).

Additional Sides Garden Salads / Pasta Red Sauce are \$3.00. \$5.00 Split Plate Charge, 8 or More Guest 20% Gratuity added

Veal

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Veal Marsala\$17.95 mushrooms and marsala wine in a brown sauce.
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Veal Cutlet Parmigiana\$17.95 BREADED CUTLET, TOMATO SAUCE, MELTED MOZZARELLA.
Veal & Pepper Cacciatore\$17.95 ONIONS, FRESH MUSHROOMS, WINE AND FRESH TOMATO SAUCE WITH HERBS
Veal Milanese\$17.95
Veal Piccata\$17.95 floured veal in Lemon Butter capers sauce .
<u>Seafood</u>
Shrimp Francese\$19.95 white wine, lemon butter sauce.
Shrimp Marinara or Fra Diavolo over Linguine\$19.95 served in a spicy or sweet marinara sauce.
Shrimp Scampi\$19.95 butter, lemon and garlic in a white wine sauce.
Shrimp Parmigiana\$19.95 BREADED SHRIMP, TOMATO SAUCE, MELTED MOZZARELLA.
Calamari Marinara or Fra Diavolo\$17.95 GARLIC AND SCALLIONS SERVED IN A SPICY OR SWEET MARINARA SAUCE.
Scungilli Marinara or Fra Diavolo\$20.95 GARLIC AND SCALLIONS SERVED IN A SPICY OR SWEET MARINARA SAUCE.
Clams and Scallops over Linguine White or Red Sauce \$19.95 FRESH CLAMS AND SCALLOPS, GARLIC, FRESH TOMATO AND BASIL OR OIL GARLIC SAUCE.
Scallops, Mussels and Shrimp over Rice or Linguine (White or Red Sauce). \$19.95 white wine and Garlic sauce or red marinara sauce.
Zuppe di Pesce over Linguine White or Red Sauce\$26.95 flounder, shrimp, clams, mussels, scallops, calamari; delicate tomato & basil sauce or oil garlic sauce.
Filet Flounder Francese or Livornese\$19.95 white wine, lemon butter sauce or capers onions and olives in a delicate red sauce.
Filet Flounder Stuffed w/Crabmeat\$20.95

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Additional Sides Garden Salads / Pasta Red Sauce are \$3.00.

\$5.00 Split Plate Charge, 8 or More Guest 20% Gratuity added