

TONIGHTS SPECIALS

Appetizers

Fricasse of Mushrooms

Olive oil garlic on a bed of soft parmesan polenta~14.95

Artichoke Hearts

Francese style baked with mozzarella & breadcrumbs lemon white wine sauce~14.95

Shrimp Beeps

Pan seared then served in our spicy marinara sauce~14.95

Clams Oreganata My Way

Little neck clams in natural juices oil and garlic and topped with toasted breadcrumbs ~14.95

Sautéed Broccoli Rabe with Long Hots

Baked with fresh mozzarella & topped with crispy potato chips~13.95

Tai Calamari

Fried calamari in a sweet tai sauce~14.95

Fresh Pot Maine Mussels & Manilla Clams

Mussels & clams in a light tomato broth~15.95

PASTA

Madd Spaghetti

Long hots, shrimp, basil , olive oil garlic & toasted breadcrumbs~26.95

Homemade Orrechiette

Brussels sprouts , sweet sausage, white beans, toasted bread crumbs~23.95

Spaghetti Puttanesca

Gaeta olives,capers, anchovies& fresh tomato~20.95

Pasta Quatro Formaggi

Baked with four cheese's topped with fresh tomato & basil~22.95

Entrées

Branzino

Seasoned & pan seared on a bed of fresh broccoli rabe & whipped potatoes~30.95

Garlic Shrimp

Chef Anthony's signature lemon garlic sauce served over roasted corn rissoto~28.95

Flounder & Shrimp Francese

Served on a bed of baby spinach & beans~31.95

Chicken Avelino

Breaded chicken breasts topped with spinach, mozzarella & served with spaghetti ai oi~28.95

Veal Parm Twist

Breaded veal cutlets topped with sausage, ricotta, mozzarella & marinara sauce ~29.95

Double Cut Pork Chop

Giambiotta style peppers (hot or sweet) mushrooms, sausage, & crispy potatoes~32.95