

Appetizers

Shrimp Beeps

Pan seared then served in our spicy marinara sauce~15.95

Artichoke Hearts Oregananta

Francese style, baked with bread crumbs & melted mozzarella~15.95

Sicilian Riceballs

Filled with beef bolognese & mozzarella flash fried with marinara sauce~15.95

Seafood Pot

A delicate blend of fresh fish, clams, mussels & shrimp in a natural broth~19.95/25.95

Broccoli Rabe & Mini Meatballs

Hot peppers sautéed with garlic & oil then baked with mozzarella & toasted breadcrumbs~19.95

Tripe

Hot or sweet ~18.95

PASTA

Spaghetti Siciliano

Broccoli rabe, long hots, garlic melted anchovies, toasted bread crumbs~26.95

Schoffatunes

Jumbo rigatoni, hot cherry peppers, sweet sausage, eggplant, san marzano tomato

Dollup of fresh ricotta~28.95

Orrechiette Pasta with Brussels

*Carmelized brussels sprouts, sausage, white beans, oil & garlic topped
with toasted bread crumbs~25.95*

Entrees

Wild Pacific Halibut Oreganta

Baked in a cast iron skillet lemon & white wine~39.95

Local Black Bass

Simply pan seared with white northern beans & sautéed baby spinach~38.95

Veal Parm Twist

Crumbled sausage, ricotta, on top of our traditional veal parm~30.95

Chicken Avellino

Breaded chicken cutlets, topped with spinach & mozzarella served with spaghetti garlic oil~29.95

Double Cut White Chester Pork Chop Giambiotta

Peppers hot or sweet, mushrooms, onions, sausage crispy potatoes~39.95

(Substitutions or Entrée sharing may be subject to a surcharge)

CASH DISCOUNT NOTICE

(A service fee of 3.99% is applied to all non cash purchases)