

Appetizers

Shrimp Beeps

Pan seared then served in our spicy marinara sauce~15.95

Artichoke Hearts Oreganata

Served francese style topped with breadcumbs and mozzarella~15.95

Clams Oreganta My Way

Clams steamed in their own natural juices & topped with toasted breadcrumbs~15.95

Mushroom Purses

Mushroom filled pasta in a truffle sherry cream sauce~17.95

Pot of Mussels

(hot or sweet)~16.95

PASTA

Homemade Cavatelli

Fresh tomatoes, eggplant, sausage hot cherry peppers ,topped with a dollup of ricotta

Dollup of fresh ricotta~26.95

Orrechiette Pasta with Brussels

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

Jumbo Shrimp Fra Diavlo

Sautéed with our signature spicy tomato sauce over spaghetti~29.95

Zuppe De Pesce

A delicate blend of flounder lobster tail, shrimp, mussels clams touch of tomato over spaghetti~45.95

Entrees

Wild Black Bass

Pan seared with oven roasted tomatoes, white beans fresh lemon~38.95

Chillean Sea Bass

Pan roasted & set on a bed of shrimp & asparagus parmesan risotto~44.95

Branzino

Filleted by Chef Anthony lemon white wine & capers over baby spinach~38.95

Flounder & Shrimp Francese

A combo lightly egg battered lemon white wine with potato & vegatable~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)