

CC Prices Shown

4% Cash Discount

Appetizers

- BAKED MEATBALLS** \$22
Topped with tomato sauce, mozzarella & ricotta
- BURRATA TOWER** \$22
Layered burrata, prosciutto and tomatoes over a pesto spread topped with basil and balsamic glaze
- FRIED BREADED WINGS** \$21
- ANTIPASTO** \$23
soppressata, prosciutto, fresh mozzarella, roasted peppers, provolone & olives with balsamic glaze.
- MOZZARELLA STICKS (6)** \$14
- CLAMS CASINO (6)** \$19
Little necks topped w/ bread crumbs, bacon & peppers
- CLAMS OREGANATA (6)** \$19
Little neck clams topped with bread crumbs & garlic
- CLAMS ½ SHELL (6)** \$17
Raw served over ice with cocktail sauce
- FRIED RAVIOLI** \$19
- FRESH MOZZARELLA & TOMATO** \$19
Sliced fresh mozzarella, sliced tomato & roasted peppers served over a bed of lettuce
- WINGS (10)** \$19
Mild, Med, Hot, Nashville Hot, BBQ, Honey BBQ, Sesame Teriyaki, Garlic Parm, Sesame Thai, Honey Spicy, Dry Rub
- FRIED CALAMARI** \$21
- GARLIC BREAD** \$10
W/ Cheese \$4 upcharge
- MUSSELS** \$20
Pomodoro, Fra Diavolo, or White
- DRUNKEN RICEBALLS** \$15
3 mini rice balls stuffed with meat sauce and peas. Over your choice of pesto, tomato, alfredo, or vodka sauce.
- SHRIMP COCKTAIL** \$21
- STUFFED MUSHROOMS (6)** \$18
Stuffed with seasoned breadcrumbs, soppressata, garlic & provolone

Flatbreads

- MARGHERITA** \$17
Plum tomatoes, fresh mozzarella & basil on a garlic crust
- WILD MUSHROOM** \$17
Thin Crusted Sicilian w/ mushrooms, onions, gorgonzola & blue cheese
- BUFFALO CHICKEN** \$17
Buffalo chicken & mozzarella
- SPINACH & ARTICHOKE** \$17
A creamy mixture of spinach and artichoke topped with melted parmesan & mozzarella

Salads

Add Chicken \$6, Shrimp \$4ea, Salmon(8oz) \$14
Side Garden \$6, Side Caesar \$6, Side Greek \$7, Side Gorgonzola \$7

- GARDEN** \$13
Romaine, cucumber, tomato, onion, carrot & olives
- CAESAR** \$13
Romaine, croutons & shaved parmesan tossed in caesar dressing.
- GREEK** \$15
Garden salad topped with feta cheese & a grape leaf
- OUTEAST** \$17
Romaine, onion, cucumber, tomato, egg, chickpeas, fried chicken, mozzarella & cheddar
- GORGONZOLA** \$15
Mesculan mix, cranberries & gorgonzola cheese
- THE HEART** \$18
Romaine wedge topped w/ bacon, tomatoes & feta served with blue cheese dressing

Soups

- MINISTRONE** \$10
Assorted vegetables, bean & pasta in a vegetable broth
- ITALIAN WEDDING** \$10
Spinach, meatballs & ancini di pepe pasta in a chicken broth
- TORTELLINI AL BRODO** \$10
Cheese tortellini, carrots & meatballs in a chicken broth w/ Chicken + \$1
- PASTA FAGIOLI** \$10
A seasoned savory bean & pasta soup.

Pastas

Chicken or Sausage \$6, Shrimp \$5ea, Baby Shrimp \$8
Top w/ Burrata \$5

- RIGATONI BOLOGNESE** \$26
Sautéed onions, carrots, celery, mushrooms & beef in light pink cream sauce
- ANGEL HAIR GARLIC & OIL** \$21
Sautéed garlic in an extra virgin olive oil.
- GNOCCHI PESTO** \$28
Potato pasta combined with extra virgin olive oil in a pesto cream sauce
- SPAGHETTI POMODORO** \$23
Traditional chunky plum tomato sauce with fresh garlic and basil
- FETTUCCINI ALFREDO** \$23
Creamy romano cheese sauce.
- RIGATONI ALLA VODKA** \$25
Sautéed onions & prosciutto in a creamy vodka sauce.
- RIGATONI BROCCOLI RABE** \$25
broccoli rabe w/ garlic & oil
- PENNE ANTONIO** \$26
Sautéed onions, beef, ham & mushrooms in a light pink sauce topped with mozzarella.
- BOWTIE MEDITERRANEAN** \$25
Sautéed spinach, chicken & sun-dried tomatoes in a garlic oil broth
- PENNE CARBONARA** \$23
Sautéed onions, ham & green peas in a creamy romano cheese sauce
- PRIMAVERA** \$25
Sautéed broccoli, spinach, onions, mushrooms, zucchini & peppers in a garlic oil broth.

Baked Pasta

- LASAGNA** \$25
Pasta sheets layered with beef, ricotta, mozzarella & tomato sauce
Sub Vodka Sauce \$28
- STUFFED SHELLS** \$22
Pasta shells filled with ricotta cheese and topped with mozzarella
Sub Vodka Sauce \$25
- BAKED RAVIOLI** \$22
Cheese Ravioli topped with tomato sauce & mozzarella
Sub Vodka Sauce \$25
- BAKED GNOCCHI** \$26
Gnocchi tossed with tomato sauce topped & baked with mozzarella.
Sub Vodka Sauce \$29
- BAKED ZITI** \$22
Tomato sauce, ricotta & mozzarella
Sicilian Style w/ Eggplant \$24
- LASAGNA ROLLATINI** \$26
Lasagna Noodle rolled with ricotta, mozzarella & grilled chicken topped with alfredo sauce and mozzarella
Sub Vodka Sauce \$29

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Seafood

Served with pasta or salad unless stated otherwise

- SALMON FRANCESE** \$33
8oz Salmon sautéed in a white wine lemon sauce served over spinach
- SHRIMP** \$30
Jumbo shrimp sautéed in a traditional or spicy plum tomato sauce
Pomodoro or Fra Diavolo
- SHRIMP PARM** \$30
Jumbo Shrimp topped with tomato sauce and mozzarella
- SHRIMP FRANCESE** \$30
Jumbo shrimp sautéed in a white wine lemon sauce.

- SEAFOOD** \$33
Clams, shrimp, mussels and calamari in a traditional or spicy marinara
Pomodoro or Fra Diavolo
- CALAMARI** \$30
Calamari sautéed in a traditional or spicy plum tomato sauce
Pomodoro or Fra Diavolo
- SHRIMP OREGANATA** \$30
Jumbo Shrimp in a garlic lemon butter sauce topped with seasoned bread crumbs.
- SALMON OREGANATA** \$33
8oz salmon in garlic lemon butter sauce topped with seasoned bread crumbs served over spinach

- LINGUINI CLAM SAUCE** \$26
Fresh chopped clams sautéed in a pomodoro sauce or white garlic sauce topped with little neck clams.
- SALMON PICCATA** \$33
8oz Salmon in a light wine butter lemon sauce with artichoke hearts and capers served over spinach
- SHRIMP SCAMPI** \$30
sautéed shrimp in a white wine lemon & garlic sauce
- SHRIMP MARCASI** \$31
Egg battered shrimp topped w/ spinach & mozzarella in a light lemon butter sauce.

Entrées

Served with pasta or salad unless stated otherwise

- FRANCESE**
sautéed in a white wine lemon butter sauce
Chicken \$27 Veal \$31
- MILANESE**
topped with our chopped garden salad with our famous house dressing. Served as is.
Chicken \$26 Veal \$30
- CAPRICIO**
Egg battered in a light garlic romano sauce topped with mozzarella
Chicken \$27 Veal \$31
- EGGPLANT ROLLATINI** \$29
breaded eggplant rolled with ricotta and ham topped with tomato sauce and mozzarella

- PARM ALLA VODKA**
topped with vodka sauce and baked w/ mozzarella.
Chicken \$29 Veal \$33 Eggplant \$29
- PICCATA**
Sautéed chicken in a light wine butter lemon sauce with artichoke hearts and capers
Chicken \$27 Veal \$31
- CHICKEN MARCASI** \$28
Egg battered chicken topped w/ spinach & mozzarella in a light lemon butter sauce.
- CACCIATORE**
Chunky plum tomato sauce w/ onions, mushrooms & Peppers.
Chicken \$27 Veal \$31

- PARM**
topped with tomato sauce and mozzarella
Chicken \$27 Veal \$31 Eggplant \$27
- MARSALA**
Chicken sautéed with prosciutto, onions & mushrooms in a marsala wine sauce
Chicken \$27 Veal \$31
- SORRENTINO**
topped with eggplant, prosciutto & mozzarella in a chunky marsala wine sauce with mushrooms
Chicken \$28 Veal \$32

- *BUILD YOUR OWN BURGER** \$17
8oz burger, brioche bun, lettuce, tomato, onions served w/ fries
Toppings extra charge- American, Cheddar, Provolone, Mozzarella, Fresh Mozzarella, Avocado, Bacon, Gorgonzola Cheese, Sautéed Onions, Sautéed Mushrooms
- ½ RACK RIBS** \$19
Served with Fries
- *16OZ RIBEYE** \$32
Served w/ a starch & vegetable
- VEAL CHOP PARM** \$46
Bone in breaded center cut veal chop topped with tomato sauce and mozzarella

Pizza

Vegan Chz Available \$2

Gluten Free & Cauliflower Crust Available

Pizzettas (12" Thin Crust) Available

- NEAPOLITAN** \$18
Full Toppings \$3 additional
- WHITE** \$19
Ricotta, mozzarella, pecorino romano & evoo
- BUFFALO CHICKEN** \$20
Buffalo chicken & mozzarella
- VODKA** \$20
Prosciutto & Onions
- HONEY RONI** \$20
Pepperoni Pizza topped with hot honey.

- MARGHERITA** \$19
Plum tomato, fresh mozz, basil, evoo
- BROCCOLI RABE & SAUSAGE** .. \$20
Broccoli rabe & chicken sautéed in garlic & oil topped with mozzarella
- BBQ CHICKEN** \$20
BBQ chicken & fresh mozzarella
- VEGETABLE** \$20
Sauce, peppers, onions, mushrooms, olives, zucchini, broccoli, spinach and mozzarella

- BROOKLYN (UPSIDE DOWN)** .. \$19
Fresh mozzarella topped with sauce, evoo, pecorino romano & oregano
- BROCCOLI RABE & CHICKEN** .. \$20
Broccoli rabe & chicken sautéed in garlic & oil topped with mozzarella
- WILD MUSHROOM** \$20
Onions, mushrooms, gorgonzola, mozzarella & blue cheese dressing
- SPINACH & ARTICHOKE** \$20
A creamy mixture of spinach and artichoke topped with melted parmesan & mozzarella

Sides

- FRENCH FRIES** \$8
- MIXED VEGETABLES** \$9
- BROCCOLI RABE** \$10
- RICE PILAF** \$8
- MASHED POTATOES** \$9
- SPINACH OR BROCCOLI** \$8
- SWEET POTATO FRIES** \$8
- ONIONS RINGS** \$8
- SAUSAGE** \$12

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Desserts

Affogato	\$10
Tiramisu	\$8
Tartufo	\$10
Cannoli	\$5
Choc Dipped Cannoli	\$6
Cheesecake	\$8
Ice Cream	\$8
Vanilla or Chocolate	
Sorbet	\$9
Orange, Lemon, Mango	
Cakes	\$8
Red Velvet, Carrot, Rainbow, Chocolate, Chocolate Mousse, Cannoli,	

Specialty Coffees

Coffee or Tea	\$4
*Decaffeinated Available	
Espresso	\$5
*Decaffeinated Available	
Double Espresso	\$6
*Decaffeinated Available	
Cappuccino	\$7
Italian Coffee with Sambucca	\$12
Double Espresso W/ Sambucca	
Baileys Cappuccino	\$12
Irish Whiskey Coffee & Whipped Cream	\$12

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After Dinner Drinks

Limoncello	\$8
Anisette	\$10
Sambucca Romano	\$11
Sambucca Black	\$11
Frangelico	\$11
Baileys	\$11
Kahlua	\$11
Grand Marnier	\$12
Grappa	\$15

Cognac

Couvoisier VS	\$13
Hennessy VS	\$14
St. Remy VSOP	\$17
Remy Martin VSOP	\$20

Luxury Cognac Experience

Remy Martin Cognac Louis Xiii	\$250
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Port Wine

Fonseca - Bin No. 27 Porto	\$12
Taylor Fladgate - 10 Year Aged Tawny	\$15

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White Wines

Glass Bottle

PINOT GRIGO

Caposaldo- Italy	\$12	\$42
San Giuseppe- Italy		\$42
Santa Margherita- Italy	\$18	\$65
Livio Felluga- Italy		\$65

CHARDONNAY

Backhouse- California	\$10	\$32
Bread & Butter- California		\$42
St.Francis- California	\$14	\$48
Franks Family- California		\$70
Cakebread- California		\$80

SAUVIGNON BLANC

Nobilo- New Zealand	\$12	\$42
Jacques Dumont Sancerre- France		\$82

ROSE

Banfi Centine- Italy	\$12	\$42
Minuty Cotes Provence- France		\$55

SPARKLING WINES/CHAMPAGNES

Shade Of Blue Riesling- Germany	\$12	\$42
La Marca Prosecco- Italy	\$14	\$48
Moët & Chandon Brut- France	\$18	\$125
Moët & Chandon Ice- France		\$150

Red Wines

MERLOT

Cavit- Italy	\$10	\$32
Coppola- California		\$32
Sterling Vinters- California	\$14	\$48

CABERNET SAUVIGNON

Cavit-Italy	\$10	\$32
Aviary- California		\$36
The Stag- California	\$14	\$48
Frank Family- California		\$100
Stags Leap- California		\$115
Cakebread- California		\$130

PINOT NOIR

Backhouse- California	\$10	\$32
Angeline- California		\$36
J Vineyards- California		\$58

ITALIAN REDS

Banfi Chianti Classico- Italy	\$14	\$48
Rocca Delle Macie Chianti- Italy		\$50
Masi Campoforian Baby Armone- Italy		\$55

BELLISSIMA ZERO SUGAR WINE

Bellissima Cabernet- Italy	\$12	\$42
Bellissima Pinot Grigio- Italy	\$12	\$42

Draft Beer

Peroni		\$9
Montauk Wavechaser		\$9
Kona Big Wave		\$9

Bottled Beer

Bud		\$7
Budlight		\$7
Corona		\$8
Moretti		\$8
Michelob Ultra		\$7
Stella Artois		\$8
Modelo		\$7
Heineken		\$8
Coors Light		\$7
Peroni Zero		\$7

Cans

WHB Hurricane IPA 12oz		\$7
WHB Lager 12oz		\$7
Blue Point Toasted Lager 12oz		\$7
Goose Island IPA 16oz		\$9
High Noons		\$10
Peach or Watermelon		

The Standards

Manhattan		\$15
Negroni		\$14
Old Fashion		\$18
+ Smoked		\$20
Margarita		\$14
Whiskey Sour		\$14
Aperol Spritz		\$12
Bloody Mary		\$12
Red or White Sangria		\$13

Martinis

All specialty martinis are shaken with ice and strained, served straight up with an additional iced side carafe.

- T & T Martini** \$18
Cintron Vodka, Raspberry, Pineapple,
Triple Sec & Sour Mix
- Espresso Martini** \$18
Amaretto, Espresso, Patron Café Tequila,
& Baileys
- Chocolate Martini** \$18
Vodka, Chocolate Liqueur, Creme De
Cocoa, Baileys, Splash of Milk
- Lemon Drop Martini** \$16
Cintron Vodka, Triple Sec, Lemon Juice
- French Martini** \$16
Vodka, Chambord, Pineapple Juice
- Cosmopolitan** \$16
Vodka, Triple Sec, Lime Juice, Cranberry

Hand Crafted Cocktails

- Jo Jo's Royale** \$18
Vodka, Grand Marnier, St Germain,
Lemon Juice, Champagne
- French 75** \$18
Gin, Lemon Juice, Champagne
- Marlon Brando** \$15
Scotch, Amaretto, Cream
+ Served On The Rocks
- Godfather** \$15
Scotch, Amaretto
+ Served On The Rocks
- Godmother** \$15
Vodka, Amaretto
+ Served On The Rocks
- Godchild** \$15
Brandy, Amaretto
+ Served On The Rocks
- Gimlet** \$12
Vodka or Gin, Lime Juice
- Madres** \$12
Vodka, Orange Juice, Cranberry Juice