## Antipasti (Appetizers)

#### BRUSCHETTA DI CASA \$ 6.99

A blend of plum tomatoes, onions, extra vergin olive oil, served over crispy seasoned Italian bread slices.

### CALAMARI FRITTI \$ 10.99 R &

Tender calamari, lightly fried and served with side of marinara sauce.

#### ZUCCHINI CASARECCI \$ 6.99

Strips of zucchini, flour dipped and lightly battered, served with side of marinara sauce.

### MOZZARELLA ALLA CAPRESE \$9.99

Fresh Mozzarella, tomatoes, garlic, fresh basil and extra vergin olive oil.

### ANTIPASTO RUSTICO \$12.99

Fresh Italian meat and cheese, served with grilled eggplant, artichokes, roasted peppers, tomatoes, bruschetta and olives.

### MOZZARELLA FRITTA \$6.99

Lightly breaded and served with side of marinara sauce.

### GAMBERI GRATINATI \$ 11.99

Baby shrimp tossed with shallots, fresh Italian herbs, lemon. Topped with Italian bread flakes and baked in the oven.

### CROSTINI DI MARE \$ 11.99

Bay scallops, baby shrimp and jumbo lump crab meat in a cream tomatoes sauce. Served over Italian bread slices.

### ZUPPA DEL PESCATORE \$10.99

Fresh clams and mussel in your choice of zesty red sauce or white wine garlic sauce. Served over toasted bread.

#### FRITTURA MISTA \$10.99

A mix of rice balls, jalapeno poppers and potato croquettes.

## Insalate (salads)

**CHOICE OF DRESSINGS: Ranch, Blue Cheese, Caesar, House Dressing** 

ADD CHICKEN L. \$200 D. \$300 ADD SHRIMP L.300 D. \$400

HOUSE SALAD SM \$4.99 REG \$6

Seasonal blend of green, cherry tomato, black olives, carrots, red onions and Italian croutons.

CAESAR SALAD SM \$4.99 REG \$6.99

Crisp romaine letture and Italian croutons. Tossed with our special Caesar dressing.

SALMON SALAD \$14.99

Seasonal blend of green topped with grilled Salmon, onons, black olives and cherry tomatoes.

GREEK SALAD L. \$5.99 D. \$9.99

Seasonal blend of green, cherry tomatoes, red onions, black olives. Topped with feta cheese.

CRAB AND ASPARAGUS SALAD \$12.99

Jumbo lump crab meat, fresh asparagus, orange segments and Italian raspberry vinegar over a crispy blend of green.

SHRIMP ARUGOLA SALAD \$12.99

Steamed shrimp seasonal with extra vergin olive oil and lemon. Served over a bed of arugula and topped with shaved parmesan cheese.

Zuppe (Soups)

PASTA E FAGIOLI cup \$4.99 bowl \$5.99

Cannellini beans, fresh vegetables and tubetti pasta, simmered in a savory broth

Ask your server for the soup of the day

## Classic Pasta Dishes

ALL PASTA DISHES ARE SERVED WITH YOUR CHOICE OF: Rigatoni, Ziti, Penne, Spaghetti, Fusilli, Fettuccine, Linguine, Capellini, Mini Shells or Paccheri.

CHEESE/MEAT RAVIOLI: ADD \$1.00 GNOCCHI: ADD \$1.00 **CHEESE TORTELLINI: ADD \$ 1.00** 

WHEAT FETTUCCINE: ADD \$2.00

L. \$8.99 CLASSIC SAUCE D. \$11.99

A traditional tomato sauce.

CONTADINA L. \$9.99 D. \$14.99

Sweet sausage, green bell peppers, mushrooms. Served in a marinara sauce.

DELLA NONNA L. \$9.99 D. \$12.99

Italian meatballs, served in our tomato sauce.

D. \$14.99 L. \$10.99 BOLOGNESE

Ground meat with onions, tomatoes sauce, fresh basil and carrots with a touch of cream sauce.

PESTO SAUCE L. \$9.99 D. \$14.99

Ground basil, garlic, olive oil, parmesan and pinenut with alfredo sauce

PRIMAVERA L. \$11.99 D. \$15.99

Seasonal vegetable and fresh tomatoes sautéed in olive oil, garlic in a light marinara sauce.

AURORA L. \$10.99 D. \$14.99

Shiitake mushrooms, pine-nuts, sun-dried tomato sautéed with shallots in a white wine pesto cream tomato sauce.

CASALINGA L. \$11.99 D. \$15.99

Veal cubes cooked in a caramelized onions, carrots and green peas. Served with tomatoes sauce and a touch of cream.

GYPSY L. \$10.99 D. \$14.99

Fresh tomato, black olives, artichokes and mushrooms sautéed with garlic in a white wine marinara sauce.

PUTTANESCA L. \$10.99 D.\$14.99

Classic marinara sauce, garlic, black olives, capers and anchovies.

ARRABIATA (spicy) L. \$11.99 D. \$15.99

Slice hot peppers, mushrooms, tomatoes, black olives and imported prosciutto in a tomato sauce.

ALLA PANNA L. \$9.99 D. \$13.99

An Alfredo cheese sauce.

AGLIO & OLIO L. \$8.99 D. \$11.99

Sliced garlic and extra vergin olive oil with fresh herbs.

AI FUNGHI L. \$8.99 D. \$11.99

Wild mushrooms sautéed with garlic in a white wine marinara sauce.

POMODORO FRESCO L. \$8.99 D. \$11.99

Chopped plum tomatoes sautéed in a garlic white wine sauce with touch of marinara.

RESTAURANT

ALLA VODKA L. \$10.99 D. \$14.99

Diced bacon, sautéed with shallots in a cream tomato sauce

BAR & GRILL

# Dal Forno Italiano Stuffed Shells, Manicotti

(CHOICE OF FILLING: MEAT OR CHEESE)

TOPPED WITH YOUR FAVOTITE SAUCE: AURORA, ALFREDO OR TOMATO SAUCE.

MEAT L) \$11.99 D) \$14.99

CHEESE L) \$10.99 D) \$13.99

### EGGPLANT PARMIGGIANA L. \$12.99 D. \$15.99

Baked eggplant topped with mozzarella cheese. Served in a tomato suace, with a side of capellini pasta.

BAKED ZITI L. \$9.99 D. \$13.99

Fresh ricotta, creamy mozzarella and fresh basil, tossed in our tomato sauce.

LASAGNA L. \$10.99 I D. \$14.99 A N RESTAURANT

With meat and cheese

### EGGPLANT FLORENTINA L. \$12.99 D. \$16.99

Eggplant stuffed with spinach, ricotta and mozzarella cheese. Served with a side of capellini pasta.

BAKED SEAFOOD RIGATONI L. \$13.99 D. \$19.99

Creamy sauce with spinach, baby shrimp, bay scallops and fresh ricotta smothered with mozzarella cheese.

### BAKED ZITI ORTOLANO L. \$12.99 D. \$16.99

Mix of vegetable (zucchini, eggplant, yellow squash, mushrooms, tomato, spinach and broccoli) Baked and topped with mozzarella cheese.

### BAKED RIGATONI ALLA CARNE L. \$12.99 D. \$17.99

Mixed with sausage, meatball and suppressata. Topped with cheese and meat sauce.

### GNOCCHI SORRENTO L. \$11.99 D. \$16.99

Potato dumplings with fresh mozzarella cheese, fresh basil and imported parmesan cheese in a light creamy rose sauce.

## Carne (Steak)

### BISTECCA NAPOLETANA

\$23.99

A 12oz T-Bone grilled just the way you like. Served with a side of broccoli rabe and French fries.

### MANALU STEAK \$25.99

A 14oz angus rib-eye center cut steak seasoned with seasalt and mixed herbs, grilled and drizzled with a rich demyglace sauce. Served with mushrooms and mashed potato.

## Pollo O Vítello (Chícken or Veal)

# FRANCESE L. \$12.99 TD. \$17.99 N RESTAURANT

Battered in eggs and cooked with shallots, mushrooms in a white wine lemon sauce. Served with a side of spaghetti pasta.

### CACCIATORE L. \$12.99 D. \$17.99

Sauteed with onions, mushrooms, tomato and green bell peppers in a traditional tomato sauce. Served over penne pasta.

PICCATA L. \$11.99 D. \$17.99

Lightly sautéed in pure olive oil with mushrooms, capers in a lemon white wine sauce. Served with a side of spaghetti pasta.

ABRUZZI L. \$12.99 D. \$18.99

Sautéed in a shallots brandy cream sauce with mushrooms and sun-dried tomato, topped with asparagus spears and mozzarella cheese. Served with a side of capellini pasta.

GRIGLIATO L. \$12.99 D. \$18.99

Marinated and grilled, served over spinach with garlic and olive oil, accompanied by a side of fresh grilled vegetable.

PARMIGIANA L. \$11.99 D. \$17.99

Battered in eggs, topped with tomato sauce and mozzarella cheese. Served with a side of capellini pasta.

MARSALA L. \$12.99 D. \$18.99

Sautéed with imported marsala wine and topped with mushrooms and sun-dried tomato. Served with a side of paccheri pasta.

PIZZAIOLA L. \$11.99 D. \$17.99

Topped with mushrooms and marinara sauce. Served with a side of spaghetti pasta.

Pesce (seafood)

SPAGHETTI A VONGOLE L. \$12.99 D. \$18.99

Tender whole littleneck clams sautéed with garlic in a white wine sauce or in a zesty marinara sauce.

A MODO NOSTRO L. \$13.99 ID. \$18.99 ESTAURANT

Baby shrimp sautéed in a garlic white wine sauce with a touch of marinara. Served over fettuccine pasta.

CALAMARI FRESCHI L. \$12.99 D. \$18.99

Tender rings of calamari sautéed and served in a marinara sauce over linguine.

SPAGHETTI ALLE COZZE L. \$11.99 D. \$16.99

Fresh mussels in your choice of a zesty marinara sauce or a garlic white wine sauce.

### RAVIOLI MARE E MONTI L. \$15.99 D. \$22.99

Homemade black ravioli filled with lobster meat, served with sautéed tender sea scallops, baby shrimp and shiitake mushrooms in a white wine cream tomato sauce.

### RISOTTO DEL PESCATORE L. \$14.99 D. \$23.99

Baby shrimp, clams, mussels, calamari and bay scallops, combined in a light marinara sauce and served with Italin Arborio white rice.

### LINGUINE ALLA SCAMPIA L. \$12.99 D. \$18.99

Jumbo shrimp sautéed with garlic in a white wine lemon sauce.

### PACCHERI ALLO SCOGLIO L. \$15.99 D. \$22.99

Fresh mussels, whole little neck clams and lobster meat, sautéed with garlic in a fresh plum tomatoes sauce.

### CAPELLINI POSITANO L. \$12.99 D. \$19.99

Jumbo lump crab meat, tossed with fresh plum tomato, pure olive oil, garlic and basil.

### PESCE DEL GIORNO D. \$ MARKET PRICE

Fish of the day

## MANALU Paníní

ALL PANINI ROLL ARE SERVED WITH FRENCH FRIES

# PROSCIUTTO & MOZZARELLAL \$10.99 RESTAURANT

Thinly slice imported prosciutto, fresh mozzarella lettuce and tomato.

### POLPETTE PARMIGIANA \$9.99

Italian meatball with tomato sauce and melted mozzarella cheese.

### VEAL PARMIGIANA \$10.99

Bettered in eggs, lightly fried with tomato sauce and mozzarella cheese.

### POLLO PARMIGIANA \$9.99

Chicken breast, bettered in eggs, lightly fried with tomato sauce and mozzarella cheese.

### POLLO ALLA BRACE \$9.99

Boneless chicken breast grilled, topped with provolone cheese, lettuce, tomato and mayonnaise.

### PHILLY CHEESE STEAK \$9.99

Fresh chopped meat, topped with provolone cheese, cooked onions, sautéed mushrooms, lettuce, fresh tomato and mayonnaise.

### BURGER CLASSICO \$9.99

Fresh burger cooked to order, topped with provolone cheese, lettuce, fresh tomato, mayonnaise and row onions.

### ITALIANO \$9.99

Cold imported meat, provolone cheese, lettuce, fresh tomato and mayonnaise.

### BELLA NAPOLI \$9.99

Italian sausage, broccoli rabe and provolone cheese.

# Pizze Napoletane

### MARGHERITA \$10.99

Tomato sauce, imported bufala mozzarella, fresh basil.

### MARINARA \$9.99

Tomato sauce, fresh garlic, oregano, fresh basil

### CAPRICCIOSA \$12.99

Tomato sauce, imported bufala mozzarella, artichokes heart, mushrooms, ham and fresh basil.

### **DIAVOLA** \$11.99

Tomato sauce, imported bufala mozzarella, spicy salame, roasted bell peppers and fresh basil.

### **REGINA** \$12.99

Tomato sauce, imported bufala mozzarella, mushrooms, ham and fresh basil.

### QUATTRO STAGIONI \$13.99

Tomato sauce, imported bufala mozzarella, ham, mushrooms, black olives and artichokes divided into four separate sections.

### O `SOLE MIO \$12.99

Tomato sauce, imported bufala mozzarella, broccoli rabe and Italian sausage.

### BELLA ITALIA \$14.99

Tomato sauce, imported bufala mozzarella, prosciutto di parma, arugula, shaved parmesan cheese and fresh basil.

### BIANCANEVE (White) \$12.99

Imported bufala mozzarella, ham, ricotta cheese and sweet yellow corn.

### ROMANA \$11.99

Tomato sauce, imported bufala mozzarella, anchoivies, black olives, capers and oregano.

### MANALU` \$18.99

Tomato sauce, shrimp, clams, mussels, lobster meat and fresh garlic.

### AMERICANA \$10.99

Tomato sauce, imported bufala mozzarella and pepperoni.

### FRESCA FRESCA \$10.99

Tomato sauce, imported bufala mozzarella, arugula and portobella mushrooms.

### SOFIA LOREN \$15.99

Tomato sauce, imported bufala mozzarella, shrimp, arugula and shaved parmesan cheese.

### SPIRITOSA (white) \$12.99

Imported bufala mozzarella, French fried, hot dogs and parmesan cheese.

### CALZONE RIPIENO \$12.99

Calzone stuffed with bufala mozzarella, sweet salami, ham and ricotta cheese.

Bambíní (Kíds Menu)

For Children 12 & under

TORTELLINI \$7.99

Tomato sauce or Alfredo sauce.

RAVIOLI (CHEESE OR MEAT) \$7.99

Tomato sauce or Alfredo sauce.

SPAGHETTI \$6.99

Meatballs or Meatsauce.

CHICKEN FINGER \$5.99

With French fries

MACARONI & CHEESE I TALIAN RESTAURANT

CHEESE PIZZA \$7.99

Contorní (Síde Orders)

FRENCH FRIES \$4.99

BROCCOLI RABE \$6.99

STEAMED BROCCOLI \$4.99

GRILLED ASPARAGUS \$6.99

SAUTEED S GRILLED VEGETABLE \$6.99PINACH \$5.99

SAUTEED MUSHROOM \$4.99

ITALIAN RESTAURANT

GRILLED VEGETABLE \$6.99

Bibite (beverages)

Kids soft drink \$1.45

Kids milk, chocolate milk, juice \$1.85

Soft drink, Iced tea \$2.25

San Pellegrino sparkling water \$2.50

Bottle water (acqua panna) \$2.50

Espresso or Macchiato \$2.25

'ALIAN RESTAURANT

Cappuccino \$2.99

Coffee, Hot tea, hot chocolate \$1.85

Juices: Cranberry, Orange, Apple \$2.45

