

ANTIPASTI

Bruschetta della Casa - A blend of plum tomatoes, onions and extra virgin olive oil served over crispy seasoned Italian bread slices. **\$6.99**

Calamari Fritti - Tender calamari lightly fried and served with a side of marinara sauce. **\$10.99**

Zucchini Casarecci - Strips of zucchini, flour dipped and lightly battered, served with a side of marinara sauce. **\$6.99**

Mozzarella alla Caprese - Fresh mozzarella, tomatoes, fresh basil and extra virgin olive oil. **\$9.99**

Antipasto Rustico - Fresh Italian meats and cheese served with grilled eggplant, artichokes, roasted peppers, tomatoes, fresh mozzarella, bruschetta and olives. **\$12.99**

Mozzarella Fritta - Lightly breaded and served with a side of marinara sauce. **\$6.99**

Gamberi Gratinati - Baby shrimp tossed with garlic, fresh Italian herbs and lemon. Topped with Italian bread flakes and baked in the oven. **\$11.99**

Crostini di Mare - Fresh sea scallops, baby shrimp and jumbo lump crab meat in a cream tomato sauce, served over Italian bread slices. **\$11.99**

Zuppa del Pescatore - Fresh clams and mussels in your choice of zesty red sauce or white wine garlic sauce, served with toasted bread. **\$10.99**

Frittura Mista - A mix of rice balls filled with cheese, meat sauce and green peas, potato croquettes and mozzarella sticks. **\$10.99**

Tagliere Misto (For Two) - A mix of Italian cold meats and cheeses. **\$20.99**

INSALATE

Choice of dressings: Ranch, Blue Cheese, Caesar, House Dressing, Honey Mustard, Thousand Island, Creamy Italian.

Add Chicken: \$3.00 Shrimp: \$4.00 Crab Meat \$4.00

House Salad - Seasonal blend of greens, cherry tomatoes, black olives, carrots, red onions and Italian croutons. **\$4.99**

Caesar Salad - Crisp romaine lettuce and Italian croutons, tossed with our special Caesar dressing. **\$4.99**

Salmon Salad - Seasonal blend of greens topped with grilled salmon, onions, black olives and cherry tomatoes. **\$14.99**

Greek Salad - Seasonal blend of greens, cherry tomatoes, red onions and black olives topped with feta cheese. **\$5.99**

Crab and Asparagus Salad - Jumbo lump crab meat, fresh asparagus, orange segments and raspberry vinaigrette over a crisp blend of greens. **\$12.99**

Shrimp Arugula Salad - Steamed shrimp seasoned with extra virgin olive oil and lemon. Served over a bed of arugula and topped with shaved parmesan cheese. **\$12.99**

ZUPPE

Pasta e Fagioli - Cannellini beans, fresh vegetables and tubetti pasta simmered in a savory broth. Cup: **\$4.99** Bowl: **\$5.99**

Zuppa del Giorno - Ask your server about our soup of the day. Cup: **Market Price** Bowl: **Market Price**

CLASSIC PASTA DISHES

All pasta dishes are served with your choice of: Rigatoni, Ziti, Penne, Spaghetti, Fusilli, Fettuccine, Linguine, Capellini, Mini Shells, Paccheri.

Cheese Tortellini: Add \$1.00, Cheese/Meat Ravioli: Add \$1.00, Gnocchi: Add \$2.00, Wheat Fettuccine: Add \$3.00, Gluten Free Pasta: Add \$3.00

Classic Sauce - A traditional tomato sauce. **\$8.99**

Contadina - Homemade sausage, green bell peppers and mushrooms served in a pomodoro sauce. **\$9.99**

Della Nonna - Homemade meatballs, served in our tomato sauce. **\$9.99**

Bolognese - Ground meat with onions, tomato sauce, carrots and fresh basil with a touch of cream. **\$10.99**

Pesto Sauce - Ground basil, garlic, olive oil, parmesan and pine nuts with alfredo sauce. **\$9.99**

Primavera - Seasonal vegetables and fresh tomatoes sautéed in olive oil and garlic with a light marinara sauce. **\$11.99**

Aurora - Shiitake mushrooms, pine nuts and sun-dried tomatoes sautéed with shallots in a white wine pesto-cream tomato sauce. **\$10.99**

Casalinga - Veal cubes cooked in caramelized onions, carrots and green peas. Served with marinara sauce and a touch of cream. **\$11.99**

Gypsy - Fresh tomatoes, black olives, artichokes and mushrooms sautéed with garlic in a white wine marinara sauce. **\$10.99**

Puttanesca - Classic marinara sauce, garlic, black olives, capers and anchovies. **\$10.99**

Arrabbiata (spicy) - Sliced hot peppers, mushrooms, tomatoes, black olives and imported prosciutto in a tomato sauce. **\$11.99**

Alla Panna - An alfredo cheese sauce. **\$9.99**

Aglio & Olio - Sliced garlic and extra virgin olive oil with fresh herbs and black olives. **\$8.99**

Ai Funghi - Mushrooms sautéed in a garlic white wine served with marinara sauce. **\$8.99**

Pomodoro Fresco - Chopped plum tomatoes sautéed in a garlic white wine sauce with a touch of marinara. **\$8.99**

Alla Vodka - Diced bacon, sautéed with shallots in a cream tomato sauce. **\$10.99**

Ask Your Server About Our Daily Homemade Pasta. \$3.00

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL FISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

15% GRATUITTY WILL BE ADDED FOR PARTIES OF 8 OR MORE. PLATE SHARING CHARGE \$3.00

DAL FORNO ITALIANO

HOMEMADE PASTA

Stuffed Shells / Manicotti

Your choice of filling, meat or cheese topped with your favorite sauce, aurora, alfredo or tomato

Cheese: **\$10.99** / Meat: **\$11.99**

Eggplant Parmigiana - Battered in egg, topped with mozzarella cheese served in a tomato sauce with a side of capellini pasta. **\$12.99**

Baked Ziti - Fresh ricotta, creamy mozzarella and fresh basil tossed in our tomato sauce. **\$9.99**

Lasagna - with meat and cheese. **\$10.99**

Eggplant Florentina - Battered in egg, stuffed with spinach, ricotta and mozzarella cheese. Served with a side of capellini pasta. **\$12.99**

Baked Seafood Rigatoni - Cream sauce with spinach, baby shrimp, sea scallops and fresh ricotta smothered with mozzarella cheese. **\$13.99**

Baked Ziti Ortolano - A mix of zucchini, eggplant, yellow squash, mushrooms, tomato, spinach and broccoli, tossed with ricotta cheese and tomato sauce. Topped with mozzarella cheese and baked. **\$12.99**

Baked Rigatoni alla Carne - Mixed with sausage, meatballs, soppressata, meat sauce, ricotta cheese and tomato sauce. Topped with mozzarella cheese. **\$12.99**

Gnocchi Sorrento - Potato dumplings with fresh mozzarella cheese, fresh basil and imported parmesan in a light creamy rosé sauce. **\$11.99**

Shrimp Parmigiana - Battered in egg and cooked in traditional tomato sauce, topped with mozzarella and served with a side of spaghetti pasta. **\$13.99**

POLLO O VITELLO

Chicken Dishes: \$11.99 **Veal Dishes: \$12.99**

Francese - Battered in egg and cooked with shallots and mushrooms in a white wine lemon sauce, served with a side of spaghetti pasta.

Cacciatore - Sautéed with onions, mushrooms, tomatoes and tri-color bell peppers in a traditional tomato sauce, served over penne pasta.

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

Abruzzi - Sautéed in a shallot brandy cream sauce with mushrooms and sun-dried tomatoes, topped with asparagus spears and mozzarella cheese served with a side of capellini pasta.

Romano - Sautéed with shallots, shiitake mushrooms topped with imported prosciutto, spinach and provolone cheese served with spaghetti.

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

Parmigiana - Battered in egg, topped with tomato sauce and mozzarella cheese, served with a side of capellini pasta.

Marsala - Sautéed with imported marsala wine and topped with mushrooms and sun-dried tomatoes, served with a side of paccheri pasta.

Pizzaiola - Topped with mushrooms, black olives and marinara sauce, served with a side of spaghetti pasta.

Toscana - Battered in egg and sautéed with shallots, mushrooms, fresh plum tomato topped with jumbo shrimp and melted mozzarella. Served with a side of Fettuccini.

PESCE

Spaghetti a Vongole - Tender, whole little neck clams sautéed with garlic in a white wine or zesty marinara sauce. **\$12.99**

A Modo Nostro - Baby shrimp sautéed in a garlic white wine sauce with a touch of marinara, served over fettuccini pasta. **\$13.99**

Calamari Freschi - Tender rings of calamari sautéed and served in a marinara sauce over linguini. **\$12.99**

Spaghetti alle Cozze - Fresh mussels in your choice of a zesty marinara sauce or garlic white wine sauce. **\$11.99**

Ravioli Mare e Monti - Homemade black ravioli, filled with lobster meat, served with sautéed tender sea scallops, crab meat, baby shrimp, sun-dried tomatoes and shiitake mushrooms in a white wine cream tomato sauce. **\$15.99**

Risotto del Pescatore - Baby shrimp, clams, mussels, calamari and sea scallops combined in a light marinara sauce and served with Italian Arborio white rice. **\$15.99**

Linguini alla Scampia - Jumbo shrimp sautéed with garlic in a white wine lemon sauce. **\$13.99**

Paccheri allo Scoglio - Fresh mussels, whole little neck clams and crab meat sautéed with garlic in a fresh plum tomato sauce. **\$15.99**

Capellini Positano - Jumbo lump crab meat, tossed with fresh plum tomatoes, pure olive oil, garlic and basil. **\$12.99**

Pesce del Giorno - Our fish of the day. **Market Price**

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MANALÚ PANINI

Served with French Fries. Your choice of Homemade bread or sub roll.

Prosciutto & Mozzarella - Thinly sliced imported prosciutto, fresh mozzarella, lettuce and tomato. **\$10.99**

Veal Parmigiana - Battered in egg, lightly fried with tomato sauce and mozzarella cheese. **\$10.99**

Polpette Parmigiana - Homemade meatballs with tomato sauce and melted provolone cheese. **\$9.99**

Pollo Parmigiana - Chicken breast, battered in egg, lightly fried with tomato sauce and mozzarella cheese. **\$9.99**

Pollo alla Brace - Grilled boneless chicken breast, topped with provolone cheese, lettuce, tomato and mayonnaise. **\$9.99**

Philly Cheese Steak - Fresh chopped meat, topped with provolone cheese, cooked onions, sautéed mushrooms, lettuce, fresh tomato and mayonnaise. **\$9.99**

Italiano - Cold imported meats, provolone cheese, lettuce, fresh tomato and Italian dressing. **\$9.99**

Bella Napoli - Italian sausage, broccoli rabe and provolone cheese. **\$9.99**

Eggplant Parmigiana - Battered in egg, topped with tomato sauce and mozzarella cheese. **\$10.99**

Sausage Parmigiana - Homemade Italian sausage topped with tomato sauce and mozzarella cheese. **\$9.99**

PIZZA NAPOLENTANA

Gluten Free Pizza Add \$3.00

Margherita - Tomato sauce, imported bufala mozzarella and fresh basil. **\$10.99**

Marinara - Tomato sauce, fresh garlic, oregano and fresh basil. **\$9.99**

Capricciosa - Tomato sauce, imported bufala mozzarella, artichoke hearts, mushrooms, ham and fresh basil. **\$12.99**

Diavola - Tomato sauce, imported bufala mozzarella, spicy salami, fresh basil and roasted bell peppers. **\$11.99**

Regina - Tomato sauce, imported bufala mozzarella, mushrooms, ham and fresh basil. **\$12.99**

Quattro Stagioni - Tomato sauce, imported bufala mozzarella, ham, mushrooms, black olives and artichokes divided into four separate sections. **\$13.99**

O'sole Mio (white) - Imported bufala mozzarella, broccoli rabe and Italian sausage. **\$12.99**

Bella Italia - Tomato sauce, imported bufala mozzarella, prosciutto di parma, baby arugula, shaved parmesan cheese and fresh basil. **\$14.99**

Primavera (white) - Imported bufala mozzarella, mushrooms, spinach, broccoli, eggplant, zucchini, yellow squash and cherry tomato. **\$12.99**

Rustica - Tomato sauce, imported bufala mozzarella, pepperoni, bacon, ham, Italian sausage and capicola. **\$15.99**

Biancaneve (white) - Imported bufala mozzarella, ricotta cheese, ham and yellow corn. **\$12.99**

Romana - Tomato sauce, imported bufala mozzarella, anchovies, black olives, capers and oregano. **\$11.99**

Manalú - Tomato sauce, shrimp, clams, mussels, crab meat and garlic. **\$18.99**

Americana - Tomato sauce, imported bufala mozzarella, and pepperoni. **\$10.99**

Fresca Fresca - Tomato sauce, imported bufala mozzarella, arugula and portobello mushrooms. **\$10.99**

Sofia Loren - Tomato sauce, imported bufala mozzarella, shrimp, arugula and shaved parmesan cheese. **\$15.99**

Spiritosa (white) - Imported bufala mozzarella, french fries, hot dogs and parmesan cheese. **\$12.99**

Calzone Ripieno - Calzone stuffed with imported bufala mozzarella, sweet salami, ham and ricotta cheese. **\$12.99**

BAMBINI

For Children 12 & Under

Tortellini - With marinara or alfredo sauce. **\$7.99** **Ravioli** - Cheese or meat with marinara or alfredo sauce. **\$7.99**

Spaghetti - With meatballs or meat sauce. **\$6.99** **Chicken Fingers** - Served with french fries. **\$5.99** **Macaroni & Cheese** **\$6.99**

Cheese Pizza **\$7.99** **Lasagna** **\$8.99** **Mini Gnocchi Sorrento** **\$9.99**

CONTORNI

French Fries **\$4.99** **Broccoli Rabe** **\$6.99** **Steamed Broccoli** **\$4.99** **Grilled Asparagus** **\$6.99** **Sausage Or Meatballs** **\$5.99**
Sautéed Spinach **\$5.99** **Sautéed Mushrooms** **\$4.99** **Grilled Vegetables** **\$6.99** **Mashed Potatoes** **\$4.99**

BIBITE

Soft Drink, Iced Tea **\$2.40** **San Pellegrino** **\$2.50** **Acqua Panna** **\$2.50** **Coffee or Hot Tea** **\$1.99**
Cappuccino, Hot Chocolate **\$3.25** **Expresso or Macchiato** **\$2.50** **Cranberry, Orange or Apple Juice** **\$2.50**
Kids Soft Drink **\$1.50** **Kids Milk, Chocolate Milk or Juice** **\$1.95**

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