

ANTIPASTI

Bruschetta della Casa \$8.99

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

Calamari Fritti \$15.99

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

Zucchini Casarecci \$9.99

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

Mozzarella alla Caprese \$12.99

Fresh mozzarella, tomatoes, fresh basil and extra virgin olive oil.

Antipasto Rustico \$15.99

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

Mozzarella Fritta \$11.99

Lightly breaded and served with a side of marinara sauce.

Crostini di Mare \$15.99

Fresh sea scallops, baby shrimp and jumbo lump crab meat in a cream tomato sauce, served over Italian bread slices.

Zuppa del Pescatore \$14.99

Fresh clams and mussels in your choice of zesty red sauce or white wine garlic sauce, served with toasted bread.

Frittura Mista \$13.99

A mix of rice balls filled with cheese, meat sauce and green peas, potato croquettes and mozzarella sticks.

Tagliere Misto (for two) \$22.99

A mix of Italian cold meats and cheeses.

INSALATE

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

Add Chicken: L) \$3.00 D) \$5.00 Shrimp: L) \$4.00 D) \$8.00
Crab Meat: L) \$4.00 D) \$8.00

House Salad

Small: **\$6.99** Regular: **\$8.99**
Seasonal blend of greens, cherry tomatoes, black olives, carrots, red onions and Italian croutons.

Caesar Salad

Small: **\$7.99** Regular: **\$9.99**
Crisp romaine lettuce and Italian croutons, tossed with our special Caesar dressing.

Salmon Salad \$22.99

Seasonal blend of greens topped with grilled Salmon, onion, black olives and cherry tomatoes.

Greek Salad L) \$7.99 D) \$12.99

Seasonal blend of greens, cherry tomatoes, red onions and black olives topped with feta cheese.

Crab and Asparagus Salad \$18.99

Jumbo lump crab meat, fresh asparagus, orange segments and raspberry vinaigrette over a crisp blend of greens.

Shrimp Arugula Salad \$18.99

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

ZUPPE

Pasta e Fagioli

Cup: **\$6.99** Bowl: **\$7.99**
Cannellini beans, fresh vegetables and tubetti pasta simmered in a savory broth.

Zuppa del Giorno

Cup or Bowl: **Market Price**
Ask us about our 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, Paccheri.

Cheese Tortellini: Add \$5.00, Cheese/Meat Ravioli: Add \$5.00,
Gnocchi: Add \$5.00, Wheat Fettuccine: Add \$6.00, Gluten Free Pasta Add \$5.00

Classic Sauce L) \$12.99 D) \$15.99

A traditional tomato sauce.

Contadina L) \$14.99 D) \$20.99

Homemade sausage, green bell peppers and mushrooms served in a marinara sauce.

Della Nonna L) \$14.99 D) \$18.99

Homemade meatballs, served in our tomato sauce.

Gypsy L) \$13.99 D) \$19.99

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

Puttanesca L) \$13.99 D) \$19.99

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

Bolognese L) \$15.99 D) \$20.99
Ground meat with onions, tomato sauce, carrots and fresh basil with a touch of cream.

Pesto Sauce L) \$15.99 D) \$20.99
Ground basil, garlic, olive oil, parmesan and pine nuts with alfredo sauce.

Primavera L) \$14.99 D) \$20.99
Seasonal vegetables and fresh tomatoes sautéed in olive oil and garlic with a light marinara sauce.

Aurora L) \$15.99 D) \$20.99
Shiitake mushrooms, pine nuts and sun-dried tomatoes sautéed with shallots in a white wine pesto-cream tomato sauce.

Casalinga L) \$17.99 D) \$21.99
Veal cubes cooked in caramelized onions, carrots and green peas. Served with tomato sauce and a touch of cream.

Alla Panna L) \$14.99 D) \$20.99
- An alfredo cheese sauce.

Arrabbiata (spicy)
L) \$13.99 D) \$19.99
Sliced hot peppers, mushrooms, tomatoes and black olives in a marinara sauce.

Aglio & Olio L) \$12.99 D) \$15.99
Sliced garlic and extra virgin olive oil with fresh herbs & black olives.

Ai Funghi L) \$13.99 D) \$17.99
Mushrooms sautéed in a garlic and served with a marinara sauce.

Pomodoro Fresco
L) \$12.99 D) \$16.99
Chopped plum tomatoes sautéed in a garlic white wine sauce with a touch of marinara.

Alla Vodka L) \$16.99 D) \$21.99
Diced bacon, sautéed with shallots in a cream tomato sauce.

Boscaiola L) \$15.99 D) \$21.99
Diced pancetta, mushrooms, green peas and onions in a cream tomato sauce.

**Ask Us About Our
Homemade Pasta. \$6.00**

.. DAL FORNO ITALIANO ..

HOMEMADE PASTA

Stuffed Shells / Manicotti

Choice of filling, meat or cheese topped with your favorite sauce, aurora, alfredo or tomato
Cheese: L) \$13.99 D) \$18.99 / Meat: L) \$14.99 D) \$19.99

Eggplant Parmigiana
L) \$15.99 D) \$20.99
Battered in egg and topped with mozzarella cheese served in a tomato sauce with a side of capellini pasta.

Baked Ziti L) \$13.99 D) \$18.99
Fresh ricotta, creamy mozzarella and fresh basil tossed in our tomato sauce.

Lasagna L) \$14.99 D) \$20.99
with meat and cheese.

Baked Ziti Ortolano
L) \$17.99 D) \$24.99
A mix of zucchini, eggplant, yellow squash, mushrooms, tomato, spinach, broccoli, tossed with ricotta cheese and tomato sauce. Topped with mozzarella cheese.

Baked Rigatoni alla Carne
L) \$18.99 D) \$28.99
Mixed with sausage, meatballs, soppressata, meat sauce, ricotta cheese and tomato sauce. Topped with mozzarella cheese.

Eggplant Florentina
L) \$16.99 D) \$22.99
Battered in egg and stuffed with spinach, ricotta and mozzarella cheese. Served with a side of capellini pasta.

Baked Seafood Rigatoni
L) \$19.99 D) \$29.99
Cream sauce with spinach, baby shrimp, sea scallops and fresh ricotta smothered with mozzarella cheese.

Gnocchi Sorrento
L) \$15.99 D) \$22.99
Potato dumplings with fresh mozzarella, cheese, fresh basil and imported parmesan cheese in a light creamy rosé sauce.

Shrimp Parmigiana
L) \$18.99 D) \$28.99
Battered in egg and cooked in traditional tomato sauce, topped with mozzarella and served with a side of Spaghetti pasta.

.. POLLO O VITELLO ..

Chicken Dishes: L) \$15.99 D) \$23.99 Veal Dishes: L) \$17.99 D) \$26.99

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.

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.

Romano

Sautéed with shallots, shiitake mushrooms and topped with imported prosciutto, spinach and provolone cheese. Served with a side of spaghetti.

Toscano

Battered in egg and sautéed with shallots, mushrooms & fresh plum tomato. Topped with jumbo shrimp and melted mozzarella cheese. Served with a side of fettuccini.

..—••••• PESCE •••••—..

Spaghetti a Vongole

L) \$17.99 D) \$25.99
whole little neck clams sautéed with garlic in a white wine or zesty marinara sauce.

A Modo Nostro L) \$19.99 D) \$26.99

Shrimp sautéed in a white wine pomodoro sauce, served over fettuccini.

Calamari Freschi

L) \$19.99 D) \$28.99
Calamari sautéed and served in a marinara sauce over linguini.

Spaghetti alle Cozze

L) \$15.99 D) \$21.99
Mussels in your choice of a zesty marinara or garlic white wine sauce.

Ravioli Mare e Monti

L) \$22.99 D) \$39.99
black ravioli, filled with lobster. Sautéed with sea scallops, crab meat, shrimp, tomatoes and mushrooms in a cream tomato sauce.

Linguini Crostini

L) \$22.99 D) \$45.99
Scallops, jumbo shrimp and crab meat in a cream tomato sauce over pasta.

Risotto del Pescatore

L) \$22.99 D) \$38.99
Shrimp, clams, mussels, calamari and scallops in a marinara sauce and served with Italian Arborio white rice.

Linguini alla Scampia

L) \$21.99 D) \$31.99
Jumbo shrimp sautéed with garlic in a white wine lemon sauce.

Paccheri allo Scoglio

L) \$20.99 D) \$29.99
Mussels, little neck clams and crab meat sautéed with garlic in a plum tomato sauce.

Capellini Positano

L) \$20.99 D) \$30.99
Jumbo lump crab meat, with fresh plum tomatoes, olive oil, garlic and basil.

Ravioli del Maestro

L) \$21.99 D) \$36.99
Gorgonzola & pear ravioli with shrimp, crab and shiitake mushrooms in a brandy cream sauce topped with almond and balsamic glaze.

..—••••• MANALÚ PANINI •••••—..

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

Prosciutto & Mozzarella \$14.99

Thinly sliced imported prosciutto, fresh mozzarella, lettuce and tomato.

Veal Parmigiana \$14.99

Battered in egg, lightly fried with tomato sauce and mozzarella cheese.

Polpette Parmigiana \$13.99

Homemade meatballs with tomato sauce and melted mozzarella cheese.

Pollo Parmigiana \$14.99

Chicken breast, battered in egg, lightly fried with tomato sauce and mozzarella cheese.

Pollo alla Brace \$12.99

Grilled boneless chicken breast, topped with mozzarella cheese, lettuce, tomato and mayonnaise.

Philly Cheese Steak \$14.99

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

Italiano \$13.99

Cold imported meats, mozzarella cheese, lettuce, fresh tomato and Italian dressing.

Bella Napoli \$13.99

Italian sausage, broccoli rabe and mozzarella cheese.

Eggplant Parmigiana \$14.99

Battered in egg and topped with tomato sauce and mozzarella cheese.

Sausage Parmigiana \$13.99

Homemade Italian sausage topped with tomato sauce and mozzarella cheese.

..—••••• PIZZA NAPOLENTANA ••~•~•~•—..

Gluten Free Pizza Add \$3.00

Margherita \$11.99

Tomato sauce, imported bufala mozzarella and fresh basil.

Marinara \$10.99

Tomato sauce, fresh garlic, oregano and fresh basil.

Capricciosa \$13.99

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

Diavola \$12.99

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

Regina \$13.99

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

Biancaneve (white) \$13.99

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

Romana \$12.99

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

Manalú \$22.99

Tomato sauce, shrimp, clams, mussels, crab meat and garlic.

Americana \$12.99

Tomato sauce, imported bufala mozzarella, and pepperoni.

Fresca Fresca \$11.99

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

