

## ..—ANTIPASTI—..

**Bruschetta della Casa** - A blend of plum tomatoes, onions and extra virgin olive oil served over crispy seasoned Italian bread slices. **\$8.99**

**Calamari Fritti** - Tender calamari lightly fried and served with a side of marinara sauce. **\$15.99**

**Zucchini Casarecci** - Strips of zucchini, flour dipped and lightly battered, served with a side of marinara sauce. **\$9.99**

**Mozzarella alla Caprese** - Fresh mozzarella, tomatoes, fresh basil and extra virgin olive oil. **\$12.99**

**Antipasto Rustico** - Fresh Italian meats and cheese served with grilled eggplant, artichokes, roasted peppers, tomatoes, fresh mozzarella, bruschetta and olives. **\$15.99**

**Mozzarella Fritta** - Lightly breaded and served with a side of marinara sauce. **\$11.99**

**Gamberi Gratinati** - Baby shrimp tossed with garlic, fresh Italian herbs and lemon. Topped with Italian bread flakes and baked in the oven. **\$13.99**

**Crostini di Mare** - Fresh sea scallops, baby shrimp and jumbo lump crab meat in a cream tomato sauce, served over Italian bread slices. **\$15.99**

**Zuppa del Pescatore** - Fresh clams and mussels in your choice of zesty red sauce or white wine garlic sauce, served with toasted bread. **\$14.99**

**Frittura Mista** - A mix of rice balls filled with cheese, meat sauce and green peas, potato croquettes and mozzarella sticks. **\$13.99**

**Tagliere Misto (For Two)** - A mix of Italian cold meats and cheeses. **\$22.99**

## ..—INSALATE—..

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

Add Chicken: \$5.00 Shrimp: \$8.00 Crab Meat: \$8.00

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

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

**Salmon Salad** - Seasonal blend of greens topped with grilled salmon, onions, black olives and cherry tomatoes. **\$22.99**

**Greek Salad** - Seasonal blend of greens, cherry tomatoes, red onions and black olives topped with feta cheese. **\$12.99**

**Crab and Asparagus Salad** - Jumbo lump crab meat, fresh asparagus, orange segments and raspberry vinaigrette over a crisp blend of greens. **\$18.99**

**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. **\$18.99**

## ..—ZUPPE—..

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

**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 \$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** - A traditional tomato sauce. **\$15.99**

**Contadina** - Homemade sausage, tri-color bell peppers and mushrooms served in a marinara sauce. **\$20.99**

**Della Nonna** - Homemade Italian meatballs, served in our tomato sauce. **\$18.99**

**Bolognese** - Ground meat with onions, tomato sauce, carrots and fresh basil with a touch of cream. **\$20.99**

**Pesto Sauce** - Ground basil, garlic, olive oil, parmesan and pine nuts with alfredo sauce. **\$20.99**

**Primavera** - Seasonal vegetables and fresh tomatoes sautéed in olive oil and garlic in a marinara sauce. **\$20.99**

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

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

**New Item!** **Boscaiola** - Diced pancetta, mushrooms, green peas and onions in a cream tomato sauce. **\$21.99**

**Gypsy** - Fresh tomatoes, black olives, artichokes and mushrooms sautéed with garlic in a white wine marinara sauce. **\$19.99**

**Puttanesca** - Classic marinara sauce, garlic, black olives, capers and anchovies. **\$19.99**

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

**Alla Panna** - An alfredo cheese sauce. **\$20.99**

**Aglio & Olio** - Sliced garlic and extra virgin olive oil with fresh herbs and black olives. **\$15.99**

**Ai Funghi** - Mushrooms sautéed in garlic and served with a marinara sauce. **\$17.99**

**Pomodoro Fresco** - Chopped plum tomatoes sautéed in a garlic white wine sauce with a touch of marinara. **\$16.99**

**Alla Vodka** - Diced bacon, sautéed with shallots in a cream tomato sauce. **\$21.99**

**Ask Your Server About Our Daily  
Homemade Pasta. \$6.00**

# 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: **\$18.99** / Meat: **\$19.99**

**Eggplant Parmigiana** - Battered in egg and topped with mozzarella cheese served in a tomato sauce with a side of capellini pasta. **\$20.99**

**Baked Ziti** - Fresh ricotta, creamy mozzarella and fresh basil tossed in our tomato sauce. **\$18.99**

**Lasagna** - with meat and cheese. **\$20.99**

**Eggplant Florentina** - Battered in egg and stuffed with spinach, ricotta and mozzarella cheese. Served with a side of capellini pasta. **\$22.99**

**Baked Seafood Rigatoni** - Cream sauce with spinach, baby shrimp, sea scallops and fresh ricotta smothered with mozzarella cheese. **\$29.99**

**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. **\$24.99**

**Baked Rigatoni alla Carne** - Mixed with sausage, meatballs, soppressata, meat sauce, ricotta cheese and tomato sauce. Topped with mozzarella cheese. **\$28.99**

**Gnocchi Sorrento** - Potato dumplings with fresh mozzarella cheese, fresh basil and imported parmesan in a light creamy rosé sauce. **\$22.99**

**Shrimp Parmigiana** - Battered in egg and cooked in traditional tomato sauce, topped with mozzarella and served with a side of spaghetti pasta. **\$28.99**

## CARNE

**Bistecca Napoletana** - 18oz T-bone steak grilled just the way you like and served with broccoli rabe and french fries. **\$45.99**

**Manalú Steak** - 18oz angus rib-eye center cut steak seasoned with sea salt and mixed herbs, grilled and drizzled with a rich demi-glaze sauce. Served with mushrooms and mashed potatoes. **\$49.99**

## POLLO O VITELLO

Chicken Dishes: **\$23.99** Veal Dishes: **\$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.

**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. **\$25.99**

**A Modo Nostro** - Baby shrimp sautéed in a garlic white wine pomodoro sauce, served over fettuccini pasta. **\$26.99**

**Calamari Freschi** - Tender rings of calamari sautéed and served in a marinara sauce over linguini. **\$28.99**

**Spaghetti alle Cozze** - Fresh mussels in your choice of a zesty marinara sauce or garlic white wine sauce. **\$21.99**

**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. **\$39.99**

**Linguini Crostini** - Fresh scallops, jumbo shrimp and crab meat in a cream tomato sauce. Served over pasta. **\$45.99**

**Risotto del Pescatore** - Baby shrimp, clams, mussels, calamari and sea scallops combined in a light marinara sauce and served with Italian Arborio white rice. **\$38.99**

**Linguini alla Scampia** - Jumbo shrimp sautéed with garlic in a white wine lemon sauce. **\$31.99**

**Paccheri allo Scoglio** - Fresh mussels, whole little neck clams and crab meat sautéed with garlic in a fresh plum tomato sauce. **\$29.99**

**Capellini Positano** - Jumbo lump crab meat, tossed with fresh plum tomatoes, pure olive oil, garlic and basil. **\$30.99**

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

**Ravioli del Maestro** - Homemade gorgonzola & pear ravioli served with shrimp, crab meat and shiitake mushrooms in a brandy cream sauce topped with almond and drizzled with balsamic glaze. **\$36.99**

New Item!

New Item!

# 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. **\$14.99**

**Veal Parmigiana** - Battered in egg, lightly fried with tomato sauce and mozzarella cheese. **\$14.99**

**Polpette Parmigiana** - Homemade Italian meatballs with tomato sauce and melted mozzarella cheese. **\$13.99**

**Pollo Parmigiana** - Chicken breast, battered in egg, lightly fried with tomato sauce and mozzarella cheese. **\$14.99**

**Pollo alla Brace** - Grilled boneless chicken breast, topped with mozzarella cheese, lettuce, tomato and mayonnaise. **\$12.99**

**Philly Cheese Steak** - Fresh chopped meat, topped with mozzarella cheese, cooked onions, sautéed mushrooms, lettuce, fresh tomato and mayonnaise. **\$14.99**

**Italiano** - Cold imported meats, mozzarella cheese, lettuce, fresh tomato and Italian dressing. **\$13.99**

**Bella Napoli** - Italian sausage, broccoli rabe and mozzarella cheese. **\$13.99**

**Eggplant Parmigiana** - Eggplant, battered in egg and topped with tomato sauce and mozzarella cheese. **\$14.99**

**Sausage Parmigiana** - Homemade Italian sausage topped with tomato sauce and mozzarella cheese. **\$13.99**

# PIZZA NAPOLENTANA

Gluten Free Pizza: Add \$3.00

**Margherita** - Tomato sauce, imported bufala mozzarella and fresh basil. **\$11.99**

**Marinara** - Tomato sauce, fresh garlic, oregano and fresh basil. **\$10.99**

**Capricciosa** - Tomato sauce, imported bufala mozzarella, artichoke hearts, mushrooms, ham and fresh basil. **\$13.99**

**Diavola** - Tomato sauce, imported bufala mozzarella, spicy salami, fresh basil and roasted bell peppers. **\$12.99**

**Regina** - Tomato sauce, imported bufala mozzarella, mushrooms, ham and fresh basil. **\$13.99**

**Quattro Stagioni** - Tomato sauce, imported bufala mozzarella, ham, mushrooms, black olives and artichokes divided into four separate sections. **\$14.99**

**O'sole Mio (white)** - Imported bufala mozzarella, broccoli rabe and Italian sausage. **\$13.99**

**Bella Italia** - Tomato sauce, imported bufala mozzarella, prosciutto di parma, baby arugula, shaved parmesan cheese and fresh basil. **\$19.99**

**Primavera (white)** - Imported bufala mozzarella, mushrooms, spinach, broccoli, eggplant, zucchini, yellow squash and cherry tomato. **\$13.99**

**Rustica** - Tomato sauce, imported bufala mozzarella, pepperoni, bacon, ham, Italian sausage and capicola. **\$19.99**

**Biancaneve (white)** - Imported bufala mozzarella, ricotta cheese, ham and yellow corn. **\$13.99**

**Romana** - Tomato sauce, imported bufala mozzarella, anchovies, black olives, capers and oregano. **\$12.99**

**Manalú** - Tomato sauce, shrimp, clams, mussels, crab meat and garlic. **\$22.99**

**Americana** - Tomato sauce, imported bufala mozzarella, and pepperoni. **\$12.99**

**Fresca Fresca** - Tomato sauce, imported bufala mozzarella, arugula and portobello mushrooms. **\$11.99**

**Sofia Loren** - Tomato sauce, imported bufala mozzarella, shrimp, arugula and shaved parmesan cheese. **\$17.99**

**Spiritosa (white)** - Imported bufala mozzarella, french fries, hot dogs and parmesan cheese. **\$13.99**

**Calzone Ripieno** - Calzone stuffed with imported bufala mozzarella, sweet salami, ham and ricotta cheese. **\$13.99**

# BAMBINI

For Children 12 & Under

**Tortellini** - With marinara or alfredo sauce. **\$8.99** **Ravioli** - Cheese or meat with marinara or alfredo sauce. **\$8.99**

**Spaghetti** - With meatballs or meat sauce. **\$7.99** **Chicken Fingers** - Served with french fries. **\$6.99** **Macaroni & Cheese** **\$7.99**

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

# CONTORNI

**French Fries** **\$4.99** **Broccoli Rabe** **\$6.99** **Steamed Broccoli** **\$5.99** **Grilled Asparagus** **\$8.99** **Sausage Or Meatballs** **\$6.99**  
**Sautéed Spinach** **\$6.99** **Sautéed Mushrooms** **\$5.99** **Grilled Vegetables** **\$8.99** **Mashed Potatoes** **\$5.99**

# BIBITE

**Soft Drink, Iced Tea** **\$2.60** **San Pellegrino** **\$3.00** **Acqua Panna** **\$3.00** **Coffee or Hot Tea** **\$2.25**  
**Cappuccino, Hot Chocolate** **\$3.99** **Espresso or Macchiato** **\$2.75** **Cranberry, Orange or Apple Juice** **\$2.75**  
**Kids Soft Drink** **\$1.99** **Kids Milk, Chocolate Milk or Juice** **\$2.25**