

Dinner



Menu

Appetizers:

Antipasto – imported meats and cheeses, and fresh vegetables on a bed of lettuce, topped with anchovies and balsamic vinaigrette	\$8.95
Antipasto all'italiana – risotto balls, grilled eggplant, fried zucchini, roasted red peppers, marinated vegetables, imported meats and cheese	\$9.95
Calamari – fried or sauteed	\$8.95
Crab Claws D'Amico – marinated crab claws in a spicy lemon butter sauce	\$9.95
Steamed Mussels – with marinara or lemon butter sauce	\$7.95
Sliced Chicken Braciolentini – sliced chicken breast stuffed with Italian sausage, spinach and cheese, served over sauteed spinach	\$8.95
Imported Meat, Cheese & Olive Plate	\$9.95
Soup of the day	Cup \$3.50, Bowl \$5.95
Garlic Bread (2 pieces per order)	\$1.50

Pasta:

Spaghetti with Meatball or Italian Sausage	\$8.95
Traditional Meat Lasagna	\$8.95
Cheese Ravioli – topped with suga sauce	\$8.95
Fettuccine Alfredo	\$11.95
with grilled chicken	\$13.95
with grilled shrimp	\$16.95
with crabmeat	\$17.95
Chicken Cannelloni – homemade pasta stuffed with chicken, ricotta cheese, fresh spinach, carrots and mortadella topped with Bechamel sauce	\$9.95
Bowl of Pasta – choice of: spaghetti, linguini, penne, bowtie, rigatoni, choice of: marinara, pesto, Alfredo, crema rosa, suga	\$8.95
Gnocchi – potato gnocchi served with your choice of marinara, Alfredo, pesto or crema rosa sauce	\$8.95
Gnocchi Toscana – potato gnocchi with plumb tomatoes, green olives and grilled chicken	\$11.95
Capellini Sicilian Style – angel hair pasta in marinara sauce with ricotta cheese, sauteed eggplant and capers	\$8.95
Rigatoni Carmine – Italian sausage, broccoli, diced Roma tomatoes and garlic	\$8.95
♥ Taglierini – fine ribbons of fresh pasta tossed with roasted Roma tomatoes, garlic, olive oil and fresh basil	\$8.95
Tortellini Genovese – homemade spinach pasta stuffed with chicken, pancetta and mortadella in an Alfredo sauce with prosciutto and green peas	\$10.95
Cemo Aglio e Olio – capellini pasta tossed with fresh garlic and olive oil, topped with crabmeat	\$14.95
Linguine Mussels Marinara	\$14.95
♥ Linguine with Clam Sauce – a white or red clam sauce tossed with linguini and served with fresh clams in the shell	\$14.95
Wild Mushroom and Walnut Tortellini – homemade black pepper pasta stuffed with assorted wild mushrooms, walnuts and cheeses in a rich white wine lemon butter sauce Voted Best Pasta, 1997	\$10.95
♥ Pasta Pomodori – a light Roma tomato sauce with fresh basil and garlic topped with shrimp	\$13.95
Crawfish Ravioli – homemade pasta stuffed with crawfish, poblano peppers, green onion, garlic, ricotta cheese and romano cheese in a crema rosa sauce	\$11.95
♥ Penne Asparagus – penne pasta, grilled chicken, diced tomatoes, light olive oil, fresh asparagus, garlic and basil	\$10.95
♥ Linguine Diavolo – spicy marinara sauce with shrimp, mussels, clams, squid, crab claws and green olives, over linguine	\$14.95
Mezzaluna – half moon shaped homemade pasta stuffed with smoked chicken and cheeses in an Alfredo sauce with sun dried tomatoes	\$10.95
♥ Farfalle Puttanesca – bowtie pasta tossed with diced tomatoes, garlic, calamata olives and capers	\$8.95
Spaghetti alla Carbonara – cream sauce with sauteed pancetta and green onion, finished with fresh egg and black pepper	\$13.95
Pappardelle Pesto – wide, flat egg pasta tossed with fresh basil pesto, pine nuts, fontinella cheese and sauteed shrimp	\$14.95

♥ = Heart Healthy Meal

There will be an additional charge for split & half orders.

Salads:

House Salad – spring greens and romaine lettuce, tossed with Roma tomatoes and carrots in our house creamy Italian dressing	\$3.50
Caesar Salad	small \$4.25 large \$7.25
Grilled Chicken Caesar Salad	small \$5.25 large \$9.25
Insalata Caprese – fresh mozzarella, Roma tomatoes and fresh basil, drizzled with reduced balsamic vinager	\$5.95
Bubba Salad – spicy mixed green salad tossed with Roma tomatoes, cucumbers, mushrooms, green onions, green peas and seasonings with a Caesar and vinaigrette dressing	\$7.95
♥ Honey Mustard Chicken Salad – romaine lettuce and sliced grilled chicken, tossed with diced tomatoes, cucumbers, mushrooms and croutons in a honey Pommery, Dijon mustard dressing	\$7.95
Spinach Salad – fresh spinach tossed with our house dressing, sliced mushrooms, topped with sauteed onion, crumbled bacon and hard boiled egg	\$8.95
Marilyn Salad – large Caesar salad topped with fried calamari	\$8.95
Mediterranean Salad – mixed greens with feta cheese, calamata olives, celery, carrots, mushrooms and Roma tomatoes tossed with vinaigrette dressing	\$8.95

House Favorites:

Served with a salad

Rolled Stuffed Eggplant – breaded and stuffed with spinach, ricotta and romano cheese, baked and topped with marinara sauce	\$10.95
♥ Vegetable Plate – sauteed spinach, sauteed mixed vegetables and artichoke casserole	\$11.95
Chicken Armando – sauteed chicken breast crusted with Pecorino Romano cheese, topped with roasted red peppers and capers in lemon butter white wine sauce	\$14.95
Chicken Braciolentini – rolled breast of chicken stuffed with Italian sausage and spinach, with fresh basil in a browned lemon butter sauce	\$14.95
Chicken Mostarda – breaded chicken breast sauteed and topped with a Pommery Dijon mustard cream sauce	\$14.95
Parmesan – eggplant, chicken, veal or shrimp Parmesan with spaghetti or fettuccine	\$14.95
Piccata – medallions of veal or chicken breast sauteed in a lemon butter white wine sauce with artichoke hearts	\$14.95
Marsala – medallions of veal or chicken breast topped with mushrooms, onions and prosciutto in a Marsala wine sauce	\$15.95
Veal Saltimbocca – veal stuffed with prosciutto and mozzarella, topped with fresh sage and mushrooms in a Marsala wine sauce	\$17.95
Veal Sorrentino – grilled veal medallions, eggplant and Roma tomatoes, topped with a plum tomato Marsala wine sauce	\$17.95
Risotto di Gamberi – jumbo shrimp sauteed and tossed with a Porcini and Shiitake mushroom cream sauce, served over risotto	\$15.95
Shrimp Scampi – jumbo shrimp sauteed in olive oil and fresh garlic in a lemon butter white wine sauce, served over linguine	\$16.95
Stuffed Poblano Peppers – roasted poblano peppers stuffed with lump crabmeat, shrimp, ricotta cheese, shallots and garlic in a lemon butter white wine sauce	\$16.95
Cioppino – traditional Italian seafood stew with fish, clams, mussels, shrimp, crab claws and squid in a tomato base broth	\$16.95
Snapper D'Amico – lightly battered and sauteed, topped with crabmeat in a spicy lemon butter sauce	\$21.95
Grilled Lamb Chops – marinated and grilled topped with Chianti reduction, served with mashed potatoes	\$26.95

Fresh Fish of the Day

please ask about our special fish dish of the day