

APPETIZERS

Shrimp Cocktail 24

Chilled jumbo shrimp served with our cocktail sauce.

Shrimp Scampi 25

Shrimp sautéed in lemon, garlic and wine.

Steamed Clams 19

Clams steamed in a garlic white wine broth.

Zucchini Chips 15

Served with our spicy marinara sauce.

Calamari Fritti 17

Tender young calamari fried crispy and served with our spicy marinara sauce.

Carpaccio di Bue 19

Thinly sliced filet of beef with extra virgin olive oil, capers and fresh parmigiano.

Eggplant Caponata 14

Fresh eggplant marinated in our tomato sauce.

Eggplant Rollatini 15

Fresh eggplant filled with cheese and baked in our fresh tomato sauce.

Bruschetta 13

Fresh marinated tomatoes, basil and topped with balsamic vinegar served on our toasted homemade bread.

Cannelloni 19

"Our house specialty". Homemade pasta filled with beef, pork, veal, spinach and spices.

Lobster Ravioli 22

Homemade ravioli with our vodka, tomato cream sauce.

SALADS

Romaine Salad 13

Fresh tossed romaine lettuce, carrots and cabbage with our homemade Italian or bleu cheese dressing.

Manhattan Salad 15

Tossed salad with chopped eggs, crispy croutons, fresh bacon bits, onion and tomato, with our homemade Italian or bleu cheese dressing.

Insalata Della Casa 15

Fresh romaine lettuce, spinach, hearts of palm, artichokes and tomato in our homemade vinaigrette.

Iceberg Wedge B.L.T. 15

Our homemade bleu cheese dressing, fresh crispy bacon and tomatoes.

Caprese 15

Fresh buffalo mozzarella, sliced tomatoes, and fresh basil.
Also available with fresh Italian burrata. 17

Grilled Salmon Salad 39

Grilled salmon over fresh tossed greens with our homemade vinaigrette.

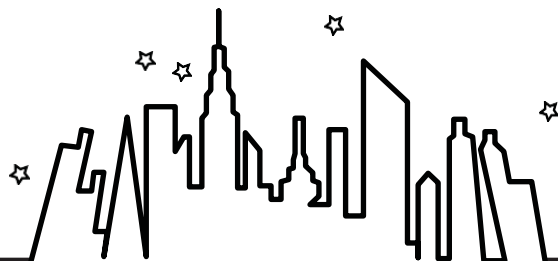
Caesar Salad 30

Made tableside for two or more. Prepared in the classic manner.
Also available for one. 15

SOUPS

Soup of the Day 14

Lobster Bisque 17



PASTAS

Cannelloni 31

"Our house specialty". Homemade pasta filled with beef, pork, veal, spinach and spices.

Lobster Ravioli 32

Homemade ravioli with our vodka, tomato cream sauce.

***Penne, Linguini 22 or Angel Hair Pomodoro**

Our tomato sauce with fresh chopped tomatoes, extra virgin olive oil, garlic and fresh basil.

Penne or Linguini Bolognese 28

Our rich, homemade meat sauce.

***Cheese and Spinach Ravioli 24**

Homemade ravioli with our pomodoro sauce.

***Penne con Artichokes 26 & Mushrooms**

Fresh artichokes and mushrooms sautéed in extra virgin olive oil and fresh parmesan.

Penne con Sausage & Peppers 27

Peppers sautéed with sausage in a tomato sauce.

***Fettuccine Alfredo 23**

Fettuccine tossed in our creamy cheese sauce.

'A classic Roman dish.'
with Chicken 29 / with Shrimp 34

***Gnocchi con Pomodoro 20 e Balsamella**

Homemade gnocchi with our fresh tomato and cream sauce.

***Eggplant Parmigiana 28**

Eggplant, lightly breaded, mushrooms, topped with cheese, baked in our rich marinara sauce.

Manhattan Combo 34

Our three favorites on one plate
Lobster Ravioli | Cannelloni | Shrimp Scampi

SEAFOOD SPECIALITIES

Pan Seared Scallops 39

George Banks Scallops with bacon lardons, oranges, toasted pine nuts, sriracha vinaigrette on basil pesto.

Shrimp Scampi 40

A house specialty. Tender shrimp sautéed in garlic, lemon and wine. Served with angel hair pasta.

Shrimp Fra Diavolo 40

Tender shrimp sautéed in our spicy marinara sauce over linguini. Mild, Medium or Hot.

Linguini with Clam Sauce 37

Our red or white clam sauce made in the classic manner.

Lobster Manhattan 49

Lobster tail and crab meat sautéed with garlic and extra virgin olive oil in our tomato cream sauce, over linguini.

Seafood Cioppino 48

Shrimp, crab, fish, scallop and clams in our 'house special' broth.

FRESH FISH

Served with sautéed vegetables

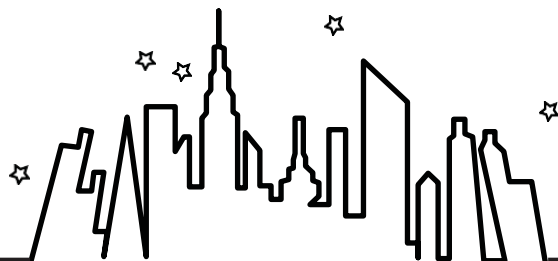
Salmon Fiorentina 40

Grilled salmon topped with lemon, garlic and extra virgin olive oil.

Market Fresh Fish of the Day

(Market Price)

*Vegetarian Dishes



STEAKS AND CHOPS

Served with sautéed vegetables

New York Strip Fiorentina 58

Prime New York steak charbroiled with lemon, garlic and extra virgin olive oil.

New York Strip Delmonico 58

Prime New York steak charbroiled with natural juices.

New York Pepper Steak Flambe 60

Finished at table, flamed with brandy, cream and our peppercorn sauce.

Filet Mignon Fiorentina 54

Filet Mignon charbroiled with lemon, garlic and extra virgin olive oil.

Filet Mignon Delmonico 54

Filet Mignon charbroiled with natural juices.

Filet Mignon Oscar 62

Filet Mignon topped with crab meat, asparagus and our béarnaise sauce.

Steak Sinatra 42

Filet Mignon tips sautéed with onions, peppers and our fresh tomato sauce, over fettuccine.



Veal Chop Milanese 61

Pounded veal chop lightly breaded and sautéed.

Veal Chop Fiorentina 61

"Zagat Award" Best of the Best Veal Chop
Charbroiled chop topped with lemon, extra virgin olive oil and garlic.

SIDE DISHES

12

Mashed Potatoes

Side of Pasta

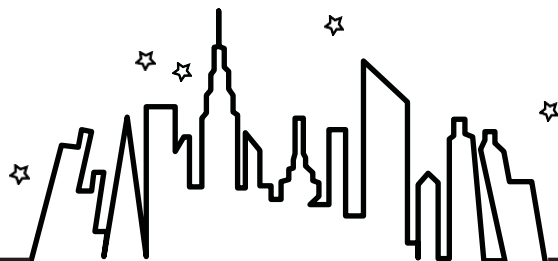
Scallop Potatoes

Creamed Spinach

Baked Potato

Sautéed Broccoli

Split Charge 4



VEAL

Served with sautéed vegetables

Veal Marsala 39

Veal sautéed with fresh mushrooms and marsala wine.

Veal Piccata 39

Veal sautéed in lemon, capers and wine.

Veal Francese 39

Veal dipped in egg and sautéed in lemon and wine, topped with zucchini medallions.

Veal Saltimbocca 39

Veal topped with prosciutto, fresh mozzarella cheese in a light brown sauce.

Veal Oscar 49

Veal cutlet topped with crab meat, asparagus and our béarnaise sauce.

Veal Parmigiana 39

Veal cutlet topped with cheese and baked in our rich marinara sauce.



CHICKEN

Served with sautéed vegetables

Chicken Marsala 30

Breast of chicken, sautéed in mushrooms and marsala wine.

Chicken Piccata 30

Breast of chicken sautéed in lemon, capers and white wine.

Chicken Manhattan Milanese 29

Breast of chicken breaded and sautéed with a garlic sauce.

Chicken Francese 29

Breast of chicken dipped in egg and sautéed in lemon sauce, topped with zucchini medallions.

Chicken Florentine 30

Breast of chicken baked with lemon, white wine sauce, topped with spinach and cheese.

Chicken Parmigiana 30

Breast of chicken lightly breaded, topped with cheese and baked in our rich marinara sauce.