

## *Antipasto*

<b>Bruschetta</b> .....	\$6
<i>Chopped Tomato, Red Onion, Garlic, Basil &amp; Olive Oil on Toasted Bread Slices</i>	
<b>Raw Clams</b> .....	\$10
<i>On the Half-Shell</i>	
<b>Cold Antipasto</b> .....	\$14
<i>Salame, Prosciutto di Parma, Capicollo, Cheese, Artichokes, Olives &amp; Roasted Peppers (Perfect for Sharing)</i>	
<b>Fried Calamari</b> .....	\$11
<i>Tubes Only, Light, Crispy &amp; Tender, Served with Marinara Sauce</i>	
<b>Calamari Arrabiata</b> .....	\$12
<i>Sautéed in Wine &amp; Garlic with Hot Cherry Peppers and Marinara Sauce - Spicy!</i>	
<b>Baked Clams</b> .....	\$9
<i>Little Necks Baked in Lemon Butter Wine Sauce</i>	
<b>Mussels</b> .....	\$11
<i>Steamed in Wine, Garlic &amp; Herbs, Served in Red or White Sauce</i>	
<b>Stuffed Mushrooms</b> .....	\$8
<i>Large Caps Stuffed with Chopped Portobello, Cheese &amp; Marinated Bread Crumbs</i>	
<b>Fried Zucchini</b> .....	\$8
<i>Battered &amp; Fried Zucchini Sticks, Served with a Marinara Dipping Sauce</i>	
<b>Eggplant Rollatini</b> .....	\$9
<i>Stuffed with Ricotta, Topped with Mozzarella &amp; Baked in Pomodora Sauce</i>	
<b>Mozzarella en Carozza</b> .....	\$10
<i>Mozzarella-Stuffed Brick-Oven Bread, Deep Fried &amp; Served in a Garlic, Caper &amp; Anchovy Tomato Sauce</i>	
<b>Hot Antipasto</b> .....	\$14
<i>Shrimp, Clams, Eggplant Rollatini &amp; Stuffed Mushrooms (Perfect for Sharing)</i>	

## *Salads*

<b>Tre Colori Salad</b> .....	\$7
<i>Mixed Greens, Endive, Radicchio &amp; Cherry Tomatoes</i>	
<b>Caesar Salad</b> .....	\$7
<i>Crisp Romaine tossed in Classic Caesar Dressing</i>	
<b>House Salad</b> .....	\$7
<i>Mixed Greens, Chopped Tomato, Diced Onion in Balsamic Vinaigrette</i>	
<b>Joanne Salad</b> .....	\$10
<i>Greens, Goat Cheese, Pear Slices, Caramelized Walnuts in Honey Mustard Dressing</i>	
<b>Caprese</b> .....	\$10
<i>Fresh Homemade Mozzarella, Tomatoes, Roasted Peppers Fresh Basil &amp; Extra-Virgin Olive Oil</i>	

## Soups

<b>Stracciatella</b> .....	\$7
<i>Classic Italian Egg-Drop Soup</i>	
<b>Minestrone</b> .....	\$7
<i>Classic Mixed Vegetable Soup</i>	
<b>Soup Of The Day</b> .....	\$Varies
<i>Please ask your server for today's selection</i>	

## Pasta

<b>Spaghetti Alla Bolognese</b> .....	\$15
<i>Sautéed in a Classic Beef &amp; Veal Bolognese Sauce (Whole Wheat Spaghetti +\$2.00)</i>	
<b>Capellini Alla Primavera</b> .....	\$14
<i>Angel Hair Pasta with Broccoli, Carrots, Mushrooms &amp; Zucchini Sautéed in Garlic &amp; Light Tomato</i>	
<b>Clam Linguini</b> .....	\$17
<i>With Little Necks Sautéed in Wine, Garlic &amp; Herbs. Choose Red Sauce or Garlic &amp; Oil</i>	
<b>Seafood Linguini</b> .....	\$24
<i>With Shrimps, Clams, Mussels &amp; Calamari in Red Sauce or Garlic &amp; Oil</i>	
<b>Penne a la Vodka</b> .....	\$15
<i>With Prosciutto &amp; Shallots in a Mildly Spiced Vodka Pink Sauce (Whole Wheat Penne +\$2.00)</i>	
<b>Broccoli Rabe &amp; Sausage Rigatoni</b> .....	\$17
<i>In Garlic &amp; Oil</i>	
<b>Pappardelle Alessandra</b> .....	\$18
<i>Homemade Wide Flat Pasta with Sausage, Mushrooms &amp; Peas in a Light Brandy Pomodora Cream Sauce</i>	
<b>Cheese Ravioli</b> .....	\$14
<i>Ricotta-Stuffed Homemade Ravioli in Marinara Sauce &amp; Basilico</i>	
<b>Ravioli Quattro Formaggi</b> .....	\$18
<i>Ricotta-Stuffed Homemade Ravioli Sautéed in a Fontina, Parmigiano &amp; Mozzarella Cheese Sauce</i>	
<b>Gnocchi Alla Bolognese</b> .....	\$16
<i>Homemade Potato Dumplings Sautéed in a Classic Beef &amp; Veal Bolognese Sauce</i>	

## Risotto

<b>Mixed Mushrooms Risotto</b> .....	\$17
<i>Arborio Rice Stewed with a Mushroom Medley &amp; Parmigiano Cheese</i>	
<b>Risotto Alla Zafferano</b> .....	\$18
<i>Arborio Rice Stewed with Peas, Saffron, Pro-Secco &amp; Parmigiano Cheese</i>	
<b>Seafood Risotto</b> .....	\$24
<i>Arborio Rice Stewed with Shrimp, Clams, Mussels &amp; Calamari.</i>	

Your server will describe our Daily Specials

## Fish

<b>Filet of Sole Francese</b> .....	\$19
<i>Egg-Dipped and Sautéed in Lemon Butter &amp; White Wine</i>	
<b>Broiled Chilean Sea Bass</b> .....	\$28
<i>Broiled to Perfection in Lemon, Garlic &amp; White Wine Sauce / Served on a Bed of Grilled Radichio</i>	
<b>Broiled Tilapia in Saffron Sauce</b> .....	\$17
<i>Served over a Spinach &amp; Goat Cheese Sauté</i>	
<b>Grilled Salmon Dijon</b> .....	\$22
<i>Surrounded by a Dijon Mustard, Wine &amp; Lemon Reduction</i>	
<b>Shrimp Fra Diavolo</b> .....	\$21
<i>Jumbo Shrimp Sautéed with Garlic &amp; Wine in Spicy Marinara Sauce - Spicy!</i>	
<b>Shrimp Scampi</b> .....	\$21
<i>Jumbo Shrimp Broiled with Lemon, Wine, Garlic &amp; Paprika Served on a Bed of Linguini</i>	

## Chicken

<b>Chicken Marsala</b> .....	\$17
<i>Tender Chicken Breast Sautéed with Wild Mushrooms in a Marsala Sauce</i>	
<b>Chicken Parmigiana</b> .....	\$16
<i>Baked with Mozzarella Cheese &amp; Marinara Sauce</i>	
<b>Chicken Sorrentino</b> .....	\$20
<i>Sautéed in Wine and Topped with Eggplant, Prosciutto, Mozzarella &amp; the Chef's Special Sauce</i>	
<b>Chicken Scarpariello</b> .....	\$19
<i>Bone-In Chicken Sautéed with Sausage, Roasted Peppers, Wine &amp; Herbs</i>	
<b>Pollo All'Aceto</b> .....	\$17
<i>Tender Chicken Breast Sautéed with Garlic, Cherry Tomatoes &amp; Herbs in a Balsamic Vinegar Reduction</i>	

## Veal

<b>Veal Piccata</b> .....	\$20
<i>Sautéed with Lemon Butter, Wine &amp; Capers and Served over Grilled Zucchini</i>	
<b>Veal Parmigiana</b> .....	\$19
<i>Traditional Italian Veal Specialty, Baked with Mozzarella Cheese &amp; Marinara Sauce</i>	
<b>Veal Romano</b> .....	\$20
<i>Sautéed in Marsala Wine and Topped with Eggplant &amp; Mozzarella</i>	
<b>Veal Chop Milanese</b> .....	\$27
<i>Thinly Pounded, Breaded &amp; Pan Fried, Served on a Bed of Arugula &amp; Tomato Salad</i>	
<b>Ossobuco</b> .....	\$32
<i>Classic Veal Shank Slowly Braised to Tender Perfection in Meat Broth &amp; Wine, Served on Risotto</i>	

## *From The Grill*

<i>Grilled Vegetables</i> .....	\$12
<i>Zucchini, Eggplant &amp; Roasted Pepper, Marinated in Garlic &amp; Oil, Grilled &amp; Fresh Mozzarella Topped</i>	
<i>Grilled Veal Rib Chop</i> .....	\$29
<i>Milk Fed Baby Veal Seasoned &amp; Grilled to Succulent Perfection</i>	
<i>Shell Steak</i> .....	\$29
<i>Angus Certified 16oz New York Strip</i>	
<i>Grilled Lamb Chops</i> .....	\$32
<i>Baby New Zealand Lamb Chops Seasoned &amp; Grilled, Served with "Green Potatoes" (Spinach Mashed)</i>	

**All entrées are served with Pasta or Roasted Potatoes & Vegetable**

## *Side Dishes*

<i>Spinach (Sautéed in Garlic &amp; Oil)</i> .....	\$6
<i>Mashed Potatoes</i> .....	\$6
<i>French Fried Potatoes</i> .....	\$6
<i>½ Pasta</i> .....	\$7
<i>Choose Penne, Rigatoni, Linguini or Spaghetti</i>	
<i>½ Gnocchi</i> .....	\$9
<i>In Beef &amp; Veal Bolognese Sauce</i>	

## *Per Bambini (<10 Years)*

<i>Macaroni &amp; Cheese</i> .....	\$6
<i>Spaghetti Marinara</i> .....	\$7
<i>Cheese Ravioli</i> .....	\$8
<i>Chicken Fingers &amp; Fries</i> .....	\$8