

Appetizers

Fried Calamari \$9.75

Stuffed Mushrooms \$9.25

Fresh Mozzarella & Tomato \$9.50

Baked Clams \$9.25

Shrimp cocktail \$ 9.25

Eggplant Rollatine \$ 9.00

Antipasto di Casa (Family style \$ 6.95 p.p.)

A melody of imported cheeses, prosciutto, dry sausage, olives, pickled eggplant and mushrooms.

Entrée

Cavatelli Bolognese \$ 15.50

Home made pasta with meat sauce.

Rigatoni al Cinghiale \$ 15.95

Extra large cut ziti served with wild boar meat in a demy glaze tomato sauce.

Penne alla Vodka \$14.95

Our famous vodka sauce.

Chicken Parmigiana \$16.25

Traditional preparation with tomato sauce and topped with mozzarella.

Chicken Blue Fountain \$16.95

Chicken breast sautéed w/ garlic, rosemary, white wine and a touch of brown sauce.

Veal Sinatra \$19.95

Milk fed veal scaloppini served w/ artichoke hearts, mushrooms in a brandy cream sauce.

Roasted L.I. Duck \$21.95

Slow roasted semi-boneless with a raspberry glaze.

N.Y. Shell Steak \$23.95

USDA Grilled to perfection

Chef's Special \$ 23.95

A melody of clams, shrimp, mussels, calamari, scallops over a bed of linguine with your choice of marinara or fra diavolo sauce.

Salmon Dijon \$ 21.95

Grilled Atlantic Salmon w/a honey-mustard glaze.

Stuffed Filet of Sole \$ 19.25

Fresh sole stuffed with a seafood stuffing and served with a scampi sauce.

Rack of Lamb \$ 28.95

A full rack of lamb slow roasted with a rosemary infusion and served with mint jelly.