



# ANTIPASTI

## APPETIZERS

### Zuppa di Cozze e Vongole

Steamed little neck clams and mussels with white wine, butter and garlic 9.95

### Mozzarella Caprese

Fresh mozzarella and tomatoes with olive oil and fresh basil 9.25

### Clams Possilippo

Little neck clams steamed with white wine, butter, garlic and fresh grape tomatoes 9.75

### Fried Calamari

Domestic calamari lightly floured and pan-fried served with marinara sauce 10.95

### Shrimp Gorgonzola

Cajun grilled shrimp with imported blue cheese and brandy cream sauce 9.95

### Zuppa del Giorno

Our homemade soup of the day 5.25

### Trifolata di Funghi

Assortment of wild mushrooms sauteed with garlic, olive oil and served over grilled polenta 9.75

### Formaggi e Miele

Chefs choice of three imported cheese served with Alpino honey 9.75

### Grilled Calamaretti

Grilled domestic calamari served with potatoes, cannellini beans, roasted peppers, olive oil, and red wine vinegar 10.75

### Eggplant Rollatine

Eggplant filled with ricotta, and mozzarella cheese served with marinara sauce 9.00

# PIZZA AL FORNO DI MATTONI

## BRICK OVEN PIZZA

### Margherita

Mozzarella, fresh tomato and basil 7.95

### Quattro Stagioni

Artichokes, olives, prosciutto and mushrooms 8.95

### Bianca

Ricotta, mozzarella, olive oil and basil 8.25

### Boscaiolo

Broccoli rabe, Fennel sausage, mushrooms, sun dried tomato and mozzarella 8.50

### Mar e Terra

Grilled marinated chicken breast, chopped jumbo shrimp, and pesto sauce with mozzarella cheese 9.25

# INSALATE

## SALADS

### Arugolotta

Baby arugula with goat cheese, walnut and sliced oranges served with balsamic vinaigrette 7.95

### Caesar Salad

Crisp hearts of romaine lettuce with our creamy garlic dressing 7.95  
Add grilled chicken breast 3.95



# SECONDI

## ENTREES

All entrees are served with: garden salad, potato and vegetable of the day  
or choice of penne or linguine with tomato sauce

### Fritto Misto

Shrimp and domestic calamari lightly floured  
and pan-fried 22.95

### NY Shell Steak

USDA Shell Steak grilled to perfection 23.95

### Pork Chops Contadina

Center cut with your choice of sweet or  
hot vinegar peppers 18.95

### Roasted Duck

Semi-boneless duck roasted with a  
raspberry glaze 22.95

### Chicken Fantasia

Chicken breast sauteed with red roasted peppers,  
artichoke hearts, onions and served with white wine,  
tomato sauce and a touch of cream 16.95

### Chicken Boscaiolo

Grilled chicken breast topped with sauteed broccoli  
rabe, mushrooms, potatoes  
and sun dried tomatoes 16.95

### Chicken Marsala

Chicken breast with Marsala wine,  
mushrooms and butter 16.95

### Veal Sorrentino

Veal scaloppini topped with eggplant, prosciutto,  
and mozzarella with white wine and  
a touch of tomato sauce 21.95

### Veal Parmigiana

Classical Italian preparation 18.95

### Veal Sinatra

Veal scaloppini with artichoke hearts and  
mushrooms in a brandy cream sauce 20.95

### Grilled Salmon Dijon

Grilled Atlantic salmon with a  
honey mustard glaze 19.95

### Sole Fiorentina

Fresh fillet of sole egg battered with a white wine,  
lemon-butter sauce over wilted spinach 19.25

### Zuppa di Pesce

A medley of clams, mussels, shrimp,  
sole and calamari over linguine with choice of  
marinara or fra diavolo  
**Regular** 21.95 **Large** 28.95

### Gamberi Hot & Spicy

Jumbo shrimp sauteed with garlic, white wine a touch of tomato and  
crushed hot pepper over a bed of linguine 19.95

Gift Certificates Available. See your host or server.

# PRIMI PIATTI

## PASTA

All pasta entrees are served with a garden salad

### Penne alla Vodka

Quill shaped pasta with our famous vodka sauce 14.95

### Orzechette Contadina

Cap shaped pasta with broccoli rabe, fennel sausage, sun dried tomatoes, garlic, and extra virgin olive oil 15.95

### Bucatini Amatriciana

Thick hollow spaghetti served with a plum tomato sauce, basil, and pancetta 14.50

### Pasta al Tegamino

Cap shaped pasta baked with homemade mini meatballs, pecorino cheese, tomato sauce, and topped with fresh mozzarella 15.95

### Penne Mediterraneo

Quill shaped pasta sauteed with grape tomatoes, kalamata olives, fresh herbs, and calamari with extra virgin olive oil 15.95

### Paccheroi al Ragù di Cinghiale

Artisinal pasta served with slow roasted wild boar meat simmered in a tomato demi glace sauce 15.95

### Fettuccine alla Panna

Wide ribbon egg pasta served with Cajun shrimp, peas and Parmigiana cheese cream sauce 15.95

### Gnocchi Napoletani

Homemade potato pasta tossed with ricotta, fresh mozzarella, basil, and plum tomato sauce 15.25

### Tortelloni con Funghi

A delicate pasta filled with a blend of braised beef and imported cheeses, served with sauteed wild mushrooms and a hint of truffle oil 15.95

### Cavatelli Bolognese

Homemade pasta with our delicious meat sauce 14.95

### Linguine con Vongole

Little neck clams with your choice of white or red sauce 15.25

### Fusilli Malfatti

Spiral shaped pasta served with arugula, shrimp, sausage, plum tomatoes and a touch of cream 15.50

## CHILDREN'S MENU 7.95

Chicken Fingers with fries

Ziti with meatballs

Fried Shrimp with fries

Ravioli with tomato sauce

## SIDE ORDERS 5.75

Sautéed Broccoli Rabe

Rosemary Roasted Potatoes

Polenta al Forno

Sautéed Mixed Mushrooms

Sautéed Arugula

Catering available on and off premise.

Customized packages available