

Appetizers

- ⊗ **Tossed Antipasto Salad** serves up to 12 \$25
- Bruschetta** - basil focaccia toast with fresh 18 pieces \$16
chopped tomatoes marinated in balsamic, basil and garlic
topped with melted cheeses
- Garlic Bread Knots** \$3.80 per dozen
- Minestrone Soup** \$6 pint
- ⊗ **Fish Chowder made with leeks and pancetta** \$7 pint
- ⊗ **Scampi** 18 large shrimp \$30
gulf shrimp sautéed in garlic butter, parsley, white wine and
onion
- served over pasta** \$34
- Meatballs** - large Grandmother style meatballs served 1.25 each
with marinara

Pasta

- ⊗ **Classic Meat Lasagne** serves up to 12 \$38
- ⊗ **Meatless lasagne** serves up to 12 \$32
- ⊗ **Seafood Lasagne** serves up to 12 \$54
- ⊗ **Vegetable Lasagne** - made with pesto, serves up to 12 \$38
cheeses and lots of vegetables
- Manicotti** serves up to 6 \$28
- Butternut Ravioli** - butternut squash stuffed ravioli \$52
topped with a toasted nut, raisin, garlic and olive oil sauce
- Pasta Primavera** serves up to 8 \$32

Carbonara - sautéed prosciutto in a serves up to 8 \$32
Parmesan cream sauce over fedelinni

⊗ Chicken

- Chicken Parmesan** - (with red sauce and four cheeses) \$32
- Chicken Piccata** - (with capers, lemon, white wine, herbs) \$32
- Chicken Spinachi** - (spicy spinach, tomatoe, cheese) \$32
- Chicken Carciofi** - (artichokes, fresh basil, and fontinelli) \$32
- add a side of pasta marinara or** serves 12 sides \$12
garlic and olive oil

⊗ Sauces by the Pint

- Marinara** - red sauce \$4
- Alfredo** - a creamy parmesan sauce \$8
- Pesto** - a pinenut, basil, olive oil and herb sauce \$18
- Meat sauce** - made with local ground beef, sausage and \$8
prosciutto
- Aglia Olio** - roasted garlic and herb sauce \$10

Desserts

- ⊗ **Espresso Brownies** \$3.50 each
- Cannolis** regular \$2.95 or Mini \$1.95 each
- Italian Style Cheesecake** - (traditional, serves up to 16 \$28
toasted coconut, espresso)
- Tiramisu** serves up to 16 \$38
- Lemoncello Tart** serves up to 10 \$18