

DINNER



BAKED CLAMS OREGANATE (1/2 dozen)
Whole breaded & baked Littleneck clams

TORRE DI MOZZARELLA
Fresh mozzarella, stacked with grilled Portobello mushrooms, vine ripe tomatoes & flame roasted peppers, drizzled with aged balsamic glaze, E.V.O.O. & seasonings, topped off with warm frizzled onions

CALAMARI ARRABBIATA
Fried calamari, flame roasted peppers, Spicy Arrabbiata sauce

SHRIMP COCKTAIL (5 per order)
Jumbo "Chop House" style, served with traditional accompaniments

STUFFED MUSHROOMS
Roasted red pepper duxelle broiled "Oreganata" style

MARYLAND STYLE CRAB CAKES
Spicy Rémoulade sauce, field greens

CARCIOFI ALLA ROMANA
"Mediterranean style" pan fried baby artichokes, Chipotle Aioli

ZUCCHINE FRITTE
Fresh hand cut julienne zucchini, pan fried & nested over Classic Marinara

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13	CALAMARI FRITTI Fried calamari, Marinara -OR- Spicy Fra Diavolo	15
15.5	ZUPPA DI COZZE (red -OR- white) Steamed P.E.I. Mussels served in Marinara -OR- white wine garlic & herb brodino, Parmesan garlic toast	14.5
16.5	ARANCINI (3 per order) "Sicilian style" mini riceballs with ground beef, green peas, Fontina cheese, Italian tomato sauce, crowned with fresh Ricotta	10.5
17	MOZZARELLA IMPANATA (3 per order) Homemade breaded & pan fried fresh mozzarella wedges, served over Marinara	11.5
13	EGGPLANT INVOLTINI Fresh battered eggplant stuffed with seasoned Ricotta, baked with tomato basil sauce	12
16.5	CAPELLINI CAKES (2 per order) Pan fried angel hair pasta cakes, stuffed with green peas, Parma prosciutto, mozzarella, over creamy pink sauce	12.5
15	MAMA'S HOMEMADE MEATBALLS (4 per order) "Right outta the sauce," crowned with Pecorino & fresh Ricotta	13
11.5	PRIMI PORTION PASTAS (Spaghetti or Penne) Marinara • Aglio & Olio • Bolognese • Vodka • Pomodoro • Alfredo	12.5

• TRY OUR ARTISANAL BRICK OVEN BAKED PIZZETTE. Great to share as an appetizer! •

brick oven pizzette

ULTRA THIN WHOLE WHEAT -OR- GLUTEN FREE CRUST 2

Classic Neapolitan 12" Artisanal pizza, prepared with only the finest homemade & imported ingredients, baked in our authentic "old world" brick oven

12	MARGHERITA Neapolitan style "San Marzano" tomato sauce, Fior di Latte mozzarella, basil, E.V.O.O. drizzle	15.5
17	BROCCOLI RABE & SALSICCIA "San Marzano" tomato sauce, Fior di Latte mozzarella, crumbled hot sausage, sautéed broccoli rabe	12
15.5	VEGETARIANA "San Marzano" tomato sauce, Fior di Latte mozzarella, spinach, broccoli, mushrooms, flame roasted peppers	16
15.5	MELANZANE "San Marzano" tomato sauce, Fior di Latte mozzarella, battered eggplant, Pecorino, spooned fresh Ricotta	17
15.5	FRA DIAVOLO "San Marzano" tomato sauce, Fior di Latte mozzarella, crumbled hot sausage, cherry peppers	15.5
12	INSALATA Fresh chopped garden salad, low fat mozzarella, House Italian dressing	15.5
17	ULTRA THIN PIZZETTA Whole wheat ULTRA THIN pizzetta, "San Marzano" tomato sauce & mozzarella	12
15.5	CRUDO Fior di Latte mozzarella, imported Fontina, Parma prosciutto, baby Arugula, white Truffle oil drizzle, shaved Reggiano	16
15.5	BUFFALO CHICKEN Our Signature "Louisiana Style" spicy chicken, mozzarella, Blue Cheese sauce	17
15.5	AL FORMAGGIO Fior di Latte mozzarella, imported Fontina, creamy Robiola & Reggiano cheeses, white Truffle oil drizzle	15.5

ADDITIONAL TOPPINGS:

ARTICHOKE HEARTS • PEPPERONI • SPICY SAUSAGE • ONION • MUSHROOMS • ANCHOVIES • CHERRY PEPPERS • KALAMATA OLIVES • EGGPLANT
PARMA PROSCIUTTO • SPINACH • BROCCOLI • FLAME ROASTED PEPPERS • RICOTTA CHEESE • FONTINA CHEESE • SLICED MEATBALLS
2.5

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8.5	TORTELLINI IN BRODO Fresh cheese tortellini, light chicken brodino	8.5
8.5	HOMESTYLE CHICKEN NOODLE Broken fettuccine pasta, white meat chicken, fresh vegetables, chicken brodino	8.5
8.5	PASTA E FAGIOLI Ditalini pasta, cannellini beans, roasted garlic, tomato brodino	8.5
8.5	VEGETABLE MINISTRONE Ditalini pasta, fresh vegetables, tomato brodino	8.5
8.5	VEGETABLE LENTIL Homemade... like Nonna used to make with lentils & fresh vegetables	8.5

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	SIDE	ENTREE		SIDE	ENTREE
GARDEN SALAD Iceberg & Romaine mix, cherry tomatoes, cucumbers, carrots, red onions, red peppers, mushrooms, black olives, House Italian dressing	7.5	10.5	BUFFALO CHICKEN SALAD Romaine hearts, diced plum tomatoes, shredded carrots & red onions, crumbled Blue Cheese dressing, warm buffalo chicken pieces	N/A	14.5
CAESAR SALAD Romaine hearts, focaccia croutons, shaved Reggiano, Dijon Caesar dressing	8.5	11.5	HUDSON VALLEY BEET SALAD Roasted red beets, mesclun field greens, baby Arugula, red onion, California walnuts, crumbled Goat Cheese, balsamic vinaigrette	N/A	14.5
MEDITERRANEAN SALAD Romaine hearts, cherry tomatoes, diced cucumbers, sliced pepperoncini, Kalamata olives, red onions, crumbled Feta Cheese, red wine & herb vinaigrette	9.5	12.5	CAPRINO SALAD (Add grilled shrimp 8) Mesclun field greens, flame roasted peppers, grilled baby asparagus, crumbled Goat Cheese, cherry tomatoes, red onions, balsamic vinaigrette	N/A	13.5
PECAN SALAD Mesclun field greens, baby Arugula, honey roasted pecans Gorgonzola crumbles, balsamic vinaigrette	9.5	12.5	WEDGE SALAD Iceberg wedge, beefsteak tomatoes, warm Applewood smoked bacon, crumbled Blue Cheese dressing	N/A	12

SUGGESTED ADD-ONS:

GRILLED CHICKEN 6.5 • FRIED CHICKEN CUTLETS 6.5 • SPICY BUFFALO CHICKEN 6.5 • MARINATED SKIRT STEAK 9 •
JUMBO GRILLED SHRIMP (S) 9 • PAN SEARED SALMON 12
CHOPPED SALAD: SIDE 1/ENTREE 2

~ 20% GRATUITY ADDED TO PARTIES OF EIGHT OR MORE • SHARING CHARGE 3 ~

DINNER



CUCINA ITALIANA ■ WINE BAR

pasta

PENNE, RIGATONI, LINGUINE, FUSILLI, CAPPELLINI, SPAGHETTI, FRESH CAVATELLI

STUFFED RIGATONI, CHEESE TORTELLINI, ZUCCHINI LINGUINE, WHOLE WHEAT & GLUTEN FREE PENNE 3

PENNE ALLA VODKA Creamy vodka pink sauce, diced Parma prosciutto	18.5	PENNE OREGANATE Shrimp, asparagus, garlic & white wine Scampi sauce, toasted bread crumbs	22
PENNE MADEIRA Chicken pieces, crushed tomato, Madeira wine brown sauce, tossed with mozzarella	21	LINGUINE CON VONGOLE New Zealand Clams, diced tomato, roasted garlic & E.V.O.O. sauce	21
RIGATONI FIORENTINA Chicken pieces, spinach, creamy pink sauce, tossed with mozzarella	21	CAVATELLI BOLOGNESE "Southern Italian" style veal meat sauce (add fresh Ricotta 1)	19
LINGUINE SHRIMP MARINARA Sautéed shrimp, Classic Marinara -OR- Spicy Fra Diavolo sauce	23	TORTELLINI MASCARPONE Julienne pepperoni sticks, imported Mascarpone & Reggiano cheese cream sauce	20
FUSILLI CASALINGA Broccoli rabe, grilled chicken, roasted garlic & herb brodino	21	RISOTTO AL PESTO E GAMBERETTI Imported Carnaroli rice, pesto di basilico sauce, baby zucchini, Reggiano cheese & fresh grilled Jumbo Shrimp	23
RIGATONI BELLA NAPOLI Fresh stuffed rigatoni, creamy pink sauce, diced fresh mozzarella, julienne basil	21	FUSILLI BOSCAIOLLA Spicy crumbled sausage, wild mushrooms, spring peas, creamy marinara pink sauce	22
PENNE MELANZANE Diced roasted eggplant, Marsala infused plum tomato sauce, Ricotta cheese crown	19	LINGUINE AL CARTOCCIO Shrimp, crumbled fennel sausage, Sambuca infused creamy pink sauce, baked & served in a foil pouch	23
LINGUINE DI MARE (red -OR- white) Shrimp, P.E.I. Mussels, New Zealand Clams, roasted garlic & E.V.O.O. -OR- Classic Marinara sauce	23	RIGATONI PUGLIESE Escarole, Tuscan white beans, crumbled fennel sausage, roasted garlic & E.V.O.O. brodino	21
CAPELLINI ALLO SCOGLIO Fresh lump Crabmeat, "Blue Crab" Marinara -OR- Spicy Fra Diavolo sauce	25	LASAGNA AL FORNO Classic Bolognese style, baked with mozzarella & "Old World" Italian tomato sauce	18
CAPELLINI PRIMAVERA (red -OR- white) Fresh vegetable medley, tomato basil sauce -OR- roasted garlic & E.V.O.O. brodino	19	ZUCCHINI LINGUINE Julienne fresh zucchini, shrimp, Classic Marinara sauce	23

• Extra charge for all substitutions •

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CLASSICI	CHICKEN	VEAL		
MARSALA side of herb roasted potatoes	25.5	28	LEMON SOLE MEUNIÈRE	30
OREGANATA side of rice pilaf	25.5	28	Pan-seared Lemon Sole, capers, asparagus tips, white wine, lemon butter sauce, side of rice pilaf	
FRANCESE side of rice pilaf	25.5	28	SALMONE PICCATA	30
VEAL CHOP MILANESE		35	Pan-seared Atlantic Salmon, artichoke hearts, capers, white wine, lemon Beurre Blanc sauce, side of rice pilaf	
Parmesan crusted, Center-Cut Veal Chop, pan fried & topped with baby Arugula, red onion, cherry tomatoes & shaved Reggiano cheese			CHICKEN CHOP PARMIGIANA	26
VEAL CHOP PARMIGIANA		35	Parmesan crusted, Frenched boned Chicken Breast, pan fried & baked with mozzarella & "Old World" Italian tomato sauce	
Parmesan crusted, Center-Cut Veal Chop, pan fried & baked with mozzarella & "Old World" Italian tomato sauce			SALMONE ALLA GRIGLIA	30
CHICKEN SCARPARELLO		26.5	Fresh grilled Atlantic Salmon, over sautéed broccoli rabe & Tuscan white beans	
Country style oven roasted Chicken pieces, fennel sausage, sliced roasted potatoes, red vinegar peppers & mushrooms, garlic & rosemary brown sauce			SHRIMP OREGANATE	29
HERB ROASTED CHICKEN		26.5	Baked Jumbo Shrimp, garlic & white wine Scampi sauce, toasted bread crumbs, side of rice pilaf	
Free-Range, boneless half Chicken, au jus, served "oven to table" in a authentic copper skillet, side of herb roasted potatoes & jardiniere vegetables			SOGLIOLA VENEZIANA	30
CHICKEN ROLLATINE TOSCANA		27.5	Fresh fillet of Lemon Sole broiled with baby new potatoes, zucchini, roasted cherry tomatoes, capers, Kalamata olives & Mediterranean seasonings, served "oven to table" in a authentic copper skillet, side of rice pilaf	
Chicken Breast stuffed with sautéed spinach & mozzarella, Marsala wine brown sauce, with fresh mushrooms, side of herb roasted potatoes			BRANZINO MARECHIARA	30
CHICKEN PRIMAVERA		25	Pan-seared Mediterranean Sea Bass, PEI Mussels & shrimp simmered in a roasted cherry tomato & herb brodino, side of rice pilaf	
Grilled Balsamic Chicken, piled high with sautéed garden vegetables, side of rice pilaf			BRANZINO MEDITERRANEO	30
CHICKEN MADEIRA		28	Oven roasted Mediterranean Sea Bass, drizzled with a fresh lemon & herb infused E.V.O.O., served over sautéed spinach	
Egg battered Chicken Breast, topped with asparagus & mozzarella Madeira wine brown sauce, with fresh mushrooms, side of herb roasted potatoes			SOGLIOLA OREGANATA	29
EGGPLANT ROLLATINE		23	Baked fillet of Lemon Sole, garlic, white wine Scampi sauce, toasted bread crumbs, side of rice pilaf	
Fresh battered Eggplant, stuffed with Reggiano cheese & seasoned Ricotta, baked Parmigiana style, side of penne pasta			HALIBUT & WILD LEEKS	29.5
PORK CHOPS & VINEGAR PEPPERS		26	Pan-seared Pacific Halibut, Chardonnay & braised wild leek brodino, side of rice pilaf	
Skillet braised Center-Cut Pork Chops, caramelized onions, hot & sweet vinegar peppers, rosemary brown sauce, side of herb roasted potatoes			STEAK FRITES	25
			Sliced marinated Skirt Steak, Cabernet braised onions, side of Truffle fries	
			BISTRO BURGER	16
			Wisconsin white cheddar, Cabernet braised onions, Applewood smoked bacon, buttered brioche bun, side of Truffle fries	

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SAUTÉED SPINACH	8.5	HERB ROASTED POTATOES	8
BROCCOLI SPEARS	8.5	TRUFFLE FRIES	7
BROCCOLI RABE	9.5	RICE PILAF	7
ESCAROLE & CANNELLINI BEANS	8.5	JARDINIÈRE VEGETABLES	7

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