

Primi

BAKED CLAMS OREGANATE (1/2 dozen) Whole breaded & baked littleneck clams	19	CALAMARI ARRABBIATA Fried calamari, flame roasted peppers, spicy Arrabbiata sauce	23.5
BURRATA E CAPONATA Fresh imported burrata cheese homemade eggplant caponata, grilled crostini bread	21.5	MUSSELS POSILLIPO (Red -OR- White) Steamed Prince Edward Island mussels in choice of crushed plum brodino -OR- white wine garlic & herb brodino, grilled crostini bread	22
ARANCINI “Sicilian style” mini rice balls, stuffed with ground beef, green peas & fontina cheese, tomato sauce, fresh whipped ricotta crown	18.5	MAMA’S HOMEMADE MEATBALLS “Right outta the sauce,” crowned with pecorino & fresh whipped ricotta & grilled crostini bread	18.5
ZUCCHINI FRITTI Julienne style hand cut fresh zucchini, golden fried & served with classic marinara	17.5	CAPELLINI CAKES Pan fried angel hair pasta cakes, stuffed with green peas, Parma prosciutto & imported cheeses over creamy pink sauce	17
CALAMARI FRITTI Fried calamari, Marinara -OR- Spicy Fra Diavolo	21.5	MARYLAND STYLE CRAB CAKES Grilled corn confetti & spicy rémoulade drizzle	24
EGGPLANT INVOLTINI Fresh battered eggplant stuffed with seasoned ricotta, baked with tomato basil sauce	16.5	MOZZARELLA IMPANATA Homemade breaded & pan fried fresh mozzarella wedges served over marinara	16.5
SHRIMP COCKTAIL (5 per order) Jumbo “Chop House” style, served with traditional accompaniments	23.5	STUFFED MUSHROOMS Roasted vegetable duxelle broiled “Oreganata” style	18.5

Pizzette

ULTRA THIN WHOLE WHEAT -OR- CAULIFLOWER CRUST (Add 2) • ADDITIONAL TOPPINGS (Add 2)

MARGHERITA Classic Neapolitan style topped with San Marzano plum tomato sauce, fior di latte mozzarella, fresh basil, & a drizzle of E.V.O.O.	18	BURRATA "HOT" HONEY Fresh tomato & basil sauce, topped with mozzarella, pepperoni, sliced cherry peppers & creamy hand-pulled burrata cheese, finished with a drizzle of “Mike’s Hot Honey” & shaved pecorino	23
BUFFALO CHICKEN Our signature “Louisiana Style” spicy chicken, mozzarella, blue cheese sauce	22	CRUDO Fior di latte mozzarella, imported fontina, Parma prosciutto, fresh baby arugula, white truffle oil drizzle & shaved pecorino	23

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HOMESTYLE CHICKEN NOODLE Broken fettuccine pasta, pulled white meat chicken, fresh vegetables, chicken brodino	12	LENTIL Homemade ... like Nonna used to make with imported Italian lentils & fresh vegetables	12
PASTA E FAGIOLI Ditalini pasta, cannellini beans, roasted garlic & tomato brodino	12	VEGETABLE MINESTRONE Ditalini pasta, fresh vegetable medley, tomato brodino	12

Insalate

GARDEN SALAD Iceberg & romaine mix, cherry tomatoes, cucumbers, carrots, red onions, red peppers, black olives, house Italian dressing	16	CAESAR SALAD Romaine hearts, focaccia croutons, shaved reggiano cheese, Dijon Caesar dressing	17
PECAN SALAD Mesclun field greens, baby arugula, honey roasted pecans, gorgonzola crumbles, balsamic vinaigrette	18	HUDSON VALLEY BEET SALAD Roasted red & golden beets, mesclun field greens, red onion, California glazed walnuts, crumbled goat cheese, balsamic vinaigrette	20.5
MEDITERRANEAN SALAD Romaine hearts, cherry tomatoes, diced cucumbers, pepperoncini slices, kalamata olives, red onions, crumbled feta cheese, red wine & herb vinaigrette	18	WEDGE SALAD Iceberg wedge, beefsteak tomatoes, warm applewood smoked bacon, crumbled blue cheese dressing	18.5
CAPRINO SALAD Mesclun field greens, flame-roasted peppers, grilled asparagus, crumbled goat cheese, cherry tomatoes, red onions, & balsamic vinaigrette, topped with grilled jumbo shrimp	23.5	GIGI SALAD A classic chop house-style salad with chopped French green beans, shrimp, applewood-smoked bacon, red onion, roasted red peppers, & vine-ripened tomatoes, all tossed in a classic red wine vinaigrette	23.5

SUGGESTED SALAD ADD-ONS

Grilled Chicken 10 • Fried Chicken Cutlets 10 • Skirt Steak 12
Jumbo Grilled Shrimp 11 • Grilled Salmon 16 • Chopped Salad (Side Add 1 • Dinner Add 2)

Attention: We cannot guarantee that our Gluten & Nut free products are 100% Allergen-Free
~ 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE ~ SHARING CHARGE (Add 5) ~

A 3.5% DISCOUNT WILL BE APPLIED IF PAYING WITH CASH

Pasta

Stuffed Rigatoni, Cheese Tortellini, Zucchini Linguine, Whole Wheat -OR- Gluten Free Penne (Add 1.5)			
SPICY RIGATONI ALLA VODKA	26	FUSILLI CASALINGA	29.5
Calabrian chili, “Spicy” vodka pink sauce		Broccoli rabe, grilled chicken, roasted garlic & herb brodino	
LINGUINE CON VONGOLE	31	TAGLIATELLE AI FUNGHI	27
New Zealand clams, hand crushed plum tomatoes, roasted garlic & E.V.O.O. sauce		Wild mushrooms, pecorino cheese, Marsala wine brown sauce, touch of cream	
CAVATELLI BOLOGNESE	29	CAVATELLI ALLA NORMA	29
Southern Italian-style veal meat sauce (Add Fresh Ricotta 1)		Oven roasted eggplant, creamy burrata, pecorino romano, crushed garlic plum tomato sauce, pesto di basilico drizzle	
CAPELLINI PRIMAVERA (Red -OR- White)	27	SPAGHETTI CACIO E PEPE CON ZUCCHINI	29
Fresh vegetable medley, tomato basil sauce –OR– roasted garlic & E.V.O.O. brodino		Roman style with cracked black peppercorn, imported pecorino romano, julienne fresh zucchini, touch of cream	
RIGATONI FIORENTINA	29.5	RIGATONI PUGLIESE	29
Chicken pieces, spinach, creamy pink sauce tossed with mozzarella		Escarole, Tuscan white beans, crumbled fennel sausage, roasted garlic & E.V.O.O. brodino	
RIGATONI BELLA NAPOLI	29.5	PENNE OREGANATE	32
Fresh stuffed rigatoni, creamy pink sauce, diced fresh mozzarella, julienne basil		Fresh shrimp, asparagus, garlic & white wine scampi sauce, toasted seasoned breadcrumbs	
LINGUINI DI MARE (Red -OR- White)	32	LINGUINE SHRIMP MARINARA	32
Fresh shrimp, P.E.I. mussels, New Zealand clams, choice of classic Marinara Sauce –OR– Garlic & E.V.O.O.		Sautéed fresh shrimp, choice of classic Marinara -OR- Spicy Fra Diavolo tomato sauce	
LASAGNA RONDELLI 25.5			
“Pinwheel Style” fresh pasta sheets rolled with our bolognese ragu, imported creamy robiola & pecorino cheese, baked to perfection			

ADD TO ANY PASTA

SIDE: GARDEN SALAD, CAESAR SALAD, PECAN SALAD -OR- MEDITERRANEAN SALAD 10

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CHICKEN CLASSICI		PORK CHOP MARTINI	35
FRANCESE, with side of rice pilaf	33	Pan-fried, panko-breaded pork chop topped with chopped	
MARSALA, with side of herb-roasted potatoes	33	cherry peppers & mozzarella, baked & served in a	
PARMIGIANA, with side of mezze rigatoni pomodoro	34	Vermouth bianco butter sauce, with side of herb-roasted potatoes	
VEAL CHOP MILANESE	50	HALIBUT & WILD LEEKS	41
Pounded, panko & parmesan cheese-cruste d veal chop, topped with		Pan-seared Pacific halibut, Chardonnay & braised wild leek	
baby arugula, red onion, cherry tomatoes & shaved reggiano cheese		brodino, with side of rice pilaf	
CHICKEN SCARPARELLO	37	PINK CADILLAC VEAL CHOP	54
Country style oven roasted chicken medallions, fennel sausage,		Pounded, panko & parmesan cheese-cruste d veal chop, topped	
sliced roasted potatoes, red vinegar peppers & fresh mushrooms,		with diced cherry peppers, fresh mozzarella & a “Spicy” pink sauce,	
garlic & rosemary brown sauce		served over mezze rigatoni	
SALMONE ALLA GRIGLIA	41	HERB ROASTED CHICKEN (20-minute cook time)	37
Fresh grilled Atlantic salmon, over sautéed broccoli rabe		Cast-iron skillet organic chicken, fresh herb au jus, with side of	
& Tuscan white beans		jardinière vegetables & herb-roasted potatoes	
SHRIMP OREGANATE	40	CHICKEN ROLLATINE TOSCANA	38
Baked jumbo shrimp, toasted bread crumbs, garlic & white		Chicken breast stuffed with sautéed spinach & mozzarella, Marsala	
wine scampi sauce, with side of rice pilaf		wine brown sauce, fresh mushrooms, with side of herb-roasted potatoes	
BRANZINO MEDITERRANEO	41	EGGPLANT ROLLATINE	31
Oven roasted Mediterranean sea bass, capers, drizzled with fresh		Fresh battered eggplant, stuffed with seasoned ricotta, baked	
lemon & herb infused E.V.O.O., served over sautéed spinach		Parmigiana style, served with side of mezze rigatoni pomodoro	
SALMONE PICCATA	41	PORK CHOP & VINEGAR PEPPERS	37
Pan-seared Atlantic Salmon, simmered with		Skillet braised “Berkshire Farms” pork chop, topped with	
artichoke hearts & capers, in a white wine, lemon		flame-roasted & semi-hot cherry peppers, served over	
beurre blanc sauce, with side of rice pilaf		sautéed broccoli rabe , with side of herb-roasted potatoes	
STEAK FRITES	37	SHRIMP LUCIANO	40
Fresh grilled skirt steak topped with Cabernet braised onions,		Fresh jumbo shrimp sautéed in a garlic white wine & crushed plum	
served with truffle & herb-seasoned shoestring fries		tomato brodino served over a bed of sautéed spinach	

ADD TO ANY SECONDI

SIDE: GARDEN SALAD, CAESAR SALAD, PECAN SALAD, MEDITERRANEAN SALAD -OR- MEZZE RIGATONI PINK SAUCE 10

Contorni

SPINACH	12	HERB-ROASTED POTATOES	11.5
BROCCOLI SPEARS	12	TRUFFLE & HERB SHOESTRING FRIES	10
BROCCOLI RABE	13	RICE PILAF	10
ESCAROLE & BEANS	12	JARDINIÈRE VEGETABLES	12

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