

SPECIALS

B.B.Q. BABY BACK RIBS FULL SLAB **18.95** HALF SLAB **11.95**

SURF & TURF 8 oz. filet mignon and an 8 oz. lobster tail **Market Price**

ROTOLO DI MELANZANA Eggplant rolled and stuffed with garlic, ricotta and parmigiana cheese in a light marinara sauce topped with mozzarella cheese **14.95**

BISTECCA ALLA PEPPERONI Pan seared filet medallions sautéed with roasted red peppers, mushrooms, onions and a tomato red wine reduction sauce **19.95**

SPECIALTY DISHES

VITELLO CARCIOFI Veal medallions sautéed with artichoke hearts, mushrooms, tomatoes, onions in a white wine sauce **19.95**

POLLO VESOVIO Half chicken roasted and sautéed with roasted potatoes, mushrooms, peas, rosemary in a sherry wine, garlic and olive oil sauce **17.95**

MEDAGLIONI DI VITELLO Medallions of veal served with your choice of lemon or marsala sauce **19.95**

POLLO ALLA PARMIGIANA Breaded boneless breast of chicken served with caramelized onions, julienne roasted red peppers and spinach in a Madiera wine sauce **18.95**

POLLO SALTIMBOCCA Sautéed boneless breast of chicken, topped with prosciutto di parma, mozzarella, sun dried tomatoes and served with a caper garlic and olive oil wine sauce **18.95**

POLLO FRANCESE Boneless breast of chicken dipped in egg batter and sautéed with spinach served with a lemon and white wine sauce **19.95**

POLLO CAPRESE Boneless breast of chicken sautéed with fresh mozzarella and plum tomatoes in a rosemary, garlic white wine sauce **18.95**

PASTA & GNOCCHI

FETTUCCINI ALFREDO Pasta served in a creamy parmigiana cheese sauce with choice of spinach or egg pasta **13.95** add grilled chicken **2.50** add grilled shrimp **5.00**

ROTOLO DI PESCE Baked pasta rolled and stuffed with shrimp, crab meat and ricotta cheese in a light marinara sauce **16.95**

RIGATONI ALLA BARESE Italian sausage, chicken, asparagus and roasted red peppers in a zesty tomato, garlic and olive oil sauce **14.95**

RAVIOLI DI ARAGOSTA Tri-colored pasta squares filled with lobster and ricotta cheese tossed in a creamy garlic basil sauce with sun dried tomatoes, asparagus, portobello mushrooms and grilled shrimp **18.95**

FARFALLE CON VERDURA Bowtie pasta tossed with asparagus, roasted red peppers and zucchini in a rustic tomato sauce **13.95**

GNOCCHI CON RICOTTA Potato dumpling pasta tossed with pancetta, ricotta and parmigiana cheese in a zesty marinara sauce **13.95**

VONGOLE AL MARINARA Fresh little neck clams with a choice of red or white sauce; served over linguini **16.95**

LASAGNA BOLOGNESE **13.95**

LINGUINI CARBONARA Prosciutto and peas tossed with pasta in a creamy parmigiana cheese sauce **14.95**

PASTA WITH MEAT OR MARINARA SAUCE **10.95** add sausage or meatball **2.00**

RAVIOLI Pasta squares filled with meat or cheese in a choice of sauce: meat or marinara **12.95**

FETTUCCHINI CON CARCIOFI Italian sausage, artichoke hearts, peas and sun dried tomatoes tossed in a garlic cream sauce **14.95**

FARFALLE BUTERA Bowtie pasta tossed with Italian sausage and green peas in a creamy gorgonzola cheese sauce **14.95**

PAPPADELLE CON FUNGHI Grilled shrimp, porcini, portobello and cremini mushrooms tossed in a creamy chardonnay wine sauce **17.95**

GNOCCHI ASIAGO Dumpling pasta filled with asiago cheese served in a tomato basil sauce topped with goat cheese **14.95**

GNOCCHI CON GORGONZOLA Dumpling pasta filled with gorgonzola cheese served in a tomato cream basil sauce topped with goat cheese **14.95**

LINGUINI AI FRUTAI DI MARE Shrimp, scallops, clams, calamari and black mussels sautéed with your choice of red or white sauce served over linguini **17.95**

FETTUCCHINI MONTE E MARE Little neck clams, grilled shrimp, spinach and portobello mushrooms served with pasta in a garlic and oil sauce **17.95**

ZITI AL VODKA Ziti pasta tossed with grilled chicken, green peas and sun dried tomatoes in a vodka tomato cream basil sauce **14.95**

BUCATINI AL PESTO Pasta tossed with grilled chicken and sun dried tomatoes in a creamy pesto sauce **14.95** add grilled shrimp **5.00**

BUCATINI CON POMODORO Pasta served with grape tomatoes, asparagus and fresh mozzarella cheese tossed garlic and oil sauce **13.95**

BUCATINI AMATRIGIANA Pasta served with grilled shrimp and pancetta in a spicy tomato, garlic and olive oil sauce **17.95**

SEAFOOD

ZUPPA DI PESCE Fish soup: lobster, crab legs, scallops, shrimps, clams, mussels, squid and filet of sole sautéed in a tomato and garlic wine sauce served with garlic bread **Market Price**

ALASKAN KING CRAB LEGS One and a half pounds steamed and split **Market Price**

SCAMPI DI JONGHE Jumbo shrimp baked with spinach in a garlic butter sauce **19.95**

PESCE DEL GIORNO Ask our server about our fresh fish special of the day **Market Price**

APPETIZIERS

VONGE AL FORNO Baked Clams **8.95**

ROTOLO DI MOZZERELLA Fresh mozzarella cheese rolled with proscutto di parma, served with a plum tomato, basil, balsamic vinegar, garlic and extra virgin olive oil **8.95**

CALAMARI ALLA GRIGLIA Fresh calamari marinated and grilled **8.95**

ARTICHOKE AND SPINACH FORMAGGIO Served with warm crostinis **7.95**

PIZZA MARGHERITA Fresh mozzarella, basil and roma tomatoes **11.00**

HAWAIIAN PIZZA Canadian bacon, pineapple and BBQ sauce **13.00**

BRUSCHETTA Toasted Italian bread topped with roma tomatoes, basil, garlic and extra virgin olive oil **6.95**

POLIPO ALLA GRIGLIA Octopus marinated and grilled **9.95**

CALAMARI FRITTI Fried or Diavola style **7.95**

MOZZERELLA FRITTI Fresh mozzarella breaded and fried; served in a light marinara sauce **6.95**

SCAMPI DE JONGE Shrimp baked with garlic, spinach and butter sauce **9.95**

COZZE ALLA CREMA Black mussels sautéed with scallions in a creamy chardonnay wine sauce **9.95**

TUSCAN HUMMUS Tuscan chickpeas pureed and topped with roma tomatoes, basil and extra virgin olive oil; served with flatbread **7.95**

FRUTTI DI MARE ALLA GRIGLIA Grilled shrimp, scallops, octopus and calamari served over sautéed spinach (serves 4-6) **24.95**

SHRIMP COCKTAIL 9.95

SALADS

INSALATA DELLA CASA House salad **4.95**

SMOKED BRAID SALAD Toasted garlic crostini with arugula, prosciutto di parma and grape tomatoes tossed with Italian vinaigrette dressing and topped with smoked mozzarella cheese **8.95**

MEDITERRENEAN SALAD Mixed greens and Romaine lettuce tossed with tomatoes, Kalamata olives, Bermuda onions and cucumbers in a vinaigrette dressing topped with Feta cheese **7.95**

INSALATA DI PESCE Octopus, calamari, sepia, shrimp and mixed vegetables marinated in a vinaigrette dressing **11.95**

INSALATA ALLA CAESARE **6.50** add chicken **2.50** add shrimp **3.00**

CAPRESE SALAD Fresh mozzarella, roma tomatoes, basil and extra virgin olive oil **8.95**

ITALIAN CHOPPED SALAD Mixed greens and Romaine lettuce tossed with a mix of Italian cured meats, cheese and vegetables in an Italian vinaigrette dressing **7.95**

SOUPS

MINISTRONE BOWL 4.50

SOUP OF THE DAY BOWL 4.50

RICE

RISOTTO A FUNGI Cremini, portobello, shitake and porcini mushrooms in a garlic cream sauce tossed with aborio rice **16.95**

RISOTTO CON GAMBERI Shrimp and asparagus tossed in a creamy garlic and olive oil sauce served with aborio rice **18.95**

FROM THE GRILL

BISTECCA FIORENTINA 16-18 oz. bone in ribeye marinated and grilled **32.95**

FILETTO ALLA GRIGLIA 10. oz grilled center cut fillet mignon marinated and grilled **32.95**

BISTECCA ALLA GRIGLIA 14. oz prime New York strip-steak marinated and grilled **26.95**

COTOLETTA DI MAIALE ALLA GRIGLIA Two 8 oz. center cut pork chops marinated and grilled
19.95

POLLO ALLA GRIGLIA Three 5 oz. grilled boneless breasts of chicken marinated in garlic, lemon and olive oil **17.95**

GAMBERI ALLA GRIGLIA Grilled shrimp with lemon, garlic and olive oil served over a bed of baby sautéed spinach **19.95**

BISTECCA ALLA CASA 10. oz skirt steak marinated and grilled **18.95**

PIZZA

THIN CRUST

	Baby	Small	Medium	Large
Tomato and Cheese	10.00	12.00	12.75	15.00
One Ingredient	11.00	13.00	14.00	15.75
Additional Ingredient	3.00	3.25	3.50	4.75
Vegetarian Delight	14.00	15.00	17.00	19.2

Includes broccoli, spinach, mushrooms, onions, zucchini, and sprinkled with carrots (sorry no substitutions)

Calo Special	13.00	14.00	16.00	18.20
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Includes sausage, onion, green pepper and mushroom (sorry no substitutions)

PAN

	Small	Medium	Large
Tomato and Cheese	12.50	13.75	15.00
One Ingredient	14.00	15.00	16.75
Additional Ingredient	3.00	3.25	3.50
Vegetarian Delight	17.00	18.00	19.00

Includes broccoli, spinach, mushrooms, onions, zucchini, and sprinkled with carrots (sorry no substitutions)

Calo Special	16.00	17.00	18.00
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Includes sausage, onion, green pepper and mushroom (sorry no substitutions)

STUFFED

	Small	Medium	Large
Tomato and Cheese	13.20	14.40	17.20

One Ingredient	14.20	16.40	18.00
Additional Ingredient	3.00	3.25	3.50
Vegetarian Delight	18.60	20.60	23.20

Includes broccoli, spinach, mushrooms, onions, zucchini, and sprinkled with carrots (sorry no substitutions)

Calo Special	17.60	19.60	22.20
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Includes sausage, onion, green pepper and mushroom (sorry no substitutions)

ADDITIONAL INGREDIENTS

Italian Sausage	Onion	Jalapeno Peppers
Sausage	Canadian Bacon	Sun Dried Tomatoes
Hamburger	Prosciutto	Black Olives
Feta Cheese	Zucchini	Spinach
Shrimp	Hot Italian Giardiniera	Green Peppers
Roast Beef	Ricotta Cheese	Chicken
Garlic	Carrots	Broccoli
Green Olives	Artichoke	Pineapple
Bacon	BBQ Sauce	Pepperoni
Anchovies	Goat Cheese	Meatball

NOTE

Party of six or more 18% gratuity added

Additional charge for extra plate \$3.00

Catering and gift certificates available