

ANTIPASTI FREDDI

COLD APPETIZERS

POMODORI CON MOZZARELLA **\$8.50**

Slices of Roma tomatoes with Buffalo mozzarella and Italian herbs drizzled with balsamic vinaigrette

ANTIPASTO FREDDO ITALIANO **\$10.50**

An assortment of Italian meats (salami, prosciutto, mortadella) and mozzarella cheese accompanied with pepperonata

ANTIPASTI CALDI

HOT APPETIZERS

BOCCONCINO DI FORMAGGIO **\$8.00**

Breaded and fried mozzarella sticks, seasoned with Italian herbs and spices, with a side of homemade marinara sauce

CALAMARI FRITTI **\$9.50**

Lightly battered fried squid, served with a side of marinara sauce

RAVIOLI CON FORMAGGIO FRITTO **\$9.50**

Spicy, breaded fried cheese ravioli served with a side of marinara sauce

FUNGHI RIPIENI CON GRANCHI **\$9.50**

Mushroom caps stuffed with crabmeat and baked with garlic butter sauce

TORTELLINI CON PANNA **\$9.50**

Rings of pasta filled with veal in a creamy Alfredo sauce

GAMBERI CON CAPESANTE **\$10.00**

Sautéed shrimp and scallops with garlic and fresh herbs in a lemon butter sauce

ZUPPE

SOUPS

MINISTRONE **\$6.50**

A medley of fresh vegetables and pasta

STRACCIATELLA **\$6.50**

Italian egg drop and baby spinach soup

ZUPPE DI POMODORO **\$6.50**

Creamy tomato soup with a touch of basil

Add Italian sausage or grilled chicken to any soup-additional **\$2.00**

*Private dining rooms are available for your
corporate event or party.*

We also offer catering services.

INSALATE

SALADS

INSALATA MISTA

\$4.25

Mixed greens, cherry tomatoes, shaved carrots and red cabbage with a choice of creamy Italian or garden vinaigrette dressing

INSALATA DI CESARE OR MEDITERRANEAN \$7.50

Caesar: Romaine lettuce with classic Caesar dressing

Mediterranean: Romaine lettuce with cherry tomatoes, onions, banana peppers, black olives, bell peppers, cucumbers and Feta cheese served with balsamic vinaigrette dressing

Add grilled salmon-additional **\$10.00**

Add grilled shrimp-additional **\$8.00**

Add grilled chicken-additional **\$7.45**

INSALATA DI POLLO ALLA GRIGLIA

\$14.50

Romaine lettuce with grilled chicken, red onions, chopped tomatoes, basil, rosemary, olive oil, and lemon juice

INSALATA DI CALAMARI FRITTI

\$15.00

Green mixed salad served with warm, fried calamari

PIZZA

EGGPLANT AMORE

\$12.00

Breaded eggplant seasoned with Italian herbs, pepperoni, ricotta cheese, banana peppers, salt and pepper

VEGETARIAN ALLA VERONA

\$11.00

Spinach, red onion, Roma tomatoes, black olives, banana peppers and freshly chopped garlic

CAVATORE MARGHERITA

\$12.00

Fresh homemade tomato sauce with Buffalo mozzarella cheese, basil, and drizzled with a balsamic reduction glaze

PIZZA DI ANTIPASTI

\$13.00

Mozzarella cheese, mortadella, salami, prosciutto, pepperoni and marinated artichoke hearts

QUATRO FORMAGIO

\$12.00

Parmesan cheese, goat cheese, mozzarella cheese, pecorino cheese, and oregano

CREATE YOUR OWN

\$13.00

Individual gourmet pizza will come with fresh homemade tomato sauce, mozzarella cheese and three toppings (any additional toppings will be an extra cost)

TOPPINGS \$2

pepperoni / Italian sausage/ meatballs / fresh mushrooms / red onion / sliced Roma tomatoes / green peppers / red peppers / black olives / spinach / fresh jalapenos / banana peppers / broccoli / anchovies / cherry tomatoes / sun-dried tomatoes / artichoke hearts / grilled chicken / NY ricotta / extra mozzarella cheese / prosciutto di Parma / Genoa salami / pecorino cheese

WEDNESDAY NIGHT **KIDS FREE** PIZZA

kids table side pizza, they make it, we bake it.
1 free table side kid pizza with each adult entree purchase, Limit 2 per table.

PESCE

FISH

PASTA PESCATORE **\$22.00**

Sautéed shrimp, scallops, clams, mussels and squid in a cream sauce, served on a bed of fettuccine

CRAWFISH ALLA ROSA **\$18.00**

Sautéed crawfish, mushrooms, green onions, sun-dried tomatoes in a tomato cream sauce, served on a bed of angel hair pasta

***SNAPPER DELLA CASA** **\$21.00**

Red snapper sautéed with sun-dried tomatoes and mushrooms in a lemon butter sauce

***SALMONE CON TERAGON** **\$19.00**

Filet of salmon with a Tarragon sauce, served with steamed broccoli and carrots

PESCE CON GAMBERI ALLA GRIGLIA **\$19.00**

Grilled Mahi Mahi with shrimp in lemon, olive oil and basil, served with sautéed fresh vegetables

GAMBERI DELLA CASA **\$20.00**

Sautéed shrimp and scallops in a garlic lemon butter sauce, served on a bed of angel hair pasta

VITELLO

VEAL

***VITELLO ALLA MARSALA** **\$17.50**

Sautéed veal sliced with green onions and mushrooms flamed in Marsala wine sauce

***VITELLO PICCATA** **\$18.00**

Sautéed veal sliced in lemon, butter and white wine with fresh mushrooms and capers

VITELLO ALLA GRIGLIA AL LIMONE **\$20.00**

Grilled veal slices seasoned with lemon and herbs, accompanied by asparagus, sauteed mushrooms and spaghetti olive oil



POLLO CHICKEN

- *POLLO AL ROSMARINO** **\$14.50**
Sautéed chicken breast with garlic, mushrooms, fresh rosemary with a light brown sauce
- *POLLO ALLA PARMIGIANA** **\$14.00**
Breaded and pan fried breast of chicken topped with homemade marinara sauce and baked with mozzarella cheese
- *POLLO FRANCESE** **\$14.50**
Chicken breast basted with egg and sautéed with a mushroom and lemon butter sauce
- *PETTI DI POLLO ALLA GRIGLIA** **\$14.00**
Grilled breast of chicken with fresh herbs and asparagus, served with spaghetti with olive oil

PIATTI FAVORITI HOUSE FAVORITES

- *TOURNEDOS DI MANZO AL BRANDY** **\$26.00**
Filet of beef grilled and then sautéed in a Brandy demi-glaze sauce with mushroom caps
- *MELANZANE ALLA PARMIGIANA** **\$14.50**
Baked layers of eggplant topped with marinara sauce and mozzarella cheese
- *SALSICCIA ITALIANA CON VERDURE** **\$14.50**
Italian sausage sautéed with a jus brown sauce, bell peppers, red onions, basil and a touch of garlic

**Served with a side order of pasta del giorno*

CONTORNI SIDES

- STEAM ASPARAGUS** **\$7.00**
- PROSCIUTTO MASHED POTATOES** **\$6.00**
- SAUTEED SPINACH WITH GARLIC** **\$6.00**
- MEDLEY OF STEAMED OR SAUTEED VEGETABLES** **\$6.00**



PASTA

Gluten free and whole wheat pasta available upon request.

FETTUCCHINE ALFREDO CON POLLO **\$14.00**

Homemade fettuccine pasta mixed with our signature Alfredo sauce and topped with lightly seasoned grilled chicken or Italian sausage
Substitute for grilled shrimp-additional **\$4.00**

RAVIOLI CON CARNE **\$12.50**

Beef stuffed pasta baked with homemade marinara sauce and mozzarella cheese

CANNELLONE DELLA CASA **\$12.50**

Veal stuffed pasta with ricotta cheese and baked with marinara sauce and mozzarella cheese

MANICOTI FRESCHI **\$12.50**

Pasta stuffed with ricotta cheese and baked in marinara sauce and mozzarella cheese

LASAGNA AL FORNO **\$13.50**

Oven baked lasagna prepared with a bechamel sauce-an old family recipe

SPAGHETTI MARINARA **\$11.00**

Spaghetti with homemade marinara sauce
Add Bolognese sauce, meatballs, grilled chicken strips or Italian sausage-additional **\$2.00**

CAPELLI D'ANGELO CON POLLO **\$14.00**

Angel hair pasta with diced chicken in a fresh tomato sauce with basil

CAPELLI D'ANGELO CON VEGETALI **\$12.00**

Angel hair pasta with fresh vegetables, olive oil and herbs

PENNE MAFIA **\$14.00**

Homemade penne pasta tossed with Italian sausage, bell peppers, chopped tomatoes, black olives and our spicy marinara sauce

DOLCI

DESSERTS

NONNA'S TIRAMISU **\$7.00**

WHITE OR DARK CHOCOLATE MOUSSE **\$7.00**

PROFITEROLES WITH VANILLA ICE CREAM **\$7.00**

AND CHOCOLATE SAUCE

AMARETTO AND NUTELLA CANNOLI **\$7.00**

THREE BROS. BAKERY SEASONAL SLICE **\$7.00**

CAFE

COFFEE

ESPRESSO **\$4.25**

CAPPUCCINO **\$4.75**

CAVATORE COFFE-WITH ASSORTED LIQUORS **\$9.00**

ICED TEA AND SOFT DRINKS **\$2.75**