



Serves 12-14

Pastas

Orechiette Broccoli Rabe con Salsicce

Ear shaped pasta tossed with homemade sausage, broccoli rabe and white beans served in a white wine garlic-butter sauce topped with shavings of Reggiano Parmigiano cheese

Sunday Pork Sauce

Braised short ribs and pork tenderloin simmered all day in a filetto di pomodoro plum tomato sauce to a bliss-inducing flavor, topped with fresh ricotta cheese and basil, lovingly served over rigatoni pasta

Perciatelli Amatriciana

(Ropes) pasta tossed with imported pancetta, caramelized onion, white wine and finished in a filetto di pomodoro tomato sauce – topped with ricotta and fresh basil

Linguini alle Vongole

Linguine pasta accompanied by tender market fresh little neck clams sautéed in garlic, white wine and olive oil-topped with fresh parsley

Rigatoni alla Vodka

Rigatoni pasta tossed with caramelized onion, prosciutto di parma and sweet peas-served in a filetto di pomodoro tomato sauce finished with a touch of cream and topped with fresh ricotta and basil

Penne Bolognese

Served with ground veal, pork, beef ragu, simmered to perfection accompanied by wild mushrooms, sweet carrots and celery, finished with a touch of cream garnished with fresh ricotta and basil

Pappardelle con Porcini

Wide egg noodle pasta accompanied by imported porcini mushrooms, pancetta, fresh plum tomatoes and finished in a Madeira wine brown sauce

Bucatini Puttanesca

Bucatini pasta tossed with Filetto di pomodoro plum tomato, white anchovies, Gaeta olives, garlic, red chili flakes and imported capers finished with Pecorino Romano and basil

Linguini alla Marachiara

Market fresh little neck clams, PEI mussels, tender calamari and jumbo shrimp simmered in a light chardonnay- filetto do pomodoro tomato sauce served over a bed of linguine

Casereccia con Pollo

Semolina pasta twist accompanied by grilled chicken, Prosciutto di Parma, sun dried tomatoes, mushrooms and asparagus tossed in a chardonnay pink cream sauce

Lasagna

Homemade pasta sheets layered with ground meats, ricotta, Pecorino Romano and a top layer of handmade fresh mozzarella- immersed in our fabulous filetto di pomodoro sauce

Eggplant

Melanzane Rollatine

Egg battered and gently fried eggplant filled with fresh basil and herbs, ricotta and Pecorino Romano cheeses, baked and topped with fresh mozzarella, nestled in our San Marzano plum tomato sauce

Melanzane Parmigiano

Delicately fried garden fresh eggplant accompanied by filetto di pomodoro sauce, handmade fresh mozzarella, Pecorino Romano and topped with fresh basil

Involtini di Melanzane

Thinly sliced fried eggplant stuffed with prosciutto di parma, handmade mozzarella, and baby spinach served in a filetto di pomodoro sauce

Caponata di Bruschetta

Braised baby eggplant complimented by Gaeta olives, imported capers, roasted garlic, pignoli nuts and golden raisins- served over a garlic rubbed crostini

Melanzane Ripiene

Garden fresh eggplant rounds stuffed with delicately ground meats, fresh herbs, Pecorino Romano and topped with fresh mozzarella- surrounded by our filetto di pomodoro sauce

Pork

Maiale con Aceto Pepperone

Tender, double-cut pork chop grilled and cooked to perfection, served with fresh garlic, onion, red and yellow vinegar peppers, basil and imported capers

Maiale di Braciolo

Thin cuts of lean pork filled with golden raisins, prosciutto di parma, Pecorino Romano, oreganata bread crumbs hand rolled and pan seared- braised in a filetto di pomodoro sauce

Maiale con Portobello

Beautiful medallions of pork tenderloin pan seared with sea salt, fresh herbs, sweet shallots and Portobello mushrooms finished in a port wine reduction

Vegetables/Sides

Rappini

Market picked broccoli rabe pan sautéed with garlic, extra virgin olive oil and sea salt

Escarole Fagioli

Garden fresh escarole tossed with white cannellini beans, fresh garlic and extra virgin olive oil

Spinaci

Hand picked baby spinach pan sautéed with fresh garlic, sea salt and extra virgin olive oil

Rosemary Roasted Red Potatoes

Rosemary dusted red bliss oven roasted potatoes

Risotto

Choice of Sweet pea & Parmesan, Mushroom Trio, Pecorino Truffle or Classic Milanese

Garlic Mashed

Fresh Garlic, white pepper creamy mashed potatoes

Whipped Sweet Potatoes

Delicious sweet potatoes infused with brown sugar

Mixed Vegetable Grill

Peppers, eggplant, zucchini, squash, red onion, portabella mushrooms, root vegetables (*Choice of 4)

Choice of pasta with Filetto di Pomodoro or Ogglio

Extra virgin olio verde, fresh garlic, light dusting of parsley OR filetto di pomodoro sauce with fresh basil and homestyle ricotta

Chicken

Pollo Involtni

Free range natural chicken rolled w/prosciutto di parma, imported bufala mozzarella and baby spinach- then lightly battered in egg and pan seared - finished in a Madeira wine mushroom sauce

Pollo Cacciatore

Tender chunks of chicken, on the bone pan seared and simmered with red & yellow sweet peppers, wild mushrooms, fresh basil, white wine and imported plum tomatoes

Pollo Scarpariello

Pieced free range chicken, on the bone, pan fried ~ it's flavor infused with homemade sausage, wild mushrooms, red and yellow bell peppers, fried potatoes and finished with sliced cherry peppers and white balsamic

Pollo Marsala

All natural chicken scallopine pan seared with sweet shallots, prosciutto di parma, wild mushrooms and finished in a Sicilian marsala wine sauce

Pollo Parmigianan

Boneless breast of all natural chicken lightly pan fried- topped with Pecorino Romano, buffalo mozzarella and finished with a filetto di pomodoro sauce

Pollo Francaise

Boneless breast of all natural chicken lightly egg battered, pan fried and finished with a lemon, garlic and white wine sauce

Pollo con Madeira

Natural chicken breast scallopine pan seared, sautéed with imported pancetta, wild mushrooms, sweet shallots and finished in a madeira wine cream sauce

Veal

Vitello Marsala

Scallopine of veal sautéed with a trio of wild mushrooms, sweet shallots, fresh herbs and finished with a Sicilian marsala wine

Vitello Picatta

Tender veal scallopine pan seared and sautéed with fresh garlic, baby artichoke hearts, imported capers and finished with a white wine butter sauce

Vitello Francaise

Fork tender veal scallopine lightly egg battered, pan fried and served with a lemon garlic white wine butter sauce

Vitello Parmigiano

Tender scallopine of veal lightly breaded and pan fried, paired with a filetto di pomodoro sauce- finished with buffalo mozzarella, Pecorino Romano and fresh basil

Vitello al Prosciutto e Piselli

Tender veal- pan seared and sautéed with Prosciutto di Parma, roasted garlic, sweet peas, white wine and fresh plum tomatoes - finished with shavings of aged provolone

Seafood

Linguine alla Marachiara

Market fresh little neck clams PEI mussels, tender calamari and delicious shrimp simmered in a light chardonnay-filetto di pomodoro sauce served over a bed of linguine

Pesce del Giorno

Gamberetti Parmigiana

Extraordinary jumbo shrimp lightly pan fried- dusted with Pecorino Romano cheese, served in a filetto di pomodoro sauce- finished with melted handmade mozzarella and fresh basil

Aragosta Arrabiatta

Beautiful market fresh Maine lobsters simmered in filetto di pomodoro sauce, fresh garlic, onions, spicy red pepper, white wine and Italian cherry peppers

Vongole Oreganata

Delicate little neck clams topped with seasoned breadcrumbs; garlic, fresh oregano, lemon and extra virgin olio verde in a white wine butter sauce

Calamari Arrabiatta

Imported, amazingly tender calamari lightly dusted in seasoned semolina flour, perfectly fried, tossed in a zippy Italian cherry pepper-plum tomato sauce and served over toasted crostinis

Aragosta di Ravioli

Chunks of delicious Maine lobster fill these wonderful fresh pasta ravioli, enhanced with a lobster sherry cream sauce

Zuppa di Vongole

Tender littleneck clams sautéed with extra virgin olive oil, fresh garlic, basil, a splash of white wine and finished with imported plum tomatoes