



LUNCH MENU

APPETIZERS

CLAMS CASINO 12.49

STEAMED CLAMS 12.49

Dozen clams with drawn butter

SHRIMP COCKTAIL 12.49

GREENS & SAUSAGE 12.49

ARANCINI 10.49

Two breaded rice balls stuffed with risotto, tomato sauce, ground beef, green peas, cheese

ARTICHOKE HEARTS FRENCH 12.49

GARLIC BREAD 7.49

GARLIC CHEESE BREAD 8.49

GREENS & BEANS 11.99

FRIED CALAMARI 13.49

With hot banana peppers & marinara

EGGPLANT PARMIGIANO 11.49

TRIPE 14.49

SALADS

GARDEN SALAD 8.99

GRILLED CHICKEN SALAD 11.99

Tomato, cucumber, pepperoncini, olives, grilled chicken

CAESAR SALAD 11.99

Homemade Caesar dressing with anchovies, croutons, parmesan
With grilled chicken 14.49

DRESSINGS Bleu Cheese • Vinaigrette • Ranch • Caesar
Fat Free French • Poppyseed • Fat Free Dijon Honey Mustard
Crumbly Bleu Cheese add .99

SOUPS

STRACCIATELLA

cup 5.99 | bowl 7.49

ZUPPA DEL GIORNO

cup 5.99 | bowl 7.49

**NEW ENGLAND
CLAM CHOWDER**

FRIDAY ONLY
cup 6.49 | bowl 7.99

SANDWICHES

All sandwiches are on a sub roll and include potato chips and a pickle. **Upgrade to Fries for 2.00**

**CHICKEN
PARMESAN** 14.99

CHICKEN FRENCH 14.99
with escarole

MEATBALL 14.99

RIB EYE 15.99
with onions, mushrooms
and mozzarella

**GRILLED SAUSAGE
PATTY** 14.99
with peppers and onions

**EGGPLANT
PARMESAN** 12.99
**GRILLED CHICKEN
ITALIANO** 13.99
with peppers and provolone

DINNER MENU AVAILABLE. Shared entree charge 6.00

As an incentive to our customers, we now offer a discount to pay with cash by providing a 3.5% immediate discount.

The following entrees include choice of one side:
Soup, Salad or Pasta

SEAFOOD

SHRIMP SCAMPI

Butter, garlic, wine and lemon sauce,
served over linguine 19.99

CLAM SAUCE

Classic dish made with chopped clams
over linguine with red or white sauce 15.99

FRA DIAVOLO PESCATORE

Spicy marinara sauce with shrimp, scallops,
calamari & whole clams, served over capellini 23.99

HADDOCK FLORENTINE

Broiled in white wine sauce and lemon,
served over escarole 16.99

FRUTTI DI MARE

Scallops, shrimp, calamari and whole clams in a
white wine sauce, served over capellini 23.99

SHRIMP FRA DIAVOLO

Shrimp in a spicy marinara sauce served over
capellini 21.99

CHICKEN OR VEAL

SALTIMBOCCA

Sautéed with prosciutto, kalamata olives,
mushrooms, served over escarole
Chicken 19.99 • Veal 21.99

MARSALA

Sautéed in sweet Sicilian wine and mushrooms
Chicken 18.99 • Veal 20.99

PARMIGIANO

Smothered in tomato sauce and mozzarella
Chicken 18.99 • Veal 20.99

DELLA CASA

Mushrooms, artichoke hearts,
melted provolone cheese in a white wine sauce
Chicken 19.99 • Veal 21.99

FRENCH

Egg dipped and sautéed in a lemon, sherry wine,
and butter sauce, served over escarole
Chicken 19.49 • Veal 21.49

CHILDREN'S MENU

Up to 10 years old. 9.99

SPAGHETTI & MEATBALL
CHICKEN FINGERS & FRIES
RAVIOLI

PASTA SPECIALTIES

PENNE ARRABBIATA

Mushrooms and pancetta,
simmered in a spicy marinara sauce 16.49

LINGUINE BELLONE

Chef John's creation! Sautéed with prosciutto,
diced tomatoes, onions and garlic sauce 16.49

TORTELLINI VODKA

Artichokes and mushrooms with tortellini
in a creamy vodka sauce 16.99

PENNE BROCCOLI

Oil and garlic, broccoli & penne pasta 15.99

CAPELLINI TRIBOTTE

Chef Glenn's creation! Oil and garlic, parmesan cheese,
artichoke hearts, kalamata olives and bread crumbs 16.49

CARBONARA ROMANA

Pancetta and homemade sausage in a cream sauce
over linguine, topped with parmesan cheese 16.99

PENNE ALLA BOLOGNESE

Tasty tomato sauce with tender pieces of beef, veal
and diced carrots 16.99

HOMEMADE PASTA & MORE

HOMEMADE GNOCCHI 15.49

LASAGNA 14.99

MANICOTTI with ricotta cheese 14.99

HOMEMADE RAVIOLI 14.99

EGGPLANT PARMIGIANO

With a side of pasta 15.99

PASTA "YOUR WAY"

12.99

1) CHOOSE YOUR FAVORITE PASTA

Penne • Linguine • Capellini

2) CHOOSE A SAVORY SAUCE

Tomato • Marinara • Oil and Garlic

