



## APPETIZERS

### BAKED CLAMS \$16

(8) LONG ISLAND LITTLENECKS TOPPED WITH SEASONED BREAD CRUMBS & BAKED TO A GOLDEN BROWN

### FRIED CALAMARI \$17

TENDER RHODE ISLAND SQUID DREDGED IN FLOUR AND SERVED WITH PASTA LOVER'S TOMATO SAUCE

### FRIED CALAMARI ARRABIATTA \$18

FRIED CALAMARI TOSSED IN A HOT CHERRY PEPPER TOMATO SAUCE

### FRIED MOZZARELLA \$13

BREADED MOZZARELLA CHEESE TRIANGLES SERVED WITH PASTA LOVER'S TOMATO SAUCE

### MUSSELS MARINARA \$17

PRINCE EDWARD ISLE MUSSELS SAUTÉED WITH GARLIC, WHITE WINE & MARINARA

### ARBORIO RICE BALLS \$13

IMPORTED SHORT GRAIN RICE MIXED WITH RICOTTA, ROMANO, MOZZARELLA, PROSCIUTTO & SOPPRESATA. SERVED WITH PASTA LOVER'S TOMATO SAUCE

### ZUPPA DI CLAMS WHITE \$16

(8) LONG ISLAND LITTLENECKS SAUTÉED WITH EXTRA VIRGIN OLIVE OIL, GARLIC, WHITE WINE & A RICH CLAM BROTH

### FRIED RAVIOLI \$13

DELICIOUS CHEESE FILLED RAVS, BREADED WITH SEASONED PANKO AND SERVED WITH PASTA LOVER'S TOMATO SAUCE

### EGGPLANT ROLLATINI \$13

RICOTTA, ROMANO & MOZZARELLA FILLING ROLLED UP INTO AN EGG BATTERED SLICE OF EGGPLANT, TOPPED WITH PASTA LOVER'S TOMATO SAUCE AND MELTED MOZZARELLA

## SALADS

### CLASSIC CAESAR \$15

ROMAINE LETTUCE TOSSED WITH GARLIC CROUTONS, GRATED PECORINO ROMANO CHEESE & CREAMY CAESAR DRESSING (ADD GRILLED CHICKEN \$4 GRILLED SHRIMP \$6 FRIED CALAMARI \$6)

### MOZZARELLA CAPRESE \$15

HOUSE MADE MOZZARELLA LAYERED WITH BEEFSTEAK TOMATOES SERVED WITH PESTO AND BASIL

### GARDEN \$12

ARUGULA & ROMAINE LETTUCE TOSSED WITH CHERRY TOMATOES, RADISHES, RED ONIONS, CUCUMBERS & ARTICHOKE HEARTS DRESSED WITH AGED BALSAMIC (GRILLED CHICKEN \$4 GRILLED SHRIMP \$6)

### MARINATED SEAFOOD \$18

CALAMARI, SHRIMP, SCALLOPS, MUSSELS & OCTOPUS ARE TOSSED WITH ROASTED PEPPERS, BLACK OLIVES, CELERY, RED ONIONS & LEMON OREGANO VINAIGRETTE

### ITALIAN BISTRO \$16

BABY GREENS TOSSED WITH CANDIED WALNUTS, DRIED CHERRIES, SHAVED CARROTS, & CRUMBLed GOAT CHEESE WITH A RASPBERRY DRESSING (ADD GRILLED CHICKEN \$4 GRILLED SHRIMP \$6)

### PRIME DRY AGED HAMBURGER \$20

COMBINATION OF PRIME AGED SHELL STEAK, BRISKET, SHORT RIB OF BEEF AND OXTAIL, SERVED WITH STEAK FRIES

## PASTA

### SPAGHETTI & MEATBALLS \$21

"GRANDMA'S FAVORITE RECIPE" MEATLOAF BLEND OF GROUND MEATS & SIMMER IT IN OUR FAMOUS TOMATO SAUCE

### SPAGHETTI & SAUSAGE \$21

SWEET PORK SAUSAGE BRAISED IN TOMATO SAUCE FOR HOURS

### SPAGHETTI CARBONARA \$22

CLASSIC LAZIAN CREAM SAUCE MADE WITH PANCETTA, BACON, SWEET ONIONS & THE FINEST REGGIANO PARMESAN CHEESE

### CHEESE RAVIOLI \$21

TOPPED WITH PASTA LOVER'S TOMATO SAUCE

### RIGATONI BROCCOLI \$22

SAUTÉED BROCCOLI IS EITHER COOKED IN GARLIC & OIL SAUCE OR PASTA LOVER'S TOMATO SAUCE (ADD CHICKEN \$4 ADD SHRIMP \$6)

### FETTUCCINE ALFREDO \$21

CREAMY WHITE SAUCE ORIGINATED IN ROME IN THE 15TH CENTURY. SIMPLY DELICIOUS COMBINATION OF BUTTER, REGGIANO PARMESAN & HEAVY CREAM.

### RIGATONI GIARDENERA \$22

ZUCCHINI, SWEET ONIONS, CARROTS, MUSHROOMS & CHERRY TOMATOES STEWED IN A TOMATO CREAM SAUCE (ADD PROSCIUTTO DI PARMA \$4)

### BAKED ZITI \$22

A COMBINATION OF RICOTTA, PECORINO ROMANO, FRESH MOZZARELLA CHEESE IS TOSSED WITH AL DENTE PASTA AND TOPPED WITH PASTA LOVER'S TOMATO SAUCE, THEN BAKED WITH MELTED MOZZARELLA CHEESE

### BAKED ZITI SICILIANA \$23

BAKED ZITI WITH BATTER FRIED EGGPLANT CHUNKS

### BAKED RAVIOLI \$22

CHEESE RAVIOLI TOPPED WITH MELTED MOZZARELLA CHEESE

### RIGATONI BOLOGNESE \$22

OUR VERSION OF THE CLASSIC SAUCE, BRAISED GROUND MEATS "ALA RAGU STYLE" IN OUR TOMATO SAUCE WITH A TOUCH OF CREAM

### LINGUINE WHITE / RED CLAM \$24

TENDER CHOPPED LONG ISLAND CHERRYSTONE CLAMS SIMMERED IN A RICH CLAM DEMI GLACE, SPRINKLED WITH FRESH CHOPPED PARSLEY

### LINGUINE WHITE / RED SHRIMP \$24

GULF SHRIMP SAUTÉED IN A CLAM DEMI GLACE WITH CHOPPED BASIL

### LINGUINE FRUTTI DI MARE \$26

SAUTÉED CALAMARI, SHRIMP, CLAMS, MUSSELS & SCALLOPS ARE MARRIED TOGETHER IN A FLAVORFUL TOMATO SEAFOOD SAUCE.

### PENNE ALA VODKA \$21

"OUR MOST POPULAR PASTA" A CLASSIC TOMATO CREAM SAUCE INFUSED WITH PARMA PROSCIUTTO, SMOKED HAM & SWEET ONIONS. (ADD CHICKEN \$4 ADD SHRIMP \$6)

### SHELLS PASTA LOVERS \$24

"OUR SIGNATURE DISH" SMALL SHELLS TOSSED WITH TENDER CHUNKS OF WHITE MEAT CHICKEN, PARMA PROSCIUTTO, GRATED REGGIANO PARMESAN CHEESE & BROCCOLI IN A RICH ALFREDO SAUCE

### LASAGNA BOLOGNESE \$23

LAYERED SHEETS OF PASTA WITH RICH BOLOGNESE MEAT AND RICOTTA CHEESE FILLING. TOPPED WITH TOMATO SAUCE, THEN BAKED WITH MELTED MOZZARELLA CHEESE

### CLASSIC LASAGNA \$22

MEATLESS LASAGNA. LAYERED SHEETS OF PASTA WITH RICOTTA CHEESE FILLING. TOPPED WITH TOMATO SAUCE, THEN BAKED WITH MELTED MOZZARELLA CHEESE

### BAKED STUFFED SHELLS \$21

JUMBO SHELLS FILLED WITH RICOTTA CHEESE & TOPPED WITH MELTED MOZZARELLA CHEESE

### ROASTED CHILEAN SEABASS \$34

PAN ROASTED BASS SERVED WITH SAUTEED SPINACH AND WILD MUSHROOM RISOTTO

## ENTRÉES

### PESCE

#### SALMON \$27

SAUTÉED SPINACH, CHERRY TOMATOES & PAN SEARED GNOCCHI

#### SCAMPI \$26

JUMBO SIZED GULF SHRIMP BAKED ORREGANATA STYLE IN A LEMON GARLIC SCAMPI BROTH

### FRANCESE

CHICKEN \$25

VEAL \$28

SHRIMP \$27

EGG BATTERED, SIMMERED IN LEMON WHITE WINE BUTTER SAUCE WITH ARTICHOKE HEARTS

SERVED WITH SPAGHETTI

### PARMIGIANA

BREADED CHICKEN \$25

VEAL \$28

EGGPLANT \$22

SHRIMP \$27

MEATBALLS \$19

SAUSAGE \$19

TOPPED WITH PASTA LOVER'S TOMATO SAUCE AND MELTED MOZZARELLA SERVED WITH SPAGHETTI

### MARSALA

CHICKEN \$25

VEAL \$28

16 HOUR VEAL DEMI GLACE MAKES THIS DISH SPECIAL. SAUTÉED SHALLOTS, MUSHROOMS AND TOP QUALITY MARSALA WINE PUT THIS DISH ABOVE THE REST.

SERVED WITH SPAGHETTI