

The background of the entire image is a dark brown color. It is decorated with a repeating pattern of lighter brown, stylized swirls and leaves. The swirls are concentric circles of varying sizes, and the leaves are simple, pointed shapes with some internal line detail. The text 'Assaggia' is written in a bright yellow, cursive script font. A thick, yellow, curved underline is positioned directly beneath the word.

Assaggia

Ristorante Italiano

established since 1990

appetizers

cold appetizers

Home Made Cold Antipasto <i>Prosciutto, Salami, Cheese, Anchovies, Marinated Vegetables and Olives over a Bed of Romaine Lettuce with Home Made Vinaigrette Dressing.</i>	\$18.90	Prosciutto and Melone <i>Italian Ham and Melon.</i>	\$11.90
Roasted Peppers 🍷	\$11.90	Salami, Cheese, and Anchovies	\$10.90
Artichoke Peperonata <i>Marinated Artichoke Hearts, and Roasted Peppers Served in a Home Made Vinaigrette Dressing.</i>	\$12.90	Carpaccio** <i>Thin Sliced Raw Beef Filet Mignon.</i>	\$19.90
		Jumbo Shrimp Cocktail	\$19.90

hot appetizers

Garlic Bread	\$7.90	Fried Crab Cake 🍷	\$19.90
Mozzarella in Carrozza <i>Deep Fried Mozzarella Cheese.</i>	\$13.90	Shrimp Alla Basil <i>Shrimp Cooked with White Wine, Butter and Fresh Basil.</i>	\$20.90
Calamari in Carrozza <i>Deep Fried Calamari.</i>	\$13.90	Zuppa Di Clam Appetizer <i>Fresh Clams in a Red Wine Tomato Sauce.</i>	\$20.90
Fried Calamari Legs 🍷 <i>Deep Fried Calamari Legs Served with a Special Tartar Sauce..</i>	\$15.90	Fresh Clams Scampi Appetizer <i>Fresh Clams in Olive Oil, Garlic, White Wine and Butter.</i>	\$20.90
Eggplant Rollatini <i>Eggplant Rolled and Stuffed with Ricotta Cheese and Simmered in Tomato Sauce with Mozzarella Cheese.</i>	\$16.90	Fresh Clam Casino Appetizer 🍷 <i>Fresh Clams with Bacon, Onion, Basil, White Wine and Butter.</i>	\$21.90
Grilled Portobello Mushroom with Eggplant <i>Grilled Whole Portobello Mushroom with Diced Eggplant, Red Roasted Pepper, Onion, Sweet Basil in Balsamic Vinegar.</i>	\$17.90	Home Made Hot Antipasto 🍷🍷 <i>Mixed Seafood in Garlic, Spicy Cayenne and Paprika with White Wine Butter Sauce.</i>	\$24.90
Escargot	\$17.90	Hot Carpaccio** 🍷 <i>Thin Sliced Raw Beef Filet Mignon Served over Sliced Lettuce with Mushroom Butter Sauce.</i>	\$21.90

soup

Pasta Fagioli
Macaroni and Beans Soup, with Hamhocks.
cup \$6.90 bowl \$8.90

Minestrone
Vegetable Soup.
cup \$6.90 bowl \$8.90

Prices subject to change.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

No separate checks allowed for parties of 8 or more persons. * 20% Service Charge for parties of 7 or more.

Additional charge of \$5.00 each for split of entrée. * Additional charge of \$3.00 for extra linguine, onion, tomato, bell pepper, broccoli or sauce.



salads

Tossed Green Salad	\$8.90	Sliced New York Steak Salad	\$33.90
Bay Shrimp Salad or Chicken Salad	\$11.90	<i>Sliced New York Steak with a Mushroom, Onion, and White Wine Butter Sauce. Served over Mixed Greens with Homemade Dressing.</i>	
Caesar Salad (Per Person)	Plain \$12.90		
<i>Romaine Lettuce, Eggs, Garlic, Anchovies, and Cheese.</i>	Chicken \$14.90	"Crispy Golden" Fish Salad 👍	\$27.90
<i>Minimum Two Orders Prepared Tableside.</i>	Shrimp \$15.90	<i>Seasonal Fillet Fish Pan Fried in Olive Oil and Crispy Garlic over Mixed Greens with Homemade Dressing.</i>	
Caprese Salad	\$15.90	Scallop Salad	\$29.90
<i>Fresh Sliced Buffalo Mozzarella, Tomato, and Fresh Basil in a Balsamic Vinaigrette Dressing.</i>		<i>Scallops Pan Fried in Olive Oil and Crispy Garlic over Mixed Greens with Homemade Dressing.</i>	
Fresh Tomato Salad	\$10.90	Chicken Anchovy Salad	\$23.90
<i>Fresh Sliced Tomatoes, Celery Onions, Capers, Olive Oil, Italian Parsley and Fresh Basil in a Red Wine Vinaigrette Dressing.</i>		<i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic and Anchovy. Served with Mixed Greens.</i>	
Jumbo Shrimp Salad 👍	\$24.90		
<i>Jumbo Shrimp Lightly Floured, Seasoned and Pan Grilled with Olive Oil and Garlic over Mixed Greens with Homemade Dressing.</i>			

sauteéd vegetables

Crispy Roasted Potatoes	\$9.90	Zucchini Sauté	\$13.90
<i>Potatoes Roasted in Olive Oil.</i>		<i>Zucchini Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil, or Marinara Sauce.</i>	
Roasted Potatoes, Mushrooms and Onions	\$12.90	Fresh Asparagus Sauté	\$14.90
<i>Potatoes Roasted in Olive Oil, Garlic, Onions and Mushrooms.</i>		<i>Fresh Asparagus Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.</i>	
Fresh Vegetable Sauté	\$14.90	Sweet Broccoli Sauté	\$12.90
<i>Fresh Zucchini, Carrot, Bell Pepper, Mushroom and Onion Sautéed in Olive Oil and Garlic</i>		<i>Sweet Broccoli Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.</i>	
Mushroom Sauté	\$14.90	Fresh Spinach Sauté	\$14.90
<i>Mushrooms Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.</i>		<i>Fresh Spinach Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.</i>	



Prices subject to change.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

No separate checks allowed for parties of 8 or more persons. * 20% Service Charge for parties of 7 or more.

Additional charge of \$5.00 each for split of entrée. * Additional charge of \$3.00 for extra linguine, onion, tomato, bell pepper, broccoli or sauce.

pasta

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of \$2.00 for angel hair.
Additional charge of \$3.00 or more for substitutions.
All tomato sauce has garlic.

	small	large		small	large
Anchovy Sauce	\$19.90	\$23.90	Sausage Olio	\$21.90	\$27.90
<i>Anchovies Sauteéd in Garlic and Olive Oil.</i>			<i>Sliced Sausage Pan Fried in Olive Oil, Garlic, and Anchovies.</i>		
Meat Ball or Pork Sausage	\$21.90	\$26.90	Sausage Putanesca	\$21.90	\$27.90
Carbonara	\$21.90	\$26.90	<i>Sliced Sausage Pan Fried in Olive Oil, Garlic, Capers, Anchovies, Spicy Chili Flakes, and Tomato Sauce.</i>		
<i>Bacon and Ham Pan Fried in Olive Oil, Garlic, Onions, mixed with Egg and Parmesan Cheese.</i>			Sausage Alla Pomodori	\$21.90	\$27.90
Clam Sauce 🍷	\$21.90	\$26.90	<i>Sliced Sausage Pan Fried in Olive Oil, Garlic with Bacon, Onion, Fresh Tomato, Fresh Basil, and White Wine Tomato Sauce.</i>		
<i>Chopped Clams Pan Fried in Olive Oil, Garlic with Light White Wine. Tomato Sauce Available.</i>			Pomodori Sauce	\$19.90	\$23.90
Sausage and Meat Ball Combination	\$21.90	\$26.90	<i>Pan Fried Bacon in Light Olive Oil, with Garlic, Onion, Fresh Tomato, Fresh Basil in a White Wine Tomato Sauce.</i>		
Meat Sauce	\$21.90	\$26.90			

vegetarian

Lorem ipsum

Additional charge of \$3.00 or more for substitutions.
All tomato sauce has garlic.

	small	large		small	large
Pasta with Marinara	\$17.90	\$21.90	Linguine with Portobello Mushroom	\$20.90	\$25.90
<i>Homemade Marinara Sauce Made with Fresh Tomato, Garlic and Basil. Served over a Bed of Linguine, Fettucini or Rigatoni.</i>			<i>Sauteéd Portobello Mushroom, Sun Dried Tomato, Onion, Spinach, Garlic with a White Wine Sauce. Served over a Bed of Linguine.</i>		
Pasta with Pesto	\$18.90	\$22.90	Assaggio Linguine	\$19.90	\$24.90
<i>Homemade Pesto Sauce (includes ground pine nuts) with Garlic and Cheese. Served over a Bed of Linguine, Fettucini or Rigatoni.</i>			<i>Spicy Pepperoncini, Roasted Peppers, Black Olive, Mushroom, Capers, Sauteéd with Olive Oil and White Wine Butter Sauce. Served over a Bed of Linguine.</i>		
Cheese Ravioli	\$18.90	\$22.90	Linguine Mushroom 🍷	\$19.90	\$24.90
<i>Stuffed with Ricotta Cheese in a Savory Tomato Sauce.</i>			<i>Mushrooms Sauteéd with Choice of Garlic, Olive Oil and White Wine Butter Sauce, Tomato Sauce or Alfredo Sauce. Served over a Bed of Linguine.</i>		
Fettucini Alfredo	\$19.90	\$23.90			
<i>Broccoli, Cream and Cheese Sauce.</i>			Eggplant Alla Parmigiana 🍷	\$19.90	\$24.90
Rigatoni Alla Ricotta	\$19.90	\$23.90	<i>Lightly Breaded Pan Fried Eggplant, Topped with Tomato Sauce and Melted Mozzarella Cheese. Choice of Linguine, Fettucini or Rigatoni.</i>		
<i>Rigatoni Tossed with Ricotta Cheese in Tomato Sauce.</i>			Fresh Eggplant Milanese	\$19.90	\$24.90
Linguine Vegetable	\$19.90	\$24.90	<i>Diced Eggplant Pan Fried in Olive Oil, Garlic and Fresh Basil. Served over a Bed of Linguine, Fettucini or Rigatoni.</i>		
<i>Mixed Fresh Vegetables Sauteéd with Olive Oil and Garlic Served over a Bed of Linguine.</i>			Baked Stuffed Eggplant	\$20.90	\$26.90
Linguine Steak Sauce 🍷	\$19.90	\$24.90	<i>Eggplant Stuffed with Ricotta Cheese and Topped with Tomato Sauce and Melted Mozzarella Cheese. Served with Linguine, Fettucini or Rigatoni.</i>		
<i>Roasted Onion, Mushroom, Sauteéd with White Wine and House Steak Sauce. Served over a Bed of Linguine.</i>					

Prices subject to change.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

No separate checks allowed for parties of 8 or more persons. * 20% Service Charge for parties of 7 or more.

Additional charge of \$5.00 each for split of entrée. * Additional charge of \$3.00 for extra linguine, onion, tomato, bell pepper, broccoli or sauce.



chicken

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of \$2.00 for angel hair.
Additional charge of \$3.00 or more for substitutions.
All tomato sauce has garlic.

	small	large		small	large
Chicken Alla Parmigiana <i>Boneless Chicken Breast Lightly Breaded with Melted Mozzarella Cheese and Tomato Sauce.</i>	\$22.90	\$30.90	Chicken Alla Cacciatore  <i>Boneless Chicken Thighs with Olive Oil, Garlic, Mushrooms, Bell Peppers, Black Olives, Red Wine and Tomato Sauce.</i>	\$22.90	\$30.90
Chicken Piccata <i>Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Capers, Garlic and Lemon with a White Wine Butter Sauce.</i>	\$22.90	\$30.90	Chicken Alla Pomodori <i>Boneless Chicken Thighs with Bacon, Onion, Fresh Chopped Tomato, Fresh Basil, and White Wine Tomato Sauce.</i>	\$22.90	\$30.90
Chicken Alla Milanese <i>Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Garlic and Fresh Basil.</i>	\$22.90	\$30.90	Chicken Assaggio  <i>Boneless Julienne Chicken Pan Fried in Light Olive Oil, Garlic, Spicy Pepperoncini, Roasted Red Peppers, Capers, Black Olives, Mushrooms, and White Wine Butter Sauce.</i>	\$22.90	\$30.90
Chicken Alla Marsala <i>Boneless Breaded Chicken Breast with a Mushroom Marsala Wine Butter Sauce.</i>	\$22.90	\$30.90	Boneless Julienne Chicken Vegetable <i>Boneless Julienne Chicken Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Choice of Garlic or Tomato Sauce, Alfredo Sauce or Pesto Sauce (includes ground pine nuts).</i>	\$24.90	\$30.90
Chicken Scampi Style <i>Boneless Chicken Breast Lightly Breaded, Pan Fried in Olive Oil, Garlic, lemon and White Wine Butter Sauce.</i>	\$22.90	\$30.90	Chicken Alla Saltimbocca Romana <i>Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Topped with Spinach, Melted Mozzarella Cheese, Prosciutto Ham in a Mushroom White Wine Butter Sauce.</i>	\$24.90	\$33.90
Chicken Anchovy Olio  <i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic and Anchovies.</i>	\$22.90	\$30.90	Chicken Alla Sorrentino <i>Boneless Breaded Chicken Breast Layered with Sliced Breaded Eggplant, Melted Mozzarella Cheese, with a Mushroom Marsala Wine Butter Sauce.</i>	\$24.90	\$33.90
Chicken Putanesca <i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley with a Light Spicy Tomato Sauce.</i>	\$22.90	\$30.90			



Prices subject to change.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

No separate checks allowed for parties of 8 or more persons. * 20% Service Charge for parties of 7 or more.

Additional charge of \$5.00 each for split of entrée. * Additional charge of \$3.00 for extra linguine, onion, tomato, bell pepper, broccoli or sauce.

seafood

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of \$2.00 for angel hair.
Additional charge of \$3.00 or more for substitutions.
All tomato sauce has garlic.

	small	large		small	large
Shrimp Assaggio 🍷	\$24.90	\$33.90	Calamari Steak Sauce 🍷	\$22.90	\$30.90
<i>Jumbo Shrimp Pan Fried in Light Olive Oil, Garlic, Spicy Pepperoncini, Roasted Red Peppers, Capers, Black Olives, Mushrooms, and White Wine Butter Sauce.</i>			<i>Calamari Steak Lightly Floured and Pan Fried in Olive Oil and Garlic with a Home made Steak Sauce, Onions and Mushrooms.</i>		
Shrimp Marinara	\$24.90	\$33.90	Calamari Marinara	\$22.90	\$30.90
<i>Jumbo Shrimp Lightly Floured and Pan Fried in Olive Oil, Garlic and Mushrooms with a Red Wine Tomato Sauce.</i>			<i>Pan Fried Calamari Strips in Olive Oil and Garlic with a Red Wine Tomato Sauce.</i>		
Shrimp Scampi	\$24.90	\$33.90	Calamari Alla Parmigiana	\$22.90	\$30.90
<i>Jumbo Shrimp Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce.</i>			<i>Calamari Steak Lightly Breaded and Pan Fried in Olive Oil and Garlic with Melted Mozzarella Cheese, in Tomato Sauce.</i>		
Shrimp Alla Francese	\$24.90	\$33.90	Calamari Alla Scampi Style	\$22.90	\$30.90
<i>Pan Fried Breaded Jumbo Shrimp in Egg Batter, Garlic, Lemon, and a White Wine Butter Sauce.</i>			<i>Calamari Steak Lightly Floured and Pan Fried in Olive Oil and Garlic with a White Wine Butter Sauce.</i>		
Fish Sauté	\$28.90	\$36.90	Mussels Alla Marinara	\$22.90	\$30.90
<i>Pan Fried Fresh Fish in Olive Oil with Crispy Garlic.</i>			<i>Pan Fried Mussels in Olive Oil and Garlic with a Red Wine Tomato Sauce.</i>		
Fish Alla Piccata 🍷	\$28.90	\$36.90	Mussels Alla Basil	\$22.90	\$30.90
<i>Pan Fried Fresh Fish in Olive Oil and Garlic, with Lemon, Capers, White Wine and a Light Butter Sauce.</i>			<i>Pan Fried Mussels in Olive Oil, Garlic with Fresh Basil in a White Wine Butter Sauce.</i>		
Fish Alla Scampi	\$28.90	\$36.90	Fresh Clams Scampi	\$24.90	\$32.90
<i>Pan Fried Fresh Fish in Olive Oil and Garlic, with a White Wine Butter Sauce.</i>			<i>Fresh Clams Lightly Pan Fried in Olive Oil and Garlic, with Light Wine Butter Sauce. Served over Linguine. Tomato Sauce Available.</i>		
Fish Arrabiata 🌶️🌶️	\$28.90	\$36.90	Fresh Clam Casino 🍷	\$25.90	\$33.90
<i>Pan Fried Fresh Fish in Olive Oil and Garlic with Ham, Bacon, and Spicy Tomato Sauce.</i>			<i>Fresh Clams Pan Fried in Olive Oil and Garlic, with Bacon, Onion, Fresh Basil and a White Wine Butter Sauce.</i>		
Fish Alla Pomodori	\$28.90	\$36.90	Scallop Scampi	\$28.90	\$37.90
<i>Pan Fried Fresh Fish in Olive Oil and Garlic with Bacon, Onion, Fresh Diced Tomato, Fresh Basil, and a White Wine Tomato Sauce.</i>			<i>Pan Fried Scallops in Olive Oil and Garlic, with Snow Peas in a White Wine Butter Sauce.</i>		
			Scallop & Jumbo Shrimp Alla Bolla	\$28.90	\$37.90
			<i>Scallops and Jumbo Shrimp Pan Fried in Olive Oil and Garlic with Snow Peas in a White Wine Butter Sauce.</i>		

Prices subject to change.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

No separate checks allowed for parties of 8 or more persons. * 20% Service Charge for parties of 7 or more.

Additional charge of \$5.00 each for split of entrée. * Additional charge of \$3.00 for extra linguine, onion, tomato, bell pepper, broccoli or sauce.



house specials

All tomato sauce has garlic.

	small	large		small	large
Linguine Putanesca <i>Pan Fried in Olive Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley a Light Spicy Tomato Sauce. Served over a Bed of Linguine.</i>	\$19.90	\$23.90	Shrimp Picante (Spicy) 🌶️🌶️ <i>Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Chili Flakes and Fresh Basil. Served over a Bed of Linguine.</i>	\$26.90	\$35.90
Linguine Broccoli Olio <i>Broccoli Pan Fried in Olive Oil, Garlic and Anchovies. Served over a Bed of Linguine.</i>	\$20.90	\$24.90	Chicken & Shrimp Vegetable <i>Boneless Julienne Chicken and Bay Shrimp Sauteéd with Garlic Oil and White Wine Sauce. Served over a Bed of Linguine.</i>	\$22.90	\$30.90
Cheese Ravioli with Meat Sauce <i>Stuffed with Ricotta Cheese in a Savory Meat Sauce.</i>	\$20.90	\$24.90	Chicken & Shrimp Sweet Basil <i>Boneless Julienne Chicken with Bay Shrimp Sauteéd in Garlic, Roasted Pepper, Sweet Basil with a White Wine Sauce. Served over a Bed of Linguine.</i>	\$22.90	\$30.90
Rigatoni Alla Ricotta <i>Choice of Rigatoni Tossed with Ricotta Cheese and Tomato Sauce: with Meatball with Italian Sausage or Combo of Both</i>	\$22.90	\$30.90	Chicken & Shrimp Creamy Pesto <i>Boneless Julienne Chicken Breast with Bay Shrimp Sauteéd in Garlic, Sun Dried Tomatoes, Basil in a Pesto Cream Sauce (includes ground pine nuts). Served over a Bed of Linguine.</i>	\$22.90	\$30.90
Rigatoni Arrabiata 🌶️🌶️ <i>Pan Fried Bacon and Ham with Spicy Tomato Sauce.</i>	\$20.90	\$27.90	Sicilian Chicken <i>Boneless Chicken Thighs, Pan Fried in Olive Oil and Garlic, with Bell Peppers, Onions, Mushrooms and a light White Wine Sauce. Served with Roasted Potatoes.</i>	\$22.90	\$30.90
Lasagna <i>Hearty Tomato Meat Sauce with Ricotta Cheese and Melted Mozzarella.</i>		\$28.90	Chicken Fettucini Alfredo <i>Julienne Chicken Breast and Broccoli.</i>	\$24.90	\$32.90
Sausages and Peppers with Potato <i>Sliced Sausages, Pan Fried in Olive Oil and Garlic, with Bell Peppers, Onions, Mushrooms and a Light White Wine Sauce. Served with Roasted Potatoes.</i>	\$22.90	\$30.90	Calamari Strips Vegetable <i>Calamari Strips Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguine.</i> • Choice of Garlic or Tomato Sauce, Alfredo Sauce or Pesto Sauce (includes ground pine nuts)	\$22.90	\$30.90
Shrimp Vegetable <i>Shrimp Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguine.</i> • Choice of Garlic or Tomato Sauce, Alfredo Sauce or Pesto Sauce (includes ground pine nuts)	\$22.90	\$30.90	Seafood Combination 👍 <i>Shrimp, Calamari, Clams, and Mussels Prepared Spicy or Mild. Choice of Garlic or Tomato Sauce. Served over a Bed of Linguine.</i>	\$25.90	\$34.90
Shrimp Fettucini Alfredo <i>Jumbo Shrimp and Broccoli.</i>	\$26.90	\$35.90			



Prices subject to change.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

No separate checks allowed for parties of 8 or more persons. * 20% Service Charge for parties of 7 or more.

Additional charge of \$5.00 each for split of entrée. * Additional charge of \$3.00 for extra linguine, onion, tomato, bell pepper, broccoli or sauce.

grill

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of \$2.00 for angel hair.
Additional charge of \$3.00 or more for substitutions.
All tomato sauce has garlic.

	small	large		small	large
Filet Mignon** 🍷	\$37.90	\$45.90	Pepper Steak** 🍷	\$33.90	\$41.90
<i>Black Pan Grilled Filet with Mushrooms and Onions in a Light Butter Sauce and White Wine.</i>			<i>Black Pan Grilled Steak with Bell Peppers, Peppercorn, and Onions in a Light Butter Sauce and Red Wine. (USDA Prime)</i>		
New York Steak**	\$33.90	\$41.90	Osso Bucco Alla Romana	\$37.90	\$45.90
<i>Black Pan Grilled New York Steak with Lightly Buttered Mushrooms and Onions with a Wine Sauce. (USDA Prime)</i>			<i>Braised Veal Shank with Onions, Garlic in a Lightly Seasoned Tomato Sauce.</i>		

veal

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of \$2.00 for angel hair.
Additional charge of \$3.00 or more for substitutions.
All tomato sauce has garlic.

	small	large		small	large
Veal Alla Parmigiana	\$27.90	\$36.90	Veal Alla Piccata	\$27.90	\$36.90
<i>Lightly Breaded Pan Fried Veal Cutlet, Topped with Tomato Sauce and Melted Mozzarella Cheese.</i>			<i>Pan Fried Lightly Floured Veal Cutlet in Olive Oil and Garlic, with Lemon, Capers in a White Wine Butter Sauce.</i>		
Veal Alla Milanese	\$27.90	\$36.90	Veal Alla Sorrentino 🍷	\$29.90	\$39.90
<i>Lightly Breaded Veal Cutlet Pan Fried in Olive Oil, Garlic and Fresh Basil. Served with Linguine.</i>			<i>Veal Cutlet Layered with Sliced Breaded Eggplant, Melted Mozzarella Cheese, with a Mushroom Marsala Wine Butter Sauce.</i>		
Veal Alla Marsala	\$27.90	\$36.90	Veal Saltimbocca Romana	\$29.90	\$39.90
<i>Breaded Veal Cutlet with Mushrooms and a Marsala Wine Butter Sauce.</i>			<i>Lightly Breaded Veal Pan Fried in Olive Oil, Topped with Spinach, Melted Mozzarella Cheese, Prosciutto Ham in a Mushroom White Wine Butter Sauce.</i>		
Veal Alla Francese	\$27.90	\$36.90	Lorem ipsum		
<i>Pan Fried Breaded Veal Cutlet in Egg Batter, Garlic, Lemon, and a White Wine Butter Sauce.</i>					

Prices subject to change.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
No separate checks allowed for parties of 8 or more persons. * 20% Service Charge for parties of 7 or more.
Additional charge of \$5.00 each for split of entrée. * Additional charge of \$3.00 for extra linguine, onion, tomato, bell pepper, broccoli or sauce.



chef's special

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of \$2.00 for angel hair.
Additional charge of \$3.00 or more for substitutions.
All tomato sauce has garlic.

Filet Mignon and Shrimp Picante** 🍷🍷	\$45.90
♦ <i>Filet Mignon with Mushrooms and Onions in a White Wine Sauce.</i>	
♦ <i>Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.</i>	
Osso Bucco and Shrimp Picante 👍🍷🍷	\$45.90
♦ <i>Braised Veal Shank with Onions, Garlic with a Lightly Seasoned Tomato Sauce.</i>	
♦ <i>Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.</i>	
New York Steak and Shrimp Scampi**	\$41.90
♦ <i>New York Steak with Mushrooms and Onions in a White Wine Sauce.</i>	
♦ <i>Jumbo Shrimp Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce.</i>	
Fresh Fish and Chicken Olio	\$39.90
♦ <i>Fresh Island Fish Pan Fried in Olive Oil and Garlic.</i>	
♦ <i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, and Anchovies.</i>	
Fish and Jumbo Shrimp Casino 👍	\$41.90
♦ <i>Fresh Island Fish Pan Fried in Olive Oil and Garlic.</i>	
♦ <i>Jumbo Shrimp Pan Fried in Olive Oil, Bacon, Onion, Fresh Basil and Garlic with a White Wine Butter Sauce.</i>	
Shrimp and Chicken Picante (Spicy Garlic Shrimp and Chicken) 🍷🍷	\$36.90
♦ <i>Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.</i>	
♦ <i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.</i>	
Chicken Parmigiana and Ravioli	\$36.90
♦ <i>Boneless Chicken Breast Breaded and Baked with Tomato Sauce and Melted Mozzarella Cheese.</i>	
♦ <i>Served with Ravioli and Tomato Sauce.</i>	
<i>Entree Served with Ravioli Pasta</i>	
Chicken, Jumbo Shrimp and Portobello 👍	\$36.90
♦ <i>Boneless Julienne Chicken Thigh Sauteéd with Shrimp, Portobello Mushroom, Sundried Tomato, Onion, Spinach and Homemade Chicken Stock. Served over a Bed of Linguine</i>	
Chicken Portobello and Eggplant	\$32.90
♦ <i>Boneless Julienne Chicken Sauteéd with Diced Eggplant, Portobello Mushroom, Red Roasted Pepper, Onion, Sweet Basil and Balsamic Vinegar and Olive Oil. Served over a Bed of Linguine</i>	



Prices subject to change.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

No separate checks allowed for parties of 8 or more persons. * 20% Service Charge for parties of 7 or more.

Additional charge of \$5.00 each for split of entrée. * Additional charge of \$3.00 for extra linguine, onion, tomato, bell pepper, broccoli or sauce.

side orders

Steamed White Rice	\$4.90	Meat Ball or Pork Sausage	\$14.90
Crispy Roasted Garlic	\$3.90	Sausage and Pepper	\$14.90
Alfredo Sauce	\$4.90	Pasta	
Pesto Sauce (includes ground pine nuts)	\$3.90	Garlic or Tomato	\$13.90
Steak Sauce	\$6.90	Alfredo Broccoli	\$15.90
		Mushroom	\$14.90

extra or add-on items

Additional Mushrooms	\$3.00
Additional Portobello Mushrooms	\$5.00
Clam Sauce (5 oz cup)	\$5.00
Arrabiata Sauce (5 oz cup)	\$5.00
Broccoli	\$3.00
Spinach	\$3.00
Asparagus	\$4.00

beverage

Juice	\$5.25	Soda (1 Refill)	\$4.25
Orange, Pineapple or Cranberry.		Kona Coffee or Hot Tea	\$3.50
Plantation Iced Tea	\$4.95	Iced Tea (Refillable)	\$4.75
Mineral Water	\$4.75	Hot Water	\$1.00

Prices subject to change.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

No separate checks allowed for parties of 8 or more persons. * 20% Service Charge for parties of 7 or more.

Additional charge of \$5.00 each for split of entrée. * Additional charge of \$3.00 for extra linguine, onion, tomato, bell pepper, broccoli or sauce.



