

*Assaggia*

*Ristorante Italiano*

established since 1990



# appetizers

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## 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>	\$20.90
		Jumbo Shrimp Cocktail	\$20.90

## hot appetizers

Garlic Bread	\$7.90	Fried Crab Cake 👍	\$19.90
Mozzarella in Carrozza <i>Deep Fried Mozzarella Cheese.</i>	\$14.90	Shrimp Alla Basil <i>Shrimp Cooked with White Wine, Butter and Fresh Basil.</i>	\$21.90
Calamari in Carrozza <i>Deep Fried Calamari.</i>	\$14.90	Zuppa Di Clam Appetizer <i>Fresh Clams in a Red Wine Tomato Sauce.</i>	\$21.90
Fried Calamari Legs 👍 <i>Deep Fried Calamari Legs Served with a Special Tartar Sauce..</i>	\$16.90	Fresh Clams Scampi Appetizer <i>Fresh Clams in Oil, Garlic, White Wine and Butter.</i>	\$21.90
Eggplant Rollatini <i>Eggplant Rolled and Stuffed with Ricotta Cheese and Simmered in Tomato Sauce with Mozzarella Cheese.</i>	\$17.90	Fresh Clam Casino Appetizer 👍 <i>Fresh Clams with Bacon, Onion, Basil, White Wine and Butter.</i>	\$22.90
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>	\$25.90
Escargot	\$17.90	Hot Carpaccio** 👍 <i>Thin Sliced Raw Beef Filet Mignon Served over Sliced Lettuce with Mushroom Butter Sauce.</i>	\$22.90

## soup

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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.*

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

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# salads

Tossed Green Salad	\$8.90	Sliced New York Steak Salad	\$35.90
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 \$13.90	“Crispy Golden” Fish Salad 👍	\$29.90
<i>Romaine Lettuce, Eggs, Garlic, Anchovies, and Cheese.</i>	Chicken \$15.90	<i>Seasonal Fillet Fish Pan Fried in Olive Oil and Crispy Garlic over Mixed Greens with Homemade Dressing.</i>	
<i>Minimum Two Orders Prepared Tableside.</i>	Shrimp \$16.90		
Caprese Salad	\$15.90	Scallop Salad	\$31.90
<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	\$24.90
<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 👍	\$25.90		
<i>Jumbo Shrimp Lightly Floured, Seasoned and Pan Grilled with Olive Oil and Garlic over Mixed Greens with Homemade Dressing.</i>			

# sautéed vegetables

Crispy Roasted Potatoes	\$9.90	Zucchini Sauté	\$14.90
<i>Potatoes Roasted.</i>		<i>Zucchini Sautéed in Oil, Garlic, Salt &amp; Pepper, and Dried Basil, or Marinara Sauce.</i>	
Roasted Potatoes, Mushrooms and Onions	\$13.90	Fresh Asparagus Sauté	\$15.90
<i>Potatoes Roasted in Oil, Garlic, Onions and Mushrooms.</i>		<i>Fresh Asparagus Sautéed in Oil, Garlic, Salt &amp; Pepper, and Dried Basil.</i>	
Fresh Vegetable Sauté	\$15.90	Sweet Broccoli Sauté	\$13.90
<i>Fresh Zucchini, Carrot, Bell Pepper, Mushroom and Onion Sautéed in Oil and Garlic</i>		<i>Sweet Broccoli Sautéed in Oil, Garlic, Salt &amp; Pepper, and Dried Basil.</i>	
Mushroom Sauté	\$15.90	Fresh Spinach Sauté	\$14.90
<i>Mushrooms Sautéed in Oil, Garlic, Salt &amp; Pepper, and Dried Basil.</i>		<i>Fresh Spinach Sautéed in Oil, Garlic, Salt &amp; Pepper, and Dried Basil.</i>	



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# 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 <i>Anchovies Sauteéd in Garlic and Oil.</i>	\$19.90	\$23.90	Sausage Olio <i>Sliced Sausage Pan Fried in Oil, Garlic, and Anchovies.</i>	\$22.90	\$28.90
Meat Ball or Pork Sausage	\$21.90	\$27.90	Sausage Putanesca <i>Sliced Sausage Pan Fried in Oil, Garlic, Capers, Anchovies, Spicy Chili Flakes, and Tomato Sauce.</i>	\$22.90	\$28.90
Carbonara <i>Bacon and Ham Pan Fried in Oil, Garlic, Onions, mixed with Egg and Parmesan Cheese.</i>	\$21.90	\$27.90	Sausage Alla Pomodori <i>Sliced Sausage Pan Fried in Oil, Garlic with Bacon, Onion, Fresh Tomato, Fresh Basil, and White Wine Tomato Sauce.</i>	\$22.90	\$28.90
Clam Sauce 👍 <i>Chopped Clams Pan Fried in Oil, Garlic with Light White Wine. Tomato Sauce Available.</i>	\$21.90	\$26.90	Pomodori Sauce <i>Pan Fried Bacon in Light Oil, with Garlic, Onion, Fresh Tomato, Fresh Basil in a White Wine Tomato Sauce.</i>	\$19.90	\$24.90
Sausage and Meat Ball Combination	\$21.90	\$27.90			
Meat Sauce	\$21.90	\$27.90			

# vegetarian

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

	small	large		small	large
Pasta with Marinara <i>Homemade Marinara Sauce Made with Fresh Tomato, Garlic and Basil. Served over a Bed of Linguine, Fettucini or Rigatoni.</i>	\$17.90	\$21.90	Linguine with Portobello Mushroom <i>Sauteéd Portobello Mushroom, Sun Dried Tomato, Onion, Spinach, Garlic with a White Wine Sauce. Served over a Bed of Linguine.</i>	\$21.90	\$26.90
Pasta with Pesto <i>Homemade Pesto Sauce (includes ground pine nuts) with Garlic and Cheese. Served over a Bed of Linguine, Fettucini or Rigatoni.</i>	\$18.90	\$22.90	Assaggio Linguine <i>Spicy Peppercini, Roasted Peppers, Black Olive, Mushroom, Capers, Sauteéd with Oil and White Wine Butter Sauce. Served over a Bed of Linguine.</i>	\$20.90	\$25.90
Cheese Ravioli <i>Stuffed with Ricotta Cheese in a Savory Tomato Sauce.</i>	\$18.90	\$22.90	Linguine Mushroom 👍 <i>Mushrooms Sauteéd with Choice of Garlic, and White Wine Butter Sauce, Tomato Sauce or Alfredo Sauce. Served over a Bed of Linguine.</i>	\$20.90	\$25.90
Fettucini Alfredo <i>Broccoli, Cream and Cheese Sauce.</i>	\$20.90	\$25.90	Eggplant Alla Parmigiana 👍 <i>Lightly Breaded Pan Fried Eggplant, Topped with Tomato Sauce and Melted Mozzarella Cheese. Choice of Linguine, Fettucini or Rigatoni.</i>	\$20.90	\$25.90
Rigatoni Alla Ricotta <i>Rigatoni Tossed with Ricotta Cheese in Tomato Sauce.</i>	\$19.90	\$23.90	Fresh Eggplant Milanese <i>Diced Eggplant Pan Fried in Oil, Garlic and Fresh Basil. Served over a Bed of Linguine, Fettucini or Rigatoni.</i>	\$20.90	\$25.90
Linguine Vegetable <i>Mixed Fresh Vegetables Sauteéd with Oil and Garlic Served over a Bed of Linguine.</i>	\$20.90	\$25.90	Baked Stuffed Eggplant <i>Eggplant Stuffed with Ricotta Cheese and Topped with Tomato Sauce and Melted Mozzarella Cheese. Served with Linguine, Fettucini or Rigatoni.</i>	\$21.90	\$27.90
Linguine Steak Sauce 👍 <i>Roasted Onion, Mushroom, Sauteéd with White Wine and House Steak Sauce. Served over a Bed of Linguine.</i>	\$20.90	\$25.90			

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# 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
<b>Chicken Alla Parmigiana</b> <i>Boneless Chicken Breast Lightly Breaded with Melted Mozzarella Cheese and Tomato Sauce.</i>	\$23.90	\$31.90	<b>Chicken Alla Cacciatore</b> 👍 <i>Boneless Chicken Thighs with Oil, Garlic, Mushrooms, Bell Peppers, Black Olives, Red Wine and Tomato Sauce.</i>	\$23.90	\$31.90
<b>Chicken Piccata</b> <i>Boneless Chicken Breast Lightly Breaded Pan Fried in Oil, Capers, Garlic and Lemon with a White Wine Butter Sauce.</i>	\$23.90	\$31.90	<b>Chicken Alla Pomodori</b> <i>Boneless Chicken Thighs with Bacon, Onion, Fresh Chopped Tomato, Fresh Basil, and White Wine Tomato Sauce.</i>	\$23.90	\$31.90
<b>Chicken Alla Milanese</b> <i>Boneless Chicken Breast Lightly Breaded Pan Fried in Oil, Garlic and Fresh Basil.</i>	\$23.90	\$31.90	<b>Chicken Assaggio</b> 👍 <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>	\$23.90	\$31.90
<b>Chicken Alla Marsala</b> <i>Boneless Breaded Chicken Breast with a Mushroom Marsala Wine Butter Sauce.</i>	\$23.90	\$31.90	<b>Boneless Julienne Chicken Vegetable</b> <i>Boneless Julienne Chicken Sauteéd with Oil, Garlic and Mixed Fresh Vegetables. Choice of Garlic or Tomato Sauce, Alfredo Sauce or Pesto Sauce (includes ground pine nuts).</i>	\$24.90	\$31.90
<b>Chicken Scampi Style</b> <i>Boneless Chicken Breast Lightly Breaded, Pan Fried in Oil, Garlic, lemon and White Wine Butter Sauce.</i>	\$23.90	\$31.90	<b>Chicken Alla Saltimbocca Romana</b> <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>	\$25.90	\$34.90
<b>Chicken Anchovy Olio</b> 👍 <i>Boneless Chicken Thighs Pan Fried in Oil, Garlic and Anchovies.</i>	\$23.90	\$31.90	<b>Chicken Alla Sorrentino</b> <i>Boneless Breaded Chicken Breast Layered with Sliced Breaded Eggplant, Melted Mozzarella Cheese, with a Mushroom Marsala Wine Butter Sauce.</i>	\$25.90	\$34.90
<b>Chicken Putanesca</b> <i>Boneless Chicken Thighs Pan Fried in Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley with a Light Spicy Tomato Sauce.</i>	\$23.90	\$31.90			



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# 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 👍 <i>Jumbo Shrimp Pan Fried in Light Oil, Garlic, Spicy Pepperoncini, Roasted Red Peppers, Capers, Black Olives, Mushrooms, and White Wine Butter Sauce.</i>	\$25.90	\$34.90	Calamari Steak Sauce 👍 <i>Calamari Steak Lightly Floured and Pan Fried in Oil and Garlic with a Home made Steak Sauce, Onions and Mushrooms.</i>	\$23.90	\$31.90
Shrimp Marinara <i>Jumbo Shrimp Lightly Floured and Pan Fried in Olive Oil, Garlic and Mushrooms with a Red Wine Tomato Sauce.</i>	\$25.90	\$34.90	Calamari Marinara <i>Pan Fried Calamari Strips in Olive Oil and Garlic with a Red Wine Tomato Sauce.</i>	\$23.90	\$31.90
Shrimp Scampi <i>Jumbo Shrimp Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce.</i>	\$25.90	\$34.90	Calamari Alla Parmigiana <i>Calamari Steak Lightly Breaded and Pan Fried in Oil and Garlic with Melted Mozzarella Cheese, in Tomato Sauce.</i>	\$23.90	\$31.90
Shrimp Alla Francese <i>Pan Fried Breaded Jumbo Shrimp in Egg Batter, Garlic, Lemon, and a White Wine Butter Sauce.</i>	\$25.90	\$34.90	Calamari Alla Scampi Style <i>Calamari Steak Lightly Floured and Pan Fried in Oil and Garlic with a White Wine Butter Sauce.</i>	\$23.90	\$31.90
Fish Sauté <i>Pan Fried Fresh Fish in Oil with Crispy Garlic.</i>	\$29.90	\$37.90	Mussels Alla Marinara <i>Pan Fried Mussels in Olive Oil and Garlic with a Red Wine Tomato Sauce.</i>	\$23.90	\$31.90
Fish Alla Piccata 👍 <i>Pan Fried Fresh Fish in Oil and Garlic, with Lemon, Capers, White Wine and a Light Butter Sauce.</i>	\$29.90	\$37.90	Mussels Alla Basil <i>Pan Fried Mussels in Olive Oil, Garlic with Fresh Basil in a White Wine Butter Sauce.</i>	\$22.90	\$30.90
Fish Alla Scampi <i>Pan Fried Fresh Fish in Oil and Garlic, with a White Wine Butter Sauce.</i>	\$29.90	\$37.90	Fresh Clams Scampi <i>Fresh Clams Lightly Pan Fried in Olive Oil and Garlic, with Light Wine Butter Sauce. Served over Linguine. Tomato Sauce Available.</i>	\$25.90	\$33.90
Fish Arrabiata 🌶️🌶️ <i>Pan Fried Fresh Fish in Oil and Garlic with Ham, Bacon, and Spicy Tomato Sauce.</i>	\$29.90	\$37.90	Fresh Clam Casino 👍 <i>Fresh Clams Pan Fried in Oil and Garlic, with Bacon, Onion, Fresh Basil and a White Wine Butter Sauce.</i>	\$26.90	\$34.90
Fish Alla Pomodori <i>Pan Fried Fresh Fish in Oil and Garlic with Bacon, Onion, Fresh Diced Tomato, Fresh Basil, and a White Wine Tomato Sauce.</i>	\$29.90	\$37.90	Scallop Scampi <i>Pan Fried Scallops in Oil and Garlic, with Snow Peas in a White Wine Butter Sauce.</i>	\$31.90	\$39.90
			Scallop & Jumbo Shrimp Alla Bolla <i>Scallops and Jumbo Shrimp Pan Fried in Oil and Garlic with Snow Peas in a White Wine Butter Sauce.</i>	\$31.90	\$39.90

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# house specials

All tomato sauce has garlic.

	small	large		small	large
Linguine Putanesca <i>Pan Fried in Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley a Light Spicy Tomato Sauce. Served over a Bed of Linguine.</i>	\$20.90	\$24.90	Shrimp Picante (Spicy) 🌶️🌶️ <i>Breaded Jumbo Shrimp Pan Fried in Oil, Garlic, Chili Flakes and Fresh Basil. Served over a Bed of Linguine.</i>	\$28.90	\$37.90
Linguine Broccoli Olio <i>Broccoli Pan Fried in Olive Oil, Garlic and Anchovies. Served over a Bed of Linguine.</i>	\$21.90	\$25.90	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>	\$23.90	\$31.90
Cheese Ravioli with Meat Sauce <i>Stuffed with Ricotta Cheese in a Savory Meat Sauce.</i>	\$21.90	\$25.90	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>	\$23.90	\$31.90
Rigatoni Alla Ricotta <i>Choice of Rigatoni Tossed with Ricotta Cheese and Tomato Sauce: with Meatball with Italian Sausage or Combo of Both</i>	\$24.90	\$32.90	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>	\$24.90	\$32.90
Rigatoni Arrabiata 🌶️🌶️ <i>Pan Fried Bacon and Ham with Spicy Tomato Sauce.</i>	\$21.90	\$28.90	Sicilian Chicken <i>Boneless Chicken Thighs, Pan Fried in Oil and Garlic, with Bell Peppers, Onions, Mushrooms and a light White Wine Sauce. Served with Roasted Potatoes.</i>	\$23.90	\$31.90
Lasagna <i>Hearty Tomato Meat Sauce with Ricotta Cheese and Melted Mozzarella.</i>		\$29.90	Chicken Fettucini Alfredo <i>Julienne Chicken Breast and Broccoli.</i>	\$26.90	\$34.90
Sausages and Peppers with Potato <i>Sliced Sausages, Pan Fried in Oil and Garlic, with Bell Peppers, Onions, Mushrooms and a Light White Wine Sauce. Served with Roasted Potatoes.</i>	\$23.90	\$31.90	Calamari Strips Vegetable <i>Calamari Strips Sauteéd with 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)	\$23.90	\$31.90
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)	\$23.90	\$31.90	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>	\$27.90	\$36.90
Shrimp Fettucini Alfredo <i>Jumbo Shrimp and Broccoli.</i>	\$28.90	\$36.90			



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# 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** 👍 <i>Black Pan Grilled Filet with Mushrooms and Onions in a Light Butter Sauce and White Wine.</i>	\$39.90	\$47.90	Pepper Steak** 👍 <i>Black Pan Grilled Steak with Bell Peppers, Peppercorn, and Onions in a Light Butter Sauce and Red Wine. (USDA Prime)</i>	\$35.90	\$43.90
New York Steak** <i>Black Pan Grilled New York Steak with Lightly Buttered Mushrooms and Onions with a Wine Sauce. (USDA Prime)</i>	\$35.90	\$43.90	Osso Bucco Alla Romana <i>Braised Veal Shank with Onions, Garlic in a Lightly Seasoned Tomato Sauce.</i>	\$39.90	\$49.90

# 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 <i>Lightly Breaded Pan Fried Veal Cutlet, Topped with Tomato Sauce and Melted Mozzarella Cheese.</i>	\$28.90	\$38.90	Veal Alla Piccata <i>Pan Fried Lightly Floured Veal Cutlet in Oil and Garlic, with Lemon, Capers in a White Wine Butter Sauce.</i>	\$28.90	\$38.90
Veal Alla Milanese <i>Lightly Breaded Veal Cutlet Pan Fried in Oil, Garlic and Fresh Basil. Served with Linguine.</i>	\$28.90	\$38.90	Veal Alla Sorrentino 👍 <i>Veal Cutlet Layered with Sliced Breaded Eggplant, Melted Mozzarella Cheese, with a Mushroom Marsala Wine Butter Sauce.</i>	\$30.90	\$41.90
Veal Alla Marsala <i>Breaded Veal Cutlet with Mushrooms and a Marsala Wine Butter Sauce.</i>	\$28.90	\$38.90	Veal Saltimbocca Romana <i>Lightly Breaded Veal Pan Fried in Oil, Topped with Spinach, Melted Mozzarella Cheese, Prosciutto Ham in a Mushroom White Wine Butter Sauce.</i>	\$30.90	\$41.90
Veal Alla Francese <i>Pan Fried Breaded Veal Cutlet in Egg Batter, Garlic, Lemon, and a White Wine Butter Sauce.</i>	\$28.90	\$38.90			

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# chef's special

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

Filet Mignon and Shrimp Picante** 🍷🍷	\$48.90
◆ <i>Filet Mignon with Mushrooms and Onions in a White Wine Sauce.</i>	
◆ <i>Breaded Jumbo Shrimp Pan Fried in Oil, Garlic, Fresh Basil and Chili Pepper.</i>	
Osso Bucco and Shrimp Picante 👍🍷🍷	\$48.90
◆ <i>Braised Veal Shank with Onions, Garlic with a Lightly Seasoned Tomato Sauce.</i>	
◆ <i>Breaded Jumbo Shrimp Pan Fried in Oil, Garlic, Fresh Basil and Chili Pepper.</i>	
New York Steak and Shrimp Scampi**	\$43.90
◆ <i>New York Steak with Mushrooms and Onions in a White Wine Sauce.</i>	
◆ <i>Jumbo Shrimp Pan Fried in Oil, Garlic with a White Wine Butter Sauce.</i>	
Fresh Fish and Chicken Olio	\$40.90
◆ <i>Fresh Island Fish Pan Fried in Oil and Garlic.</i>	
◆ <i>Boneless Chicken Thighs Pan Fried in Oil, Garlic, and Anchovies.</i>	
Fish and Jumbo Shrimp Casino 👍	\$42.90
◆ <i>Fresh Island Fish Pan Fried in Oil and Garlic.</i>	
◆ <i>Jumbo Shrimp Pan Fried in Oil, Bacon, Onion, Fresh Basil and Garlic with a White Wine Butter Sauce.</i>	
Shrimp and Chicken Picante (Spicy Garlic Shrimp and Chicken) 🍷🍷	\$38.90
◆ <i>Breaded Jumbo Shrimp Pan Fried in Oil, Garlic, Fresh Basil and Chili Pepper.</i>	
◆ <i>Boneless Chicken Thighs Pan Fried in Oil, Garlic, Fresh Basil and Chili Pepper.</i>	
Chicken Parmigiana and Ravioli	\$38.90
◆ <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 👍	\$38.90
◆ <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	\$34.90
◆ <i>Boneless Julienne Chicken Sauteéd with Diced Eggplant, Portobello Mushroom, Red Roasted Pepper, Onion, Sweet Basil and Balsamic Vinegar and Oil. Served over a Bed of Linguine</i>	



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# sandwich specials

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**Service from 11:00 am - 2:30 pm only**  
prepared with homemade baked bread, served with a  
house side salad and homemade dressing

Salami or Prosciutto Sandwich (Cold Cut)	\$16.90
Meatball or Sausage Sandwich	\$18.90
Eggplant Parmigiana Sandwich	\$18.90
Sausage Pepper Sandwich	\$18.90
Portobello Mushroom Sandwich <i>Black Pan Grilled Portobello Mushroom with Red Roasted Pepper, Onion, Spinach, and a Balsamic Vinegar Oil Dressing.</i>	\$19.90
Chicken Parmigiana Sandwich	\$ 20.90



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# side orders

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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	<i>Garlic or Tomato</i>	\$13.90
Steak Sauce	\$6.90	<i>Alfredo Broccoli</i>	\$15.90
		<i>Mushroom</i>	\$14.90

# extra or add-on items

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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

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Juice	\$5.25	Soda (1 Refill)	\$4.25
<i>Orange, Pineapple or Cranberry.</i>		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.*



