



ANTIPASTI

ANTIPASTO FOR TWO

Assorted meats, cheeses and grilled marinated vegetables 13.99

BRUSCHETTA

Grilled country style bread topped with tomatoes basil and olive oil 7.99

MUSSELS

Simmered in a spicy garlic white or red sauce 9.99

LITTLENECK CLAMS

Roasted in a spicy tomato basil broth 10.99

SHRIMP GRAND MARNIER

Egg battered shrimp in a sweet Gran Marnier sauce 11.99

MELANZANA

Breaded eggplant and layered with tomato basil sauce and mozzarella cheese baked served over a basil pesto Alfredo sauce 9.99

SAUSAGE

Grilled garlic and cheese sausage served over a bed of spinach and cannellini beans 9.99

ARANCINI

Rice rolled with ground meat and cheese breaded and fried and served over marinara 8.99

FRIED CALAMARI

Rings and tentacles lightly coated and fried and served with peppers and dipping sauce 9.99

PORK BRACCIOLA

Pork tenderloin stuffed with prosciutto and cheese and fresh herbs grilled and served over mixed greens 10.99

INSALATA

MISTO

Mixed greens tossed with our balsamic vinaigrette 5.99

CESARE

Romaine lettuce, homemade croutons and grated cheese tossed with our Cesare dressing 6.99

CAPRESE

Tomatoes, basil and fresh mozzarella and olive oil atop mixed greens 7.99

ICEBERG WEDGE

Topped with red onions, bacon and blue cheese and topped with a red wine vinaigrette 7.99

RUSTICO

Mixed greens topped with roasted Portobello mushroom, roasted peppers and provolone cheese tossed with a balsamic vinaigrette 8.99

CLASSICS

CHICKEN PARMIGIANA

Breaded chicken breast topped with tomato sauce and mozzarella cheese served with a side of pasta 17.99

VEAL PARMIGIANA

Veal cutlet breaded topped with tomato sauce and mozzarella cheese served with a side of pasta 19.99

PORK CHOPS

Grilled pork chops with vinegar peppers and potatoes. Nothing more authentic 18.99

CHICKEN PARADISO

Chicken sautéed with mushrooms, artichokes and roasted peppers in a lemon white wine sauce 18.99

ENTREES

STUFFED CHICKEN

A statler chicken breast stuffed under the skin with prosciutto and herbed mascarpone cheese and pan roasted in a lemon savory sauce 18.99

BAKED HADDOCK AND SHRIMP

Seasoned with lemon, breadcrumb and olive oil 20.99

PORK ROSEMARINO

Tenderloin medallions coated in Dijon mustard and rosemary infused breadcrumbs sautéed and topped with an herb and roasted red pepper sauce 18.99

RACK OF LAMB

Petite rack of lamb grilled and drizzled with a rosemary brandy jus 23.99

FILET MIGNON

10 ounce black angus beef dry rubbed with our own seasoning and grilled 25.99

GRILLED 16 OUNCE VEAL CHOP

CHOOSE EITHER: Lemon and olive oil or stuffed with prosciutto and fontina cheese 28.99

VEAL MARSALA

Veal sautéed with mushrooms in a marsala wine sauce 21.99

FISH OF THE DAY Price varies

CHEFS CHOICE STEAK OF THE DAY Price varies

VEAL OF THE DAY Price varies

PASTA

BOLOGNESE

Homemade tagliatelle pasta tossed in a classic meat sauce 17.99

PINK

Penne pasta tossed in a tomato, basil mascarpone cheese sauce 16.99

SAUSAGE WITH BROCCOLI RABE

Sausage sautéed with broccoli rabe, roasted garlic and a hint of hot pepper tossed with homemade fusilli 17.99

BUTTERNUT SQUASH RAVIOLI

In a butter sage sauce 16.99

SHRIMP SCAMPI

Shrimp sautéed in a garlic white wine sauce served over linguine 18.99

WILD MUSHROOM RAVIOLI

In a sauce of grilled chicken, mushrooms, Madeira wine and cream 18.99

LOBSTER RAVIOLI

Served in a sauce of shrimp, shiitake mushrooms, plum tomatoes and cream 19.99

FRUITTI DI MARE

Clams, mussels, shrimp and calamari simmered in a spicy white wine tomato sauce 21.99

HOMEMADE PASTA OF THE DAY price varies

CONTORNI

(Entrees are served with your choice of two sides)

POTATO GRATIN WITH FONTINA CHEESE CHIVES AND PROSCIUTTO

SAUTEED SPINACH WITH GARLIC AND OLIVE OIL

CREAMY HERB SCENTED POLENTA - GRILLED MIXED VEGETABLES

RUSSET MASHED POTATOES - SAUTEED MUSHROOMS