

APPETIZERS

- ARTICHOKE FRANCESE 9.95
artichoke hearts coated in egg and cheese batter, pan fried and finished with lemon and white wine sauce
- STUFFED PEPPER 7.95
filled with risotto and meat stuffing; finished with marinara sauce and shredded Pecorino Romano cheese
- SICILIAN CALAMARI 10.95
squid sautéed with pepperoncini, Kalamata olives, plum tomatoes, capers and white wine; served over crispy garlic toast
- FRIED CALAMARI 9.50
deep fried squid served with marinara sauce
- MELANZANE 8.95
fried eggplant slices rolled with prosciutto, roasted red peppers, fresh spinach and provolone cheese; with fresh plum tomato and pesto sauce
- STUFFED MUSHROOMS 7.95
with sausage stuffing, topped with provolone cheese and demi-glace
- SHRIMP COCKTAIL 8.95
jumbo shrimp served with housemade cocktail sauce
- GARLIC BREAD 3.95
- BRUSCHETTA 5.95
with eggplant spread, sliced plum tomatoes, and shredded Pecorino Romano cheese
- FRIED ZUCCHINI 4.95
served with marinara sauce
- SPINACH & ARTICHOKE DIP 4.95
housemade spinach and artichoke dip served warm with homefried tortillas

SPECIALTY SALADS

- FRIED GOAT CHEESE 6.95
mixed greens, red onions, dried cranberries and toasted almonds, in balsamic vinaigrette dressing; topped with fried goat cheese
- PECAN AND PEAR 5.95
mixed greens, sliced Bosc pears, pecans, and bleu cheese crumbles in white balsamic vinaigrette; topped with fried prosciutto crisps
- ICEBERG WEDGE 4.95
topped with bleu cheese dressing, crispy bacon, plum tomatoes, and sliced red onions
- CAESAR 4.95
romaine leaves with housemade Caesar dressing and croutons
- GARDEN 2.95
mixed greens, cucumbers, sliced red onions, and shredded carrots with your choice of dressing
- GORGONZOLA & APPLE 4.95
spring mix, sliced apples, almonds, and gorgonzola cheese crumbles in white balsamic vinaigrette
- CRANBERRY & WALNUT 5.95
mixed greens, plum tomatoes, red onions, walnuts, dried cranberries and feta cheese; with honey balsamic vinaigrette dressing
- LAURA'S 5.95
mixed greens, roasted garlic tomatoes, feta cheese and Kalamata olives with white balsamic vinaigrette dressing
- JULIANA'S 4.95
cucumbers, tomatoes, bell peppers, red onion slices and capers with red wine vinaigrette; topped with housemade croutons

PASTA, ETC

A fresh garden salad may be added to any of the dinners below for \$2.95 or choose from one of our specialty salads.

DAVID' S PASTA	7.95
linguini or penne with marinara sauce or garlic and olive oil	
with meatballs or sausages	9.95
HOMEMADE PASTA	8.95
with marinara sauce	
with meatballs or sausage	10.95
HOMEMADE GNOCCHI	8.95
CHEESE RAVIOLI	8.95
CHEESE LASAGNA	9.95
with meat sauce	11.95
GARLIC & SPINACH RAVIOLI	10.95
with fresh spinach, garlic, and plum tomato sauce	
TORTOLLONI	11.95
spinach & ricotta filled pasta with spinach, prosciutto, pepperoncini, garlic and plum tomato sauce	
EGGPLANT PARMIGIANA	11.95
hand sliced eggplant layered with cheese; served with penne in marinara sauce	
STUFFED PEPPER	11.95
with risotto and meat stuffing, served with penne in marinara sauce	
GAMBERI	10.95
four jumbo shrimp sautéed with olive oil, garlic, crushed red pepper and parsley	
SAUSAGE CALABRESE	10.95
sausage slices sauteed with bell peppers and onions in pesto marinara sauce; served over penne	

ESCAROLE AND POTATOES	8.95
fresh escarole in olive oil with garlic, potatoes, white beans and sausage slices	

LINGUINI WITH CLAMS	13.95
in spicy marinara sauce or white wine sauce	

LINGUINI WITH CALAMARI	13.95
calamari with herbs in a spicy marinara sauce	

FLORENTINE LASAGNA	12.95
pasta noodles layered with spinach, pesto, ricotta, mozzarella, and romano cheeses with bechamel sauce	

ENTREES

Entrees include a fresh garden salad or homemade soup.

CHICKEN MARSALA	16.95
with mushrooms, prosciutto, and Marsala wine demi-glace; served with roasted potatoes and vegetables	

CHICKEN PARMIGIANA	13.95
with penne in marinara sauce	

PENNE, CHICKEN & BROCCOLI	14.95
with creamy Alfredo sauce	15.95

CHICKEN PICCATA	15.95
with lemon butter caper sauce; served with roasted potatoes and vegetables	

CHICKEN CRISTINA	15.95
with fresh rosemary balsamic sauce; served with roasted potatoes and vegetable	

CHICKEN GORGONZOLA	18.95
chicken tenders, sliced onions, zucchini, and roasted red peppers tossed in gorgonzola cream sauce; served over penne	

FISH

PAN SEARED SALMON	16.95
with balsamic reduction; served with roasted potatoes and vegetables	
ARTHUR D'S HADDOCK	17.95
with provolone cheese and marinara sauce; served with penne	
HADDOCK MILANESE	18.95
fried haddock with spicy lemon butter sauce; served with penne in butter	
BAKED SCHROD	17.95
with herbed cracker crumb topping; served with roasted potatoes and vegetables	
STUFFED HADDOCK	19.95
with shrimp and fish stuffing; served with roasted potatoes and vegetables	
SHRIMP MILANESE	19.95
five jumbo shrimp fried and finished with spicy lemon butter sauce; served with penne in butter	
LINGUINI WITH SHRIMP	19.95
five jumbo shrimp with spicy marinara or white wine sauce	
SCALLOPS PROVENCAL	21.95
pan seared scallops finished with white wine shallot sauce; served with roasted potatoes and vegetables	

VEAL

VEAL PARMIGIANA	16.95
served with penne in marinara sauce	
VEAL PICCATA	21.95
with lemon butter caper sauce; served with roasted potatoes and vegetables	
VEAL MARSALA	23.95
with mushrooms, prosciutto, and Marsala wine demi-glace; served with roasted potatoes and vegetables	

HOUSE SPECIALTIES

CHICKEN SCAPARIELLO	15.95
chicken tenders sautéed with peppers, onions, sausage slices and pan-fried potatoes	
CHICKEN DELMONICO	17.95
breast of chicken breaded and pan fried; finished with mushrooms, artichoke hearts, and white wine cream sauce; served with roasted potatoes	
VEAL SORRENTINA	24.95
medallions layered with eggplant, prosciutto, and porcini mushrooms, topped with provolone cheese and finished with demi-glace; served with roasted potatoes and vegetables	
SICILIAN SALMON	18.95
salmon served on a bed of artichoke hearts, kalamata olives, plum tomatoes, and capers in a lemon white wine sauce; served with roasted potatoes	
TOMATO BASIL SALMON	18.95
pan seared salmon served over creamy risotto with housemade tomato basil dressing	

BEEF

NY SIRLOIN	24.95
12 ounce portion served with mashed potatoes and fresh vegetables	
Additional Toppings	
Au Poivre	1.95
Mushroom demi-glace	3.95
Brandy cream sauce	3.95
STEAK & SHRIMP	27.95
grilled 12 ounce NY Sirloin topped with two jumbo shrimp in a garlic, olive oil and herb sauce; served with garlic mashed potatoes	

RISOTTO

VEGETABLE RISOTTO	13.95
creamy risotto with roasted red peppers, onions, mushrooms and broccoli	
add chicken	16.95
add shrimp	19.95