

TRADITIONAL PASTA DISHES

SERVED WITH SALAD & BREAD

LUNCH DINNER

PASTA WITH MEATBALLS11 ... 14	
Homemade meatballs with marinara sauce	
PASTA WITH SAUSAGE11 ... 14	
Sweet Italian sausage with marinara sauce	
PASTA WITH MEAT SAUCE11 ... 14	
Rich meat sauce slowly simmered with tomatoes, garlic & herbs	
PASTA BOLOGNESE12 ... 15	
Hearty rich meat sauce with a touch of cream	
RIGATONI POMODORO11 ... 14	
San Marzano tomatoes, garlic, extra virgin olive oil & basil	

PENNE ALLA VODKA12 ... 15	
Penne in our famous creamy pink vodka sauce	
RAVIOLI ALLA VODKA12 ... 15	
Cheese ravioli in our delicious vodka sauce	
FARFALLE PUTTANESCA12 ... 15	
Olives, capers, garlic, anchovies, San Marzano tomatoes & herbs	
PENNE ARRABBIATA11 ... 14	
Marinated tomatoes, garlic & hot cherry peppers	
FETTUCINE ALFREDO12 ... 15	
Classic pecorino romano cream sauce	
TORTELLINI ALFREDO12 ... 15	

BAKED PASTA DISHES

ALL BAKED PASTA DISHES SERVED WITH SALAD & BREAD

LUNCH DINNER

LASAGNA 12 ... 15	
MANICOTTI 12 ... 15	
STUFFED SHELLS 12 ... 15	
RAVIOLI PARMIGIANA 12 ... 15	
Tomato sauce topped melted mozzarella	
BAKED TORTELLINI13 ... 16	
Tortellini with ricotta cheese, marinara topped with melted mozzarella	

BAKED ZITI 12 ... 15	
Ziti with ricotta, marinara topped with melted mozzarella	
BAKED ZITI SICILIANO13 ... 16	
With ricotta, eggplant, marinara topped with melted mozzarella	
BAKED ZITI SORRENTINO ... 14 ... 17	
With rich meat sauce, ricotta topped with melted mozzarella	

SPECIALTY PASTA DISHES

ALL PASTA DISHES SERVED AS LISTED OR FEEL FREE TO SUBSTITUTE FOR:

PENNE, LINGUINE, SPAGHETTI, ZITI, RIGATONI OR ANGEL HAIR.

WHOLE WHEAT PENNE OR SPAGHETTI \$2.00.

GLUTEN FREE PENNE OR SPAGHETTI \$2.50.

ALL PASTA DISHES ARE SERVED WITH SALAD & BREAD

LUNCH DINNER

LOBSTER RAVIOLI12 15.50	
Stuffed with lobster meat in our delicious vodka sauce	
RAVIOLI BOLOGNESE12 15.50	
Cheese ravioli with rich meat sauce & a touch of cream	
CHICKEN ALLA VODKA1417.50	
Penne alla vodka with chicken cutlet	
PENNE PRIMAVERA12 15.50	
With broccoli, carrots, zucchini, cherry tomatoes, mushrooms & green peas in garlic & oil	
RIGATONI MELANZANE1417.50	
Sautéed eggplant with garlic in pomodoro sauce topped with fresh mozzarella & basil	
FETTUCINE CARBONARA12 15.50	
Bacon, onions, egg yolk, butter, parmigiano & a touch of cream	
TORTELLINI ALLA NONNA1316.50	
With bacon, mushrooms, onions & green peas in cream alfredo sauce	
RIGATONI DA VINCI1417.50	
Broccoli rabe & sausage sautéed in extra virgin olive oil & garlic	
PENNE ROMANO12 15.50	
Sautéed artichoke hearts, sun dried tomatoes, mushrooms & garlic in a brandy sauce	

PENNE TOSCANA12 15.50	
Sautéed with artichoke hearts, roasted red peppers & sun dried tomatoes in garlic & oil	
RIGATONI CACCIATORE1417.50	
With sausage, green peppers, onions & mushrooms in light tomato sauce	
PENNE RUSTICA1518.50	
Sautéed with broccoli, sun dried tomatoes & grilled chicken in garlic & oil	
LINGUINE WITH CLAM SAUCE14.50 18	
Linguine with fresh clam sauce (white or red)	
SPAGHETTI WITH CALAMARI ..1518.50	
With sautéed calamari in marinara or fra diavolo sauce	
CAPELLINE WITH MUSSELS ..1518.50	
Angel hair pasta with mussels in marinara or fra diavolo sauce	
LINGUINI WITH SHRIMP16 19.50	
Sautéed shrimp in marinara or fra diavolo sauce	
ORECCHIETTE SAN GENARO ..17.50 21	
Ear shaped pasta with shrimp, scallops, baby spinach & sun dried tomatoes in garlic & oil	
RIGATONI ALLA PESTO15.50 19	
Rigatoni with sun dried tomatoes & grilled chicken in pesto sauce	

EGGPLANT

SERVED WITH PASTA OR VEGETABLES & SIDE SALAD

LUNCH DINNER

EGGPLANT PARMIGIANA13 ... 16	
Eggplant cutlet topped with marinara & melted mozzarella	

EGGPLANT ROLLATINI 14 ... 17	
Eggplant rolled & stuffed with ricotta topped with marinara & melted mozzarella	

LUNCH
SERVED
11AM-3PM

CHICKEN

SERVED WITH PASTA OR VEGETABLES & SIDE SALAD

LUNCH DINNER

PARMIGIANA1417	
Breaded chicken cutlet topped with marinara and melted mozzarella	
MARSALA15 18	
Chicken breast sautéed with fresh mushrooms in rich marsala wine sauce	
FRANCESE15 18	
Egg battered chicken sautéed in lemon, butter & white wine sauce	
PICCATA16 19	
Chicken breast sautéed with capers in lemon, butter and white wine	
SCARPARELLO17 ... 20	
Chicken breast sautéed with rosemary, garlic, hot cherry peppers & sausage in white wine sauce	
SORRENTINO17 ... 20	
Chicken topped with prosciutto, eggplant and melted mozzarella in white wine tomato sauce	
ALLA NONNA17 ... 20	
Chicken breast sautéed with shallots topped with prosciutto, asparagus & mozzarella in cognac sauce	

LUNCH DINNER

ROMANO17 ... 20	
Sautéed chicken breast with artichoke hearts, mushrooms, sun dried tomatoes & garlic in brandy sauce	
CARDINALE17 ... 20	
Chicken breast sautéed with roasted peppers, peas, onions in white wine topped with melted mozzarella	
CONTADINA17 ... 20	
Chicken breast sautéed with fresh mushrooms, potatoes & sun dried tomatoes in brandy sauce	
MADEIRA17 ... 20	
Sautéed chicken breast topped with asparagus & mozzarella covered with mushrooms in madeira wine sauce	
CORDON BLUE17 ... 20	
Chicken breast rolled up and stuffed with prosciutto & mozzarella in mushroom marsala wine sauce	
MICHELANGELO17 ... 20	
Chicken breast sautéed with asparagus, artichoke hearts & arugula in a light tomato & brandy sauce served over linguine	

VEAL

SERVED WITH PASTA OR VEGETABLES & SIDE SALAD

LUNCH DINNER

PARMIGIANA 16 19.50	
Veal cutlet topped with marinara & melted mozzarella cheese	
MARSALA17 20.50	
Veal scallopini sautéed with fresh mushrooms in rich marsala wine sauce	
FRANCESE17 20.50	
Egg battered veal sautéed with lemon, butter & white wine	
PICCATA18 21.50	
Veal scallopini with capers in lemon, butter & white wine	
SORRENTINO18 21.50	
Scallopini of veal topped with prosciutto, eggplant & mozzarella in white wine & tomato sauce	

LUNCH DINNER

CONTADINA18 21.50	
Veal scallopini sautéed with fresh mushrooms, potatoes & sun dried tomatoes in brandy sauce	
MADEIRA18 21.50	
Veal scallopini topped with asparagus & mozzarella covered with mushrooms in madeira wine sauce	
SALTIMBOCCA18 21.50	
Veal sautéed in a white wine sauce topped with prosciutto & hard-boiled eggs served over spinach	
PIZZAIOLA18 21.50	
Veal scallopini sautéed with peppers, onions & mushrooms in light tomato sauce	

SEAFOOD

SERVED WITH PASTA OR VEGETABLES & SIDE SALAD

LUNCH DINNER

SHRIMP PARMIGIANA17 20.50	
Breaded shrimp with marinara sauce & melted mozzarella	
SHRIMP FRANCESE18 21.50	
Egg battered shrimp sautéed in lemon, butter & white wine sauce	
SHRIMP SCAMPI18 21.50	
Sautéed shrimp to perfection over linguine in delicious scampi sauce	
SOLE FRANCESE17 20.50	
Egg battered filet of sole sautéed in lemon, butter & white wine sauce	
SALMON PICCATA18 21.50	
Filet of salmon sautéed with capers in lemon, butter & white wine sauce	

LUNCH DINNER

SALMON ALLA CASA 18.50 22.50	
Sautéed salmon with shrimp, scallops, broccoli & sun dried tomatoes in white wine & roasted garlic	
SALMON MARECHIARA 18.50 22.50	
Filet of salmon with clams, mussels & shrimp in marechiara sauce	
GRILLED SALMON 18.5022	
Served over broccoli rabe & sun dried tomatoes	
SEAFOOD PAELLA 19.50 23.50	
Shrimp, clams, scallops, mussels & calamari served over rice	
ZUPPA DI PESCE21.5025	
Shrimp, scallops, calamari, clams & mussels in marinara or fra diavolo sauce served over linguine	

SHORT NOTICE & LARGE ORDER CATERING SPECIALISTS

*****ECRWSS****

Local
Postal Customer

PRST STD
ECRWSS
U.S. POSTAGE
PAID
EDDM Retail

CATERING MENU

SMALL SERVES 6-8 PEOPLE • LARGE SERVES 13-15 PEOPLE

APPETIZERS

	Small	Large
MOZZARELLA STICKS	\$35	\$60
ZUCCHINI STICKS	\$35	\$60
FRIED RAVIOLI	\$40	\$70
FRITO MISTO	\$40	\$70
CHICKEN FINGERS	\$40	\$70
STUFFED MUSHROOMS	\$40	\$70
BUFFALO WINGS	\$45	\$80
FRIED CALAMARI	\$45	\$75
BAKED CLAMS	\$50	\$90
MUSSELS	\$50	\$90
Marinara, fra diavolo or bianco		
CALAMARI & MUSSELS	\$55	\$100
Fra diavolo or marinara		
HOT ANTIPASTO	\$55	\$100
SAUTÉED BROCCOLI	\$40	\$70
SAUTÉED SPINACH	\$40	\$70
SAUTÉED BROCCOLI RABE	\$45	\$80

SALADS

HOUSE SALAD	\$30	\$50
(WITH GRILLED CHICKEN)	\$40	\$60
CAESAR SALAD	\$35	\$60
(WITH GRILLED CHICKEN)	\$45	\$80
GREEK SALAD	\$35	\$60
ARUGULA SALAD	\$45	\$80
ANTIPASTA SALAD	\$45	\$80
CHEF SALAD	\$50	\$95

PASTA DISHES

PENNE ALLA VODKA	\$45	\$80
RAVIOLI ALLA VODKA	\$50	\$90
RAVIOLI BOLOGNESE	\$50	\$90
RAVIOLI PARMIGIANA	\$50	\$90
LOBSTER RAVIOLI	\$55	\$100
MANICOTTI	\$40	\$70
STUFFED SHELLS	\$40	\$70
LASAGNA	\$45	\$80
BAKED ZITI	\$40	\$70
BAKED TORTELLINI	\$45	\$80
PASTA MARINARA	\$35	\$60
PASTA WITH SAUSAGE	\$40	\$70
PASTA WITH MEATBALLS	\$40	\$70
PASTA WITH MEAT SAUCE	\$40	\$70
PASTA BOLOGNESE	\$45	\$80
PASTA PRIMAVERA	\$45	\$80
PASTA TOSCANA	\$45	\$80
RIGATONI MELANZANE	\$50	\$90

ITALIAN SPECIALTIES

SAUSAGE & PEPPERS	\$45	\$80
MEATBALLS	\$45	\$80
EGGPLANT PARMIGIANA	\$45	\$80
EGGPLANT ROLLATINI	\$50	\$90

CHICKEN

CHICKEN PARMIGIANA	\$45	\$80
CHICKEN ALLA VODKA	\$50	\$90
CHICKEN FRANCESE	\$50	\$90
CHICKEN MARSALA	\$50	\$90
CHICKEN PICCATA	\$50	\$90
CHICKEN SCARPARIELLO	\$55	\$95
CHICKEN SORRENTINO	\$55	\$95
CHICKEN ROMANO	\$55	\$95
CHICKEN ALLA NONNA	\$55	\$95

VEAL

VEAL PARMIGIANA	\$55	\$100
VEAL MARSALA	\$60	\$105
VEAL FRANCESE	\$60	\$105
VEAL PICCATA	\$60	\$105
VEAL SORRENTINO	\$60	\$105
VEAL PIZZAIOLA	\$60	\$105

SEAFOOD

SHRIMP PARMIGIANA	\$60	\$110
SHRIMP FRANCESE	\$75	\$120
SHRIMP SCAMPI	\$70	\$120
SOLE FRANCESE	\$70	\$120
SEAFOOD PAELLA	\$75	\$140
ZUPPA DI PESCE	\$80	\$150
SALMON PICCATA	\$75	\$140
SALMON ALLA CASA	\$75	\$140

10% OFF

ANY CATERING
PURCHASE
of \$150 or more

Please present coupon when ordering.
Not valid with other discounts or coupons.