

# *Appetizers*

## SAUSAGE, PEPPERS & POTATOES

### CLAMS CASINO

GRILLED BRUSHETTA- topped with tomato, onion and basil mixture,  
finished with balsamic glaze

SHRIMP COCKTAIL- jumbo shrimp, served with lemons and cocktail sauce

SICILIAN RICE BALLS- risotto, sweet peas and cheese rolled in bread crumbs  
and baked, served on a bed of marinara

STEAMED CLAMS OR MUSSELS- 1 & 1/2 dozen, served in white wine garlic  
or marinara

FRIED CALAMARI- served with lemons and a side of marinara

SAUTEED CALAMARI- sautéed with peppers, calamata olives and onions

CALAMARI N'ATALE- served in a light tomato sauce

FRIED MOZZARELLA- breaded and fried, served on a bed of marinara

FRIED CHEESE RAVIOLI- breaded and fried, served on a bed of marinara

FRIED ZUCCHINI- tossed with romano cheese

EGGPLANT PARMIGIAN- fried slices of eggplant topped with melted  
mozzarella and marinara

HOT PEPPERS- stuffed with Italian sausage, served on a bed of marinara

ESCARGOT- sautéed and served in a rich lemon butter and garlic wine

ESCAROLE & BEANS-served in a light tomato sauce

HOT ANTIPASTO PLATTER (serves 4)- an assortment of fried calamari,  
grilled portabello mushrooms, grilled peppers, rice balls and eggplant

COLD ANTIPASTO PLATTER (serves 4)- an assortment of dried sausage,  
fontinella cheese, roasted red peppers, green and black olives, and prosciutto

## *Salads & Soups*

HOUSE SALAD- mixed greens tossed with fresh fruit, vegetables and  
homemade balsamic vinaigrette

CAESAR SALAD- crisp romaine lettuce tossed with pecorino romano cheese,  
croutons and homemade caesar dressing

GRILLED SALMON SALAD

GRILLED TUNA SALAD

GRILLED CHICKEN SALAD

STEAK SALAD

CAPRESE SALAD- fresh mozzarella, tomatoes, and green olives, garnished with  
fresh basil, olive oil and balsamic glaze

PASTA FAGIOLI SOUP- beans and macaroni in a light tomato sauce

CHICKEN PASTINA SOUP- carrots, celery and spinach

# *Pastas*

All dishes come with a house or caesar salad

ANGEL HAIR- sautéed with sun-dried tomatoes, calamata olives, spinach, olive oil and garlic

FETTUCINI ALFREDO- fettucini noodles in cream sauce

SAUTED JUMBO SHRIMP- sautéed with garlic, tomatoes and olive oil and tossed with linguine , or sautéed with fresh tomatoes, basil and cream sauce

JUMBO MEAT RAVIOLI- with choice of marinara or meat sauce

JUMBO CHEESE RAVIOLI- with choice of marinara or meat sauce

POTATO GNOCCHI- in a tomato cream, basil and roasted red pepper sauce

CAVATELLI- meatballs and sausage with choice of marinara or meat sauce

SPAGHETTI- meatballs and sausage with choice of marinara or meat sauce

RIGATONI- meatballs and sausage with choice of marinara or meat sauce

STUFFED RIGATONI- filled with ricotta cheese in marinara or meat sauce

CLAM SAUCE- linguine tossed in red or white clam sauce

PASTA CALAMARI- fettucini noodles tossed with calamari in a red wine sauce

BROCCOLINI- served in Alfredo cream sauce with broccoli and peas

PASTA CARBONARA- sautéed egg and cheese batter with pancetta and peas, tossed with linguine

VEGETABLE RISOTTO- seasonal vegetables

EGGPLANT ROLATINI-Thinly sliced breaded eggplants rolled and stuffed with ricotta cheese on a bed of linguine, topped with marinara

## *Seafood*

all dishes come with a salad and side pasta or vegetable

JUMBO SCAMPI- broiled and served in a white wine, lemon, garlic butter and parsley sauce

PERCH- lightly breaded in Italian seasoning

WALLEYE- sautéed in a sherry butter sauce with spinach and tomatoes

GROUPER- sautéed in a light cream, caper sauce

## *Veal*

all dishes come with a salad and side pasta or vegetable

MEDALLIONS OF VEAL- sautéed in a lemon butter sauce

VEAL MARSALA- sautéed in marsala wine with mushrooms

VEAL SCALLOPINI- sautéed with green peppers, onions and mushrooms in a sherry demi-glace

VEAL PARMIGIAN- topped with mozzarella cheese and marinara

VEAL TUSCANO- sautéed in an egg and cheese batter, finished with white wine butter and parsley sauce

VEAL CUTLET MILANESE- breaded veal cutlet

## *Beef*

all dishes come with a salad and side pasta or vegetable

SAUTEED MEDALLIONS OF BEEF- topped with calamata olives, red onions and tomatoes in a burgandy wine sauce

14 OZ. NEW YORK STRIP STEAK- topped with sautéed portobello and button mushrooms and onions

TWIN FILET MIGNONS- topped with sautéed mushrooms and scallions in a white wine butter sauce

## *Chicken*

all dishes come with a salad and side pasta or vegetable

CHICKEN PARMIGIAN- topped with mozzarella cheese and marinara

CHICKEN MARSALA- sautéed in marsala wine with mushrooms

CHICKEN PICATTA- sautéed in an egg and cheese batter, finished with lemon-caper butter

CHICKEN SCALLIPINI- sautéed in a sherry demi-glace with green peppers, onions and mushrooms

CHICKEN ROMANO- topped with prosciutto, tomato, mozzarella, and marinara

CHICKEN CUTLET MILANESE- breaded chicken cutlet

## *Lamb*

comes with a salad and side pasta or vegetable

FRENCH BONED AUSTRALIAN LAMB- cooked to order, coated with dijon mustard, white wine and garlic sauce. Rolled in seasoned bread crumbs and toasted. Served with mint jelly and lemons

full rack ( 9 bones)

1/2 rack ( 4 bones)

## *Baby Back Ribs*

comes with a salad, French fries and cole slaw

full slab

1/2 slab

## *Dessert*

### TIRAMISU

CHOCOLATE TARTUFFO- Zabaione cream center surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder

### CANNOLI

LEMON SORBET- whole lemon filled with sorbet

COCONUT SORBET- whole coconut filled with sorbet

PINEAPPLE SORBET- whole pineapple filled with sorbet

CASSATA SPUMONI- Zabaione with the heart of chocolate gelato and semi  
freddo candied fruit

FRIED DOUGH- topped with powdered sugar and served with chocolate syrup

LEMONCELLO- lemon gelato swirl