

Hot Appetizers

Fried Calamari 17

served with marinara sauce

Calamari Marinara 18

sautéed with marinara sauce

Garlic Bread Mozzarella Bruschetta 15

topped with diced tomatoes, garlic, basil and mozzarella

Mozzarella Carrozza 16

fresh mozzarella breaded and fried

Spiedini alla Romana 17

egg-dipped white bread toasted with mozzarella and ham in anchovy sauce

Eggplant Rollatini 16

rolled and stuffed with ricotta, topped with marinara sauce and melted mozzarella

Stuffed Mushrooms 17

stuffed with seasoned bread crumbs, herbs and spices

Portobello Mushrooms Bartolino 16

sliced and sautéed with sun-dried tomatoes, topped with mozzarella

Mussels Luciano 16

sautéed in a white wine lemon butter sauce

Mussels Posillipo 17

sautéed in marinara sauce

Baked Clams Oreganata 16

½ dozen whole clams stuffed with seasoned bread crumbs and herbs on shell

Hot Antipasto 19

baked clams, eggplant rollatini, broiled shrimp, stuffed mushrooms & peppers

Vegetables

Sautéed Mushrooms 15

Sautéed Escarole 15

Sautéed Spinach 15

Broccoli Rabe (market price)

Cold Appetizers

Prosciutto di Parma and Melon 17

seasonal melon wrapped with prosciutto

Mozzarella Caprese 17

mozzarella & tomato served with fresh basil, sliced red pepper drizzled with EVOO

Clams Cocktail 17

chilled raw clams

Jumbo Shrimp Cocktail 20

fresh cooked chilled jumbo shrimp

Cold Antipasto 17

mixed green salad, grilled vegetables, prosciutto, ham, salami capicola, mozzarella, red pepper and olives

Soup

Pasta Fagioli 13

pasta, prosciutto and bean soup

Stracciatella alla Romana 13

spinach and egg white in chicken broth

Zuppa di Clams 14

steamed clams in juice, wine and a light marinara sauce

Escarole and Beans 13

Salad

Tossed House Salad 14

iceberg lettuce, tomato, red onion, black and green imported olives, shredded carrot and cucumber

Tre Colore Salad 15

baby greens, tomato, shredded carrot, cucumber, black and green imported olives

Sicilian Salad 15

tomato, onion, olives, basil, potato and olive oil

Three Cheese Salad 16

baby greens, fontina, provolone & mozzarella cheeses

Caesar Salad 15

homemade Caesar dressing and shredded Parmesan

Pasta

Penne Broccoli Rabe & Sausage 25

sautéed in a virgin olive oil, garlic and herbs

Penne alla Vodka 23

vodka reduction in a tomato cream sauce

Gnocchi Bolognese 24

potato dumpling in meat sauce with a touch of cream

Gnocchi al Pesto 22

potato dumpling in a garlic cream sauce

Rigatoni & Ricotta Marinara 22

marinara sauce with dabs of ricotta

Rigatoni al Filetto di Pomodoro 22

sautéed prosciutto, onion, and plum tomatoes

Spaghetti Bolognese 22

Italian light meat sauce with a touch of cream

Spaghetti with Meatballs 22

marinara sauce with meatballs

Spaghetti with Sausage 20

marinara sauce with sliced sausage

Fettuccine Alfredo 22

cream, butter and parmigiana sauce

Linguine Carbonara 22

sautéed chopped onion, prosciutto and peas in a creamy parmigiana sauce

Linguine & Clam Sauce (white or red) 24

chopped clams sautéed in garlic, olive oil white wine sauce or marinara

Porcini Ravioli 23

stuffed with porcini mushrooms and fresh diced tomato in marinara sauce

Cheese Ravioli 22

stuffed with ricotta in a tomato sauce

Homemade Manicotti 22

pasta crepe stuffed with ricotta cheese topped with marinara sauce

Capellini Primavera 22

fresh vegetables in a tomato cream sauce

Lasagna 24

layered pasta with ricotta, meat sauce and mozzarella cheese

Risotto 30

Aborio rice with shrimp, clams, and mussels in tomato cream sauce

Chicken

Chicken Marsala 27

breast of chicken sautéed in marsala wine with mushrooms

Chicken Parmigiana 27

breaded breast of chicken cutlet topped with tomato sauce and mozzarella cheese

Chicken Scarpariello 29

chunks of chicken & sliced sausage sautéed in olive oil, garlic, lemon and white wine in a light pomodoro sauce

Pollo Principessa 29

egg-dipped breast of chicken sautéed in a lemon wine sauce topped with melted mozzarella and sliced tomato

Chicken á la Bartolino 29

breaded breast of chicken cutlet topped with prosciutto, tomato sauce and mozzarella cheese

Chicken Valdostana 29

breast of chicken sautéed and topped with prosciutto and mozzarella in a mushroom wine sauce

Chicken Florentine 29

breast of chicken topped with prosciutto and provolone in a spinach cream sauce

Chicken Francese 27

egg-dipped and sautéed in a lemon butter wine sauce

Pollo alla Vesuvio 29

breast of chicken sautéed with shallots and hearts of artichoke in a veal stock reduction

Pollo Cacciatore 29

boneless chicken breast, mushrooms, onion & pepper in a pomodoro wine sauce

Veal

Veal Parmigiana 32

breaded veal cutlet topped with mozzarella and tomato sauce

Veal Marsala 32

sautéed in marsala wine with mushrooms

Veal Scallopini Pizzaiola 32

sautéed peppers and mushrooms in a pomodoro sauce

Veal Piccata 32

sautéed in white wine, lemon and capers

Veal Francese 32

egg-dipped and sautéed in a lemon butter wine sauce

Veal Milanese 32

breaded veal cutlet topped with chopped onion and tomatoes

Veal Spiedini 32

rolled veal scaloppine with bread crumbs, pignoli nuts, parmigiana cheese and parsley

Veal Saltimbocca al Romana 33

veal with prosciutto, mozzarella and spinach in a brown sauce

Veal á la Bartolino 34

breaded veal cutlet topped with prosciutto, mozzarella and tomato sauce

Seafood

Shrimp Marinara 31

sautéed in tomato sauce with garlic and herbs over linguine

Fried Shrimp 31

breaded with herbs

Shrimp Scampi 31

sautéed in a garlic, lemon and white wine sauce over linguine

Shrimp Francese 31

egg-dipped and sautéed in a lemon butter wine sauce

Shrimp Parmigiana 31

breaded shrimp topped with tomato sauce & mozzarella

Calamari 25

served with marinara fra diavolo sauce (spicy) over linguine

Salmon Florentine 30

served over a bed of spinach in a creamy garlic sauce

Mussels Posillipo or Luciano 25

steamed in a white wine and garlic sauce or marinara sauce over linguine

Scungilli (any style) 27

scungilli in sweet or hot marinara sauce over linguine

Seafood Pescatore 39

clams, mussels, shrimp in a wine marinara sauce over linguine

Brazil Cold Water-Lobster Tail (market price)

two 6-8oz broiled with butter - sweet or spicy sauce

Seafood Combination 48

lobster tail, clams, mussels, calamari and shrimp over linguine

From the Grill

Broiled Pork Chops 29

topped with vinegar peppers

New Zealand Lamb Chops 49

Veal Chop Paillard 45

pounded and grilled in a lemon and white wine sauce

Veal Chop Campagnola 44

topped with mushrooms, onions, cherry peppers and potatoes

Broiled Filet of Sole Oreganata 27

sautéed in olive oil, garlic, white wine and seasoned bread crumbs

Surf & Turf (market price)

Filet Mignon 49

Sirloin Steak 55

See our Banquet Menu for Parties over 20 people

Come Celebrate with Us!!

We look forward to seeing you soon