

## Hot Appetizers

<b>Mussels Luciano</b>	16.00
sauteed mussels in butter white wine lemon sauce	
<b>Fried Calamari</b>	17.00
Deep fried calamari served with marinara sauce	
<b>Mozarella Carrozza</b>	16.00
Breaded fried fresh mozzarella	
<b>Garlic Bread Mozzarella Bruschetta</b>	15.00
Topped with diced tomatoes, garlic, basil	
<b>Eggplant Rollatini</b>	16.00
grilled eggplant rolled up and stuffed w ricotta topped w/marinara sauce & melted mozzarella	
<b>Stuffed Mushrooms</b>	17.00
Mushrooms caps stuffed with seasoned breadcrumbs herbs & spices	
<b>Bake clams Oreganata</b>	16.00
1/2 doz of whole clams stuffed with seasoned breadcrumbs & herbs on shell	
<b>Hot Antipasto</b>	19.00
Baked clams, eggplant rollatini, broiled shrimp stuffed mushrooms & stuffed pepper	

## Vegetables

<b>Sauteed Mushrooms</b>	15.00
<b>Sauteed Spinach</b>	15.00
<b>Sauteed Escarole</b>	15.00
<b>Broccoli Rabe</b>	(Market Price)

## Cold Appetizers

<b>Prosciutto di Parma Melon</b>	17.00
Seasonal or non seasonal melon top with Prosciutto	
<b>Mozarella Caprese</b>	17.00
mozzarella and tomato served with fresh basil, & sliced red pepper drizzled with EVOO	
<b>Jumbo Shrimp Cocktail</b>	20.00
Fresh cooked chilled jumbo shrimp	
<b>Cold Antipasto</b>	17.00
Mixed salad, grilled vegetables, prosciutto, ham, salami	

## Soups

<b>Pasta Fagioli</b>	13.00
Pasta, prosciutto and bean soup	
<b>Stracciatella all Romana</b>	13.00
Spinach and egg white in chicken broth	
<b>Escarole and beans</b>	13.00
Fresh cooked chilled jumbo shrimp	

## Salads

<b>Tossed House Salad</b>	15.00
iceberg lettuce, tomato, red onion, black & green imported olives shredded carrot, and cucumber	
<b>Tre colored Salad</b>	15.00
baby greens, tomato, shredded carrot, cucumber, black & green imported Olives	
<b>Caesar Salad</b>	15.00
salad with our homemade caesar dressing and shredded parmesan	

## Pasta

add chicken \$8 add Shrimp \$10

<b>Penne Broccoli Rabe &amp; Sausage</b>	25.00	<b>Lasagna</b>	24.00
Sauteed in a virgin olive oil, garlic & herbs		layered pasta with ricotta, meat sauce and mozzarella cheese	
<b>Penne alla Vodka</b>	23.00	<b>Linguini Carbonara</b>	22.00
vodka reduction in a tomato cream		Sauteed chopped onion, prosciutto & peas In a creamy parmigiana sauce	
<b>Gnocchi al Pesto</b>	22.00	<b>Linguini &amp; clam sauce (red or white)</b>	24.00
potato dumpling in a garlic cream sauce		Chopped clams sauteed in garlic, olive oil, And white wine sauce	
<b>Rigatoni &amp; Ricotta Marinara</b>	22.00	<b>Porcini Ravioli</b>	23.00
Marinara sauce with dabs of ricotta		Sauteed ravioli filled porcini mushroom With fresh dices tomato in marinara sauce	
<b>Rigatoni al Filetto di Pomodoro</b>	22.00	<b>Cheese Ravioli</b>	22.00
sauteed prosciutto, onion & plum tomatoes		ravioli stuffed ricotta in a tomato sauce	
<b>Spaghetti Bolognese</b>	22.00	<b>Homemade Manicotti</b>	22.00
classic Italian light meat sauce with a touch of cream		Pasta crepe stuffed with dabs of ricotta cheese Topped with marinara sauce	
<b>Spaghetti with meatballs</b>	22.00	<b>Capellini Primavera</b>	22.00
Marinara sauce with meatballs		fresh vegetable in a tomato cream sauce	
<b>Fettucine Alfredo</b>	22.00	<b>Risotto</b>	30.00
cream butter parmigiana sauce		aborio rice with shrimp, clams and mussels in tomato cream sauce	

## Chicken

<b>Marsala</b>	27.00	<b>Valdostella</b>	29.00
breast of chicken sauteed in marsala wine & mushrooms		breast of chicken sauteed topped with prosciutto & mozzarella in a mushroom wine sauce	
<b>Parmigiana</b>	27.00	<b>Florentine</b>	29.00
breaded breast of chicken cutlet topped with tomato sauce & mozzarella cheese		breast of chicken topped with prosciutto & provolone in a spinach cream sauce	
<b>Scarpariello</b>	29.00	<b>Francese</b>	27.00
chunks of chicken & sliced sausage sauteed in olive oil, garlic lemon & white wine in a light pomodoro sauce		egg dipped breast of chicken in a butter lemon sauce & white wine	
<b>a la Bartolino</b>	29.00	<b>Cacciatore</b>	29.00
egg dipped breast of chicken cutlet topped with prosciutto tomato sauce and mozzarella cheese		boneless chicken breast, mushrooms, onions, & pepper in pomodoro wine sauce	

## Veal

<b>Parmigiana</b>	32.00	<b>Francese</b>	32.00
breaded veal cutlet topped with mozzarella & tomato sauce		egg dipped veal sauteed in butter lemon wine sauce	
<b>Marsala</b>	32.00	<b>Milanese</b>	32.00
sauteed in a marsala wine & mushrooms		Breaded veal cutlet topped with chopped onions and tomatoes	
<b>Scallopini Pizzaiola</b>	32.00	<b>a la bartolino</b>	34.00
Sauteed peppers & mushrooms in a pomodoro sauce		Breaded cutlet topped with prosciutto, mozzarella and tomato sauce	
<b>Saltimbocca al Romana 33.00</b>			
Veal with prosciutto, mozzarella & spinach in a brown sauce			

## Seafood

<b>Shrimp Scampi</b>	31.00	<b>Salmon Florentine</b>	30.00
sauteed in a garlic, lemon and white wine sauce over linguine		Serve over a bed of spinach in a creamy garlic sauce	
<b>Shrimp Parmigiana</b>	31.00	<b>Calamari</b>	25.00
breaded shrimp topped with tomato sauce & mozzarella		Served with marinara sauce - fra diavolo (spicy) sauce over linguine	
<b>Broiled filet of sole Oreganata</b>	27.00	<b>Seafood Pescatore</b>	39.00
sauteed in olive oil, garlic, white wine and seasoned bread crumbs		Clams, mussels, shrimp, in a wine marinara sauce over linguine	

## Grill

<b>Broiled Pork Chops</b>	29.00
Topped with vinegar peppers	
<b>Veal Chopped Campagnola</b>	44.00
Topped with mushrooms, onions, cherry peppers and potatoes	

Main course Served with Side Order Pasta Pomodoro - Substitution Vegetables \$8.00