

Hot Appetizers

Fried Calamari	17.00	Mussels Luciano	16.00
Deep fried calamari served with marinara sauce		sauteed mussels in butter white wine sauce	
Calamari Marinara	18.00	Eggplant Rollatini	16.00
Calamari sauteed with marinara sauce		grilled eggplant rolled up and stuffed w ricotta topped w/marinara sauce & meleted mozzarella	
Stuffed Mushrooms	17.00	Portobella Mushrooms Bartolino	95.00
Mushrooms caps stuffed with seasoned breadcrumbs herbs & spices		sliced portobello mushrooms sauteed with sundried tomatoes & topped w/mozzarella	
Garlic Bread Mozzarella Bruschetta	15.00	Bake clams Oreganat	16.00
Topped with diced tomatoes, garlic, basil & melted Mozzarella		1/2 doz of whole clams stuffed with seasoned breadcrumbs & herbs on shell	
Mussels Posillipo	17.00	Hot Antipasto	19.00
Sauteed mussels in marinara sauce		Baked clams, eggplant rollatini, broiled shrimp stuffed mushrooms & stuffed pepper	
Spedini Romana	17.00	Mozzarella Carrozza	16.00
Egg dipped white bread stuffed with mozzarella Cheese, ham in anchovies' sauce		Breaded fried fresh mozzarella	

Cold Appetizers

Prosciutto di Parma Melon	17.00
Seasonal or non seasonal melon top with Prosciutto	
Mozzarella Caprese	17.00
mozzarella and tomato served with fresh basil, & sliced red pepper	
Clams Cocktail	17.00
Chilled raw clams	
Jumbo Shrimp Cocktail	20.00
Fresh cooked chilled jumbo shrimp	
Cold Antipasto	17.00
Mixed salad, grilled vegetables, prosciutto, ham, salami capicola, mozzarella, red pepper & olives	

Salads

Sicilian Salad	15.00
tomato, onion, olives, basil, olive oil & potato	
Three Cheese Salad	16.00
mixed babay green's fontina, provolone, and mozzarella cheeses	
Caesar Salad	15.00
salad with our homemade caesar dressing and shredded parmigiana cheese	
Tossed House Salad	14.00
iceberg lettuce, tomato, red onion, black & green imported olives shredded carrot,	
Tre colored Salad	15.00
cucumber, black & green imported Olives	

Pasta add chicken \$8 add Shrimp \$10

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

Vegetables

Sauteed Mushrooms	15.00	Sauteed Spinach	15.00
		Broccoli Rabe	(Market Price)

Pollo (Poultry)

Chicken Marsala	27.00	Chicken Valdostella	29.00
breast of chicken sauteed in marsala wine and mushrooms		breast of chicken sauteed topped with prosciutto & mozzarella in a mushroom wine sauce	
Chicken Parmigiana	27.00	Chicken Florentine	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	
Chicken Scarpariello	29.00	Chicken Francese	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	

Pollo Principessa	29.00
egg dipped breast of chicken sauteed in a lemon wine sauce topped with melted mozzarella & slice tomato	

Pollo alla Vesuvio	29.00
breast of chicken sauteed with shallot and heart of artichoke in a veal stock reduction	

Chicken ala Bartolino	29.00
breaded breast of chicken cutlet topped with prosciutto tomato sauce and mozzarella cheese	

Pollo Cacciatore	29.00
boneless chicken breast, mushrooms, onions & pepper in pomodoro wine sauce	

Vitello (Veal)

Veal Saltimbocca al Romana	33.00	Veal Scallopini Pizzaiola	32.00
Veal with prosciutto, mozzarella & spinach in a brown sauce		Sauteed peppers & mushrooms in a pomodoro sauce	
Veal Parmigiana	32.00	Veal Piccata	32.00
breaded veal cutlet topped with mozzarella & tomato sauce		sautee in white wine lemon & capers	
Veal Milanese	32.00	Veal Spiedini	32.00
Breaded veal cutlet topped with chopped onions and tomatoes		Rolled veal scalloppine w/ bead crumbs, pignoli nuts, parmigiana cheese and parsley	
veal Marsala	32.00	Veal Francese	32.00
sauteed in a marsala wine & mushrooms		egg dipped veal sauteed in butter lemon wine sauce	

From the Grill

Veal Chopped Paillard	45.00	Veal Chop Campagnola	44.00
pounded & grilled in a lemon butter wine sauce		topped with mushrooms, onions, cherry peppers & potatoes	
Surf & Turf	Market price	Sirloin Steak	55.00
New Zealand Lamb Chops	49.00	Filet Mignon	49.00
Broiled Pork Chops	29.00		
Seafood Combination	48.00		
Lobster tail, clams, mussels, calamari and shrimp over linguine			