

## Antipasti

**Calamari Fritti**.....\$8  
Crispy calamari lightly breaded & delicately fried  
served with our homemade San Marzano tomato sauce

**Vongole Oreganata**.....\$8  
Fresh clams baked with bread crumbs & herbs

**Gamberetti al aglio**.....\$8  
Baby shrimp sauteed in olive oil & garlic

**Brodo del giorno**.....\$4.5  
Fresh homemade soup of the day

**Zuppa di Cozze**.....\$7.5  
Prince Edward Island Mussels  
• white wine garlic or  
• marinara sauce

**Mozzarella Caprese**.....\$8  
Fresh mozzarella, tomatoes  
roasted peppers with fresh basil

**Antipasto Assortito**.....\$8  
Artisanal cheese & salumi

## Insalata

**La Famiglia Salad**.....\$8  
Mixed greens, tomatoes, fresh mozzarella,  
roasted peppers, red onions in our  
homemade red-wine vinaigrette

**House Salad** - small.....\$3 large.....\$5  
Mixed greens, tomatoes & red onion  
in our homemade red-wine vinaigrette

**Grilled Chicken over Salad**.....\$10  
Grilled chicken over mixed greens, tomatoes &  
onion in our homemade red-wine vinaigrette

**Portabella Mushroom Salad**.....\$9  
Grilled portabella, roasted peppers, garlic, olive  
oil & shaved pecorino cheese over mixed greens

## Panini

(Served on our homemade bread with french fries)

**Vegetable Panini**.....\$8  
Grilled eggplant, portabella mushroom & roasted  
peppers with fresh mozzarella cheese

**Chicken Panini**.....\$8  
Grilled Chicken, spinach, sun dried tomatoes,  
mozzarella cheese with our homemade pesto mayo

**Prosciutto Cotto Panini**.....\$8  
Italian ham, sliced tomato & fontina cheese

**Chicken Parmigiana Panini**.....\$8  
Hand breaded & fried with our homemade San  
Marzano tomato sauce & smothered with mozzarella

## Farinacci

**Homemade Cavatelli**.....\$10  
with Broccoli, Pecorino, Extra  
Virgin Olive Oil & Garlic

**Fettuccini Alfredo**.....\$9  
Fettuccini smothered in a rich  
creamy parmesan sauce

**Spaghetti & Meatballs**.....\$11  
Homemade just like Nonna used to make!

**Lobster Ravioli**.....\$11  
Smothered in our home made vodka sauce

**Pasta Fagioli**.....\$8  
Homemade pasta & beans soup

**Homemade Potato Gnocchi**.....\$10.5  
with our homemade  
San Marzano tomato sauce

**Ravioli**.....\$10  
Ricotta filled with with our homemade  
San Marzano tomato sauce

**Penne Vodka Sauce**.....\$10.5  
A velvet blend of sweet onions  
mushrooms, San Marzano tomatoes,  
vodka & a touch of cream

**Lasagna**.....\$9.5  
Our special homemade recipe

## Entrees

Served with pasta, vegetable or salad

**Chicken Francese**.....\$11.5  
Lightly egg battered, sauteed with  
white wine & fresh lemon

**Chicken Balsamico**.....\$11.5  
Sauteed in a garlic balsamic reduction with  
artichoke hearts & pignoli nuts

**Chicken Parmigiana**.....\$11.5  
Hand breaded & fried with our homemade San  
Marzano tomato sauce & baked with mozzarella

**Veal Parmigiana**.....\$12.5  
Hand breaded & fried with our homemade San  
Marzano tomato sauce & baked with mozzarella

**Veal Marsala**.....\$12.5  
Sauteed in a savory sauce of fresh  
mushrooms & marsala wine

**Eggplant Parmigiana**.....\$10  
Sliced, baked & layered with mozzarella  
cheese & our San Marzano tomato sauce

**Shrimp Scampi**.....\$12.5  
Simmered with garlic & white wine

**Tilapia Oreganata**.....\$12.5  
Oven roasted with garlic, oregano & breadcrumbs

**Salmon Pomodoro**.....\$12.5  
Baked with fresh tomatoes, basil & garlic

## Bevande

Soda.....\$1.75

Coffee or Tea.....\$1.75

Espresso.....\$2

Cappucino.....\$3

Pellegrino: Small.....\$2 Large.....\$3.5

Acqua Panna: Large.....\$4

Homemade Desserts.....\$5