

## Cold Appetizers

<b>Shrimp Cocktail</b>	<b>\$30.00 / DZ</b>
<b>Assorted Cheese and Cracker Platter</b>	<b>\$82.00</b>
<b>Fresh Fruit Platter</b>	<b>12" tray \$60.00 18" tray \$85.00</b>

## Hot Appetizers

<b>Shrimp Scampi</b> Large shrimp sautéed in a white wine garlic butter sauce.	<b>\$32.00 / DZ</b>
<b>Shrimp Grand Mariner</b> Large shrimp dipped in egg batter, sautéed with orange liqueur.	<b>\$38.00 / DZ</b>
<b>Bruschetta</b> Garlic bread topped with fresh tomato, basil, garlic and olive oil.	<b>\$22.00 / DZ</b>
<b>Scallops Wrapped in Bacon</b>	<b>\$38.00 / DZ</b>
<b>Stuffed Mushrooms</b>	<b>\$26.00 / DZ</b>
<b>Chicken Tenders</b>	<b>1/2 size \$46.00 full size \$84.00</b>
<b>Chicken Wings</b>	<b>1/2 size \$44.00 full size \$84.00</b>

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## Soups / Salads

	<b>Half Size</b>	<b>Full Size</b>
<b>Garden Salad</b> Tossed iceberg lettuce, tomato, cucumber, onion, olives and pepperoncini.	<b>\$34.00</b>	<b>\$62.00</b>
<b>Caesar Salad</b> Romaine lettuce, parmesan cheese with homemade croutons and dressing.	<b>\$34.00</b>	<b>\$62.00</b>
<b>Caprese Salad</b> Beefsteak tomato, fresh mozzarella, fresh basil and red onion.	<b>\$34.00</b>	<b>\$62.00</b>

<b>House Salad</b> Spring mix of baby greens.	<b>\$30.00</b>	<b>\$52.00</b>
<b>Italian Antipasto</b> Iceberg & Romaine lettuce with a variety of meats and vegetables.	<b>\$46.00</b>	<b>\$82.00</b>
<b>Minestrone Soup</b>	<b>\$4.95/pp</b>	
<b>Chicken &amp; Vegetable Soup</b>	<b>\$4.95/pp</b>	
<b>Chicken &amp; Vegetable Tortellini Soup</b>	<b>\$5.95/pp</b>	
<b>Grilled Fig Salad</b>	<b>\$44.00</b>	<b>\$82.00</b>
<b>Minestrone</b>	<b>\$4.95/pp</b>	
<b>Lentil</b>	<b>\$5.95/pp</b>	

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## Platters

### Pasta

**Choices:** Penne Rigate, Farfalle (Bowtie), Linguine, Angel Hair, Cavatappi (Spiral), Fettuccini

**Fresh Pasta:** Fusilli, Gnocchi (potato), Cheese tortellini\* (tri color) Large cheese ravioli  
Gluten free pasta and penne

**Add: Half Size \$8.00                      \$14.00 Full Size**

<b>Chicken:</b>	<b>Add: \$14.00 Half Size</b>	<b>\$18.00 Full Size</b>
<b>Veal / Shrimp:</b>	<b>Add: \$14.00 Half Size</b>	<b>\$28.00 Full Size</b>
<b>Fresh Pasta</b>	<b>Add: \$6.00 Half Size</b>	<b>\$12.00 Full Size</b>

<b>Marinara</b> Our classic plum tomato sauce.	<b>Half Size</b> <b>\$32.00</b>	<b>Full Size</b> <b>\$60.00</b>
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<b>Pomodoro</b> Traditional tomato sauce with fresh tomatoes, onions and white wine.	<b>\$34.00</b>	<b>\$62.00</b>
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<b>Bolognese</b> Classic tomato sauce with selected ground beef (meat sauce)	<b>\$42.00</b>	<b>\$80.00</b>
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<b>Carbonara</b>	<b>\$46.00</b>	<b>\$84.00</b>
A rich sauce of Pancetta (Italian ham) butter, black pepper, heavy cream, egg and parmesan cheese.		
<b>A 'Matriciana</b>	<b>\$36.00</b>	<b>\$66.00</b>
A mixture of Pancetta (Italian ham), onion, pecorino Romano cheese, and tomato sauce.		
<b>Arabiata</b>	<b>\$36.00</b>	<b>\$64.00</b>
Spicy plum tomato sauce with pepperoncini.		
<b>Vodka Sauce</b>	<b>\$44.00</b>	<b>\$82.00</b>
Fresh tomato and onion in a zesty marinara sauce with vodka, a touch of red pepper, tossed with heavy cream and pecorino Romano cheese.		
<b>Quattro Formaggio</b>	<b>\$36.00</b>	<b>\$64.00</b>
A light tomato sauce with fresh basil and four cheeses.		
<b>Pesto</b>	<b>\$44.00</b>	<b>\$82.00</b>
A classic Genovese sauce of fresh basil, olive oil, pignoli nuts and garlic.		
<b>Primavera</b>	<b>\$44.00</b>	<b>\$82.00</b>
Spring vegetables sautéed in a white wine garlic butter sauce or cream sauce.		
<b>Garlic / Oil</b>	<b>\$32.00</b>	<b>\$60.00</b>
<b>Alfredo</b>	<b>\$42.00</b>	<b>\$80.00</b>
A cream sauce with heavy cream, butter, egg and fresh parmesan cheese.		
<b>Eggplant Parmigiana</b>	<b>\$48.00</b>	<b>\$84.00</b>
Lightly egg battered and pan fried, layered with marinara sauce, baked with fresh mozzarella.		
<b>Meatballs</b>	<b>\$44.00</b>	<b>\$82.00</b>
<b>Lasagna (cheese)</b>	<b>\$46.00</b>	<b>\$84.00</b>
<b>Lasagna (Eggplant)</b>	<b>\$50.00</b>	<b>\$90.00</b>
<b>Sausage Cacciatore</b>	<b>\$46.00</b>	<b>\$86.00</b>
Sweet sausage, simmered with red & yellow peppers, sweet onions, button mushrooms, fresh rosemary, accented with plum tomato sauce.		

**Stuffed Shells****\$40.00****\$78.00**

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**Chicken****Half Size****Full Size****Chicken Marsala****\$44.00****\$82.00**

Boneless breasts sautéed with fresh mushrooms and ham in marsala wine sauce.

**Chicken Parmigiana****\$48.00****\$90.00**

Boneless breaded cutlet enveloped with a light tomato sauce and baked with fresh mozzarella cheese.

**Chicken / Eggplant Parmigiana****\$50.00****\$96.00****Chicken Milanese****\$48.00****\$90.00**

Boneless breast lightly dipped in egg batter, sautéed in white wine lemon butter sauce.

**Chicken Penne Broccoli****\$44.00****\$82.00**

Classic boneless medallions sautéed with fresh broccoli florets, and penne pasta in a white wine garlic butter sauce.

**Chicken Buona Bocca****\$52.00****\$98.00**

Boneless breast layered with prosciutto and fresh mozzarella spinach, mushrooms, sage and white wine butter sauce.

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**Veal****Half Size****Full size****Veal Marsala****\$52.00****\$94.00**

Veal scaloppini sautéed with fresh mushrooms and ham in marsala wine sauce.

**Veal Parmigiana****\$54.00****\$100.00**

Breaded cutlets enveloped with a light tomato sauce and baked with fresh mozzarella cheese.

**Veal and Eggplant Parmigiana****\$54.00****\$102.00****Veal Milanese****\$52.00****\$94.00**

Veal scaloppini lightly dipped in egg batter, sautéed in white wine lemon butter sauce.

**Veal Saltimbocca****\$58.00****\$108.00**

Veal scaloppini layered with prosciutto and fresh mozzarella, spinach, mushrooms and sage accented with white wine garlic butter sauce.

<b>Veal Valdostana</b>	<b>\$58.00</b>	<b>\$108.00</b>
Veal scaloppini layered with prosciutto and Italian fontina cheese, artichoke hearts and mushrooms in a marsala wine sauce.		
<b>Veal Cacciatore</b>	<b>\$52.00</b>	<b>\$100.00</b>
Veal scaloppini simmered with red and yellow peppers, sweet onions, button mushrooms, fresh rosemary accented with plum tomato sauce.		

## Seafood

	<b>Half Size</b>	<b>Full Size</b>
<b>Shrimp and Calamari Fra Diavolo</b>	<b>\$58.00</b>	<b>\$108.00</b>
Large shrimp and calamari sautéed then tossed in a spicy marinara served over choice of pasta		
<b>Shrimp, Penne and Broccoli</b>	<b>\$52.00</b>	<b>\$96.00</b>
Large shrimp sautéed with fresh broccoli florets, penne pasta in a white wine garlic butter sauce.		
<b>Shrimp and Scallops ala Vodka</b>	<b>\$60.00</b>	<b>\$110.00</b>
Large shrimp and sea scallops sautéed then tossed in our vodka sauce served over choice of pasta		
<b>Lobster Ravioli</b>	<b>\$58.00</b>	<b>\$110.00</b>
Fresh cheese and lobster ravioli prepared in a light marinara sauce with shrimp, a touch of cream, pecorino Romano and parmesan cheese.		
<b>Shrimp Scampi</b>	<b>\$52.00</b>	<b>\$98.00</b>
Large shrimp sautéed with fresh tomatoes and olive oil in white wine garlic butter served over choice of pasta		

**All orders served with bread, butter, cheese and dressing.**

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## Sandwiches

### Sandwiches served on Italian French bread

	Per Person
<b>Chicken Cutlet Parmigiana</b>	<b>\$8.95</b>
<b>Veal Cutlet Parmigiana</b>	<b>\$9.95</b>
<b>Chicken / Eggplant Parmigiana</b>	<b>\$9.95</b>
<b>Veal / Eggplant Parmigiana</b>	<b>\$10.95</b>
<b>Meatball</b>	<b>\$8.95</b>
<b>Eggplant Parmigiana</b>	<b>\$8.95</b>
<b>The Al Dente</b>	<b>\$8.95</b>
Prosciutto, fresh mozzarella, tomato, basil, onion, oil, salt and pepper.	
<b>Chicken Special</b>	<b>\$8.95</b>
Boneless breast, balsamic vinegar, lettuce and tomato.	
<b>Chicken Cacciatore</b>	<b>\$8.95</b>
Boneless breasts topped with peppers, onions and tomato sauce.	
<b>Pepper / Onion / Egg</b>	<b>\$8.95</b>
<b>Finger Sandwiches</b> 2 sandwiches plp	
<b>Tuna Salad</b>	<b>\$30.00/dozen</b>
<b>Chicken Salad</b>	<b>\$30.00/dozen</b>
<b>Egg Salad</b>	<b>\$30.00/dozen</b>
<b>Roast Beef</b>	<b>\$30.00/dozen</b>
<b>Roasted Turkey</b>	<b>\$30.00/dozen</b>
<b>Ham &amp; Cheese</b>	<b>\$30.00/dozen</b>

**2 Dozen Minimum**



