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## ANTIPASTI

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CALAMARI FRITTI 11.  
fried squid served with marinara sauce

BRUSCHETTE DEL GIORNO 8.  
homemade Italian bread topped with marinated roma tomatoes, garlic and basil and melted mozzarella

GAMBERI PARADISO 12. GF  
4 jumbo shrimp in a garlic cognac sauce with a hint of lemon

ANTIPASTO DI CASA (for two) 13. GF  
imported meats, cheeses, marinated vegetables

FRIED SHRIMP 12.  
10 breaded shrimp served with cocktail sauce

WINGS 13. GF  
12 wings choice of buffalo, bbq or honey old bay

ZUPPE DI COZZE 10. GF  
mussels in your choice of marinara sauce or garlic cream sauce

MOZZARELLA CAPRESE 10. GF  
fresh mozzarella with sliced tomatoes, olive oil, basil and balsamic glaze

VONGOLE CASINO 10.  
little neck clams baked with italian bacon, mozzarella cheese and bread crumbs

ITALIAN WEDDING SOUP CUP 5. BOWL 6.5  
chicken broth, spinach, small meatballs and pastina

MOZZARELLA STICKS 8.  
6 breaded cheese sticks served with tomato sauce

MINI MEATBALLS 8.  
8 mini meatballs served in tomato sauce

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## INSALATE *entrée salads*

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GIARDINO 9. GF  
mixed greens, green peppers, cucumbers, tomatoes, onions, hot peppers, Kalamata olives

CESARE 9.  
romaine lettuce tossed with Caesar dressing and romano cheese, croutons *add anchovies*

ITALIAN GREEK 10. GF  
romaine lettuce, cucumbers, tomatoes, onions, giardiniera, kalamata olives and feta cheese *add anchovies*

add breaded chicken 5. add grilled chicken 5. add cajun salmon 7. add jumbo shrimp 9.  
\$1.00 extra charge for bleu cheese or gorgonzola vinaigrette dressings

LIMONE 9. GF  
field greens, plum tomatoes, roasted red peppers, artichokes, pinenuts, fresh lemon juice, extra virgin olive oil, imported parmigiano cheese

ROCCO 12. GF  
prosciutto ham, salami, fresh mozzarella and asiago cheese over giardino salad

NICO 11. GF  
field greens, apples, walnuts, tomatoes, onions, grilled zucchini and gorgonzola cheese

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## CONTORNI *sides*

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SIDE SALAD 4.5  
FRENCH FRIES 4.  
GARLIC BREAD 3.5  
CHEESE GARLIC BREAD 4.5  
SIDE OF SAUSAGE 8.  
MIXED ROASTED VEGGIES 8.

STEAMED BROCCOLI 7.  
ONION RINGS 6.  
GARLIC MASHED POTATOES 6.  
SPINACH IN GARLIC OLIVE OIL 7.  
GARLIC FLAT BREAD 4.

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## BAMBINI *children*

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Spaghetti with tomato sauce 8.  
Penne with butter 8.  
Cheese ravioli with tomato sauce 8.

Fettuccine Alfredo 8.  
Cheese tortellini with tomato sauce 8.  
Chicken fingers with fries 8.

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## PASTA

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SPAGHETTI BOLOGNESE 15.  
hearty homemade meat sauce over spaghetti

MOSTACCIOLI CON VODKA 16.  
creamy vodka sauce with chopped tomatoes and sweet peas over penne pasta

SALSICCIA NAPOLETANA 16.  
Italian sausage sauteed with homemade marinara sauce and penne pasta

MOSTACCIOLI BROCCOLI 15.  
broccoli florets and chopped tomatoes sauteed in garlic olive oil with penne pasta  
with Italian sausage 17.5 with chicken 18.5

RAVIOLI DI CASA 14.  
cheese ravioli in homemade tomato sauce

MANICOTTI FIORENTINA 15.  
manicotti shells stuffed with spinach and ricotta cheese, baked in tomato sauce and topped with mozzarella cheese

TORTELLINI CON PANNA 16.  
cheese tortellini in a cream sauce with sweet peas and prosciutto ham

TORTELLINI ROSE 17.  
cheese tortellini in a cream tomato sauce with mushrooms, sun-dried tomatoes and prosciutto ham

LASAGNA DI CASA 16.  
homemade lasagna layered with ground beef and ricotta cheese, baked in tomato sauce and topped with mozzarella cheese

SALSICCIA AVERNA 18.  
Italian sausage, zucchini and roasted red peppers in a cream Dijon sauce over linguine

MELANZANE PARMIGIANA 17.  
lightly battered eggplant baked in tomato sauce, topped with mozzarella cheese served with spaghetti

FETTUCCINE ALFREDO 15.  
classic, creamy alfredo sauce tossed with fettuccine with chicken 18. with shrimp 21.

All pasta dishes served with a side salad and homemade Italian bread  
substitute a side salad for a side Caesar for \$3.00 extra  
Substitute gluten free pasta for \$1.00

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## POLLO

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**POLLO GRECO 19. GF**  
sliced chicken breast over a bed of sauteed spinach and tomatoes, topped with feta cheese and sliced avocado

**POLLO MARGHERITA 19.**  
chicken breast in a marsala wine sauce with mushrooms and sun-dried tomatoes served with capellini

**POLLO VALDOSTANA 20.**  
chicken breast layered prosciutto ham and mozzarella cheese in a wine sauce with mushrooms and capellini

**POLLO FRANCESE 20.**  
chicken breast dipped in egg sauteed in a lemon butter sauce served with spaghetti pasta

**JERK CHICKEN 17. GF**  
slow cooked quarter chicken served with sauteed spinach and garlic mashed potatoes

**POLLO ALLA PARMIGIANA 19.**  
breaded chicken breast, baked in tomato sauce topped with mozzarella cheese served with spaghetti

**POLLO GRANCHIO 23. GF**  
chicken breast topped with jumbo lump crab meat in a cream tomato sauce with roasted mixed veggies

**POLLO PORTOFINO 20.**  
chicken breast with sliced red apples served in a cream sauce over penne pasta

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## VITELLA

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**VITELLA MARSALA 21.**  
veal medallions in a marsala wine with mushrooms served with capellini

**VITELLA SALTIMBOCCA 22. GF**  
veal medallions, prosciutto ham and mozzarella layered and served in a wine sauce with roasted mixed veggies

**VITELLA CON COGNAC 22.**  
veal medallions in a cognac cream sauce with shiitake mushrooms and spinach served with capellini

**VITELLA PARMIGIANA 21.**  
breaded veal cutlet baked in tomato sauce and topped with mozzarella cheese, served with spaghetti

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## CARNE

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**TORNADO PARADISO 29. GF**  
8oz Filet Mignon, with shiitake mushrooms and roasted red peppers in a cabernet wine sauce with garlic mashed potatoes

filet mignon only rare-120F-seared on the outside, completely red throughout; med rare-126F-seared with 50% red center; medium-134F-seared on outside with 25% pink showing inside; medium well-150F-done throughout with slight hint of pink; well done-160F-100% brown

**PORK RIB-EYE 20. GF**  
8oz. fennel crusted pork rib-eye in a mushroom wine sauce with garlic mashed potatoes

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## DI MARE

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**LINGUINE CON VONGOLE 18.**  
little neck clams in your choice of white or red clam sauce

**CAPELLINI CON GAMBERI 21.**  
jumbo shrimp in a garlic butter lemon sauce

**GAMBERI ALLA PARMIGIANA 21.**  
breaded jumbo shrimp baked in tomato sauce and topped with mozzarella served with spaghetti

**GAMBERI FRADIAVOLA 21.**  
jumbo shrimp in a spicy marinara sauce over linguine

**SALMON ROSE 29.**  
salmon filet topped with jumbo lump crab meat in a cream tomato sauce with fettuccine

**FETTUCCINE DI MARE 23.**  
scallops and shrimp in a cream sauce

**FRUTTI DI MARE AL POMODORO 23.**  
scallops and shrimp sauteed with roma tomatoes garlic, olive oil and basil over penne

**LINGUINE ALLA POSILLIPO 23.**  
clams, mussels, squid and shrimp in a marinara sauce

**FETTUCCINE CON GRANCHI 24.**  
jumbo lump crab meat, roma tomatoes and spinach in a garlic cream sauce

**SALMON PICCATA 25. GF**  
salmon filet with capers, red onions in a garlic lemon sauce with steamed broccoli

All entrees are served with side salad and homemade Italian bread  
substitute a side salad for a side Caesar for \$3.00 extra  
substitute vegetables for pasta \$3.00 extra  
gluten free pasta for \$1.00 extra

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## 12" PIZZA

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**MARGHERITA 11.**  
marinara, basil and fresh mozzarella

**QUATTRO FORMAGGIO 13.**  
mozzarella, provolone, feta, gorgonzola, roma tomatoes and garlic olive oil

**EXTRA TOPPINGS 1.5**  
mushrooms, spinach, capers, anchovies, black olives, roasted red peppers, sausage, tomatoes, hard salami

**CAPRICCIOSA 13.**  
slice Italian sausage, roasted red peppers, marinara and mozzarella

**ALFREDO 15.**  
sliced chicken breast, broccoli, roma tomatoes, alfredo sauce and mozzarella

**BUFFALO CHICKEN 15.**  
sliced buffalo chicken, ranch, gorgonzola, mozzarella

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## SANDWICHES

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**POLLO PARMIGIANA SUB 11.**  
breaded chicken with tomato sauce and mozzarella

**ITALIANO SUB 11.**  
ham, capicola, salami, provolone, lettuce, tomato, red onions, hot peppers, light mayo and red wine vinaigrette

**TACCHINO AVOCADO WRAP 12.**  
sliced turkey breast, avocado, field greens, tomato, asiago cheese, bell pepper spread

**CHEESESTEAK SUB 12.**  
philly steak, American cheese, grilled onions, lettuce tomato, hot peppers and mayo

**POLLO PESTO CIABATTA 12.**  
grilled chicken breast, sharp provolone, roasted red peppers, tomatoes, mixed greens and pesto spread

all sandwiches are served with your choice of homemade chips, fries, small garden salad or small Caesar salad