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## ANTIPASTI

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CALAMARI FRITTI 14.  
fried squid served with marinara sauce

BRUSCHETTE DEL GIORNO 10.  
homemade Italian bread topped with marinated roma tomatoes, garlic and basil and melted mozzarella

GAMBERI PARADISO 14. GF  
4 jumbo shrimp in a garlic cognac sauce with Lemon

ANTIPASTO DI CASA (for two) 15. GF  
imported meats, cheeses, marinated vegetables

FRIED SHRIMP 14.  
10 breaded shrimp served with cocktail sauce

WINGS 18. GF  
12 wings choice of buffalo, bbq or honey old bay

MINI MEATBALLS 9.  
8 mini meatballs served in tomato sauce

ZUPPE DI COZZE 12. GF  
mussels in your choice of marinara sauce or garlic cream sauce

MOZZARELLA CAPRESE 12. GF  
fresh mozzarella with sliced tomatoes, olive oil, basil and balsamic glaze

VONGOLE CASINO 12.  
little neck clams baked with italian bacon, mozzarella cheese and bread crumbs

ITALIAN WEDDING SOUP CUP 7. BOWL 8.5  
chicken broth, spinach, small meatballs and pastina

MOZZARELLA STICKS 9.  
6 breaded cheese sticks served with tomato sauce

PROSCIUTTO BURRATA CAPRESE 14. GF  
ripe tomatoes, burrata cheese, prosciutto ham, evoo, balsamic glaze

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## INSALATE *entrée salads*

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GIARDINO 12. GF  
mixed greens, green peppers, cucumbers, tomatoes, onions, hot peppers, Kalamata olives

CESARE 12.  
romaine lettuce tossed with Caesar dressing and romano cheese, croutons *add anchovies upon request*

ITALIAN GREEK 14. GF  
romaine lettuce, cucumbers, tomatoes, onions, giardiniera, kalamata olives and feta cheese *add anchovies*

LIMONE 13. GF  
field greens, plum tomatoes, roasted red peppers, artichokes, pinenuts, fresh lemon juice, extra virgin olive oil, imported parmigiano cheese

ROCCO 15. GF  
prosciutto ham, salami, fresh mozzarella and asiago cheese over giardino salad

NICO 14. GF  
field greens, apples, walnuts, tomatoes, onions, grilled zucchini and gorgonzola cheese

add breaded chicken 5. add grilled chicken 5. add cajun salmon 8. add jumbo shrimp 12.  
\$1.00 extra charge for bleu cheese or gorgonzola vinaigrette dressings

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## CONTORNI *sides*

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SIDE SALAD 5.  
FRENCH FRIES 6.  
GARLIC BREAD 4.  
CHEESE GARLIC BREAD 5.  
SIDE OF SAUSAGE 8.  
MIXED ROASTED VEGGIES 9.

STEAMED BROCCOLI 8.  
ONION RINGS 8.  
GARLIC MASHED POTATOES 8.  
SPINACH IN GARLIC OLIVE OIL 8.  
HOMEMADE CHIPS 5.

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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 9.

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## PASTA

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SPAGHETTI BOLOGNESE 18.  
hearty homemade meat sauce over spaghetti

MOSTACCIOLI CON VODKA 18.5  
creamy vodka sauce with chopped tomatoes and sweet peas over penne pasta

SALSICCIA NAPOLETANA 19.  
Italian sausage sauteed with homemade marinara sauce and penne pasta sprinkled with parm cheese

MOSTACCIOLI BROCCOLI 18.  
broccoli florets and chopped tomatoes sauteed in garlic olive oil with penne pasta  
with Italian sausage 21. with chicken 22.

RAVIOLI DI CASA 18.  
cheese ravioli in homemade tomato sauce

MANICOTTI FIORENTINA 18.  
manicotti shells stuffed with spinach and ricotta cheese, baked in tomato sauce, topped with mozzarella cheese

CAPELLINI CON POMODORO FRESCO 19.  
roma tomatoes, garlic, olive oil, fresh basil and capers sauteed with angel hair pasta and fresh mozzarella

TORTELLINI CON PANNA 18.5  
cheese tortellini in a cream sauce with sweet peas and prosciutto ham

TORTELLINI ROSE 19.5  
cheese tortellini in a cream tomato sauce with mushrooms, sun-dried tomatoes and prosciutto ham

LASAGNA DI CASA 18.  
homemade lasagna layered with ground beef and ricotta cheese, baked in tomato sauce and topped with mozzarella cheese

SALSICCIA AVERNA 20.  
Italian sausage, zucchini and roasted red peppers in a cream Dijon sauce over linguine

MELANZANE PARMIGIANA 19.  
lightly battered eggplant baked in tomato sauce, topped with mozzarella cheese served with spaghetti

FETTUCCINE ALFREDO 18.  
classic, creamy alfredo sauce tossed with fettuccine with chicken 22. with shrimp 25.

All pasta dishes served with homemade Italian bread  
add a side salad or a side Caesar for \$3.00 extra with the purchase of an entree  
Substitute gluten free pasta for \$2.00

**we will do our best when omitting items from menu options  
menu substitutions and additions will incur an upcharge**

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## POLLO

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**POLLO GRECO 22. GF**  
sliced chicken breast over a bed of sauteed spinach and tomatoes, topped with feta cheese and sliced avocado

**POLLO MARGHERITA 22.**  
chicken breast in a marsala wine sauce with mushrooms and sun-dried tomatoes served with capellini

**POLLO VALDOSTANA 23.**  
chicken breast layered prosciutto ham and mozzarella cheese in a wine sauce with mushrooms and capellini

**POLLO FRANCESE 22.**  
chicken breast dipped in egg sauteed in a lemon butter sauce served with spaghetti pasta

**JERK CHICKEN 19.5 GF**  
slow cooked quarter chicken served with sauteed spinach and garlic mashed potatoes

**POLLO ALLA PARMIGIANA 22.**  
breaded chicken breast, baked in tomato sauce topped with mozzarella cheese served with spaghetti

**POLLO GRANCHIO 28. GF**  
chicken breast topped with jumbo lump crab meat in a cream tomato sauce with roasted mixed veggies

**POLLO PORTOFINO 22.**  
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 26.**  
veal medallions in a marsala wine with mushrooms served with capellini

**VITELLA SALTIMBOCCA 27. GF**  
veal medallions, prosciutto ham and mozzarella layered and served in a wine sauce with roasted mixed veggies

**VITELLA CON COGNAC 27.**  
veal medallions in a cognac cream sauce with shiitake mushrooms and spinach served with capellini

**VITELLA PARMIGIANA 26.**  
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 36. 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 24. 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 22.**  
little neck clams in your choice of white or red clam sauce

**CAPELLINI CON GAMBERI 25.**  
jumbo shrimp in a garlic butter lemon sauce

**GAMBERI ALLA PARMIGIANA 25.**  
breaded jumbo shrimp baked in tomato sauce and topped with mozzarella served with spaghetti

**GAMBERI FRADIAVOLA 25.**  
jumbo shrimp in a spicy marinara sauce over linguine

**SALMON ROSE 36.**  
salmon filet topped with jumbo lump crab meat in a cream tomato sauce with fettuccine

**FETTUCCINE DI MARE 27.**  
scallops and shrimp in a cream sauce

**FRUTTI DI MARE AL POMODORO 27.**  
scallops and shrimp sauteed with roma tomatoes garlic, olive oil and basil over penne

**LINGUINE ALLA POSILLIPO 27.**  
clams, mussels, squid and shrimp in a marinara sauce

**FETTUCCINE CON GRANCHI 28.**  
jumbo lump crab meat, roma tomatoes and spinach in a garlic cream sauce

**SALMON PICCATA 27. GF**  
salmon filet with capers, red onions in a garlic lemon sauce with steamed broccoli

All entrees are served with homemade Italian bread  
add a side salad or a side Caesar for \$3.00 extra with the purchase of an entree  
substitute vegetables for pasta side for \$5.00 extra  
gluten free pasta for \$2.00 extra

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## 12" PIZZA

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**MARGHERITA 12.**  
marinara, basil and fresh mozzarella

**QUATTRO FORMAGGIO 14.5**  
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, salami  
chicken \$3, bacon \$3, prosciutto \$3

**CAPRICCIOSA 14.5**  
slice Italian sausage, roasted red peppers, marinara and mozzarella

**ALFREDO 17.**  
sliced chicken breast, broccoli, roma tomatoes, alfredo sauce and mozzarella

**BUFFALO CHICKEN 16.**  
sliced buffalo chicken, ranch, gorgonzola, mozzarella

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## SANDWICHES

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**POLLO PARMIGIANA SUB 15.**  
breaded chicken with tomato sauce and mozzarella

**ITALIANO SUB 15.**  
ham, capicola, salami, provolone, lettuce, tomato, red onions, hot peppers, light mayo and red wine vinaigrette

**TACCHINO AVOCADO WRAP 15.**  
sliced turkey breast, avocado, field greens, tomato, asiago cheese, bell pepper spread

**CHEESESTEAK SUB 15.5**  
philly steak, American cheese, grilled onions, lettuce tomato, hot peppers and mayo

**POLLO PESTO CIABATTA 15.**  
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 no substitutions