

## Specialties della Casa

All Entrees served with Panetti & Panetti Italian Dipping Sauce

**Lasagna "House Specialty"** \$23  
Chef Maria's Classic Baked Lasagna with Meat Sauce

**Parmigiana della Casa**  
Lightly Breaded, Topped with Mozzarella,  
Baked & Served with Angel Hair Marinara  
Eggplant \$23 Chicken Breast \$26  
Milk Fed Veal \$32

**Linguine alla Vongole** \$27  
Whole & Baby Clams Sautéed in Wine and Served  
in Chef Maria's Red or White Sauce over Linguine

**Prawns Scampi Style with Linguine** \$35  
Jumbo Prawns Sautéed with Garlic, White  
Wine & Chef Maria's Herb Butter over  
Linguini

**Seafood Fra Diavolo** \$39  
Clams, Calamari, Jumbo Prawns & Mussels  
"Cioppino" Style over Linguine in Mild,  
Medium or Hot Spicy Tomato Sauce

**Chef Maria's Saltimbocca**  
Chicken or Veal Pounded Thin & Rolled with  
Genoa Salami, Capicola & Cheese, Dipped  
in Italian Egg Batter, then Sautéed in a Sherry  
Wine & Mushrooms Sauce Served with  
Fettuccine Alfredo  
Chicken Breast \$29 Milk Fed Veal \$38

**Osso Bucco** \$36  
Petite Veal Shanks Served with Saffron Risotto,  
Asparagus, Mushrooms, Tomatoes & Zucchini

**Pork Chop Marsala** GF \$27  
12oz Bone-In Pan Roasted Pork Chop in a  
Marsala Wine & Mushroom Sauce Served with  
Mashed Potatoes & Broccoli

**Salsiccia al Alberto** \$22  
House-Made Sausage with Chef Maria's Marinara  
Sauce, Roasted Potatoes, Caramelized Onions &  
Sweet Peppers Served with Ciabatta Bread

**Scaloppine di Lorraine** \$38  
Veal Sautéed with Marsala Wine & Fresh  
Mushrooms in a Creamy Roasted Garlic Sauce  
Served with Fettuccine Alfredo

**Scaloppine di Vitello** \$37  
Veal with Choice of Marsala Style in a Mushroom  
& Wine Sauce or Piccata Style in a Lemon, Capers  
& Wine Sauce Served with Fettuccine Alfredo

(Split Plate Charge - \$5)

GF - Gluten Free V - Vegan

## Pasta

**Spaghetti Classico** \$17  
Chef Maria's Classic Pasta with Meat Sauce  
With Meatballs or Italian Sausage \$22

**Capellini alla Pomodoro Rustica** \$18  
Tomatoes, Garlic, Fresh Basil, Olive Oil & a  
Touch of Chef Maria's Marinara Sauce

**Baked Penne** \$18  
Chef Maria's Meat Sauce & Ricotta Cheese  
Topped with Mozzarella & Baked

**Ravioli** \$18  
Meat or Cheese with Choice of Chef Maria's  
Marinara, Meat or Rose Sauce

**Manicotti al Forno** \$19  
Pasta Crepes Filled with Fresh Ricotta Cheese  
& Herbs Topped with Chef Maria's Marinara  
Sauce

**Fettuccine Alfredo** \$19  
Italian Classic with Parmigiano Cheese Cream Sauce  
Add Chicken \$7 Salmon \$10 Jumbo Prawns \$6 each

**Spinach Fettuccine Primavera** \$20  
Broccoli, Sun-Dried Tomatoes, Roasted Garlic,  
Zucchini & Asparagus in a Brothy or Cream Sauce,  
Topped with Pine Nuts

**Bucatini alla Carbonara** \$22  
Pancetta with Egg, Fresh Peas & Cracked Black  
Pepper in a Cream Sauce

**Pappardelle Bolognese** \$23  
Imported Ribbon Egg Pasta with Chef Maria's  
Bolognese Meat Sauce

## Bootlegger Steaks

**Ribeye\*** \$44  
16oz Grilled Ribeye Served with Mashed  
Potatoes & Asparagus finished with a Red  
Wine Demi Glaze

**NY Steak Strip\*** \$42  
16oz Grilled NY Strip Topped with Herb Butter  
Served with Mashed Potatoes and Asparagus

**NY Steak Strip French Sauté\*** \$44  
16oz NY Strip, Pan Seared & Sautéed in a  
Mushroom Peppercorn Sauce Served with Mashed  
Potatoes

**Filet Mignon\*** GF \$42  
8oz Grilled Filet Mignon Topped with Zip Sauce  
and Served with Mashed Potatoes & Asparagus  
Add Jumbo Prawns \$6 each