

Specialties della Casa

All Entrees served with Panetti & Panetti Italian Dipping Sauce

Lasagna "House Specialty" \$24

Chef Maria's Classic Baked Lasagna with Meat Sauce

Parmigiana della Casa

Lightly Breaded, Topped with Mozzarella Cheese, Baked & Served with Angel Hair Marinara

Eggplant \$23 Chicken Breast \$26

Milk Fed Veal \$35

Linguine alla Vongole \$28

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 Linguine

Seafood Fra Diavolo (House Specialty) \$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 \$30 Milk Fed Veal \$38

Osso Bucco \$37

Petite Veal Shanks Served with Saffron Risotto, Asparagus, Mushrooms, Tomatoes & Zucchini

Pork Chop Marsala \$28

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

Salsiccia al Alberto \$23

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)

Pasta

Spaghetti Classico \$17

Chef Maria's Classic Pasta with Meat Sauce With Meatballs or Italian Sausage \$23

Capellini alla Pomodoro Rustica \$18

Tomatoes, Garlic, Fresh Basil, Olive Oil & a Touch of Chef Maria's Marinara Sauce

Baked Penne \$19

Chef Maria's Meat Sauce & Ricotta Cheese Topped with Mozzarella & Baked

Ravioli \$19

Meat **or** Cheese with Choice of Chef Maria's Marinara, Meat or Rose Sauce

Manicotti al Forno \$20

Pasta Crepes Filled with Fresh Ricotta Cheese & Herbs Topped with Chef Maria's Marinara Sauce

Fettuccine Alfredo \$20

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

Spinach Fettuccine Primavera \$21

Broccoli, Sun-Dried Tomatoes, Roasted Garlic, Zucchini & Asparagus in a Brothy **or** Cream Sauce, Topped with Pine Nuts

Bucatini alla Carbonara \$23

Bucatini Pasta, Pancetta, Egg, Fresh Peas & Cracked Black Pepper in a Cream Sauce

Pappardelle Bolognese \$24

Imported Ribbon Egg Pasta with Chef Maria's Creamy Bolognese Meat Sauce

Bootlegger Steaks

Ribeye* \$45

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

NY Steak Strip* \$43

16oz Grilled NY Strip Topped with Herb Butter Served with Mashed Potatoes and Asparagus

NY Steak Strip French Sauté* \$45

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

GF - Gluten Free V - Vegan