

Served 3:00pm - Close
Monday - Friday

Dinner Menu

All Day
Saturday & Sunday

WE PROUDLY SOURCE MANY OF OUR ITEMS FROM LOCAL VENDORS & FARMS • GLUTEN FREE OPTIONS AVAILABLE FOR SOME MENU ITEMS UPON REQUEST

APPETIZERS / SMALL PLATES

COMBINATION PLATTER

Calamari, stuffed mushroom caps, clams casino & bruschetta. Serves four...39.95
Additional serving ...add 9.95 per person

ANTIPASTO

Chef's selection of seasonal meats, cheeses & accoutrements ...25.95

CALAMARI

Calamari rings, breaded & lightly fried with pepperoncinis. Tossed with either Garlic butter or Balsamic ...19.95

ARANCINI

Fried risotto balls filled with mozzarella cheese served with a side of marinara sauce...14.95

MUSHROOM CAPS

Mushrooms stuffed with a Ritz cracker & vegetable stuffing...15.95

SHRIMP COCKTAIL

Jumbo shrimp served chilled with cocktail sauce 4.95 each / 3 minimum per order

CLAMS CASINO

Six baked stuffed littlenecks served on the half shell finished with bacon...15.95

CHAMPAGNE ZUPPA

Eight littlenecks steamed in a champagne & clam broth with scallions & prosciutto...18.95

MOZZARELLA MARINARA

Five hand-cut mozzarella breaded, lightly fried & finished with marinara on the side ...14.95

TOASTED RAVIOLI

Five breaded ravioli fried & served with marinara sauce...14.95

TRADITIONAL BRUSCHETTA

Toasted Italian bread layered with sliced fresh mozzarella & marinated diced plum tomato...14.95

14” MARGHERITA PIZZA

San Marzano tomato sauce & fresh mozzarella. Finished with olive oil & fresh basil...19.95

STEAMED MUSSELS

Mussels steamed in a light sherry wine cream sauce...18.95

ENSALATA / SALAD

SPINACH SALAD

Spinach, goat cheese, bacon, raspberry vinaigrette, croutons, almonds...15.95

CAESAR SALAD

Romaine lettuce tossed in a traditional Caesar dressing with diced sharp provolone cheese, croutons & finished with fresh grated cheese... 14.95

GRILLED PORTABELLA SALAD

Mixed salad greens, tossed in a balsamic vinaigrette with Gorgonzola cheese & croutons. Topped with roasted peppers, portabella mushrooms & asparagus...18.95

GARDEN SALAD

Mixed greens with tomatoes, cucumbers, carrots, red onion & croutons. Tossed with our house made Italian dressing...13.95

GOLDEN GOAT CHEESE SALAD

Mixed greens, tossed in a sweet onion poppy seed dressing with seasonal apples, dried cranberries, crispy onions, & lightly fried balls of goat cheese... 16.95

BURRATA SALAD

Creamy fresh mozzarella with prosciutto di Parma & sliced tomato, finished with EVOO, sweet balsamic vinegar & Black Sea salt... 19.95

ADD TO ANY SALAD

Burrata...5.95 Chicken...9.95
Shrimp...14.95 *Steak...16.95 Salmon...16.95

ZUPPA / SOUP

CHICKEN ESCAROLE... 9.95

PASTA FAGIOLE...9.95

SIDES

SAUSAGE

House-made pork served in a light tomato sauce...10.95

BROCCOLI RABE

Rabe sautéed with prosciutto & roasted red peppers served in olive oil & garlic...10.95

POTATO CROQUETTE

Breaded & fried mashed potato filled with mozzarella cheese & scallions...8.95

ASPARAGUS

A bundle of asparagus, steamed & finished with a drizzle of drawn butter & fresh grated cheese...10.95

MEATBALLS

Served two per order, blended pork, veal & beef, simmered in a marinara sauce...15.95

PASTA CON BROCCOLI RABE

Chicken & sausage sautéed with rabe, red peppers & prosciutto in a garlic & olive oil sauce tossed with penne pasta. Finished with Gorgonzola...29.95

PINK VODKA PESTO

Rigatoni pasta tossed in a pink pesto cream sauce with housemade chicken sausage...26.95

BRACCIOLA

Rolled veal, stuffed with prosciutto, ground pork sausage, provolone & mozzarella cheese. Braised & simmered in a marinara sauce. Served with linguine pasta... 35.95
Limited quantities available.

CASSALINGA

Choice of chicken or veal, breaded & lightly fried, topped with ricotta cheese, wilted spinach & mushrooms finished with melted mozzarella & marinara sauce. Served with penne pasta. Chicken...27.95 Veal...30.95

MARSALA

Chicken or veal served in a mushroom Marsala wine sauce. Served with mashed potato. Chicken...26.95 Veal...29.95

CAPELLINI PRIMAVERA

Assorted vegetables sautéed in an infused olive oil... 24.95

GNOCCHI AURORA

Pink vodka cream sauce with plum tomatoes & sundried tomatoes...22.95

LASAGNA

Layers of Bolognese & Italian cheeses, baked in a pink vodka sauce...27.95

SPECIALTIES OF THE HOUSE

POLLO MILANO

Chicken sautéed with mushrooms, caramelized onions, artichoke hearts, roasted red peppers & prosciutto in a garlic butter & white wine sauce with spinach, served over penne pasta...26.95

SALTIMBOCCA

Chicken or veal layered with prosciutto & spinach served in a mushroom wine sauce, finished with melted mozzarella cheese. Served with mashed potato. Chicken...28.95 Veal...31.95

PARMIGIANA

Breaded chicken or veal cutlet topped with melted mozzarella cheese & marinara sauce. Served with penne pasta. Chicken...26.95 Veal...29.95 Eggplant...24.95

FRANCAISE

Egg battered chicken in a lemon butter sauce with capers and shallots. Served with mashed potatoes. Chicken...27.95 Veal...31.95

THE CASSARINO

Choice of breaded fried chicken or veal topped with a sauté of roasted peppers, mushrooms, sliced imported ham & breaded fried eggplant. Finished with melted mozzarella cheese & marinara sauce. Served with penne pasta. Chicken...28.95 Veal...31.95

PASTA

RIGATONI BOLOGNESE

Rigatoni pasta tossed with a mix of veal, pork & beef simmered in a rich tomato sauce, garnished with fresh basil & cheese...26.95

FETTUCCINE CARBONARA

Pasta tossed with bacon, prosciutto, scallions & peas in an alfredo cream sauce...24.95

ADD TO ANY ENTREE

Add Grilled Chicken...9.95 Add Grilled Shrimp...14.95 Add Burrata...5.95
Sub Cheese Ravioli or Gluten Free Penne...4.00

FRUTTI DI MARE / SEAFOOD

FRUTTI DI MARE

Sautéed shrimp, scallops, mussels, whole & chopped clams with fresh fish served in a tomato sauce over linguine pasta...39.95

* GRILLED SALMON

Wild caught, finished in a fresh herb butter with a touch of lemon zest. Served over a cherry tomato and asparagus risotto...33.95

FROM THE GRILL

* BISTECCA ALLA MAMMA

Grilled choice grade NY Sirloin, topped with a garlic butter sauce. Served with mashed potato & sautéed vegetables. 16oz...38.95 32oz...71.95 48oz...99.95

* GORGONZOLA CRUSTED SIRLOIN

Sirloin finished with a Gorgonzola cheese crust. Served with mashed potato & vegetable. 16oz...39.95 32oz...72.95 48oz...99.95

* SICILIAN

Grilled beef tips or chicken tossed with a sauté of oven roasted potatoes, onions, Kalamata olives, sliced hot pepper rings, chopped beefsteak tomatoes. Chicken...27.95 Steak...31.95

* GRILLED VEAL RIB CHOP ALLA ROMANO

18oz bone-in Veal chop topped with mushrooms, roasted red peppers & artichokes, with a sherry wine butter sauce. Served with mashed potatoes...50.95

VEGAN ENTREES

BOLOGNESE

Beyond meat plant protein simmered in a tomato sauce. Tossed with rigatoni pasta...26.95

SAUSAGE AURORA

Penne pasta tossed in a pink vodka sauce with Beyond meat sweet Italian sausage, plum & sun dried tomatoes...25.95

SPINACH RAVIOLI & MEATBALLS

Plant protein filled spinach ravioli served with zucchini meatballs in a fresh marinara...26.95

SAUSAGE & RABE

Sweet Italian Beyond meat sausage tossed with broccoli rabe, roasted peppers & penne pasta in a garlic & olive oil sauce...27.95

TRUFFLE MUSHROOM BURGER

6oz. Beyond burger topped with truffled mushrooms & crispy fried onion. Served with French fries...24.95

SICILIAN

Sweet Italian Beyond sausage with a sauté of oven roasted potatoes, onions, Kalamata olives, sliced hot pepper rings, chopped beefsteak tomatoes & caramelized onions...27.95

White Wines

	6oz/9oz	BTB
VILLA DES ANGES Rosé - LANGUEDOC, FRANCE	12/18	47
MONT GRAVET Rosé - PAYS d’Oc, FRANCE	11/16.5	43
BANFI PRINCIPESSA GAVIA GAVI - PIEDMONT, ITALY	11/16.5	43
TUNELLA "RGIALLA" - FRIULI-VENEZIA GIULA, ITALY		66
LES CHAMPS CLOS SANCERRE - CENTRE-VAL DE LOIRE, FRANCE		69
DOMAINE DE LOYE "MENETOU-SALON" SAUVIGNON BLANC - LOIRE VALLEY, FRANCE	13/19.5	49
LOBSTER REEF SAUVIGNON BLANC - NEW ZEALAND	11/16.5	43
ANT MOORE SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND		43
SANTA MARGHERITA PINOT GRIGIO DOC - VALDADIGE, ITALY	16/24	63
BANFI “CENTINE” PINOT GRIGIO IGT - TUSCANY, ITALY		47
ATLA PINOT GRIGIO DOC - VENEZIA, ITALY	11/16.5	43
KELLEY FOX CHARDONNAY - DURANT VINEYARD, OREGON		80
STAG’s LEAP WINE CELLARS ‘KARIA’ CHARDONNAY - NAPA		69
VINCENT CHARDONNAY “TARDIVE” - WILLAMETTE VALLEY, OREGON		60
DUCKHORN “DECOY LIMITED” CHARDONNAY- SONOMA COAST, CA		56
LA CREMA CHARDONNAY - MONTEREY	14/21	55
KENDALL-JACKSON “VR” CHARDONNAY - CALIFORNIA	12/18	47
FRANCISCAN ESTATES CHARDONNAY - CALIFORNIA	11/16.5	43
WASHINGTON HILLS “LH” RIESLING - WASHINGTON ST.	11/16.5	43
LA ARDILLA MOSCATO DE VALENCIA - SPAIN	11/16.5	44
GIANNI GAGLIARDO “FALLEGRO” VERMENTINO - PIEDMONT, ITALY	13/19.5	49
AROMA WINERY “APIANUM” FIANO DI AVELLINO DOCG - AVELLINO, ITALY		47
PIEROPAN SOAVE CLASSICO - VENETO, ITALY		53
CASTELLI DI JESI "PIERSANTI" VERDICCHIO DOC - MARCHE, ITALY	11/16.5	43

CHAMPAGNE & SPARKLING

TAITTINGER BRUT RESERVE - FRANCE	131
LAURENT PERRIER “LA CUVÉE” BRUT - NAPA VALLEY, CA	106
DOMAINE CHANDON BRUT - NAPA VALLEY, CA	51
LUC BELAIRE “RARE” ROSÉ - FRANCE	71
DOMAINE CHANDON BRUT ROSÉ - NAPA VALLEY, CA	56
GRAN GESTA BRUT CAVA - SPAIN	48
SAN MICHELE SPUMANTE EXTRA DRY - VENETO, ITALY	43
RUFFINO PROSECCO DOC - ITALY	43
FRATELLI COZZA PROSECCO - VENETO, ITALY	39
CANTINE MASCHIO PROSECCO DOC (SPLIT) - ITALY	10

Red Wines

	6oz/9oz	BTB
LA CREMA PINOT NOIR - SONOMA		65
SILVAN RIDGE PINOT NOIR RIDGE RESERVE - WILLAMETTE VALLEY, OR	13/19.5	50
MEIOMI PINOT NOIR - SONOMA , CA	13/19.5	49
ANGEL’S INK PINOT NOIR - MONTEREY COUNTY		43
J. LOHR “FALCON’S PERCH” PINOT NOIR - MONTEREY	11 /16.5	43
RUFFINO RISERVA DUCALE GOLD CHIANTI CLASSICO DOCG - TUSCANY, ITALY		82
RUFFINO RISERVA DUCALE TAN CHIANTI CLASSICO DOCG - TUSCANY, ITALY		61
SANGERVASIO CHIANTI SANGIOVESE DOCG - TUSCANY, ITALY	13/19.5	49
QUERCETO CHIANTI CLASSICO DOCG - TUSCANY, ITALY	11/16.5	43
RUFFINO CHIANTI DOCG - TUSCANY, ITALY	10/15	39
VILLA ANTINORI “II BRUCIATO” BOLGHERI DOC - TUSCANY, ITALY		73
TENUTA II POGGIONE ROSSO DI MONTALCINO DOC - TUSCANY, ITALY		63
SESTI “MONTELECCIO” ROSSO DI MONTALCINO IGT - TUSCANY, ITALY		57
TAVEGGIA BRUNELLO DI MONTALCINO - TUSCANY, ITALY		96
BRANCAIA TRE IGT (SUPER TUSCAN) - TUSCANY, ITALY		71
RUFFINO “MODUS” IGT (SUPER TUSCAN) - TUSCANY, ITALY		66
FRATELLI COZZA “DOGANA ROSSA” (SUPER TUSCAN) - PUGLIA, ITALY	11/16.5	43
TENIMENTI SPINSANTI “ADINO” MONTEPULCIANO/SANGIOVESE - MARCHE, ITALY		53
CANTINA ZACCAGNINI MONTEPULCIANO d’ABRUZZO DOC - ABRUZZO, ITALY	13/19.5	49
FRATELLI COZZA MONTEPULCIANO d’ABRUZZO DOC - ABRUZZO, ITALY	10/15	37
ST. FRANCIS VINEYARDS MERLOT - SONOMA VALLEY, CA		49
GRAN PASSAIA SANGIOVESE MERLOT IGT - TUSCANY, ITALY	11/16.5	43
STAG’s LEAP WINE CELLARS “ARTEMIS” CABERNET SAUVIGNON - NAPA		161
CHARLES KRUG NAPA CABERNET SAUVIGNON - NAPA		85
BEAULIEU VINEYARDS “B.V. NAPA” CABERNET SAUVIGNON - NAPA		77
OBERON CABERNET SAUVIGNON - NAPA		56
SILVER PALM CABERNET SAUVIGNON - NORTH COAST	13/19.5	49
BOSMAN CABERNET SAUVIGNON - WELLINGTON, SOUTH AFRICA	12/18	47
J. LOHR “SEVEN OAKS” CABERNET SAUVIGNON - PASO ROBLES	11/16.5	43
DeMARIE BARBARESCO - PIEDMONT, ITALY		84
TAVEGGIA BAROLO RISERVA DOC - PIEDMONT, ITALY		119
BENI DI BATASIOLO BAROLO DOCG - PIEDMONT, ITALY		100
VITE COLTE “SOGNI AL CAMPO” NEBBIOLO DOC - PIEDMONT, ITALY	14/21	55
PRUNOTTO "FIULOT" BARBERA D'ASTI DOCG - PIEDMONT, ITALY		57
MICHELE CHIARLO “LE ORME” BARBERA d’ASTI DOCG - PIEDMONT, ITALY	11/16.5	42
GIANNI GAGLIARDO “VILLA M” BRACHETTO (SERVED CHILLED) - PIEDMONT, ITALY	11/16.5	43
RICOMINCIARE CABERNET FRANC- MENDOZA, ARGENTINA		47
DOÑA PAULA ESTATES MALBEC - MENDOZA, ARGENTINA	11/16.5	43
BEAULIEU VINEYARDS “B.V. TAPESTRY” RESERVE RED BLEND - NAPA		131
JUSTIN ISOSCELES MERITAGE RED BLEND - PASO ROBLES, CA		101
DOMAINE CHAPEL FLEURIE CHARBONNIERES - FLEURIE, FRANCE		79
AVIARY VINEYARDS “BIRDS OF PREY” RED BLEND - NAPA		47
CIELO ‘ROSSO DI FAMIGLIA’ RED BLEND - VENETO, ITALY	11/16.5	43
GERADO CESARI AMARONE DELLA VALPOLICELLA CLASSICO DOCG - VENETO, ITALY		121
ALLEGRI “PALAZZO DELLA TORRE” VERONESE IGT - VENETO, ITALY	14/21	55
RODNEY STRONG OLD VINES ZINFANDEL - SONOMA COUNTY, CA		59
THE FEDERALIST RED ZINFANDEL - LODI	12/18	47

PLEASE JOIN US
EVERY MONDAY
FOR ½ PRICED
BOTTLES OF WINE
& CHAMPAGNE

*** EXCLUDING HOLIDAYS