

APPETIZERS

Shrimp Cocktail 24

Chilled jumbo shrimp served with our cocktail sauce.

Shrimp Scampi 25

Shrimp sautéed in lemon, garlic, and wine.

Steamed Clams 21

Clams steamed in a garlic white wine broth.

Zucchini Chips 16

Served with our spicy marinara sauce.

Calamari Fritti 18

Tender young calamari fried crispy and served with our spicy marinara sauce.

****Carpaccio di Bue** 20

Thinly sliced filet of beef with extra virgin olive oil, capers and fresh parmigiano.

***Eggplant Caponata** 15

Fresh eggplant marinated in our tomato sauce.

***Eggplant Rollatini** 16

Fresh eggplant filled with cheese and baked in our fresh tomato sauce.

***Bruschetta** 14

Fresh marinated tomatoes, basil and topped with balsamic vinegar served on our toasted homemade bread.

Cannelloni 20

"Our house specialty". Homemade pasta filled with beef, pork, veal, spinach, and spices.

Lobster Ravioli 24

Homemade ravioli with our vodka, tomato cream sauce.



SALADS

Romaine Salad 14

Fresh tossed romaine lettuce, carrots and cabbage with our homemade Italian or bleu cheese dressing.

Manhattan Salad 16

Tossed salad with chopped eggs, crispy croutons, fresh bacon bits, onion, and tomato, with our homemade Italian or bleu cheese dressing.

Insalata Della Casa 16

Fresh romaine lettuce, spinach, hearts of palm, artichokes, and tomato in our homemade vinaigrette.

Iceberg Wedge B.L.T. 16

Our homemade bleu cheese dressing, fresh crispy bacon, and tomatoes.

Caprese 16

Fresh buffalo mozzarella, sliced tomatoes, and fresh basil.
Also available with fresh Italian burrata. 18

****Caesar Salad** 30

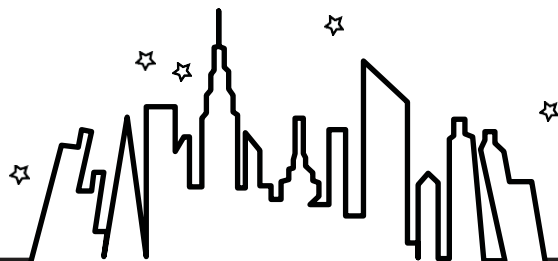
Made tableside for two or more. Prepared in the classic manner.
Also available for one. 15



SOUPS

Soup of the Day 15

Lobster Bisque 17



PASTAS

Cannelloni 33

"Our house specialty". Homemade pasta filled with beef, pork, veal, spinach, and spices.

Lobster Ravioli 34

Homemade ravioli with our vodka tomato cream sauce.

***Penne, Linguini 25 or Angel Hair Pomodoro**

Our tomato sauce with fresh chopped tomatoes, extra virgin olive oil, garlic and fresh basil.

Penne or Linguini Bolognese 31

Our rich, homemade meat sauce.

***Cheese and Spinach Ravioli 26**

Homemade ravioli with our pomodoro sauce.

***Baked Ziti 27**

Peppers, onions, zucchini, cherry tomatoes, and garlic. baked in our creamy vodka sauce.

Penne con Sausage & Peppers 30

Peppers sautéed with sausage in a tomato sauce.

***Fettuccine Alfredo 27**

Fettuccine tossed in our creamy cheese sauce.

'A classic Roman dish.'
with Chicken 36 / with Shrimp 39

***Gnocchi con Pomodoro 25 e Balsamella**

Homemade gnocchi with our fresh tomato and cream sauce.

***Eggplant Parmigiana 30**

Eggplant, lightly breaded, mushrooms, topped with cheese, baked in our rich marinara sauce.

Manhattan Combo 39

Our three favorites on one plate
Lobster Ravioli | Cannelloni | Shrimp Scampi

SEAFOOD SPECIALITIES

Pan Seared Scallops 42

George Banks Scallops with bacon lardons, oranges, toasted pine nuts, sriracha vinaigrette on basil pesto.

Shrimp Scampi 42

A house specialty. Tender shrimp sautéed in garlic, lemon, and wine. Served with angel hair pasta.

Shrimp Fra Diavolo 42

Tender shrimp sautéed in our spicy marinara sauce over linguini. Mild, Medium, or Hot.

Linguini with Clam Sauce 40

Our red or white clam sauce made in the classic manner.

Lobster Manhattan 49

Lobster tail and crab meat sautéed with garlic and extra virgin olive oil in our tomato cream sauce, over linguini.

Seafood Cioppino 48

Shrimp, crab, fish, scallop, and clams in our 'house special' broth.

FRESH FISH

Salmon Fiorentina 43

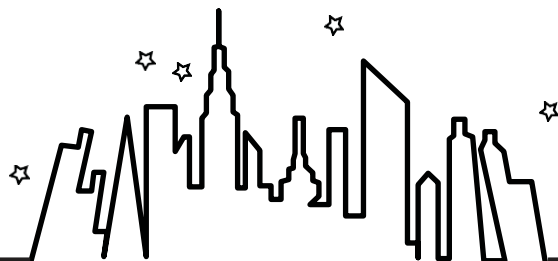
Grilled salmon topped with lemon, garlic, and extra virgin olive oil. Served with sautéed vegetables.

Market Fresh Fish of the Day (Market Price)

Grilled Salmon Salad 41

Grilled salmon over fresh tossed greens with our homemade vinaigrette.

*Vegetarian Dishes



STEAKS AND CHOPS

Served with sautéed vegetables

New York Strip Fiorentina 58

Prime New York steak charbroiled with lemon, garlic, and extra virgin olive oil.

New York Strip Delmonico 58

Prime New York steak charbroiled with natural juices.

New York Pepper Steak Flambe 60

Finished at table, flamed with brandy, cream and our peppercorn sauce.

Filet Mignon Fiorentina 59

Filet Mignon charbroiled with lemon, garlic, and extra virgin olive oil.

Filet Mignon Delmonico 59

Filet Mignon charbroiled with natural juices.

Filet Mignon Oscar 65

Filet Mignon topped with crab meat, asparagus, and our béarnaise sauce.

Steak Sinatra 44

Filet Mignon tips sautéed with onions, peppers, and our fresh tomato sauce, over fettuccine.



Veal Chop Milanese 62

Pounded veal chop lightly breaded and sautéed.

Veal Chop Fiorentina 62

"Zagat Award" Best of the Best Veal Chop
Charbroiled chop topped with lemon, extra virgin olive oil and garlic.

SIDE DISHES

14

Mashed Potatoes

Side of Pasta

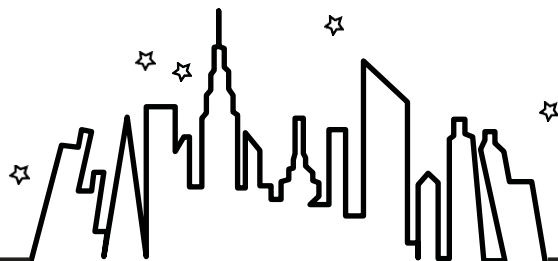
Scallop Potatoes

Creamed Spinach

Baked Potato

Sautéed Broccoli

Split Charge 6



VEAL

Served with sautéed vegetables

Veal Marsala 41

Veal sautéed with fresh mushrooms and marsala wine.

Veal Piccata 41

Veal sautéed in lemon, capers, and wine.

Veal Francese 41

Veal dipped in egg and sautéed in lemon and wine, topped with zucchini medallions.

Veal Saltimbocca 41

Veal topped with prosciutto, fresh mozzarella cheese in a light brown sauce.

Veal Oscar 49

Veal cutlet topped with crab meat, asparagus, and our béarnaise sauce.

Veal Parmigiana 41

Veal cutlet topped with cheese and baked in our rich marinara sauce.



CHICKEN

Served with sautéed vegetables

Chicken Marsala 34

Breast of chicken, sautéed in mushrooms and marsala wine.

Chicken Piccata 34

Breast of chicken sautéed in lemon, capers, and white wine.

Chicken Manhattan Milanese 32

Breast of chicken breaded and sautéed with a garlic sauce.

Chicken Francese 34

Breast of chicken dipped in egg and sautéed in lemon sauce, topped with zucchini medallions.

Chicken Florentine 34

Breast of chicken baked with lemon, white wine sauce, topped with spinach and cheese.

Chicken Parmigiana 34

Breast of chicken lightly breaded, topped with cheese and baked in our rich marinara sauce.

**These items are served raw or undercooked or may contain raw or undercooked ingredients.