

# APPETIZERS

## Hot Appetizers

### calamari

Fried 12.95      Balsamico 13.95

### clams

Oregonata 9.95      Casino 9.95

### Mussels 11.95

PEI in a red, white or fradiavolo sauce

### Shrimp Padella 12.95

sautéed with garlic, white wine, lemon, butter and pepper flakes

### Eggplant Rollatini 9.95

eggplant stuffed with ricotta, mushrooms and scallions served with melted cheese

### Crab Cakes 13.95

with a mushroom brandy cream sauce

## Cold Appetizers

### Seafood Salad 14.95

mixed seafood with olive oil and lemon dressing

### Mozzarella Caprese 11.95

Served with red peppers, tomatoes and olives

### Antipasto Amore 13.95

prosciutto, sopressata, provolone, mortedella, fresh mozzarella, tomatoes, roasted red peppers and olives

### Burrata 15.95

burrata served with arugula, tomato and prosciutto di parma

### Shrimp Cocktail 14.95

shrimp served with cocktail and horseradish sauce

## SALAD

### Garden 5.95

mixed green salad served with our house balsamic vinaigrette

### Caesar 7.95

### Pear 8.95

pear, endive, walnuts, arugula, raddichio, shaved parmigiano cheese with honey mustard vinaigrette

### Beet 9.95

beets, arugula, fennel, red onion, topped with goat cheese and toasted almonds

## SOUP

### Straciatella 6.95

egg drop with spinach and tomatoes

### Tortellini 6.95

fresh cheese tortellini in chicken broth

### Pasta E Fagiole 6.95

### Escarole and Bean 6.95

**ASK YOUR WAITER ABOUT THE SUSHI SPECIALS**

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## PASTA

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### Parpadella Alla Norma 18.95

fresh parpadella, eggplant, pomodoro sauce and onion topped with shaved ricotta salata

### Homemade Lasagna 18.95

meat lasagna with ricotta and besciamella sauce

### Capellini Amore 20.95

shrimp, arugula, cherry tomatoes, white cannellini beans in an olive oil and garlic sauce

### Fettuccine Mare Monte 20.95

fresh fettuccine with shrimp, asparagus and cherry tomatoes in a light cream sauce

### Linguine with Clams 19.95

served in white, red or fradiavolo sauce

### Parpadella Toscana 28.95

fresh parpadella with filet mignon tips, zucchini, mushroom and brown butter sauce

### Sciatelli Ai Frutti De Mare 38.95

with shrimp, clams, 8 oz. lobster tail, mussels and calamari in a fresh cherry tomato sauce

### Fettuccine Bolognese 19.95

fresh fettuccine with traditional meat sauce

### Orecchiette Braciolo 19.95

homemade pasta and braciolo in a ragu sauce

### Orecchiette Barese 19.95

pasta with sausage, broccoli rabe and pepper flakes in an olive oil garlic sauce

### Risotto Pescatore 25.95

creamy risotto with shrimp, calamari, mussels, and clams

### Risotto Amore 24.95

large scallops served over a creamy mushroom parmigiano risotto

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## CHICKEN

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### Chicken Campagna 19.95

pieces of chicken with HOT sausage and assorted peppers in a balsamic sauce

### Chicken Arrabiatta 18.95

pieces of chicken, vinegar peppers, hot pepper flakes in a lemon butter and white wine sauce

### Chicken Mattone 18.95

semi-boneless half chicken with our special seasoning cooked under a brick for a crispy skin over a garden salad

### Traditional 18.95

francese, picatta, marsala or parmigiano

### Chicken Vino Bianco 20.95

chicken breast, sautéed artichokes, mushrooms and asparagus in a lemon and white wine sauce

### Chicken Amore 21.95

chicken breast served with prosciutto, fresh mozzarella, shitake mushrooms, and cherry tomatoes in a marsala sauce

**ALL PASTA DISHES CAN BE PREPARED GLUTEN FREE**

## FISH

**Grilled Shrimp 24.95**  
over sautéed broccoli rabe and white beans

**Grilled Salmon 21.95**  
served with a fennel and orange salad

**Flounder Almondine 23.95**  
pan seared fillets over spinach with an  
amaretto cream sauce

**Stuffed Salmon 24.95**  
crabmeat stuffing with a brandy cream  
and mushroom sauce

## MEAT • VEAL

**Veal Daniela 23.95**  
stuffed with prosciutto, fontina cheese and  
shrimp in a cognac sauce

**Veal Loin Chop 32.95**  
Double cut veal loin chop, mushrooms,  
sundried tomatoes, roasted potatoes,  
served with a madeira wine sauce

**Veal Saltimbocca 22.95**  
veal topped with prosciutto, fontina cheese  
and sage served over spinach

**Filet Mignon 28.95**  
8oz served over spinach and herbed butter

**Traditional 21.95**  
francese, picatta, marsala or parmigiano

**Rib Eye**  
24.95 12oz 28.95 16oz

## SIDES

**Steamed or Sautéed**

**Mushrooms 6.95**

**Grilled Asparagus 6.95**

**Escarole 6.95**

**Broccoli Rabe 7.95**

**Spinach 7.95**

**ALL ENTRÉES ARE SERVED WITH POTATO AND VEGETABLES**

For groups of 10 or more a 20% gratuity will be added to your check.