## ANTIPASTI - APPETIZERS

Fried Zucchini
Melon with Prosciutto di Parma
Shrimp Cocktail (jumbo) per piece
Baked Clams 1/2 doz.
Stuffed Artichoke
Zuppa Di Clams with White or Red Sauce
Fried Calamari
Mussels with White or Red Sauce
Roasted Peppers
with fresh mozzarella and tomato
Portobello Mushroom
sauteed in white wine and garlic

NSALATE - SALADS

## Caesar Salad

Tossed Salad
leaves of fresh greens, tomato, cucumber, olives \& vinaigrette dressing
Tri Colored Salad
endive, radicchio, arugula, balsamic vinaigrette
Garden Vegetable Salad
fresh vegetables \& mixed greens, vinaigrette dressing
Principessa Salad
chopped greens with mozzarella, roasted peppers, dried
cranberries, white raisins, walnuts \& shaved parmigiano cheese
MINESTRA - SOUP
Minestrone
Chicken with Noodles
Pasta e Fagioli
Stracciatella Alla Romana

## FARINACCI - PASTA

| Homemade Lasagna | Fettucini Alfredo | Penne with Sausage Broccoli Rabe, <br> White Kidney Beans \& Fresh Tomatoes |
| :--- | :--- | :--- |
| Cheese or Meat Ravioli | Baked Ziti | Rigatoni with Broccoli, |
| Penne with Meat Sauce | Linguini Primavera (white/red) | Chicken \& Sundried Tomatoes |
| Penne with Meatballs | Linguini Carbonara | Linguini Clam Sauce (white/red) |
| Rigatoni with Ricotta | Linguini Alla Puttanesca (white/red) |  |

## ZAGAT RATED "BEST RED SAUCE EAST OF THE CITY"

## PESCE - SEAFOOD

Salmon
broiled
Filet of Sole
broiled or oreganata
Shrimp
broiled, oreganata, fried, scampi, fra diavolo
marinara or luciano
Seafood Medley
calamari, scungilli, scallops, shrimp, mussels and clams
fra diavolo, marinara or luciano

Scungilli or Calamari
fra diavolo, marinara or luciano
Fish of the Day

## POLLO - POULTRY

Chicken Scarpariello
chopped half chicken in a light brown sauce with rosemary, garlic, lemon

Chicken Cacciatore
chopped half chicken with onions, mushroom, marinara sauce
Chicken Paillard
with sautéed escarole and fagioli
Chicken Monachina, Marsala or Pizzaiola
Chicken Francese or Piccata
CLASSIC PARMIGIANA
Eggplant Parmigian
Veal Parmigiana
Chicken Parmigiana
Shrimp Marinara Parmigiana
All parmigiana dishes served with spaghetti

## VITELLO - VEAL

Veal Monachina
marsala wine sauce with mushrooms \& melted mozzarella cheese

Veal Francese
egg batter dipped with a touch of brown butter and lemon
Veal Marsala
scaloppine in a marsala mushroom sauce
Veal Pizzaiola
red sauce with red peppers or mushroom or both
Veal Sorrentina
eggplant, prosciutto, wine base red marinara sauce, melted mozzarella cheese

Veal Piccata alla lemone
CARNE - MEAT
Steak Pizzaiola
in our marinara basil base red sauce or broiled
Calves Liver Alla Veneziana
sautéed with vinegar and onions or broiled with onion
Broiled Rack of Lamb
Broiled Rack of Veal

VERDURE - VEGETABLES
Hand Cut French Fries
Broccoli Sauteed, Garlic and Oil
Broccoli Di Rabe
Broccoli Parmigiana
Escarole Sauteed, Garlic and Oil

