

#### **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

**INSALATE - 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

Cheese or Meat Ravioli Baked Ziti

Penne with Meat Sauce Linguini Primavera (white/red)

Penne with Meatballs Linguini Carbonara

Rigatoni with Ricotta Linguini Alla Puttanesca (white/red)

Penne with Sausage Broccoli Rabe, White Kidney Beans & Fresh Tomatoes

Rigatoni with Broccoli,

**Chicken & Sundried Tomatoes** 

**Linguini Clam Sauce** (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

Ask about our many seasonal specials | We have many Gluten and Dairy Free menu items

Please be patient, as all of our dishes are made fresh to order