

# Appetizers

<b>GARLIC BREAD WITH MOZZARELLA</b> .....	\$5	<b>SHRIMP COCKTAIL</b> .....	\$12
<b>ANTONIO'S BRUSCHETTA</b> .....	8	<b>MUSSELS MARINARA</b> .....	13
<i>Broccoli Rabe &amp; Cannellini beans sauteéd in garlic &amp; oil served over toasted pane di casa</i>		<i>Sauteéd with garlic and topped with our homemade marinara sauce</i>	
<b>MOZZARELLA CAPRESE</b> .....	12	<b>HOT ANTIPASTI FOR 2</b> .....	24
<i>Fresh sliced "Casa della Mozzarella", roasted peppers and tomatoes</i>		<i>Shrimp, baked clams, fried calamari, mussels, eggplant parmigiana</i>	
<b>COLD ANTIPASTI DI CASA</b> .....	12	<b>ARANCINI DiRISO</b> .....	10
<i>Prosciutto di parma, provolone, swiss, ham, roasted peppers, fresh mozzarella, soppressata, sardo cheese over mixed greens</i>		<i>Golden fried rice balls stuffed with mozzarella</i>	
<b>FRIED CALAMARI</b> .....	12	<b>EGGPLANT FIORENTINA</b> .....	11
<b>BAKED CLAMS OREGANATA</b> .....	10	<i>Eggplant rolled with spinach, ricotta cheese and topped with mozzarella and tomato sauce</i>	

# Soups

<b>PASTA FAGIOLI</b> .....	\$6	<b>TORTELLINI EN BRODO W/SPINACH</b> .....	\$6
<b>BROCCOLI RABE &amp; BEANS</b> .....	6	<b>STRACCIATELLA</b> .....	6
<b>ZUPPE TOSCANA</b> .....	7		

# Salads

<b>HOUSE SALAD</b> .....	\$7	<b>TRE COLORE INSALATA</b> .....	\$8
<i>Gourmet greens, olives, carrots, tomatoes, onions with balsamic vinegarette</i>		<i>Arugula, radicchio and endive with tomatoes, red onions and balsamic vinegarette</i>	
<b>INSALATA PANZANELLA</b> .....	9	<b>STAGIONE SALAD</b> .....	9
<i>Arugula, plum tomatoes, onions, fresh mozzarella and croutons</i>		<i>Mixed greens, mandarin oranges, walnuts, gorgonzola cheese in a balsamic vinegarette</i>	
<b>CAESAR SALAD</b> .....	9	<b>ENDIVE AND GORGONZOLA SALAD</b> .....	9
<i>Romaine lettuce tossed with caesar dressing and croutons</i>		<i>Endive, walnuts, apples, gorgonzola cheese, roasted peppers, basil and olive oil</i>	
<b>MEDITERRANEAN SALAD</b> .....	8	<b>CHEF SALAD</b> .....	9
<i>Mixed greens with feta cheese and gaeta olives</i>		<i>Gourmet greens topped with prosciutto di parma, provolone, soppressata, ham, and swiss cheese with balsamic vinegarette</i>	

<b>ADD CHARCOAL GRILLED SHRIMP</b> .....	\$9
<b>ADD CHARCOAL GRILLED CHICKEN</b> .....	5

*If you have any food allergies, please speak to owner, manager, chef or your server.*

# Pasta

<b>SPAGHETTI WITH CHOICE OF MEATBALLS OR SAUSAGE</b> .....	\$15
<b>BAKED ZITI SORRENTINO</b> .....	16
<i>Baked ziti with mozzarella and ricotta</i>	
<b>PENNE VODKA</b> .....	17
<i>Plum tomatoes, onions and a touch of cream</i>	
<b>RIGATONI NORMA</b> .....	17
<i>Diced eggplant and smoked mozzarella in a plum tomato sauce</i>	
<b>FRESH BORGATTI'S CHEESE RAVIOLI</b> .....	17
<i>Tomato and basil sauce</i>	
<b>ROTINI FILETTO DI POMODORO</b> .....	17
<i>Spiral pasta in a fresh plum tomato basil sauce with diced prosciutto di parma</i>	
<b>ORECCHIETTE WITH BROCCOLI RABE</b> .....	17
<i>Pasta with broccoli rabe, garlic and oil</i>	
<b>WITH CRUMBLED SAUSAGE.....</b>	<b>add 1.50</b>
<b>LASAGNA DI CASA</b> .....	17
<i>Homemade pasta layered with meat, mozzarella, romano cheese and plum tomato</i>	
<b>ROTINI RUGANTINI</b> .....	17
<i>Spiral pasta with crumbled sausage, topped with goat cheese in a plum tomato sauce</i>	
<b>PASTA &amp; POLLO</b> .....	18
<i>Pieces of chicken breast and ribbed ziti pasta sauteed with mushrooms, spicy pepperoncini in a white wine lemon sauce</i>	
<b>LINGUINI WHITE CLAM SAUCE</b> .....	18
<i>Fresh littleneck clams sauteéd in a garlic and white wine sauce</i>	
<b>FETTUCCHINI CARBONARA</b> .....	19
<i>Parmesan cheese, prociutto di parma and onions in a cream sauce</i>	
<b>GNOCCHI CAPRESE</b> .....	18
<i>Homemade gnocchi tossed in a plum tomato sauce with mozzarella</i>	
<b>GNOCCHI ALLA BOSCAIOLA</b> .....	19
<i>Homemade gnocchi sauteéd in a plum tomato sauce, with onions, sliced sausage and fennel</i>	
<b>FRUTTI DI MARE</b> .....	25
<i>Fresh shell clams, mussels, calamari, and shrimp sauteéd with garlic and white wine in our homemade marinara sauce</i>	

## Sides

<b>SAUSAGE</b> .....	\$5
<b>MEATBALLS</b> .....	5
<b>POTATO CROQUETTES</b> .....	6
<b>BROCCOLI RABE</b> .....	7

## Children's Menu

<b>CHICKEN FINGERS WITH FRENCH FRIES</b> ...	\$8
<b>SPAGHETTI &amp; MEATBALL</b> .....	8
<b>CHICKEN PARMIGIANA WITH ZITI</b> .....	9
<b>KID'S PIZZA</b> .....	7
<b>MOZZARELLA STICKS</b> .....	7
<b>ZITI IN BUTTER SAUCE</b> .....	7
<b>RAVIOLI WITH TOMATO SAUCE</b> .....	10

All items cooked to order, please be patient.

# Entrees

<b>EGGPLANT PARMIGIANA</b> .....	\$16
<i>Breaded eggplant topped with melted mozzarella cheese, in a fresh plum tomato-basil sauce.</i>	
<b>EGGPLANT FIORENTINA</b> .....	17
<i>Eggplant rolled with spinach, ricotta cheese and topped with mozzarella and tomato sauce</i>	
<b>CHICKEN PARMIGIANA</b> .....	17
<i>Breaded chicken cutlets topped with melted mozzarella cheese, in a fresh plum tomato-basil sauce.</i>	
<b>CHICKEN SCARPARO</b> .....	18
<i>Sauteéd chicken with hot cherry peppers, sliced sausage and garlic with bits of tomato.</i>	
<b>CHICKEN SORRENTINO</b> .....	19
<i>Sauteéd chicken topped with eggplant and melted mozzarella in a white wine butter sauce.</i>	
<b>CHICKEN QUATTRO FORMAGGIO</b> .....	19
<i>Breast of chicken rolled and stuffed with pecorino romano, mozzarella, fontina and goat cheeses, with sundried tomatoes, spinach, pine nuts and garlic, lightly battered and sauteéd in a madeira wine sauce.</i>	
<b>CHICKEN MARSALA</b> .....	19
<i>Chicken breast sauteéd with mushrooms in a marsala wine sauce</i>	
<b>SHORT RIBS TOSCANO</b> .....	22
<i>Beef short ribs braised and roasted, served with spinach and roasted red potatoes, topped with a reduced vegetable wine sauce.</i>	
<b>VEAL PARMIGIANA</b> .....	20
<i>Breaded veal cutlets topped with melted mozzarella cheese, in a fresh plum tomato-basil sauce.</i>	
<b>VEAL SALTIMBOCCA</b> .....	23
<i>Veal scallopini topped with prosciutto di parma, spinach and melted mozzarella in a white wine sauce</i>	
<b>VEAL MARSALA</b> .....	23
<i>Veal scallopini sauteéd with mushrooms in a marsala wine sauce</i>	
<b>VEAL SORRENTIN</b> .....	23
<i>Veal scallopini topped with eggplant and melted mozzarella in a white wine butter sauce</i>	
<b>FILET OF SOLE FIORENTINA</b> .....	23
<i>Lightly battered and sauteéd in a white wine lemon sauce served over spinach.</i>	
<b>SHRIMP FRANCESE</b> .....	24
<i>Dipped in egg batter and sauteéd in a white wine lemon sauce garnished with sauteéd spinach</i>	
<b>SHRIMP SCAMPI</b> .....	24
<i>Topped with seasoned bread crumbs in white wine lemon sauce over a bed of sauteéd spinach</i>	
<b>SHRIMP PARMIGIANA</b> .....	24
<i>Breaded shrimp topped with melted mozzarella cheese, in a fresh plum tomato-basil sauce.</i>	

– All Entrees include choice of: vegetable of the day, spaghetti or ziti –

# Charcoal Grill

<b>CHARCOAL GRILLED RIB EYE STEAK (16 OZ.)</b> .....	\$26
<i>Garnished with vegetables and roasted red potatoes</i>	
<b>CHARCOAL GRILLED PORK CHOP WITH CHERRY PEPPERS</b> .....	18
<i>Garnished with sauteéd spinach and roasted red potatoes.</i>	
<b>CHARCOAL GRILLED SALMON</b> .....	21
<i>Served over sauteéd spinach, drizzled with a reduced balsamic glaze.</i>	
<b>CHARCOAL GRILLED HAMBURGER (8 OZ.)</b> .....	10
<i>Served with french fries, lettuce and tomato</i>	
<b>WITH CHEESE</b> .....	add 1.25

If you have any food allergies, please speak to owner, manager, chef or your server.

# Brick Oven Pizza

	<u>12 INCH</u>	<u>16 INCH</u>
<b>CLASSIC PERSONAL CHEESE PIZZA</b> .....	\$10	\$13
<b>MARGARITA</b> .....	.12	.18
<i>Fresh "Casa Della" Mozzarella, plum tomatoes &amp; basil</i>		
<b>INSALATA</b> .....	.11	.17
<i>Mixed gourmet greens, tomatoes, olives, onions &amp; house dressing</i>		
<b>PRIMAVERA</b> .....	.12	.18
<i>Fresh "Casa Della" Mozzarella, garlic, broccoli, olives, mushrooms and onions</i>		
<b>CHICKEN PARMIGIANA</b> .....	.12	.18
<i>Chicken cutlets and mozzarella cheese</i>		
<b>VESUVIANA</b> .....	.12	.18
<i>Roasted peppers, smoked mozzarella &amp; basil</i>		
<b>PIZZA BIANCA</b> .....	.12	.18
<i>Ricotta cheese, mozzarella cheese</i>		
<b>LASAGNA</b> .....	.12	.18
<i>Ricotta cheese, chopped meat &amp; plum tomatoes</i>		
<b>RUGATINA</b> .....	.12	.18
<i>Sausage, portabello mushrooms, smoked mozzarella &amp; basil</i>		
<b>QUATTRO FORMAGGIO</b> .....	.13	.19
<i>Fresh "Casa Della" Mozzarella, goat cheese, smoked mozzarella, gorgonzola &amp; basil</i>		
<b>RAPINI</b> .....	.15	.21
<i>Fresh "Casa Della" Mozzarella, broccoli rabe and sausage</i>		
<b>ARUGULATA</b> .....	.15	.21
<i>Fresh "Casa Della" Mozzarella, arugula, prosciutto di parma with shavings of pecorino romano</i>		

## Pan Pizza

	<u>10 INCH</u>
<b>PAN CHEESE PIZZA</b> .....	\$12
<b>FOCCACCIA MARINARA</b> .....	.12
<i>Plum tomato sauce and garlic</i>	
<b>FOCCACCIA MELANZANA</b> .....	.14
<i>Diced eggplant, plum tomatoes, garlic and basil</i>	

<b>1/2 PIE TOPPINGS</b> .....	ADD 1.00	ADD 2.25
<b>FULL PIE TOPPINGS</b> .....	ADD 1.50	ADD 2.75

**TOPPINGS TO CHOOSE FROM:** Pepperoni, meatballs, mushrooms, sausage, anchovies, fresh garlic, fresh tomatoes, extra cheese, broccoli, spinach, eggplant, black olives, onions, ham or peppers.

## Calzones

<b>CHEESE CALZONE</b>	
WITH SAUCE .....	\$6
WITH SOPPRESSATA .....	8
WITH HAM .....	8
WITH BROCCOLI RABE .....	9
WITH SPINACH .....	8
<b>CHICKEN PARMIGIANA ROLL</b> .....	\$8
<b>SAUSAGE, PEPPERS AND ONIONS ROLL</b> .....	8

All items cooked to order, please be patient.