

ANTIPASTI

GARLIC BREAD WITH MOZZARELLA 8

GARLIC KNOTS (6 PCS) 7

traditional garlic knots OR...

...make it "Parm" style.....12

ANTONIO'S CROSTONE 12

broccoli rabe & cannellini beans sautéed in garlic

& oil, served over toasted pane di casa

MOZZARELLA CAPRESE 16 GF

fresh sliced "Casa Della" mozzarella, roasted

peppers & tomatoes

FRIED CALAMARI 18

COLD ANTIPASTO (FOR 2) 24 GF

prosciutto di Parma, dried sausage &

soppressata, fresh mozzarella, soft-sweet

provolone, Parmigiano-Reggiano, roasted peppers

& assorted olives

POLPETTINE 13

mini fried veal meatballs & marinara sauce

BAKED CLAMS OREGANATA 18

COLOSSAL SHRIMP COCKTAIL 15 GF

MUSSELS MARINARA 16

sautéed with garlic & topped with our homemade

marinara sauce

HOT ANTIPASTO (FOR 2) 32

shrimp, baked clams, fried calamari, mussels,

eggplant Parmigiana

ARANCINI DI RISO 12

golden-fried rice balls stuffed with mozzarella

EGGPLANT FIORENTINA 13

eggplant rolled with spinach & ricotta, topped w/

melted mozzarella in a plum tomato sauce

VEAL MEATBALLS 13

plum tomato sauce & a dollop of ricotta

INSALATE

HOUSE SALAD 13

gourmet greens, olives, carrots, tomatoes,

onions with balsamic vinaigrette

INSALATA PANZANELLA 13

arugula, plum tomatoes, onions, fresh

mozzarella, croutons & olive oil

CAESAR SALAD 13

romaine lettuce tossed with Caesar

dressing, croutons & shaved Parmigiano

MEDITERRANEAN SALAD 13

mixed greens with feta cheese, Gaeta olives

& balsamic vinaigrette

TRE COLORE INSALATA 13

arugula, radicchio & endive with tomatoes,

red onions & balsamic vinaigrette

STAGIONE SALAD 13

mixed greens, mandarin oranges, walnuts,

gorgonzola, balsamic & olive oil

ENDIVE & GORGONZOLA SALAD 13

endive, walnuts, apples, gorgonzola,

roasted peppers, balsamic & olive oil

ADD GRILLED: SHRIMP 9 CHICKEN 5

ZUPPE

PASTA FAGIOLI 10

TORTELLINI & SPINACH IN BRODO 10

ZUPPA TOSCANA 10

pasta fagioli with escarole

BROCCOLI RABE & BEANS 10

STRACCIATELLA 10 GF

PASTA

SPAGHETTI WITH MEATBALLS OR

SAUSAGE 24

BAKED ZITI SORRENTINO 22

baked ziti with mozzarella & ricotta

PENNE ALLA VODKA 20

plum tomatoes, onions & a touch of cream

RIGATONI NORMA 20

diced eggplant & smoked mozzarella in a

plum tomato sauce

ROTINI FILETTO DI POMODORO 22

spiral pasta in a fresh plum tomato-basil

sauce with diced prosciutto di Parma

ORRECCHIETTE BROCCOLI RABE 22

pasta with broccoli rabe, garlic & oil

with sausage.....add 2.00

ROTINI RUGANTINI 22

spiral pasta with crumbled sausage, topped

with goat cheese in a plum tomato sauce

SPAGHETTI CARBONARA 22

prosciutto di Parma lightly sauteed with garlic

and fresh black pepper with an egg and

Pecorino Romano

LINGUINE RED OR WHITE CLAM 25

fresh shell clams sautéed in a garlic & white

wine sauce

FRUTTI DI MARE 32

fresh shell clams, mussels, calamari &

shrimp sautéed in garlic & white wine

in our marinara sauce

FRESH PASTA

FETTUCCHINE ALFREDO 22

tossed in Parmesan cheese, butter &

cream

BORGATTI'S CHEESE RAVIOLI 22

served in a marinara sauce

LASAGNA DI CASA 23

fresh sheet pasta layered with Bolognese

sauce, ricotta, mozzarella, Romano

cheese & plum tomato sauce

FETTUCCHINE PRIMAVERA 22

pasta sautéed broccoli, spinach,

carrots, onions, mushrooms & tomatoes

in garlic & oil

GNOCCHI ALLA SORRENTINA 22

pasta tossed in a plum tomato sauce

with mozzarella

GNOCCHI ALLA BOSCAIOLA 22

pasta sautéed with plum tomatoes,

onions and sweet sausage

ADD: SHRIMP 9 CHICKEN 5

1 MEATBALL 5 1 SAUSAGE 5

GLUTEN-FREE: SPAGHETTI OR PENNE

(ADD \$1)



****PLEASE NOTIFY YOUR SERVER
OF ANY FOOD ALLERGIES****

GF: GLUTEN-FREE OPTION

Disclaimer: While we offer gluten-free menu options, we are not a gluten-free kitchen. Our restaurant is unable to guarantee that any item can be completely free of allergens. Please consider this information in light of your individual requirements and needs.

SECONDI

ALL ENTREES COME WITH A CHOICE OF SIDE (VEGETABLE OF THE DAY,
OR PASTA WITH MARINARA (ADD \$1 FOR GARLIC & OIL))

CLASSIC DISHES

PARMIGIANA chicken 25 | veal 29 | shrimp 28 | eggplant 22

breaded, topped with melted mozzarella, in a plum tomato sauce

SCARPARO chicken 25 | pork chop 25

sautéed with hot cherry peppers, sliced sausage & garlic with bits of tomato

MARSALA chicken 25 | veal 29

sautéed with mushrooms in a Marsala wine sauce

SALTIMBOCCA chicken 25 | veal 29

topped with prosciutto di Parma, spinach & mozzarella in a Marsala wine sauce

SORRENTINO chicken 25 | veal 29

sautéed topped with eggplant & melted mozzarella in a white wine butter sauce

FRANCESE chicken 25 | veal 29 | shrimp 28

dipped in egg batter & sautéed in a white wine lemon sauce over sautéed spinach

MILANESE chicken 25 | veal 29 | shrimp 28

breaded, topped with baby arugula, fresh tomatoes, red onions, in a red wine vinaigrette

SPECIALTY DISHES

CHICKEN QUATTRO FORMAGGI 26

chicken breast rolled & stuffed with pecorino Romano, mozzarella, fontina & goat cheeses, with sun-dried tomatoes, spinach, pine nuts & garlic, lightly battered & sautéed in a Madeira wine sauce over polenta

SHORT RIBS TOSCANA 34

beef short ribs braised & roasted, served with spinach & topped with a reduced vegetable wine sauce

EGGPLANT FIORENTINA 22

eggplant rolled with spinach, ricotta & topped w/ melted mozzarella in a plum tomato sauce

FILET OF SOLE FIORENTINA 28

lightly battered & sautéed in a white wine lemon sauce over spinach

SHRIMP SCAMPI 28

colossal shrimp in a white wine lemon sauce over sautéed spinach

SALMON DIJON 30 GF

grilled salmon served w/ escarole in a Dijon mustard sauce with polenta

RIB EYE STEAK (16 OZ.) 48 GF

grilled rib-eye served with spinach & polenta

PIZZA

**BRICK-OVEN THIN-CRUST 12" / 16"
OR SICILIAN-STYLE**

CLASSIC CHEESE 16/21

plum tomato sauce with mozzarella

"CUP 'N' CHAR" 19/25

classic cheese pizza with specialty spicy pepperoni

MARGHERITA 19/25

fresh "Casa Della" mozzarella, plum tomato sauce & basil

INSALATA 19/25

mozzarella cheese base with mixed gourmet greens, tomatoes, olives, onions & house dressing

PRIMAVERA 19/25

fresh "Casa Della" mozzarella, garlic, broccoli, olives, mushrooms & onions, over plum tomato sauce

CHICKEN PARMIGIANA 19/25

chicken cutlets & mozzarella

VESUVIANA 19/25

roasted peppers, smoked mozzarella & basil

PIZZA BIANCO 19/25

ricotta & mozzarella

CALABRESE 19/25

classic cheese with sliced hot cherry peppers and crumbled sweet sausage

LASAGNA 19/25

ricotta, ground meat & plum tomato sauce

QUATTRO FORMAGGI 19/25

fresh "Casa Della" mozzarella, goat cheese, smoked mozzarella, gorgonzola

RAPINI 19/25

fresh "Casa Della" mozzarella, broccoli rabe & crumbled sausage

ARUGULATA 19/25

fresh "Casa Della" mozzarella, arugula, prosciutto di Parma with grated Parmigiano

SICILIAN 28

traditional, rectangular, Sicilian-style, thick crust pizza, with plum-tomato sauce and

PIZZA TOPPINGS (12" / 16")

DELUXE (1/2 PIE \$2/3; FULL \$3/5):

meatballs, "cup'n'char" pepperoni, sausage, (grilled/Milanese) chicken

REG. (1/2 PIE \$1.25/2.25; FULL \$2/3): *pepperoni, mushrooms, fresh garlic, fresh tomatoes, extra cheese, broccoli, spinach, eggplant, black olives, onions, peppers, anchovies, hot cherry peppers*

FOCACCIA, CALZONE & ROLLS

FOCACCIA MARINARA 16

with eggplant 17

with mozzarella 17

CHEESE CALZONE 14

with broccoli rabe 15

with spinach 14

with meatballs 15

CHICKEN PARM ROLL 15

SALSAUPEPPER & ONIONS ROLL 15

SIDES

SAUSAGE 10

FRENCH FRIES 6

POTATO CROQUETTES 6

BROCCOLI RABE 10

KIDS' MENU

CHICKEN FINGERS

W/ FRENCH FRIES 14

SPAGHETTI & MEATBALL 13

CHICKEN PARM W/ ZITI 14

KID'S PIZZA 12

MOZZARELLA STICKS 10

ZITI W/ BUTTER 7

ZITI W/ TOMATO SAUCE 7

RAVIOLI & TOMATO SAUCE 13