

ANTIPASTI

- GARLIC BREAD WITH MOZZARELLA 8**
ANTONIO'S CROSTONE 8
broccoli rabe & cannellini beans sautéed in garlic & oil served over toasted pane di casa
- MOZZARELLA CAPRESE 15 GF**
fresh sliced "Casa Della" mozzarella, roasted peppers & tomatoes
- COLD ANTIPASTO (FOR 2) 20 GF**
prosciutto di Parma, dried sausage, dried soppressata, fresh mozzarella, soft-sweet provolone, Sardo cheese, roasted peppers & olives
- FRIED CALAMARI 17**
POLPETTINE 12
mini fried veal meatballs & marinara sauce
- BAKED CLAMS OREGANATA 15**
COLOSSAL SHRIMP COCKTAIL 15 GF
MUSSELS MARINARA 15
sautéed with garlic & topped with our homemade marinara sauce
- HOT ANTIPASTO (FOR 2) 27**
shrimp, baked clams, fried calamari, mussels & eggplant Parmigiana
- ARANCINI DI RISO 10**
golden-fried rice balls stuffed with mozzarella
- EGGPLANT FIORENTINA 12**
eggplant rolled with spinach & ricotta, topped w/ melted mozzarella in a plum tomato sauce
- VEAL MEATBALLS 12**
plum tomato sauce & a dollop of ricotta

INSALATE

- HOUSE SALAD 10 GF**
gourmet greens, olives, carrots, tomatoes, onions & balsamic vinaigrette
- INSALATA PANZANELLA 10**
arugula, plum tomatoes, onions, fresh mozzarella, croutons & olive oil
- CAESAR SALAD 10**
romaine lettuce tossed with Caesar dressing, croutons & shaved parmigiano
- MEDITERRANEAN SALAD 10 GF**
mixed greens with feta cheese, gaeta olives and balsamic vinaigrette
- TRE COLORE INSALATA 10 GF**
arugula, radicchio & endive with tomatoes, red onions & balsamic vinaigrette
- STAGIONE SALAD 10 GF**
mixed greens, mandarin oranges, walnuts, gorgonzola cheese & balsamic vinaigrette
- ENDIVE & GORGONZOLA SALAD 10 GF**
endive, walnuts, apples, gorgonzola cheese, roasted peppers, basil & olive oil

ADD GRILLED: SHRIMP 9 OR CHICKEN 5

ZUPPE

- PASTA FAGIOLI 9**
TORTELLINI & SPINACH IN BRODO 9
ZUPPA TOSCANA 9
pasta fagioli with escarole
- BROCCOLI RABE & BEANS 9**
STRACCIATELLA 9 GF

****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.

PASTA

- SPAGHETTI WITH CHOICE OF MEATBALLS OR SAUSAGE 17**
BAKED ZITI SORRENTINO 17
baked ziti with mozzarella & ricotta
- PENNE VODKA 17**
plum tomatoes, onions & a touch of cream
- RIGATONI NORMA 17**
diced eggplant & smoked mozzarella in a plum tomato sauce
- ROTINI FILETTO DI POMODORO 17**
spiral pasta in a fresh plum tomato-basil sauce with diced prosciutto di Parma
- ORECCHIETTE W/ BROCCOLI RABE 18**
pasta with broccoli rabe, garlic & oil with sausage.....add 2.00

FRESH PASTAS

- BORGATTI'S CHEESE RAVIOLI 19**
served in a marinara sauce
- LASAGNA DI CASA 19**
sheet pasta layered with ground meat, ricotta, mozzarella, Romano cheese & plum tomato sauce
- GNOCCHI CAPRESE 19**
homemade gnocchi tossed in a plum tomato sauce with mozzarella

ADD: SHRIMP 5 CHICKEN 3
1 MEATBALL 5 1 SAUSAGE 4
GLUTEN-FREE PENNE OR SPAGHETTI
AVAILABLE UPON REQUEST

HEROES

- MEATBALL PARMIGIANA 14**
EGGPLANT PARMIGIANA 12
CHICKEN CUTLET PARMIGIANA 12
GRILLED CHICKEN, LETTUCE, TOMATO 12
SAUSAGE, PEPPERS & ONIONS 13
ARUGULA, ROASTED PEPPERS, FRESH MOZZ. & SUN-DRIED TOMATOES 13

- ROTINI RUGANTINI 17**
spiral pasta with crumbled sausage, topped with goat cheese in a plum tomato sauce
- SPAGHETTI ALLA CARBONARA 19**
prosciutto di Parma lightly sautéed with garlic and fresh black pepper with an egg and Grana Padano cheese
- LINGUINE WITH:**
RED OR WHITE CLAM SAUCE 18
fresh littleneck clams sautéed in a garlic & white wine sauce
- FRUTTI DI MARE 25**
fresh shell clams, mussels, calamari & shrimp sautéed in garlic & white wine in our marinara sauce over linguine

- GNOCCHI ALLA BOSCAIOLA 19**
homemade gnocchi sautéed in a plum tomato sauce, with onions, & sliced sausage
- FETTUCCINE ALFREDO 19**
tossed in Parmesan cheese, butter & cream
- PASTA PRIMAVERA 18**
fresh fettuccine pasta and fresh garden vegetables, sautéed in garlic & oil

SECONDI

ALL ENTREES COME WITH A CHOICE OF SIDE VEGETABLE OF THE DAY,
SPAGHETTI OR ZITI WITH TOMATO SAUCE (GARLIC & OIL ADD \$1)

EGGPLANT PARMIGIANA 17

breaded eggplant topped with melted mozzarella, in a plum tomato-basil sauce

EGGPLANT FIORENTINA 17

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

CHICKEN PARMIGIANA 19

breaded chicken cutlets topped with melted mozzarella, in a plum tomato-basil sauce

CHICKEN SCARPARO 19

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

CHICKEN SORRENTINO 19

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

CHICKEN QUATTRO FORMAGGI 20

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

CHICKEN MARSALA 19

chicken breast sautéed with mushrooms in a Marsala wine sauce

SHORT RIBS TOSCANA 28

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

VEAL PARMIGIANA 22

breaded veal cutlets topped with melted mozzarella, in a plum tomato-basil sauce

VEAL SALTIMBOCCA 22

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

VEAL MARSALA 22

veal scaloppine sautéed with mushrooms in a Marsala wine sauce

VEAL SORRENTINO 22

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

FILET OF SOLE FIORENTINA 21

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

SHRIMP FRANCESE 23

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

SHRIMP SCAMPI 23

colossal shrimp in a white wine lemon sauce over sautéed spinach

SHRIMP PARMIGIANA 23

breaded colossal shrimp with melted mozzarella, in a plum tomato-basil sauce

ALLA GRIGLIA

(ON THE GRILL)

SALMON DIJON 21 GF

served w/ escarole in a Dijon mustard sauce with polenta

PORK CHOP SCARPARO 20

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

RIB EYE STEAK (16 OZ.) 39 GF

garnished with vegetables & polenta

BRICK OVEN THIN-CRUST PIZZA

12"/16"

CLASSIC CHEESE PIZZA 15/20

plum tomato sauce with mozzarella

“CUP ‘N’ CHAR” 18/24

classic cheese pizza with specialty spicy pepperoni

MARGHERITA 16/22

fresh “Casa Della” mozzarella, plum tomato sauce & basil

INSALATA 16/22

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

PRIMAVERA 16/22

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

CHICKEN PARMIGIANA 16/22

chicken cutlets & mozzarella

VESUVIANA 16/22

roasted peppers, smoked mozzarella & basil

PIZZA BIANCO 16/22

ricotta & mozzarella

CALABRESE 18/24

classic cheese with sliced hot cherry peppers and crumbled sweet sausage

LASAGNA 18/24

ricotta, ground meat & plum tomato sauce

QUATTRO FORMAGGI 18/24

fresh “Casa Della” mozzarella, goat cheese, smoked mozzarella, gorgonzola & basil

RAPINI 18/24

fresh “Casa Della” mozzarella, broccoli rabe & sausage

ARUGULATA 18/24

fresh “Casa Della” mozzarella, arugula, prosciutto di Parma with shavings of pecorino Romano

FOCACCIA

FOCACCIA MARINARA 15

plum tomato sauce & fresh garlic

FOCACCIA CON MOZZARELLA 15

plum tomato sauce & fresh mozzarella

FOCACCIA MELANZANA 15

diced eggplant, plum tomatoes, garlic & basil

**1/2 PIE TOPPINGS ADD 1.00/ADD 2.25*

**FULL PIE TOPPINGS ADD 1.50/ADD 2.75*

(TOPPING CHOICES: pepperoni, meatballs, mushrooms, sausage, anchovies, fresh garlic, fresh tomatoes, extra cheese, broccoli, spinach, eggplant, black olives, onions, peppers)

CALZONE

CHEESE CALZONE 14

with broccoli rabe 15

with spinach 14

with meatballs 15

CHICKEN PARM ROLL 15

SAUSAGE PEPPERS &

ONIONS ROLL 15

KIDS' MENU

CHICKEN FINGERS

W/ FRENCH FRIES 12

SPAGHETTI & MEATBALL 11

CHICKEN PARM W/ ZITI 12

KID'S PIZZA 7

MOZZARELLA STICKS 10

ZITI W/ BUTTER 7

ZITI W/ TOMATO SAUCE 7

RAVIOLI & TOMATO SAUCE 12

CONTORNI

SAUSAGE 8

FRENCH FRIES 6

POTATO CROQUETTES 6

BROCCOLI RABE 10