

Wines 8.5x14

APPETIZERS

RUSTIC SHRIMP	SAUTEED GULF SHRIMP WITH MEDITERRANEAN CAPERS, CHERRY TOMATOES, ARTICHOKE HEART - 12
STUFFED HOT ITALIAN PEPPERS	ITALIAN LONG HOT PEPPERS STUFFED WITH SAUTEED SAUSAGE, BREAD CRUMBS, BAKED MOZZARELLA CHEESE - 10
CARCIOFI RIPENI	HEARTS OF ARTICHOKES STUFFED WITH BRIE-GOAT CHEESE, BREAD CRUMBS, BAKED IN LEMON WHITE WINE - 12
CRISPY CALAMARI FRITTI	NEOPOLITAN FAMILY OLD RECIPE, FRIED CALAMARI WITH LEMON, BUTTERMILK FLOUR, MIXED WITH CORN MEAL - 11
OREGANATA E'VONGOLE	FRESH CLAMS WITH GARLIC, LEMON AND WHITE WINE - 12
CARPACCIO D'MANZO	THINLY SLICED CERTIFIED ANGUS BEEF WITH MEDITERRANEAN CAPERS, FRESH ONIONS AND PARMIGIANO REGIANO, OVER BABY ARUGULA WITH DRIZZLED UNFILTERED GREEN OLIVE OIL - 12
MOZZARELLA DE BUFALA FRESCA	STEAK TOMATOES, FRESH BUFFALO MOZZARELLA, HOMEMADE BALSAMIC REDUCTION, ROASTED BELL PEPPERS, DRIZZLED UNFILTERED GREEN OLIVE OIL - 13
GRILLED PULPO	SLOWLY COOKED OCTOPUS WITH LEMON, THEN GRILLED IN OUR 1400 DEGREE BROILER (OLD FAMILY RECIPE) - 14
VONGOLE E'LUCCAIN O'MARECHIARA	FRESH CLAMS WITH IN AND OUT GARLIC OLIVE OIL, WHITE WINE SAUCE OR HOMEMADE LIGHT TOMATO SAUCE - 14
SEAFOOD TOWER FOR TWO	JUMBO SHRIMP, JUMP LUMP CRAB MEAT, BLUE POINT OYSTER, KAMMOTO OYSTER, CLAMS, LOBSTER, SERVED ICE COLD - 49
BLUE POINT O'KAMMAMOTO OYSTERS	HALF SHELL CHOICE OF OYSTERS, KAMMAMOTO OR BLUE POINT, SERVED COLD - 16
SHRIMP COCKTAIL	COOKED JUMBO SHRIMP, ICE COLD, SERVED WITH COCKTAIL SAUCE - 15
SAUTEED MARINATED ARTICHOKE	SAUTEED WITH GARLIC, IN AND OUT SUN DRIED TOMATOES AND FRESH ASPARAGUS - 12

SOUP

MINISTRONE SOUP	TRADITIONAL MIXED VEGETABLES, SLOWLY COOKED IN ITS OWN JUICES WITH A TOUCH OF HOMEMADE TOMATO SAUCE - 7
PASTA FAGGIOLI	ITALIAN WHITE BEANS, SLOWLY COOKED WITH SEA SALT, BLACK PEPPER, IN AND OUT ONION, CRUSHED TOMATOES, RED PEPPER FLAKES, DITALINI PASTA PARMIGIANO REGGIANO CHEESE (NONNAS RECIPE) - 7

INSALATA

INSTALATA DONATELLA'S	FRESH CHOPPED STEAK TOMATOES, SLICED ONIONS, FRESH COPPED ITALIAN SWEET GREEN PEPPERS, SLICED BABY CUCUMBERS, UNFILTERED OLIVE OIL, WHITE GRAPE VINEGAR, ITALIAN HERBS, WITH FRESH HOMEMADE CHOPPED MOZZARELLA CHEESE - 10
BEETS SALAD	RUBY RED ROASTED BEETS WITH GOAT CHEESE, OVER ARUGULA WITH HOMEMADE SAUCE - 9
IINSALATA MISTICANZA	ORGANIC SPRING MIX GREENS WITH MIXED FRESH FRUITS, SHAVED PARMIGIANO REGGIANO CHEESE IN A HOUSE DRESSING - 9
CAESARE TRADIZIONALE	CRISP ORGANIC ROMAINE LETTUCE WITH CUBES OF HOMEMADE GARLIC CROUTONS MIXED WITH TRADITIONAL CREAMY CAESARE DRESSING - 12
ENGLISH ICEBERG WEDGE SALAD	ICEBERG LETTUCE WITH CARAMELIZED BACON, STILTON CHEESE, SLICED BELL PEPPERS, HOUSE DRESSING - 12
TOMATO E'SALATTA	SLICED STEAK TOMATOES, ONIONS WITH DRIZZLED UNFILTERED GREEN OLIVE OIL - 9
AVOCADO RIPIENO	STUFFED AVOCADO WITH SHRIMP AND CRAB MEAT DRIZZLED WITH LEMON/LIME SAUCE - 16
MIXED SPRING GREENS	ORGANIC MIXED SPRING GREENS WITH FRESH CHOPPED TOMATOES, ONIONS, VEGETABLES, BLACK & GREEN OLIVES IN A HOUSE DRESSING WITH GORGONZOLA CHEESE - 9

VITELLO

VITELLO PORCHINI FRESH VEAL SCALOPINE, PAN SEARED WITH PORCHINI MUSHROOMS
ROSEMARY AND FRESH ROASTED GARLIC, PRESSED OLIVE OIL - 22

VITELLO AL' LIMONE FRESH VEAL SCALOPINE SAUTEED WITH SHALLOTS, PARSLEY AND FULL
SQUEEZED LEMON COOKED IN WHITE WINE SAUCE - 22

**VITELLO AL PORTO
E' PEPE** VEAL SCALOPINE SAUTEED WITH CHERRY PEPPERS, GARLIC AND
PORT WINE SAUCE - 22

VITELLO BARESE VEAL SCALOPINE SAUTEED WITH PROSCIUTTO, EGGPLANT, FRESH
CHOPPED TOMATOES IN A MADERA WINE SAUCE - 24

**VITELLO
E'TRADIZIONALE** CHOICE OF VEAL SCALOPINE POUNDED THIN, PARMIGIANA
PICATA, FRANCHAISE, OR MARSALA -22

CHICKEN / POLLO

POLLO SCARPARELLA ROASTED, BONELESS CHICKEN CUBES, ROSEMARY, PEPPER FLAKES IN A
WHITE WINE SAUCE (NONNA'S RECIPE) - 22

POLLO E' TRADIZIONALE CHOICE OF FRESH CHICKEN BREAST, PICATA OR PARMIGIANO, OR FRANCHAISE
OR 'MARSALA - 19

POLLO ALLA SICILIA FRESH CHICKEN BREAST TOPPED WITH PROSCIUTTO D'PARMA, ROASTED
BELL PEPPERS, BAKED FRESH SMOKED MOZZARELLA CHEESE IN A DEMI
GLAZE GRAPPA VINO SAUCE - 22

POLLO E' JULIETTE FRESH CHICKEN BREAST SLICES WITH JULIAN VEGETABLES, ROASTED GARLIC
ONIONS IN A STRICTLY BLACK AND GREEN PRESSED OLIVE OIL - 20

POLLO PORTOFINO FRESH CUT CHICKEN BREAST, POUNDED THIN, BREADED IN OUR HOMEMADE
BREAD CRUMBS, PAN SEARED WITH GARLIC FRESH HOMEMADE CREAMY
TOMATO SAUCE, TOPPED WITH SMOKED MOZZARELLA CHEESE - 20

POLLO ALLA GRIGLIA FRESH CUT CHICKEN BREAST POUNDED THIN GRILLED IN OR 1400 DEGREES
OVEN SERVED WITH FRESH ARUGOLA, FRESH CHOPPED TOMATO, ONIONS
DRIZZLED PRESSED OLIVE OIL - 20

POLLO BALSAMICO FRESH CHICKEN BREAST SAUTEED WITH HOMEMADE BALSAMIC REDUCTION
SAUCE, ROSEMARY, ROASTED PEPPERS, PORTOBELLO MUSHROOM
ASPARAGUS AND FRESH STILTON CHEESE - 20

**POLLO E'BROCCOLI
RAPA** FRESH CUT CHICKEN BREAST GRILLED OVER BROCCOLI RABE, ROASTED
GARLIC AND OIL - 19

POLLO ALLA FIESTA CHICKEN BREAST, PAN SEARED THEN SAUTEED WITH ITALIAN HOT PEPPERS
ITALIAN SAUSAGE FROM ARTHUR AVENUE, ROSEMARY, SAGE, GARLIC AND
OIL - 22

PESCE / FRESH SEAFOOD

SHRIMP ALA CAPRI	JUMBO SHRIMP WITH CAPERS, CHOPPED ONIONS, BLACK & GREEN OLIVES, ROASTED GARLIC SAUCE WITH LIGHT, HOMEMADE MARINARA SAUCE - 33
SCAMPI CONRISO	JUMBO SHRIMP WITH SAUTEED GARLIC, WHITE WINE & LEMON SAUCE OVER ARBORO RICE - 33
GAMBERI ALLA GRIGLIA	JUMBO SHRIMP GRILLED IN OUR 1400 DEGREE OVEN IN AND OUT SERVED OVER WHITE BEANS WITH DRIZZLED UNFILTERED GREEN OLIVE OIL - 33
SWORDFISH POMODORI ELIMONE	PAN SEARED SWORDFISH WITH ROASTED GARLIC & FRESH TOMATOES IN A FRESH SQUEEZED LEMON JUICE, AND WHITE WINE SAUCE - 34
AL SALMONE PICATO	PAN SEARED FRESH ALASKAN SALMON WITH CRUSHED MEDITERRANEAN CAPERS, FRESH SQUEEZED LEMON AND WHITE WINE SAUCE - 34
ROASTED CHILEAN SEA BASS	FRESH CHILEAN SEABASS WITH ROASTED FRESH GARLIC, FRESH TOMATOES, SHIITAKI MUSHROOMS AND DRIZZLED BLACK OLIVE OIL - 34
BRANZINO	ROASTED FRESH MEDITERRANEAN BRANZINO COOKED IN AUTHENTIC MEDITERRANEAN FISHERMAN'S SAUCE - 32
FILLETO OF SOLE PAGANO	FRESH DEEP WATER FILET OF SOLE BAKED IN OVEN TOPPED WITH CRISPY HOMEMADE GARLIC BREAD CRUMBS IN A LEMON WHITE WINE SAUCE - 23
HALIBUT MARECHIARA	WRAPPED IN TIN FOIL, SERVED WITH FRESH CLAMS, AND SHRIMP IN A LIGHT HOMEMADE TOMATO SAUCE - 31
RED SNAPPER	FRESH CATCH FLORIDA DEEP WATER, RED SNAPPER, SHALLOTS, GARLIC, FRESH ASPARAGUS SUN-DRIED TOMATOES, PORCINI MUSHROOMS, SQUEEZED LEMON, WHITE WINE SAUCE - 31
CATCH OF THE DAY	(TBT)

ALLA GRIGLIA

BRAISED 100% BEEF SHORT RIBS	TRADITIONALLY BRAISED IN OUR 1400 DEGREE OVEN WITH ONIONS, CARROTS AND CELERY TO ADD MOUTHWATERING FLAVORS, SERVED OVER MASHED POTATOES - 28
COSTOLETA D'VITELLO	DOUBLE CUT VEAL CHOP, BROILED IN OUR 1400 DEGREE BROILER WITH SAUTEED PORTOBELLO MUSHROOMS, ROSEMARY AND GARLIC, OLIVE OIL, COOKED IN ITS OWN JUICES - 34
BISTECA ALLA GRIGLIA	FULL FLAVORS, PRIME BONE IN SHELL STEAK 20oz GRILLED TO YOUR PERFECTION - 36
COSTOLETA D'VITELLO MILANES	VEAL CHOP POUNDED THIN, MILANESA SERVED WITH FRESH ARUGULA CHOPPED FRESH TOMATOES, ONIONS, PRESSED OLIVE OIL - 34
VEAL CHOP	PARMIGIANO SERVED OLD SCHOOL, AUTHENTIC, TRADITIONAL, AMERICAN, ITALIAN STYLE, FRESH HOMEMADE TOMATO SAUCE WITH MELTED MOZZARELLA CHEESE ON TOP - 34
RACK OF LAMB	NEW ZEALAND RACK OF LAMB GRILLED TO YOUR PERFECTION, SERVED OVER VEGETABLES - 34
FILETO D'MANZO	MOUTHWATERING INCREDIBLY TENDER 14oz PRIME FILET MIGNON, BROILED IN OUR 1400 DEGREE OVEN COOKED TO YOUR PERFECTION - 36

PASTA

PENNE ALLA VODKA	FRESH COOKED PENNE PASTA, SHALLOTS IN A HOMEMADE TOMATO SAUCE IN A LIGHT CREAMY SAUCE (NO MEAT) - 16
RIGATONI CON MELANZANE	FRESH COOKED RIGATONI PASTA, ROASTED EGGPLANT, FRESH CHOPPED ROMAN STYLE GARLIC TOMATOES, FRESH BASIL IN A FRESH HOMEMADE MOZZARELLA CHEESE - 17
LINGUINE E'VONGOLE	FRESH COOKED LINGUINI PASTA WITH PRESSED OLIVE OIL, ROASTED GARLIC IN A WHITE WINE SAUCE AND FRESH BASIL - 18
PASTA FRUITI D'MARE	HOMEMADE FRESH PASTA WITH FRESH SEAFOOD, SHRIMP, SCALLOP, CALAMARI, CLAMS IN A SPICY FRESH HOMEMADE TOMATO SAUCE - 28
ORECCHIETTA ALLA VERONA	FRESH COOKED PASTA WITH SAUTEED ITALIAN SAUSAGE, BROCCOLI RABE, RED PEPPER FLAKES (ARTHUR AVE STYLE) - 19
CAPELLINI PRIMAVERA	FRESH COOKED CAPELLINI PASTA, SAUTEED FRESH SEASONED JULIAN VEGETABLES - 17
RIGATONI BOLOGNESE	FRESH COOKED RIGATONI PASTA WITH SLOWLY COOKED GROUND BEEF RAGU, DICED TOMATOES AND TOUCH OF CREAM SAUCE - 19
RAVIOLI I' RICOTTA	HOMEMADE RAVIOLI'S FILLED WITH RICOTTA CHEESE SERVED WITH HOMEMADE FRESH TOMATOES - 18
CAPELLINI CON GAMBERI E'ARUGULA	FRESH COOKED CAPELLINI PASTA WITH SHRIMP, FRESH ARUGULA, SUN-DRIED TOMATOES, ROASTED GARLIC, PRESSED VIRGIN OLIVE OIL, TOUCH OF HOMEMADE GRAPPA WINE - 22
PAGLIA E'FIENO PASTA	FRESH HOMEMADE BLACK SQUID PASTA, SERVED WITH FRESH LOBSTER IN A LIGHT HOMEMADE CREAMY TOMATO SAUCE - 24
PAPPARDELLE E'SCALOPI	FRESH HOMEMADE PAPPARDELLE PASTA WITH MUSHROOM CUPS, SEARED FRESH SCALLOPS IN A WHITE WINE, TOUCH OF CREAM SAUCE - 24
TAGLIATELLE E'SALMONE	HOMEMADE TAGLIATELLE PASTA WITH FRESH SALMON, SAUTEED WITH ASPARAGUS, SUN DRIED TOMATOES, MEDITERRANEAN CAPERS, SHALLOTS IN A WHITE WINE SAUCE, WITH DRIZZLED BLACK UNFILTERED OLIVE OIL - 20
FETTUCINE AL CREMA PROSCIUTTO	FRESH COOKED HOMEMADE FETTUCINE PASTA, IN A CREAM SAUCE WITH CRISPY PROSCIUTTO BITS AND SHAVED COOKED ASPARAGUS - 20
RISSOTO OF THE DAY	(TBT)

WHOLE WHEAT & GLUTEN FREE PASTA ARE AVAILABLE ON REQUEST & MOST PASTAS CAN BE SHARED!

TRIMINGS / SIDES

BRUSSEL SPROUTS	FRESH BRUSSEL SPROUTS, COOKED THEN SAUTEED WITH GARLIC AND OIL PARMIGIANO, REGIANO CHEESE - 7
SPINACH	SAUTEED FRESH SPINACH AND GARLIC - 7
JUMBO ASPARAGUS	GRILLED FRESH ASPARAGUS WITH SQUEEZED LEMON, EXTRA VIRGIN OLIVE OIL AND PARMIGIANO, REGIANO CHEESE - 7
BROCCOLI RABE	SAUTEED FRESH BROCCOLI RABE, GARLIC AND OIL - 7
AMERICAN BROCCOLI	BURNT AMERICAN BROCCOLI, VIRGIN OLIVE OIL, BAKED PARMIGIANO REGIANO CHEESE - 7
TRUFFLED FRENCH FRIES	HOMEMADE FRIES, TRUFFLE OIL, BLACK PEPPER, PARMIGIANO REGIANO CHEESE - 7
STEAMED MIX VEGETABLES	STEAMED ALL SORT OF MIX VEGGIES - 7
EARTH MUSHROOMS	SAUTEED MIXED WILD MUSHROOMS, GARLIC SHALLOTS EXTRA VIRGIN OLIVE OIL - 7
GARLIC MASHED POTATOES	FRESH COOKED POTATOES, MASHED IN GARLIC AND OIL - 7