

Appetizers

CLAMS CASINO (5)

Chopped Clams, Garlic, Peppers, and Bacon 12

SHRIMP COCKTAIL

5 Jumbo Shrimp Served with Homemade Cocktail Sauce 18

CLAMS POSSILLOPO

Little Neck Clams Simmered with Onions, Chunky Marinara, Oregano, and Served with Garlic Toast 18

FRIED OR GRILLED CALAMARI

Tender and Delicious! 14

CRAB DIP*

A Classic with Generous Backfin Crabmeat and a Hint of Old Bay 16

MINI JUMBO LUMP CRAB CAKES (3)

(Try them blackened!)
Drizzled with Honey Mustard 20

SHRIMP NEST

In a Lemon, Garlic White Wine Sauce, Served in a Fried Angel Hair Nest 16

MUSSELS BIANCO

Simmered with Onions, and Lemon garlic wine Broth 15

MOZZARELLA CAPRESE

Tomatoes, Fresh Mozzarella, Fresh Basil and EVOO 13
Add Blackened Chicken for 6

SEARED AHI TUNA

Served with Ginger, Wasabi and Seaweed Salad 16

TUSCAN ANTIPASTO BOARD

Artisan Cheese, Cured Meats, Olives, and Rustic Italian Bread 18

CHEESY MEATBALLS

Homemade Meatballs Baked with Ricotta 12

BRUSCHETTA

(Try them with Pesto)
Local Vine Ripe Tomatoes over Tuscan Bread 10

MINI ARINCINI BALLS

Lightly Fried Risotto Balls with Peas, Fresh Basil, Mozzarella, Meat Sauce and Matriciana Sauce 14

Add Garlic Bread \$3.95

Soups & Salads

CAESAR SALAD

Classic Style 10

HOUSE SALAD

Romaine and Iceberg Lettuce, Tomatoes, Olives, Onions and Pepperoncini in a House Italian Dressing 7

PASTA FAGIOLI

Cup 6 / Bowl 7

ITALIAN WEDDING

Cup 6 / Bowl 7

CREAM OF CRAB*

Cup 8 / Bowl 9

AUTUMN SALAD

Mixed Field Greens, Goat Cheese, Apples, Candied Walnuts, Cranberries, and Balsamic Vinaigrette 13

SALMON SALAD

Grilled Salmon over Fresh Greens, Arugula, Mushrooms, Croutons, Hard Boiled Egg and Bacon with a Tomato Vinaigrette 24

AUGIE SALAD

Romaine, Iceberg, Tomatoes, Cucumbers, Olives, Red Onions, Genoa Salami, Ham and Provolone, Tossed in our Creamy House Dressing, Topped with Shrimp 15

WEDGE SALAD

Classic Iceberg Topped with Bleu Cheese, Diced Tomatoes, and Bits of Bacon 14

Add Chicken 6 • Add Shrimp 8 • Add Salmon 15 • Add Crabcakes 20

Pasta

FETTUCINE ALFREDO

In a Rich and Creamy White Sauce 15
Add Grilled Chicken for 6 - Add Grilled Shrimp for 8

LASAGNA AL FORNO

Layered with Ground Beef, Ricotta, Mozzarella and Parmigiana Cheese 16

ORECCHIETTE ALLA FORMAGGIO

Saucer Shaped Pasta Baked with Fontina Cheese, Sweet Italian Sausage, Spinach, Tomatoes, and Mushrooms. Finished with White Truffle Oil 21

CAPELLINI CAPRESE

Sherry Cream, Basil, Sausage and Fresh Mozzarella 19

SPAGHETTI TOMATO SAUCE 13

Add Meat Sauce 4 Add Sausage 5
Add Meatballs 5

HOMEMADE CHEESE RAVIOLI 16

Topped with Our Homemade Matriciana Sauce Add Meat Sauce 4

RAVIOLI AUTUNNO

Cheese Ravioli Topped with a Butternut & Sage Sauce 24

CRAB RAVIOLI*

Cheese Ravioli Topped with Lump Crab Meat in a Creamy Rose Sauce 26

TRE FUNGHI RISOTTO

Our Creamy Parmesan Risotto with Mushrooms and Shrimp 25

PENNE BLACK AND BLEU

Penne Tossed in a Vodka Sauce with Blackened Chicken and Bleu Cheese Crumbles 23

LINGUINE WITH RED OR WHITE CLAM SAUCE

Chopped Fresh Clams, EVOO, Bacon and Garlic 22

EGGPLANT PARMIGIANA

Eggplant Topped with Mozzarella Cheese and Served with Pasta 22

Chicken

Served with a Side of Pasta

CHICKEN GIOVANNI

Chicken Breasts Sautéed in White Wine Lemon Sauce with Rosemary, Topped with Fresh Spinach and Mozzarella Cheese 23

CHICKEN SCARPIELLO

Tender Chicken Breasts Sautéed with Peperocinis and Black Olives served over Linguine 25

CHICKEN PINO

Lightly Breaded, Topped with Ripe Sliced Tomatoes and Mozzarella Cheese in a Marsala Wine Sauce 23

CHICKEN AND SHRIMP VITTORIA

Two Chicken Breasts Sautéed with Asparagus, Mushrooms and Onions Topped with Jumbo Shrimp, Sliced Tomato and Fresh Mozzarella 31

**Subject to Market Price*

Maximum of 3 checks per table. All entrees shared will have a \$3 split fee applied.



"MOST OF YOUR OLD FAVORITES ARE AVAILABLE UPON REQUEST" WE SO APPRECIATE ALL YOUR YEARS OF SUPPORT - GRAZIE MOLTO

Veal

Served with a Side of Pasta

VEAL POSITANO

White Wine, Slivers of Sausage, Kalamata Olives, Pepperoncini and Roasted Peppers (a little spicy!) 30

VEAL SALTIMBOCCA

Sautéed in a White Wine Lemon Sauce with Sage, Topped with Prosciutto and Mozzarella, Served over Spinach 30

VEAL CARCIOFI

Sautéed in a Marsala Wine Sauce with Artichokes and Mushrooms 30

VEAL LIBERATORE*

Tender Medallions Sautéed Tri Color Peppers and Topped with Jumbo Lump Crabmeat in a Light Cream Sauce 35

Grilled Meats

Served with Roasted Potatoes and Vegetables

STEAK TOSCANO

14 oz NY Steak Topped in a Cabernet Wine Sauce with Shallots, Onions, Mushrooms and Peppercorn 30

STEAK ARGENTINA

14 oz. NY Strip Topped in a Zesty Herb, Garlic & Vinegar Marinade 30

FILET

10 oz. Tender Center Cut - Served with Cabernet Wine Sauce 44

SHORT RIBS

Slow Cooked, with Carrots, Onions, Served over Mashed Potatoes 39

Seafood

LOBSTER AND SHRIMP FRADIAVOLO

(1) 7oz. Lobster Tail and (3) Jumbo Shrimp Sautéed with a Spicy Marinara Sauce 37

SHRIMP FRADIAVOLO

Served over Linguine in Spicy Marinara Sauce 26

SHRIMP SCAMPI

Served over Linguine with Garlic 26

CRAB CAKES

Two Jumbo Lump Crab Cakes Served with Roast Potatoes and Vegetable of the Day 40

Carb Free -
Try over
Fresh Sautéed
Spinach

LINGUINE CRABMEAT*

Jumbo Lump Crab Meat Simmered with Slow Cooked Onions and "Old Bay" in our Matriciana Sauce 28

FRUTTA DI MARE

Mussels, Clams, Calamari, and Shrimp in a Light Marinara Sauce, Served over Linguine 36

SALMON NICOLA

Fresh Salmon Filet Baked with Butter and Basil Served with Creamy Parmigiana Risotto 27

Old Favorites

CHICKEN PARMIGIANA

A Tender Timeless Classic 22

Try it with a Layer of Eggplant Parm (add \$9)

VEAL PARMIGIANA

Try it with a Layer of Eggplant Parm (add \$9) 27

LOBSTER JULIANA

(1) 7 oz. Lobster Tail Sautéed in a Pinot Grigio Wine Sauce, Asparagus, Pine Nuts and Diced Tomatoes Over Spinach 26

SAUSAGE AND PEPPERS

Over Garlic Toast "Classic Southern Dish" 20

WHITES

Chardonnay

Chardonnay Sycamore Lane - CA _____	9/38
Chardonnay Joel Gott - CA _____	11/42
Chardonnay Kendall Jackson - CA _____	12/46
Chardonnay Sonoma Cutrer - CA, Russian River Valley _____	15/59
Chardonnay Rombauer - CA _____	72

Pinot Grigio

Pinot Grigio Francis Coppola - CA _____	9/38
Pinot Grigio San Angelo Banfi - Tuscany _____	11/42
Pinot Gris King Estate - Oregon, Willamette Valley _____	12/46
Pinot Grigio Santa Margherita - Italy _____	60

Sauvignon Blanc

Sauvignon Blanc Jacques Dumont - France _____	11/42
Sauvignon Blanc Stoneleigh - New Zealand _____	13/50

Sparkling

Frizzante Veneto - Italy _____	11/42
Prosecco Avissi - Italy _____	11/42
Prosecco Rosè Francis Coppola - CA _____	11/42
Moscato D'Asti - Italy _____	11/42
Champagne Moët - France _____	48
Mumm Brut - CA _____	68
Veuve Clicquot Yellow Label, France _____	120

Rose/Skin Contact

White Zinfandel - CA _____	9/38
Rose Jean Luc Columbo - France _____	11/42
Semillon Orange Bel A Ciao - France _____	42

Interesting Whites

Riesling CSM - Washington, Columbia Valley _____	11/42
Orvieto Santa Cristina - Italy _____	42
White Blend Conundrum - CA _____	52
Annia White Massican - CA _____	62

REDS

Chianti

Chianti Piccini - Italy _____	9/38
Chianti Classico Gabbiano - Italy _____	11/42
Chianti Banfi Riserva - Italy _____	58
Chianti Classico Tenuto di Arceno - Italy _____	64

Cabernet

Cabernet Sauvignon Sycamore Lane - CA _____	9/38
Cabernet Sauvignon Louis Martini - Sonoma CA _____	14/52
Cabernet Sauvignon Educated Guess - CA _____	48
Cabernet Sauvignon Decoy - CA _____	59
Cabernet Sauvignon Franciscan - CA _____	60
Cabernet Sauvignon Bonanza - CA, Napa Valley _____	16/62
Cabernet Sauvignon Daou - CA _____	62
Cabernet Sauvignon Sequoia Grove - CA, Napa _____	95
Cabernet Sauvignon Faust - CA, Napa _____	130
Cabernet Sauvignon Joseph Phelps - CA, Napa _____	150
Cabernet Sauvignon Stag's Leap Artemis - CA, Napa _____	150
Cabernet Sauvignon Caymus - CA, Napa _____	155
Cabernet Sauvignon Silver Oak - CA, Alexander Valley _____	160
Cabernet Sauvignon Silver Oak - CA, Napa Valley _____	280

Pinot Noir

Pinot Noir Underwood - Oregon _____	12/48
Pinot Noir MacMurray - CA _____	14/56
Pinot Noir Cloudline Cellars - OR _____	50
Pinot Noir Bel Glos - CA _____	70

Merlot

Merlot Sycamore Lane - CA _____	9/38
Merlot Bonterra (Organic) - CA _____	11/42
Merlot Benzinger - CA _____	48
Merlot Decoy - CA _____	60

Red Blends

Red Blend Conundrum - CA _____	11/39
Côtes Du Rhône, Vignerons D'Estezargues - France _____	44
Veronese Sangiovese Blend Allegrini - Italy _____	58
Super Tuscan Brancaia - Italy _____	15/59
Red Blend Orin Swift Abstract - CA _____	72
Red Blend Stags Investor - CA, Napa _____	96

Sangiovese

Sangiovese Sassoregale - Italy _____	12/44
Sangiovese Rosso di Montalcino Banfi - Italy _____	64

Red Zinfandel

Red Zinfandel Predator - CA _____	11/39
Red Zinfandel St. Francis - CA _____	48
Red Zinfandel Inglenook - CA _____	92

Amarone

Valpolicella Allegrini - Italy _____	13/45
Ripasso Valpolicella Tommasi - Italy _____	58
Amarone Masi Brolo Di Campofiorin - Italy _____	140
Amarone della Valpolicella Classico Tommasi - Italy _____	150

Interesting Reds

Petite Sirah McManis - CA _____	41
Lambrusco Medici Ermete - Italy _____	11/42
Malbec Trivento - Argentina _____	11/42
Montepulciano D'Abruzzo Zonin - Italy _____	11/42
Barbera Michele Chiarlo - Italy _____	42
Malbec Don Migel - Argentina _____	60
Shiraz Penfolds Bin28 - Australia _____	60
Sirah The Language of Yes - CA _____	95
Nebbiolo Travaglini Gattinara - Italy _____	100
Petite Sirah Caymus - Suisun Grand Durif CA _____	110
Barolo Michele Chiarlo Tortoniano - Italy _____	110
Brunello di Montalcino Banfi - Tuscany _____	140