

Antipasti

SPICY Italian Longhots & Potatoes \$9.50

Traditional style Italian hot peppers sauteed in oil and garlic served with potatoes.

Broccoli Rabe Italiano \$9.50

Broccoli rabe, sausage, cannellini beans and diced tomatoes, sautéed in garlic & oil.

Antipasto \$9.50

Prosciutto, Fresh Mozzarella & Roasted Peppers.

Vongole Oreganate \$10.50

Clams on the half shell stuffed with Italian seasoning and bread crumbs.



Pollo Roulette \$10.50

Chicken breast stuffed w/spinach prosciutto and mozzarella sliced and topped with a light brandy and mushroom sauce.

Shrimp Cocktail \$12.50

Six jumbo shrimp chilled and served with cocktail sauce.

Calamari Fritti \$12.50

Fresh Calamari lightly breaded and fried to perfection.

SPICY



Shrimp Beeps \$12.50

A "Bloomfield Avenue Classic". Spicy jumbo shrimp split and served in a spicy seafood marinara sautee.

SPICY



Shrimp Arrabbiata \$12.50

Shrimp tossed in spicy garlic white wine and lemon sauce.

Zuppe & Insalate



Insalata Rustica \$10.50

Grilled eggplant, roasted peppers and fresh mozzarella stacked high and served on a bed of mixed greens drizzled with a balsamic reduction.

Insalada DiCasa \$6.50

Hearts of romaine lettuce tossed with tomato and red onion served in our house white balsamic dressing.

Cesare \$6.50

Hearts of romaine and seasoned croutons tossed in a creamy caesar dressing.

Zuppa Di Pollo \$6.50

Chicken soup served with imported pasta and diced vegetables.

Pasta Fagioli \$6.50
Traditional Italian soup, pasta and beans made with pancetta and a touch of marinara sauce.

Stracciatella Fiorentina \$6.50
A Florentine specialty, chicken broth with spinach and whipped egg.

Pasta Speciale

Linguini Marinara or Aglia Olio \$14.50
Linguini pasta served in a marinara or garlic and oil sauce.

Penne Con Salsa Di Vodka \$15.50
Penne pasta served in our fresh homemade vodka sauce.



Mari e Monti \$19.50
Shrimp and sausage sautéed with broccoli rabe and sundried tomato in garlic and oil served over fettucini pasta.

Fettuccini Alfredo \$16.50
Fettuccini pasta tossed in a homemade rich cream sauce.

Rigatoni Bolognese \$17.50
Rigatoni pasta served in a homemade meat sauce.

Gnocchi Di Patate \$16.50 / 17.50
Italian potato dumplings served in your choice of traditional Italian sauces. (Marinara or Bolognese)

Linguini Con Salsa Di Vongole \$18.50
Linguini pasta served in your choice of homemade clam sauce. (Red or White)

Secondi Corsi Classici



Pollo Valdostano \$19.50
Chicken breast stuffed with prosciutto and provolone sautéed in a brandy mushroom sauce served with saffron risotto.



Brasciole alla Ragu \$19.50
Pork brasciole served in a meat ragu over fettuccini pasta.

Pollo / Vitello Francese \$17.95 / 21.95
Boneless chicken breast/ Veal Scallopine lightly battered and sautéed in a lemon butter wine sauce.

Pollo / Vitello Marsala \$17.95 / 21.95
Medallions of Veal / Chicken sautéed' with mushrooms in a marsala wine reduction.

Pollo / Vitello Parmigiana \$17.95 / 21.95
Medallion of breaded Veal / Chicken topped with mozzarella cheese and marina sauce served with cappellini pasta.

Bistecca alla Griglia

Skirt Steak (Half / Full) \$14.50 / 19.50

Filet Mignon Bravo \$24.50
Charcoal Broiled Filet Mignon wrapped w/ Panceta & topped w/ Mushroom Brandy Sauce served w/potato and sautéed vegetable.

Grilled Veal Chop \$24.50
Premium Veal Chop, Grilled, served with a side of brandy mushroom sauce, vegetable and potato.



Lamb Chops Mediteraneo \$29.50
Petite lamb chops on the bone grilled and served with a brandy mushroom sauce or mint jelly.

Speciale di Mare

Filet of Sole Francese \$18.50
Filet of sole lightly battered and served in a lemon butter and white wine sauce.

Shrimp Aglio e Olio \$22.50
Jumbo Shrimp seasoned and served in a garlic and oil sauce over linguini pasta.

Broiled Salmon Alla Casa \$18.95
Broiled salmon filet topped with a champagne cream and dill sauce.



Sea Bass alla Casa \$27.50
Sea Bass sautéed with diced tomato, white wine and ricotta salada served over capellini pasta.

Zuppa Di Pesce \$26.50
Shrimp, mussels, clams, calamari and red snapper served over a bed of linguini.

Broiled Lobster Tail \$28.50
Eight 8oz. lobster tail broiled and served w/drawn butter, vegetable and potato.