



# Dinner Menu

## - APPETIZERS -

Broccoli Rabe & Sausage	\$16.95
Clams Casino	\$16.95
Eggplant Spiedini	\$16.95
Eggplant Rollatini	\$16.95
Gnocchi Gorgonzola	\$16.95
Greens & Beans	\$14.95
Italian Antipasto	\$16.95
Meatballs & Tomato Sauce	\$10.95

## - PASTA SPECIALTIES -

<b>Capellini Dugan</b> Shrimp, Lobster & Spinach finished in a white wine garlic sauce	\$36.95
<b>Lobster Ravioli</b> Lobster & crab filled ravioli finish in a shrimp and lobster tarragon cream sauce	\$36.95
<b>Penne &amp; Eggplant</b> Sautéed eggplant with plum tomatoes, garlic, fresh herbs and mozzarella cheese	\$25.95
<b>Penne Ala Vodka</b>	\$25.95
<b>Spaghetti Carbonara</b> A old school carbonara with prosciutto, garlic, egg and romano cheese sauce.	\$26.95
<b>Spaghetti &amp; Meatballs</b> Homemade and hand rolled meatballs stewed in our tomato sauce	\$22.95

## - ENTREE CLASSICS -

Entrees accompanied with a garden salad & side of penne pasta

### **Fish of the Day**

Market

Signature Sauce Choices to compliment the fish of the day ~ Marechiaro or Alla Cole

### **Eggplant Parmigiana**

\$24.95

### **Chicken Francese**

\$26.95

Chicken with a light egg batter finished in a lemon and wine sauce

### **Chicken Marsala**

\$26.95

Chicken sauteed with mushrooms, garlic, and fresh herbs finished in a Marsala wine sauce

### **Chicken Parmigiana**

\$26.95

### **Chicken Pizzaiola**

\$28.95

Chicken sauteed with plum tomatoes, mushrooms, roasted red peppers, garlic and fresh herbs

### **Chicken Sorrento**

\$29.95

Chicken cutlet layered with prosciutto, eggplant, marinara sauce and mozzarella cheese

### **Veal Luciana**

\$32.95

Veal layered with prosciutto & mozzarella cheese sauteed with plum tomatoes, garlic & basil

### **Veal Louie**

\$39.95

Veal sautéed with lobster & artichoke hearts, finished in a sherry cream sauce

### **Veal Parmigiana**

\$29.95

### **Veal Scalopini**

\$32.95

Veal sauteed with plum tomatoes, mushrooms, red onion, and fresh basil

### **Veal Sorrento**

\$35.95

Veal cutlet layered with eggplant, prosciutto, marinara sauce and mozzarella cheese



# Wine List

Moet & Chandon Imperial	\$110
NV Mionetto "Gold Brut", Prosecco	\$12/\$40
Pinto Grigio, Santa Christina Tuscany	\$12/\$40
Pinto Grigio, Santa Margherita	\$58
Chardonnay, Chateau Ste Michelle "Mimi Chard"	\$12/\$40
Chardonnay, Cakebread Napa Valley	\$78
Riesling, Chateau Ste Michelle Washington State	\$12/\$40
Moscato, Voga Veneto Italy	\$12/\$40
Sauvignon Blanc, Brancott New Zealand	\$12/\$40
Brunello di Montalcino, Castello Banfi	\$125
Chianti Classico Riserva, Castello Banfi	\$15/\$50
Chianti Classico Riserva, Ruffino "Tan Label"	\$55
Chianti Classico Riserva, Ruffino "Gold Label"	\$90
Toscano Rosso, Villa Antanori	\$15/\$50
Crognolo, Setti Ponti Super Tuscan	\$75
Tignanello, Villa Antanori Super Tuscan	\$200
Stags Leap, "The Investor", Napa Valley Blend	\$90
Amarone, Masi Veneto	\$98
Cabernet Sauvignon, Story Point	\$15/\$45
Cabernet Sauvignon, Boyanci InSpire Napa Valley	\$70
Pinot Noir, Napa Cellars	\$15/\$45
Pinot Noir, Belle Glos Clark & Telephone	\$110