

APPETIZERS, SALADS

Mozzarella	8
Golden fried and served with marinara.	
Stuffed Artichoke Hearts	10
Stuffed with crabmeat stuffing. Served with marinara.	
Stuffed mushrooms	10
Stuffed with crabmeat and white fish topped with Mozzerrlla , baked.	
Soup of the Day	7
Calamari	15.00
Lightly battered and fried served with Marinara	
Mussels	18.00
Mussels simmered in white clam sauce or marinara and served over angel hair.	
Crab Cake	13.00
Real crab meat filled with crabmeat, mushrooms and white fish. Served with a buerre blanc sauce.	
Salads	12.00
Greek, Caesar, house salad as entrée	
Caprese	13.00
Tomato, red onion, fresh basil and fresh mozzarella served with balsamic vinegar.	
Clams Millano	20.00
Baby clams simmered in white or red sauce Served over linguini	

PASTA

Spaghett meat or marinara	17
Add meat ball ,sausage	5
Lasagna	19
Beef.	
Manicotti	16
Pasta filled with cheese and zesty marinara, topped with mozzarella, baked.	
Blackened or Grilled	17
Chicken Salad	
Chicken breasts black blackened or grilled served over our fresh house or Caesar Salad.	
Cannalloni	18
Stuffed with cheese, herb, on a bed of spinach and mushrooms, baked with Mozzarella cheese.	
Penne ala Casoli	18
Penne pasta tossed with fresh herbs, garlic, tomato and Parmesan cheese. Topped with feta.	
Fettuccine Primavera	21
Fresh seasonal vegetables simmered in Alfredo or marinara sauce and served over fettuccine.Add chicken \$5.00	
Sausage and Peppers	20
Sausage sautéed with peppers and onions in marinara sauce.	
Shrimp Fettuccine	26
Shrimp simmered in Alfredo sauce and served over fettuccine.	
Linguini con Vongole	28
Seasoned clams served over linguini with your choice of clam or marinara sauce.	
Blackened or Grilled	
Salmon Salad	27
Salmon blackened or grilled served over our house or Caesar salad	

ALL ENTREES ARE SERVED WITH A HOUSE SALAD AND BREAD

VEAL AND CHICKEN

Chicken or Veal **Chicken** **Veal**
Parmigiana **24** **30**
Veal or chicken breast baked with marinara and Mozzarella cheese

Chicken or Veal **Chicken** **Veal**
Francese **26** **32**
Veal Scalopponi or chicken breast egg dipped and simmered in lemon butter and white wine sauce.

Chicken or Veal **Chicken** **Veal**
Marsala **27** **32**
Veal scaloppini or chicken breast sautéed with mushroom marsala sauce.

Chicken or Veal **Chicken** **Veal**
Picatta **27** **32**
Veal scaloppini or chicken breast sautéed with onions and capers in lemon butter wine sauce.

Chicken or Veal **Chicken** **Veal**
Romano **27** **33**
Veal cutlet or chicken breast topped with Creamy wine sauce. Italian ham, Mozzarella and baked. Served with marsala mushroom sauce.

Chicken or Veal **Chicken** **Veal**
Florntine **27** **35**
Veal scaloppini or chicken tenders sautéed with mushroom , spinach.finish w/marsala wine

Veal or chicken **Chicken** **Veal**
Gorgonzola **26** **33**
Veal or chicken sautéed with creamy gorgonzola Cheese sauce. Served over pasta of your choice.

Combination Francese **35**
Veal scaloppini, chicken tenders and shrimp egg dipped and simmered in lemon butter white wine sauce.

Dissarono Combination **35**
Veal scaloppini, shrimp and chicken tenders seasoned with Cajun spices and simmered in a creamy Amaretto sauce. Served with potato.

STEAKS AND SEAFOOD

N Y Steak **37**
12 Oz grilled and served with potato and vegetables of the day.

Steak Au Poivre **41**
Tenderloin coated with black pepper and sautéed in a brandy mushroom cream sauce. Served with potato and vegetables of the day.

Salmon **27**
Fresh filet of salmon grilled or Blackened. Served with veggies and pasta.

Shrimp Francese **28**
Jumbo shrimp egg dipped and sautéed in lemon butter white wine sauce.

Shrimp marinara **28**
Jumbo shrimp simmered in zesty marinara sauce served over pasta.

Posillippo **37**
Clams, Mussels and shrimp simmered in Marinara or white clam sauce and served over linguine.

Stuffed Shrimp **30**
Jumbo shrimp, stuffed with crabmeat stuffing and Mozzarella cheese and baked.

Shrimp Scampi **27**
Jumbo shrimp sautéed with garlic butter herbs. Served over angel hair pasta.

Chicken ala Vodka **27**
Chicken breast sautéed in creamy tomato Vodka sauce over penne pasta.

Eggplant Parmigiana **20**
Fried strips of Eggplant baked with ricotta. Marinara Sauce and Mozzarella.

Pizza **20.00**
16 inchUp to 4 topping add \$5 per person for salad of your choice.

SPLIT ENTRÉE ADD \$3