



Appetizers

Antipasto- assorted meats and cheeses with marinated vegetables and olives tossed with balsamic and olive oil 11

Broccoli Rabe and Sausage- broccoli rabe, tomatoes and sausage sautéed in olive oil and garlic 10

Sweet & Spicy Calamari- hot cherry peppers fried along with our tender calamari rings then tossed in our sweet honey balsamic sauce 11

Fried Calamari- tender calamari rings fried to a golden brown & served with marinara sauce 10

Jozanna Roll- thin pasta sheets filled with a chicken, bacon, pepper and onion stuffing served with marinara sauce 8

Mussels Marinara- fresh black mussels sautéed in garlic then simmered in a hot or sweet marinara sauce 10

Bruschetta- our house bruschetta with extra virgin olive oil & romano cheese served with garlic & basil crostini 8

Fried Ravioli- crispy cheese filled ravioli lightly breaded and served with marinara 8

Entrées

Chicken, veal and seafood dishes are served over linguine pasta

Sunday Gravy- braised pork, meatball and sausage simmered in a plum tomato ragu with rigatoni pasta topped with ricotta cheese and pecorino romano cheese 20

3 Way Parmigiana- veal, chicken and eggplant stacked and topped with melted mozzarella and tomato sauce served with 2 cheese raviolis 21

***Tortellini Bolognese**- cheese filled tortellini pasta simmered in our hearty meat sauce with fresh basil and pecorino romano cheese 17

Stuffed Shells- pasta shells filled with seasoned ricotta cheese topped with tomato sauce and mozzarella 16

Lasagna- pasta layered with ricotta, mozzarella, sausage, ground beef, ham, bacon, prosciutto & pepperoni 17

Baked Cavatelli- ricotta, sausage and marinara tossed with cavatelli pasta topped with melted mozzarella cheese 16

Eggplant Parmigiana- thinly sliced eggplant layered with mozzarella and romano cheese topped with tomato sauce and melted mozzarella with a side of linguine 16

Eggplant Rollatini- thinly sliced eggplant rolled & stuffed with ricotta finished with tomato sauce & mozzarella 16

Baked Ziti- ricotta, marinara and romano cheese blended and tossed with penne pasta baked with mozzarella 15

Linguine Bolognese- linguine pasta in our hearty meat sauce topped with pecorino romano cheese 15

Penne Vodka- prosciutto & peas sautéed with garlic & basil in our creamy pink vodka sauce 15

Cavatelli & Broccoli- fresh broccoli florets sautéed in olive oil & garlic then finished with grated cheese 15

- Tortellini Jozanna-** cheese tortellini with peas, mushrooms & prosciutto in a rich cream sauce 16
- Linguine with Clam Sauce-** fresh clams sautéed in garlic then simmered in a red or white clam sauce 16
- Linguine and Broccoli Rabe-** fresh broccoli rabe sautéed in garlic and olive oil with sweet Italian sausage and tomatoes finished with romano cheese 16
- Ravioli Ragu-** ricotta filled ravioli topped with our “Sunday Gravy” sauce finished with pecorino romano cheese 16
- *Chicken Pesto-** chicken breast sautéed with mushrooms and fresh tomatoes simmered in a creamy pesto sauce tossed with linguine pasta 17
- Chicken Parmigiana-** crispy chicken cutlets topped with tomato sauce and mozzarella with a side of linguine 16
- Veal Parmigiana-** a crispy veal cutlet topped with tomato sauce and mozzarella with a side of linguine 20
- Veal Saltimbocca-** veal layered with prosciutto and mozzarella in a fresh sage and sherry demi glace over spinach 22
- Chicken Angelina-** pan seared chicken breasts sautéed with red onions, roasted peppers and artichoke hearts in a white wine demi glace 17
- Chicken Christine-** chicken breast topped with sautéed spinach, sliced roma tomatoes and fresh mozzarella in a creamy garlic and basil sauce with a touch of marinara 17
- Chicken Giambotta-** a medley of chicken breast, fried potatoes, green peppers, onions, mushrooms & sliced sausage sautéed in a light brown sauce with a touch of marsala wine 17
- Grilled Chicken Pomodoro-** grilled chicken sautéed with bruschetta topped with melted mozzarella 16
- Chicken Francese-** egg dipped chicken breasts simmered in a fresh lemon, white wine and butter sauce 16
- Chicken & Shrimp Scampi-** chicken breasts and seared shrimp simmered in a fresh lemon, white wine & garlic butter sauce 20
- Chicken Suzanna-** chicken breasts sautéed with sundried tomatoes and seared mushrooms simmered in a marsala wine demi glace topped with melted fresh mozzarella cheese 17
- Chicken Marsala-** chicken breasts sautéed with seared mushrooms in a marsala wine demi glace 17
- Chicken Piccata-** pan seared chicken breast simmered in a fresh lemon, caper and garlic sauce 17
- Seafood Alfredo-** sautéed sea scallops, calamari & shrimp simmered in a creamy alfredo sauce 20
- Mussels Marinara-** fresh black mussels sautéed in garlic then simmered in a hot or sweet marinara sauce 19
- Zuppa di Pesce-** calamari, shrimp, fresh little neck clams, mussels & scallops sautéed in garlic then simmered in a fra diavolo or sweet marinara 22
- Spicy Clams and Sausage-** little neck clams and Italian sausage simmered in a spicy red clam sauce 17
- Gluten Free Chicken-** marinated grilled chicken and roasted mixed vegetables 16

+add chicken 2 +add shrimp 6 +vegetable of the day

To Our Valued Customers

There Will Be an \$8.00 Charge on Any Shared Entree