

Featured Wines

Antale, Baby Amarone, Veneto **\$12/40**

Full body rich red w/ notes Wild blackberries, cherries, and plums on the palate, with dashes of black pepper, clove, and dark chocolate

Scaia, Chardonnay Blend, Veneto **\$11/36**

acacia, jasmine, bouquet of citrus such as pineapple, grapefruit and orange, apple, pear and mango and a light note of bananas

Appetizers

Italian Wedding Soup- Veal meatballs, cheese tortellini and spinach in a vegetable broth \$9

Eggplant tower- Battered eggplant layered with fresh tomato, goat cheese and basil, drizzled with balsamic vinegar.....\$12

Parma charcutiere- Sliced parma ham, mortadella and salami.....\$14

Baked Oysters 6 oysters baked w/ spinach, onion and parma ham.....\$12

Baked Clams- 6 clams, stuffed w/ parmesan, bread crumbs and butter.....\$12

Fried Calamari or Grilled Calamari - served with marinara sauce.....\$17

Chilled Seafood platter Lobster tail, crableg, shrimp, oysters. Served w/ cocktail sauce, horseradish and lemon.....\$30

Salads

House salad- Mixed greens, tomatoes, cucumber, house made balsamic vinaigrette.....\$8

Cesar Salad- Romaine lettuce, shaved Parmesan and creamy cesar dressing.....\$11

Caprese Salad-fresh mozzarella, roma tomato and fresh basil, drizzled with olive oil and balsamic vinaigrette.....\$12

Nicolino Salad-Mixed greens, gorgonzola cheese, roasted walnuts and white raisins with our house made balsamic honey vinaigrette.....\$12

Pear Salad-Mixed greens, fresh sliced pears, goat cheese, roasted almonds and dried cranberries house made vinaigrette.....\$12

Pasta (gluten free pasta is available at a extra charge)

Homemade Lasagna layered w/eggplant, Italian sausage, and porcini mushrooms.....\$20

Cavatappi w/ garlic, Italian sausage, peppers and peas in a spicy marinara sauce.....\$19

Pasta Purses stuffed w/ 4 cheeses and mushrooms in a asparagus cream sauce w/ sundried tomato **\$19**

Ricotta and spinach ravioli brown butter sauce topped w/ shaved parm..... \$18

Homemade Lobster ravioli in a brandy tomato cream sauce.....\$20

Pasta

Cheese or Meat ravioli- served with marinara sauce (meat ravioli \$1 extra).....	\$16
Fettucine alfredo- Fettuccini tossed with cream and parmesan cheese.....	\$17
Gnocchi- potato dumplings served with tomato basil sauce.....	\$16
Spaghetti and Meatballs- House made beef meatballs and marinara sauce.....	\$18
Cavelli Biondina- Ricotta dumplings served with a vodka bolognese sauce and green peas....	\$18
Meat Lasagna- Homemade meat lasagna with ricotta cheese.....	\$19

Entrees

Nonna's Sunday Gravy- Beef Braciole, sausage and meatballs slow cooked in a red wine tomato ragu served with cavatappi.....	\$30
Veal Ossobucco baked w/ vegetables light tomato sauce served w/ parmesan risotto.....	\$30
Zuppa Di Pesce- lobster tail, crab leg, clams, mussels, shrimp in a garlic white wine tomato sauce served w/ linguine.....	\$35
Battered Bacala topped w/ plum tomato sauce and capers served over vesuvio potatoes.....	\$28
Fareo Island Salmon with a Marsla wine ginger glaze served with a roma tomato and gorgonzola cheese salad	\$27
Chicken breast w/choice of sauce below.....	\$21

***Picatta-** Garlic and capers in a lemon white wine sauce served with pasta and vegetables*

***Marsala-** sauteed mushrooms and marsala wine served with pasta and vegetables*

***Parmesan-** lightly breaded with parmesan and bread crumbs, pan fried with marinara sauce and mozzarella served with pasta*

Chicken Francesca- sauteed chicken breast topped with battered eggplant baked with mozzarella cheese in a tomato basil sauce served with pasta.....	\$22
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Chicken Salsacaldo- sauteed chicken breast with garlic, in a spicy lemon white wine sauce topped with goat cheese served with pasta or vegetables.....	\$22
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Merry Christmas

