

ANTIPASTO (HOT APPETIZERS)

Garlic Bread	3.95	Coconut Shrimp	13.95
Garlic Bread with mozzarella	4.95	Jumbo shrimp covered with coconut flakes, served with honey mustard sauce and French fries	
Fried Mozzarella Sticks	8.95	Maryland Crab Cakes	13.95
Fried Zucchini Sticks	8.95	Crab cakes served with a sweet dijon sauce	
Grilled Vegetables	9.95	Clams Oreganata	6 9.95 12 14.95
Eggplant, zucchini, red peppers, portobello mushrooms		Buffalo Wings	10 10.95 20 15.95
Stuffed Mushrooms	8.95	Hot or mild	
Chicken Fingers	10.95	Clams Casino	6 10.95 12 15.95
Fried or Grilled Calamari	11.95	Hot Antipasto	15.95
Clams or Mussels Posillipo	11.95	Baked clams, shrimp, mussels, eggplant rollatini and stuffed mushrooms	
Clams or mussels in a light tomato sauce with fresh garlic, basil and white wine			

ANTIPASTO (COLD APPETIZERS)

Fresh Mozzarella	10.95	Beef Carpaccio	12.95
With roasted peppers and fresh basil		Thin slices of rare filet mignon with shaved pecorino romano on a bed of arugula	
Antipasto Alla Tosca	12.95	Buffalo Milk Mozzarella	13.95
Sopressata, prosciutto, salami, fresh mozzarella, roasted peppers, grilled asparagus, grilled zucchini, grilled eggplant, fontina, swiss and provolone cheese topped with sundried tomatoes		Buffalo mozzarella with roasted peppers and sliced tomatoes over arugula	
		Fresh Fruit and Cheese	13.95

RAW BAR

Shrimp Cocktail	10.95	Rainbow Roll	14.00
Clams on the Half Shell	6 8.95 12 13.95	Crab meat, avocado, tuna, salmon, yellowtail and shrimp outside	
Oysters on the Half Shell	m/p	Tataki Roll	16.00
California Roll Snow crab, avocado, sprinkled with caviar	4.75	Spicy crunchy tuna inside, sliced tuna outside and wasabi mayo sauce	
Shimp Tempura Roll	9.00		

ZUPPE (SOUPS)

Pasta Fagioli	5.95	Tortellini In Brodo	5.95
Pasta with beans		Cheese tortellini in chicken broth	
Minestrone	5.95	Scarolla e Fagioli	5.95
Pasta with mixed vegetables		Escarole and beans	

INSALATE (SALADS)

Tri-Colori	6.95	Scungilli Calamari Salad	12.95
Arugula, radicchio, endive		Fresh Seafood Salad	13.95
Caesar Salad	6.95	Calamari, scungilli, shrimps and scallops	
Mixed Green Salad	6.95		
Baby mesclun			

All salads with grilled chicken breast additional 3.00, with grilled shrimp additional 4.00

SPECIALTY SALADS

- Steak Salad** 14.95
Served over a bed of mixed greens and topped with gorgonzola cheese
- Toscana Salad** 14.95
Grilled shrimp, jumbo lump crabmeat, avocado, roasted red peppers, topped with crumbled gorgonzola cheese over mesclun
- Sesame Crusted Tuna Salad** 13.95
Pan seared loin of tuna crusted with sesame seeds with endive, baby spinach leaves and citrus vinaigrette
- Mayan Sun Salad** 13.95
Sautéed filet of salmon or chicken with southwestern spices, roasted corn, black bean salsa, crisp corn tortillas and guacamole, roasted peppers and lime vinaigrette

- Asian Shrimp Salad** 13.95
Honey and soy glazed broiled shrimp over snow peas, shitaki mushrooms, bean sprouts, spring onions, toasted peanuts, watercress and ginger sesame dressing
- Crab Meat and Avocado Salad**... 13.95
Super lump blue crab meat with ripe Hass avocado, beefsteak tomato and arugula leaves with balsamic vinaigrette and kalamata olives
- Classic Grilled Chicken Cobb Salad** .. 12.95
Avocado, plum tomato, hickory smoked bacon, hardboiled egg and gorgonzola cheese over a bed of mixed greens with vinaigrette

PASTA

- Fettuccine Alfredo** 15.95
Pasta with cream and parmesan cheese
- Fettuccini Alfredo with Chicken or Shrimp** 18.95
- Capellini Alla Sassi** 14.95
Melted mozzarella, arugula and fresh garlic in tomato sauce
- Baked Manicotti** 14.95
Fresh marinara sauce, topped with mozzarella
- Cheese Ravioli** 14.95
Topped with fresh tomato sauce
- Baked Ziti** 14.95
- Lasagna** 14.95
- Tortellini Alla Panna** 15.95
Prosciutto, peas, cream sauce
- Penne Alla Vodka** 14.95
Fresh tomato sauce, onions, prosciutto and vodka
- Penne Alla Vodka with Chicken or Shrimp** 17.95
- Linguine Clam Sauce**
With red or white sauce 15.95
- Lobster Ravioli** 16.95
Topped with fresh tomato sauce
- Gnocchi Quattro Formaggi** 15.95
Four cheese cream sauce

- Farfalle Alla Pesto** 16.95
Bowtie pasta, sundried tomato and grilled chicken
- Orecchiette Di Casa** 16.95
Broccoli rabe, sausage or chicken, garlic and oil
- Linguine Alla Tosca** 17.95
Shrimp, and clams in a marichiar sauce
- Ravioli Arragosta** 17.95
Striped ravioli filled with lobster and calamari in vodka sauce
- Rigatoni Della Nonna** 17.95
Fresh tomato and basil rigatoni served with broccoli rabe and grilled chicken
- Rigatoni Sofia** 16.95
With chicken, cherry peppers, red and green bell peppers in a spicy marinara sauce
- Fettuccine Diana** 17.95
Homemade spinach fettuccine with grilled chicken, shrimps, mushrooms and fresh spinach in a marinara sauce
- Fusilli Al Alvina** 17.95
Shrimp, sundried tomatoes, asparagus
- Capellini Al Amanda** 17.95
Shrimp, scallops and arugula, light red sauce
- Linguine Nero Langostino** 20.95
Deep sea lobster tail in marinara over black linguine

RISOTTO (ITALIAN STYLE RICE)

- Risotto Rosalba** 17.95
Porcini and portobello mushrooms with sundried tomatoes in an Italian rice
- Risotto Donna** 19.95
Shrimp, asparagus and cherry tomatoes in an Italian rice

- Risotto Alla Tosca** 22.95
Shrimp, scallops, clams, mussels and lobster in a saffron Italian rice

ITALIAN SPECIALTIES

Eggplant Parmigiana 14.95

Eggplant Rollatini 15.95

Eggplant stuffed with ricotta

Sausage and Peppers 14.95

Sausage and Broccoli Rabe 14.95

Lamb Chops with Broccoli Rabe 21.95

All Italian Specialties served with salad or pasta

POLLO (CHICKEN)

Pollo Parmigiana 16.95

Breast of chicken, breaded and fried then baked with mozzarella cheese and tomato sauce

Pollo Capricioso 16.95

Breast of chicken grilled or fried topped with diced tomato, red onion and vinaigrette

Pollo Scarpariello 16.95

Breast of chicken with pepperoncini and artichoke hearts sautéed with garlic and oil

Pollo Marsala 16.95

Breast of chicken sautéed with marsala wine and mushrooms

Pollo Francese 16.95

Breast of chicken lightly battered and sautéed in lemon, butter and white wine

Pollo Alla Grigliati 16.95

Grilled breast of chicken over broccoli rabe

Pollo Cacciatore 16.95

Boneless chicken in marinara sauce with mushrooms, peppers and onions

Pollo Di Casa 16.95

Breast of chicken, sausage, potatoes, pepperoncini and black olives in white wine and garlic

All pollo entrées served with salad or pasta

VITELLO (VEAL)

Vitello Parmigiana 18.95

Tender veal breaded, fried and then baked with mozzarella cheese and tomato sauce

Vitello Capricioso 18.95

Veal grilled or fried topped with diced tomato, red onion and vinaigrette

Vitello Marsala 18.95

Medallions of veal sautéed with marsala wine and mushrooms

Vitello Francese 18.95

Medallions of veal lightly battered and sautéed in lemon, butter, white wine

Vitello Tosca 18.95

Medallions of veal, slices of prosciutto, eggplant, mozzarella, sautéed in light red sauce

Vitello Alla Seva 18.95

Medallions of veal sautéed with asparagus, sundried tomato and white wine

Vitello Cognac 18.95

Medallions of veal, portobello mushrooms in a light cognac cream sauce

All veal entrées served with salad or pasta

STEAKS AND CHOPS

Broiled Pork Chops 15.95

Broiled Pork Chops 16.95

With vinegar peppers

Broiled Baby Lamb Chops 21.95

With herb roasted potatoes

Broiled Shell Steak 24.95

Topped with sautéed portobello mushrooms

Steak Pizzaiola 25.95

In a light marinara sauce with pepper, mushrooms and onions

Porterhouse Prime Aged Steak

SINGLE 36.95 **FOR 2** 66.95

Subject to availability

All steaks and chops entrées served with salad or pasta

PESCE (FISH)

Mussels Marinara 16.95
The freshest "Prince Edward" mussels in a rich marinara sauce

Scungilli and Calamari Marinara 17.95
Sautéed in a marinara sauce

Fried Jumbo Shrimp 18.95
Jumbo shrimp fried to a golden brown

Shrimp Parmigiana 18.95
Jumbo shrimp breaded, fried and then baked with mozzarella cheese and tomato sauce

Shrimp Scampi 18.95
Tender shrimp broiled in a garlic, lemon, butter and white wine sauce

Shrimp and Calamari Fra Diavolo 18.95
In a rich spicy marinara sauce

Shrimp Aida 20.95
Shrimp filled with crabmeat in lemon, white wine and garlic sauce

Red Snapper Livornese 18.95
Capers, olives, onions, marinara sauce

Filet Of Sole Marichiara 18.95
Served with mussels in white wine, chopped onions and a touch of marinara sauce

Broiled Filet Of Sole 18.95
In a lemon, butter and white wine sauce

Salmon Di Casa 18.95
Filet of salmon sautéed in rosemary, white wine sauce

Salmon or Red Snapper Cartoccio 20.95
Salmon or red snapper filet with shrimp, clams and mussels

Grilled Swordfish 20.95
Topped with asparagus, tomato, kalamata olives and fresh rosemary

Seafood Alla Tosca 25.95
Shrimps, scallops, mussels, calamari, clams, lobster tail in marinara sauce

Broiled Seafood Combination 25.95
Shrimps, scallops, clams, filet of sole and lobster tail

Fried Seafood Combination 25.95
Shrimps, scallops, calamari and filet of sole

Broiled Alaskan King Crab Legs 25.95

Broiled Lobster Tails m/p
Two 6 oz. lobster tails with baked clams

All pesce entrées served with salad or pasta

VEGETALI (VEGETABLES)

Broccoli Sautéed* 5.95

Escarole Sautéed* 5.95

Baked Asparagus* 5.95
With parmesan cheese

Broccoli Di Rabe* 5.95
Sautéed broccoli rabe

Cream of Spinach 5.95

PLANNING A *Special* EVENT?

LET US CATER YOUR NEXT PARTY OR SPECIAL EVENT.

CATERING AVAILABLE ON AND OFF PREMISES.

PLEASE INQUIRE FOR MORE INFORMATION.

COAL OVEN PIZZA REGULAR OR FRESH MOZZARELLA

	MINI (4 PCS.)	MEDIUM (6 PCS.)	LARGE (8 PCS.)
Margherita	8.00	14.00	15.00
Tomato, basil and mozzarella			

GOURMET SICILIAN PIZZA

WHOLE PIE

GOURMET SICILIAN PIZZA	16.00
Made with fresh mozzarella and plum tomatoes	

GOURMET PIZZA

	MINI (4 PCS.)	MEDIUM (6 PCS.)	LARGE (8 PCS.)
Marinara	8.00	14.00	15.00
Plum tomatoes, garlic, extra virgin olive oil			
Bianca	11.00	17.00	18.00
Ricotta, fresh mozzarella and fresh garlic			
Insalata	11.00	17.00	18.00
Tomato and red onions over arugula (no cheese)			
Samira	12.00	18.00	19.00
Asparagus, gorgonzola cheese and red onion			
Vegetarian	12.00	18.00	19.00
Broccoli, zucchini, mushrooms, red onions, peppers			
Napolitana	12.00	18.00	19.00
Sausage, broccoli rabe, sundried tomato			
Quattro Formaggi	12.00	18.00	19.00
Tomato sauce, fresh mozzarella, parmesan, gorgonzola, fontina			
Primavera	12.00	18.00	19.00
Grilled zucchini, eggplant, portobello mushrooms			
Toscana	13.00	19.00	20.00
Broccoli rabe, sundried tomato, anchovies and olives			
Shrimp Delight	13.00	19.00	20.00
Fresh shrimp, garlic and parsley			
Bresaola	13.00	19.00	20.00
Dry Cured Beef, tomato sauce, fresh mozzarella, bresaola and arugula			
Nonna Tosca	13.00	19.00	20.00
Bresaola, Shaved parmesan over arugula (no mozzarella)			

\$2 each topping Ham, pepperoni, sausage, anchovies, cherry peppers, broccoli, eggplant, fresh garlic, mushrooms, olives, peppers (red or green), red onions, zucchini

\$3 Each Topping Broccoli rabe, portobello mushrooms, prosciutto, sundried tomatoes, extra cheese

\$4 Each Topping Grilled chicken, breaded chicken, shrimp, sopressata, bresaola

COAL OVEN PIZZA ROLLS

Toscana Roll Broiled shrimp with leaf spinach, gorgonzola and mozzarella cheese..... 13.95

Nona Roll Grilled breast of chicken with broccoli rabe, hickory shrimp bacon and fontina cheese.. 12.95

San Gennaro Roll Sweet sausage, peppers, onions and mozzarella cheese..... 12.95

Rodeo Roll Grilled breast of chicken, pepper jack cheese, spiced potato and BBQ sauce..... 12.95