

Antipasto

Shrimp Calabrese - Shrimp sautéed in a white wine sauce with green onions and a dash of red pepper flakes served with hot French bread. \$12.95

Croquettes - Mashed potato stuffed with salami and mozzarella cheese breaded and deep fried in Italian bread crumbs. \$10.95

Fried Eggplant - Sliced eggplant lightly dusted with flour, deep fried to a golden brown and topped with Pecorino Romano Cheese. \$10.95

Gnocchi - Homemade potato pasta baked with three cheeses and marinara sauce topped with baked mozzarella. \$12.95

Stuffed Mushrooms - Mushrooms stuffed with salami and mozzarella cheese, breaded and deep fried in Italian bread crumbs. \$9.95

Fried Artichoke Hearts - Artichoke hearts lightly dusted with flour, deep fried to a golden brown and topped with Pecorino Romano cheese. \$10.95

Fried Calamari - Fresh squid lightly tossed in flour, deep fried to a crispy golden brown and served with a side of homemade cocktail sauce. \$12.95

Italian Combo - A combination of fried eggplant, stuffed mushrooms, fried artichoke hearts and croquette \$13.95

Steamed Mussels - Fresh mussels steamed in fresh garlic and olive oil served with hot garlic bread. \$13.95

Crab Cakes - crabmeat, green onions and goat cheese rolled in a wheat crust and deep fried, then topped with a seafood cream sauce. \$13.95

Escargot - Sautéed in a diced tomato white wine sauce with a dash of red pepper flakes and served with bruschetta \$13.95

Caprese - Fresh mozzarella, ripe roma tomatoes and Kalamata olives, topped with fresh sweet basil, salt, pepper and extra virgin olive oil served with hot French bread. \$11.95

Porta

All entrees served with a house salad, substitute soup of the day for an additional \$2.00. Vegetables can be substituted for side pasta for an additional \$4.00.

Spaghetti and Meatballs two large meatballs made of ground chuck over a bed of spaghetti. \$14.95

Italian Sausage Parmesan Italian sausage topped with salami, ham, mozzarella, marinara, onions, peppers and parmesan. Served with a side of spaghetti. \$17.95

Lasagna noodles layered with three cheeses, ground chuck, ham, salami and marinara. \$16.95

Eggplant Parmesan slices of eggplant layered with salami, ham, mozzarella, marinara and parmesan cheese. Served with a side of spaghetti. \$16.95

Jumbo Stuffed Pasta Shells stuffed with ground sirloin and mozzarella cheese, topped with marinara. \$16.95

Heather Shells stuffed with fresh spinach, mushrooms, ground sirloin and mixed cheeses. Topped with mozzarella and red sauce. \$18.95

Pollo

Chicken Cacciatore boneless chicken breast and thigh smothered in olive oil, onions, diced tomatoes and sweet basil topped with Romano cheese. Served with a penne pasta. \$16.95

Chicken Parmesan breaded breast of chicken deep fried and topped with marinara, mozzarella and parmesan. Served with a side of spaghetti. \$17.95

Chicken Al Prosciutto grilled chicken topped with prosciutto, baked mozzarella and a lemon cream sauce. Served with Fettuccine. \$17.95

Frutti di Mare

Sea Scallops plump sea scallops sautéed in a white wine garlic sauce served over a bed of spaghetti. \$23.95

Frutti di Mare a combination of shrimp, oysters, mussels, clam, crawfish, calamari and bay scallops in olive oil, garlic and diced tomatoes served over a bed of linguine pasta. \$25.95

Eggplant Casserole an eggplant dressing stuffed with your choice of oysters, shrimp, crawfish or crabmeat. Served with your choice of pasta. \$20.95

Shrimp and Vegetables a medley of zucchini, squash, broccoli and shrimp sautéed in marinara, diced tomatoes, olive oil and garlic, served over a fusilli pasta. \$18.95

Shrimp and Pasta shrimp cooked in a white cream vermouth sauce, served over fusilli. \$18.95

Fish grilled fish of the day topped with your choice of pizzaiola sauce (olive oil, garlic, filet of tomato and oregano), lemon and caper sauce or a seafood topping (for an additional \$9.00). Served with your choice of pasta. \$24.95

Walnut Encrusted Tilapia tilapia breaded in a walnut batter topped with shrimp in a lemon cream sauce. Served with your choice of pasta. \$24.95

Seafood Cannelloni stuffed with crawfish, crabmeat and shrimp topped with a chunky tomato basil sauce and mozzarella. \$19.95

Crab Cakes crabmeat, green onion and goat cheese, rolled in a wheat crust and deep fried, topped with a seafood cream sauce and served with your choice of pasta. \$20.95

Shrimp Parmesan breaded and fried jumbo shrimp, topped with marinara and baked mozzarella. Served with a side of spaghetti. \$18.95

Vitello

Paneed Veal tender baby milk fed veal lightly battered and fried to perfection. Served with a side of fettuccine. \$21.95

Sautéed Veal tender baby milk fed veal sautéed in a lemon butter and olive oil. Served with a side of fettuccine. \$21.95

Veal Parmesan tender baby milk fed veal lightly battered and fried topped with mozzarella, marinara and parmesan. Served with a side of spaghetti. \$21.95

Veal Assunta tender baby milk fed veal lightly battered and deep fried topped with a shrimp baciemella. Served with a side of fettuccine. \$24.95

Veal Piccata tender baby veal lightly battered and covered in capers and white wine. Served with your choice of pasta. \$21.95

Veal Marsala tender baby veal cooked in an onion, mushroom, Marsala wine sauce. Served with your choice of pasta. \$22.95

OssoBuco veal shank braised in olive oil, onions and diced tomatoes served over a bed of bowtie pasta. \$34.95

Manzo

Filet 6oz peppercorn encrusted filet, served on a bed of flash fried potatoes, that are tossed in our homemade vinaigrette, topped with Blue Cheese crumbles, in a red wine reduction. (Add crabmeat or shrimp for an additional \$9.00, add a crabcake for additional \$9.00) \$28.95