

Appetizers

***Fresh Beets-** fresh beets, red onion, cranberries and walnuts tossed in olive oil and fresh lemon juice topped with crumbled blue cheese served over a bed of tender greens 8

Antipasto- assorted meats and cheeses with marinated vegetables and olives tossed with balsamic and olive oil 8

***Broccoli Rabe and Sausage-** broccoli rabe, tomatoes and sausage sautéed in olive oil and garlic 9

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 9

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

Stuffed Mushrooms- sausage and cheese stuffed mushrooms lightly fried served with a horseradish dipping sauce 7

Mussels Marinara- New Zealand mussels sautéed in garlic then simmered in a hot or sweet marinara sauce 9

Bruschetta- our house bruschetta with extra virgin olive oil & romano cheese served with garlic & basil crostini 7

***Fried Ravioli-** crispy cheese filled ravioli lightly breaded and served with marinara 7

Entrées

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 14

Cavatelli & Broccoli- fresh broccoli florets sautéed in olive oil & garlic then finished with grated cheese 14

Tortellini Jozanna- cheese tortellini with peas, mushrooms & prosciutto in a rich cream sauce 15

Linguine with Clam Sauce- fresh clams sautéed in garlic then simmered in a red or white clam sauce 15

Linguine and Broccoli Rabe- fresh broccoli rabe sautéed in garlic and olive oil with sweet Italian sausage and tomatoes finished with romano cheese 15

***Fettuccine Carbonara-** fresh pasta tossed in a rich cream sauce with sweet onions, rendered bacon and peas 16

Chicken Parmigiana- a crispy chicken cutlet topped with tomato sauce and mozzarella 15

***Ravioli Ragu-** ricotta fillet ravioli topped with our “Sunday Gravy” baked with mozzarella cheese 15

***Portobello Mushroom Ravioli-** delicate mushroom ravioli in a marsala wine demi glace with sundried tomatoes 16

Veal Parmigiana- a crispy veal cutlet topped with tomato sauce and mozzarella 18

Eggplant Parmigiana- thinly sliced eggplant layered with mozzarella and romano cheese topped with tomato sauce and melted mozzarella 15

Eggplant Rollatini- thinly sliced eggplant rolled & stuffed with ricotta finished with tomato sauce & mozzarella 15

Lasagna- ricotta, mozzarella, sausage, ground beef, ham, bacon, prosciutto & pepperoni topped with mozzarella 15

Baked Cavatelli- ricotta cheese and marinara tossed with cavatelli pasta topped with melted mozzarella cheese 15

Chicken Angelina- pan seared chicken breasts sautéed with red onions, roasted peppers and artichoke hearts in white wine demi glace 16

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 16

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 16

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 15

Chicken & Shrimp Scampi- chicken breasts and seared shrimp simmered in a fresh lemon, white wine & garlic butter sauce 18

***Chicken Suzanna-** chicken breasts sautéed with sundried tomatoes and seared mushrooms simmered in a marsala wine demi glace topped with melted fresh mozzarella cheese 16

***Chicken Marsala-** chicken breasts sautéed with seared mushrooms in a marsala wine demi glace 16

***Chicken Piccata-** pan seared chicken breast simmered in a fresh lemon, caper and garlic sauce 16

Seafood Alfredo- sautéed sea scallops, calamari & shrimp simmered in a creamy alfredo sauce 18

Zuppa di Pesce- calamari, shrimp, fresh little neck clams, mussels & scallops sautéed in garlic then simmered in a fra diavolo or sweet marinara 20

Veal Saltimbocca- veal layered with prosciutto and mozzarella in a fresh sage and sherry demi glace over spinach 19

Veal Piccata- veal scaloppini pan seared and simmered in a fresh lemon, garlic and caper sauce 19

***Sunday Gravy-** braised pork, meatball and sausage in a plum tomato ragu with pasta topped with ricotta cheese 19

***3 Way Parmigiana-** veal, chicken and eggplant stacked and topped with melted mozzarella and tomato sauce served with 2 cheese raviolis 20

***Spicy Clams and Sausage-** little neck clams and Italian sausage simmered in a spicy red clam sauce 17

***Gluten Free Chicken-** oven roasted mixed vegetables served with marinated grilled chicken 16

***Gluten Free Seafood-** oven roasted mixed vegetables served with sautéed shrimp 18

+add chicken 3 +add shrimp 6 +exchange oven roasted vegetables for pasta 3

Children's Menu

Children can select pasta or chicken entrée to be prepared as a lunch size portion

***Our gluten free options are prepared in a non gluten free kitchen

**Please advise your server of any and all food allergies

*New Menu Items

+5 dollar plate sharing fee (dinner menu 05/18/15)