



## APPETIZERS

- Burrata** - Fresh ball of mozzarella with a creamy center served over an arugula salad with soppressata & bruschetta drizzled with our homemade sweet balsamic dressing 15
- Antipasto** - assorted meats and cheeses with marinated vegetables and olives tossed with balsamic and olive oil 14
- Fried Calamari** - tender calamari fried to a golden brown & served with marinara sauce 12
- Sweet & Spicy Calamari** - hot cherry peppers fried along with our tender calamari then tossed in our sweet honey balsamic sauce 13
- Broccoli Rabe and Sausage** - broccoli rabe, tomatoes and sausage sautéed in olive oil and garlic 11
- Mussels Marinara** - mussels sautéed in garlic then simmered in a hot or sweet marinara sauce 12
- Jozanna Roll** - thin pasta sheets filled with a chicken, bacon, pepper and onion stuffing served with marinara sauce 10
- Fried Ravioli** - crispy cheese filled ravioli lightly breaded and served with marinara 10
- Bruschetta** - our house bruschetta with extra virgin olive oil & romano cheese served with garlic & basil crostini 10
- Mozzarella Sticks** - Sticks of mozzarella cheese, breaded & fried golden brown served with a side of tomato sauce 8

## PASTA

- Linguine Bolognese** - linguine pasta in our hearty meat sauce topped with pecorino romano cheese 17
- Penne Vodka** - prosciutto & peas sautéed with garlic & basil in our creamy pink vodka sauce 17
- Cavatelli & Broccoli** - fresh broccoli florets sautéed in olive oil & garlic then finished with grated cheese 17
- Tortellini Jozanna** - cheese tortellini with peas, mushrooms & prosciutto in a rich cream sauce 18
- Linguine and Broccoli Rabe** - fresh broccoli rabe sautéed in garlic and olive oil with sweet Italian sausage and tomatoes finished with romano cheese 18
- Fettuccine Carbonara** - fresh pasta tossed in a rich cream sauce with sweet onions, rendered bacon and peas 18
- Ravioli Ragu** - ricotta filled ravioli topped with our "Sunday Gravy" sauce finished with pecorino romano cheese 16
- Short Rib Ravioli** - stuffed with braised short rib beef and cheese with our hearty bolognese sauce 17
- Sunday Gravy** - tender braised pork, meatball and sausage simmered in a plum tomato ragu with rigatoni pasta topped with ricotta cheese and pecorino romano 21

## CHICKEN & VEAL

(all entrees served over linguine)

- Veal Parmigiana** - a crispy veal cutlet topped with tomato sauce and mozzarella with a side of linguine 21
- Veal Piccata** - pan seared veal simmered in a fresh lemon, caper and garlic sauce 22
- Veal Saltimbocca** - veal layered with prosciutto and mozzarella in a fresh sage and sherry demi glace over spinach 23
- Chicken Parmigiana** - crispy chicken cutlets topped with tomato sauce and mozzarella with a side of linguine 18
- Chicken Angelina** - pan seared chicken breasts sautéed with red onions, roasted peppers and artichoke hearts in a white wine demi glace 19
- 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 19

- 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 19
- Chicken Pesto** - chicken breast sautéed with mushrooms and fresh tomatoes simmered in a creamy pesto sauce, tossed with linguine pasta 19
- Chicken Francese** - egg dipped chicken breasts simmered in a fresh lemon, white wine and butter sauce 18
- Chicken & Shrimp Scampi** - chicken breasts and seared shrimp simmered in a fresh lemon white wine & garlic butter sauce 21
- Chicken Suzanna** - chicken breasts sautéed with sundried tomatoes and seared mushrooms simmered in a marsala wine demi glace topped with melted fresh mozzarella cheese 19
- Chicken Marsala** - chicken breasts sautéed with seared mushrooms in a marsala wine demi glace 19
- Chicken Piccata** - pan seared chicken breast simmered in a fresh lemon, caper and garlic sauce 19
- 3 Way Parmigiana** - veal, chicken and eggplant stacked and topped with melted mozzarella and tomato sauce served with 2 cheese raviolis 22
- Chicken Daniella** - breaded chicken cutlet topped with our homemade vodka sauce and fresh mozzarella served with a side of rigatoni in vodka sauce 20
- Gluten Free Chicken** - marinated grilled chicken tossed with oven roasted vegetables 18

### SEAFOOD

( all entrees served over linguine)

- Linguine with Clam Sauce** - fresh clams sautéed in garlic then simmered in a red or white clam sauce 18
- Seafood Alfredo** - sautéed sea scallops, calamari & shrimp simmered in a creamy alfredo sauce 21
- Zuppa di Pesce** - calamari, shrimp, fresh little neck clams, mussels & scallops sautéed in garlic then simmered in a fra diavolo or sweet marinara 24
- Spicy Clams and Sausage** - little neck clams and Italian sausage simmered in a spicy red clam sauce 17
- Gluten Free Seafood** - oven roasted mixed vegetables served with sauteed shrimp 20
- Mussels Marinara** - mussels sautéed in garlic then simmered in a hot or sweet marinara sauce 18
- Shrimp Scampi** - shrimp sautéed in garlic, butter and wine 20
- Shrimp Parmigiana** - Shrimp breaded & fried golden brown topped with tomato sauce & melted mozzarella cheese 20

### BAKED DISHES

- Eggplant Parmigiana** - thinly sliced eggplant layered with mozzarella and romano cheese topped with tomato sauce and melted mozzarella with a side of linguine 18
- Eggplant Rollatini** - thinly sliced eggplant rolled & stuffed with ricotta cheese finished with tomato sauce & mozzarella, served with of linguine 18
- Lasagna** - pasta layered with ricotta, mozzarella, sausage, ground beef, ham, bacon, prosciutto & pepperoni 20
- Baked Cavatelli** - ricotta, sausage and marinara tossed with cavatelli pasta topped with melted mozzarella cheese 17
- Stuffed Shells** - Jumbo pasta shells stuffed with seasoned ricotta cheese. Topped with tomato sauce and melted mozzarella cheese 17
- Baked Ziti** - Ziti pasta baked with seasoned ricotta cheese and mozzarella cheese 17

+add chicken 4 +add shrimp 8 +exchange oven roasted vegetables for pasta 4

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

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

To our valued customers:

There will be a \$7.00 charge on any shared entree