

## S T A R T E R S

### CALAMARI FRITTI 16

Crispy calamari with our signature house marinara and spicy tomato chutney

### STUFFED PEPPERS 16

Hot banana peppers stuffed with ground veal, sausage, and Fontina, over house marinara

### SAUSAGE AND PEPPERS 15

Sautéed mild Italian sausage with green and red peppers and house marinara

### MARGHERITA FLAT BREAD 15

Tomato, fresh mozzarella, olive oil, fresh basil

### CLASSIC FLAT BREAD 15

Pepperoni, sausage, provolone, ricotta, marinara

### SHRIMP SAMMY 17

Macadamia and coconut encrusted Jumbo Gulf Shrimp, sweet chili sauce, pickled red onion

### BAKED BRUSCHETTA 14

Ciabatta bread baked with herb marinated tomatoes and Italian cheese blend, with house marinara

### ITALIAN WEDDING SOUP 8

### SOUP OF THE DAY 9

### FRENCH ONION SOUP 10

## S A L A D S

### CAPRESE 16

Fresh mozzarella, basil and tomato layered and finished with aged balsamic and extra virgin olive oil

### WEDGE 14

Crisp iceberg lettuce, diced tomatoes, red onions, cucumber, bacon, crumbled blue cheese and creamy blue cheese dressing

### MEDITERRANEAN SALMON SALAD 27

Grilled salmon, arugula, red onions, artichokes, sun dried tomatoes, and almonds with feta vinaigrette

### PECAN ENCRUSTED CHICKEN SALAD 21

Mixed greens, cucumber, onions, strawberries, pecan encrusted chicken, and honey lime vinaigrette

### CLASSIC CAESAR....15

### CHICKEN.....21

### SALMON.....27

## C L A S S I C V E A L & C H I C K E N

### PARMIGIANA

Breaded, with provolone and marinara sauce  
Chicken...28 Veal...32

### MARSALA

Lightly floured, with fresh mushrooms in Marsala wine  
Chicken...28 Veal...32

### PICCATA

Lightly floured, with capers and green onions in white wine lemon butter  
Chicken...28 Veal...32

All veal and chicken dishes are served with linguine marinara

## V E G A N & G L U T E N - F R E E

### PORTOBELLO STEAK 21

Portobello, eggplant, zucchini, tomato, spinach and squash, stacked and drizzled with balsamic reduction

### VEGAN STUFFED PEPPERS 20

Hot banana peppers stuffed with ratatouille and quinoa, in our house marinara

### SIDE SUBSTITUTIONS

Linguine marinara, roasted potatoes, and broccoli can be substituted with no additional charge.

All other side substitutions will be priced a la carte.

S E A F O O D

SEA BASS ALLEGA 40

Almond encrusted Chilean sea bass in a lemon butter sauce with market fresh vegetables

CALABRESE 39

Crab meat stuffed scampi with artichokes, grape tomatoes, and spinach tossed in a spicy aglio e olio with fresh pappardelle

FERENCINI 42

Shrimp, calamari, clams, and scallops in a lobster chardonnay cream sauce tossed with linguine

SCALLOP RAVIOLI 42

Pan seared sea scallops, crab and lobster ravioli, spinach, and tomatoes in a lobster cream sauce

SALMON LOCONTI 34

Blackened salmon, with a lemon butter caper sauce over a bed of sautéed spinach, served with market fresh vegetables

C L A S S I C C U T S

14 OZ. CENTER CUT NEW YORK STRIP STEAK....50

10 OZ. FILET MIGNON....60

CHOOSE YOUR PREPARATION

Marinated and Grilled, with onion straws

Peppercorn encrusted, finished with dill gorgonzola cream sauce

Mushroom demi-glace

Served with the potato of the day and market fresh vegetable

VEAL CHOPS....48

O'SULLIVANI

14 ounce bone-in veal chop, breaded, with diced prosciutto and tomato in a light cream sauce, served with potato of the day

KOSAR

14 ounce bone-in veal chop, grilled and finished with peppers, onions, kalamata olives, Genoa salami and Maytag blue in a light aglio e olio, served with a grilled hot Hungarian pepper and potato of the day

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.

V E A L & C H I C K E N

GOTTI 36

Milk-fed veal, breaded, layered with crab meat stuffing, provolone, portabella mushrooms and diced tomatoes in a sherry basil pesto sauce

SINATRA 34

Milk-fed veal, lightly floured and topped with spinach, ricotta, eggplant, and provolone, finished with marinara

TRIVISONNO 34

Milk-fed veal medallions, breaded, layered with prosciutto, fresh mozzarella, basil, and roasted red peppers in sherry cream sauce with mushrooms

FRATELLO 34

Milk-fed veal, breaded, layered with prosciutto, eggplant, and provolone in house marinara

LIZA 29

Sautéed chicken encrusted with pine nuts and Asiago in a Romano Chardonnay cream sauce

LUCIANO 29

Chicken, served lightly floured and sautéed, with artichoke hearts, spinach, diced tomatoes, and capers in a roasted red pepper sauce

All veal and chicken dishes served with linguine marinara

S I D E S U B S T I T U T I O N S

Linguine marinara, roasted potatoes, and broccoli can be substituted with no additional charge.

All other side substitutions will be priced a la carte.

## SPECIALTIES OF THE HOUSE

### PENNE ALLA SICILIANA 26

Italian sausage and chicken, green peppers, roasted red peppers and onions in a lightly spiced aglio e olio tossed with penne pasta

### EGGPLANT ROLLATINI 24

Breaded eggplant layered with spinach, ricotta, provolone, and marinara.  
Served with a side of linguine marinara

### CHICKEN CARBONARA 28

Grilled chicken, pancetta, spinach, early harvest peas, fettucine, and egg, tossed with white wine butter

## PASTA

### HOMEMADE LASAGNA 24

Fresh spinach, ricotta, imported Parmesan-Romano and provolone, layered with pasta and finished with marinara

### PENNE ALLA VODKA 23

Sweet onions flamed in vodka with a spicy marinara cream sauce  
Add meatball or sausage for 5.00 or grilled chicken for 6.00

### LINGUINE MARINARA 23

Served with meatball or sausage

### GNOCCHI 24

Potato dumplings sautéed with mushrooms, onions, spinach, and pancetta in a garlic butter sauce

### ITALIAN MAC-N-CHEESE 23

Cavatappi with mozzarella, provolone, Parmesan, Pecorino-Romano, and Asiago blended into a rich sauce, finished with crispy pancetta

### MUSHROOM PAPPARDELLE 23

Mushrooms, caramelized onions, spinach and cherry tomatoes with prosciutto and salami in an aglio e olio

### FETTUCCINE ALFREDO 24

Fettuccine tossed with creamy Alfredo, grilled chicken, artichokes, and broccoli

## A LA CARTE

### PASTAS

HOUSE MARINARA 5

AGLIO E OLIO 8

ALFREDO 8

BLUSH 8

VODKA 8

Choice of linguine, penne, angel hair, fettuccine or substitute gnocchi for an additional \$3

### SPECIALTY SIDES

ITALIAN MAC-N-CHEESE 9

POTATO OF THE DAY 6

### MEAT

MEATBALL.....5

SAUSAGE.....5

GRILLED CHICKEN.....6

### VEGETABLES

BROCCOLI 5

ASPARAGUS 7

GRILLED VEGETABLES 7

SAUTEED SPINACH 7

VEGETABLE OF THE DAY 7

ADD A HOUSE SIDE SALAD FOR \$4

## DESSERT

12 EACH

RASPBERRY CHEESECAKE

LEMON CHEESECAKE

OREO CHOCOLATE CAKE

TIRAMISU

CANNOLIS...10

A gratuity of 20% will be added to all parties of 10 or more.

A 3% convenience fee will be assessed for all credit card transactions.

Debit cards will be processed as credit cards.