

*Un giorno senza vino e
come un giorno senza sole*

*A day without wine
Is like a day without sunshine.*



Ristorante Italiano

Antipasto | Appetizers

Antipasti Caldi

Vongole Oreganate - baked little neck clams	15.50
Cozze Alla Marinara - mussels marinara	15.50
Funghi Farciti - stuffed mushrooms	15.50
Calamari Fritti - fried calamari	15.50
Mozzarella Fritti - mozzarella sticks	10.50

Zuppe | Soups

Stracciatella - spinach & egg drop	7.50
Minestrone - assorted vegetables	7.50
Zuppa Del Giorno - soup of the day	7.50

Farinacei | Pasta

Spaghetti Tomato or Marinara	13
Spaghetti Meat Sauce	17
Spaghetti Meat Balls	17
Linguine White or Red Clam Sauce	18
Fettucine Alfredo	17
Penne Alla Vodka	17
Cheese or Meat Ravioli	17
Lasagna	17
Baked Ziti	17
Manicotti	17
Linguine Aglio & Olio	15
Linguine Pescatore	23
Individual Pizzetta	13
Pizzetta Bianca - White Pizza	15
For Whole Wheat Penne 2.00 extra	
Add grilled chicken 6.00 extra	
Gluten Free Penne 3.00 extra	

Antipasti Freddi e Insalate

Insalata Di Mare - seafood salad	18.50
Antipasto Freddo - cold antipasto	13.50
Insalata di Fagiolini - string beans salad	11.50
Burrata	13.50

Add Grilled Chicken 6

Chef's Salad	13.50
mixed salad with chopped cold cuts, provolone, boiled egg	

Insalata Verde Mista	11
lettuce, tomatoes, cucumbers, string beans, olives	

Caprese - fresh Mozzarella & Tomato	13.50
--	-------

Insalata Cesare - caesar salad	11
---------------------------------------	----

Vegetale | Vegetables

Vegetable of the Day	11.50
Broccoli Sautéed	11.50
Spinach Sautéed	11.50
Eggplant Parmigiana	19.50
Eggplant Rولاتini	20.50
with side of spaghetti tomato or vegetable add 450	

Risotto | Italian Wild Rice

Risotto Salsicce	19
with fresh sausage, peas, fresh tomatoes in lite marinara sauce	

Risotto Pollo	19
with chicken chunks, mixed peppers, mustard seed in cognac sauce	

Risotto Funghi	19
with mixed mushrooms, scallions in cream sauce	

Risotto Di Mare	23
with baby shrimp, crab meat, clams in marinara sauce	

we do not serve slices, whole pies, rolls, or sandwiches in our dining room



Ristorante Italiano

Vitello / Veal

Scaloppine Piccata sautéed with white wine and lemon sauce	25.50
Scaloppine Marsala sautéed with marsala wine and mushrooms	25.50
Scaloppine Pizzaiola sautéed with mushrooms and peppers in a wine and marinara sauce	25.50
Vitello Bolognese With prosciutto, wine, melted mozzarella	25.50
Vitello Parmigiana with tomato sauce and melted mozzarella	25.50

Pollo / Chicken

Pollo Alla Marsala sautéed with marsala wine and mushrooms	23.50
Pollo Arciduca Dipped in egg, pecorino romano cheese, Butter, lemon, wine, sundried tomato and melted mozzarella	24.50
Pollo Rollatine stuffed with ham and mozzarella in a marsala wine and mushroom sauce	23.50
Pollo Alla Francese dipped in egg batter, sautéed with white wine and lemon sauce	23.50
Pollo Alla Parmigiana with tomato sauce and melted mozzarella	22.50

All entrees served with spaghetti w/tomato sauce or vegetable of the day

Ask Waiter for Specials of the Day

Pesce / Seafood

Calamari Marinara sautéed in marinara sauce	25.50
Shrimp Marinara or Fra Diavolo sautéed in marinara sauce	25.50
Shrimp & Scallops Fra Diavolo sautéed in a spicy marinara sauce	26.50
Shrimp Scampi broiled with garlic in a white wine sauce	25.50
Broiled Salmon	25.50
Tilapia Francese dipped in a egg batter, sautéed with white wine and lemon sauce	24.50
La Deliziosa sautéed with shrimp, clams, mussels, calamari, scallops, garlic and tomato	32.50

Caffe/Dolci / Coffee/Dessert

Americano	3
Tea	3
Espresso	3
Double Espresso	6
Cappuccino	5
Tiramisu	7
Italian Cheesecake	7
Chocolate Mousse Cake	7
Tartufo	7
Cannoli Della Nonna	5
Sorbet	7

Beer

Imported Peroni, Amstel Light, Heineken, Corona, Stella	7
Lagunitas Pale Ale	7
Domestic Bud Light - Budweiser	5

There may be extra charges for substitutions and add ons
Plus NYC Sales Tax. Prices are subject to change without notice

Private parties, delivery service and off-site catering welcome