



## ⇒ APPETIZERS ⇐

**Garlic Bread ~ \$6.95**

**Special Garlic Bread ~ sm \$7.95 / lg 10.95**

Fresh tomato, garlic, basil, oregano, cheese & olive oil then topped with mozzarella.

**Mussels ~ \$12.95**

Bianco or Marinara

**Tuscan Wings ~ \$13.95**

Roasted fresh chicken wings with garlic, fresh herbs, lemon, olive oil, and balsamic glaze.

**Shrimp Scampi ~ \$13.95**

Jumbo white shrimp sautéed with garlic, white wine, butter and olive oil. Served with garlic bread.

**Fried Calamari ~ sm \$10.95 / lg 14.95**

Our domestic calamari is tender and lightly breaded, sprinkled with sea salt and cracked pepper and served with a side of marinara sauce. Rhode Island style add \$1.00.

**Arancini Bites ~ \$11.95**

Mini risotto balls stuffed with Fontina, Parmesan and Romano cheese breaded and fried. Served with marinara and fresh basil.

**The 'Balls' ~ \$10.95**

Two of our homemade meatballs soaked in marinara and topped with parmesan, mozzarella and romano. Served with garlic bread.

## ⇒ PASTA SPECIALTIES ⇐

**Rigatoni Bolognese ~ \$17.95**

**Cheese Ravioli ~ \$14.95**

**Pasta w/ Meatball ~ \$14.95**

**Lasagna ~ \$16.95**

**Lasagna Bolognese ~ \$19.95**

Our homemade lasagna topped with a classic Italian meat sauce.

**Fettuccini Alfredo ~ \$16.95**

**Eggplant Parmigiana ~ \$17.95**

## ⇒ HOUSE SPECIALTIES ⇐

**Chicken Bracciolatine ~ \$20.95**

Chicken stuffed with prosciutto & mozzarella, sautéed with mushrooms, roasted peppers, broccoli, butter, Marsala wine and served with pasta.

**Siena ~ \$20.95 / V \$21.95**

Chicken or veal sautéed with portabello mushrooms, caramelized onions, prosciutto, spinach, and roasted peppers tossed with rigatoni and feta cheese.

**Chicken Romano ~ 20.95**

Chicken cutlets topped with roasted peppers, melted mozzarella, and a lemon butter sauce over sautéed spinach. Served with a side of pasta.

**Shrimp & Little Neck Fra Diavolo ~ 24.95**

Shrimp and little necks sautéed in garlic, olive oil and sherry wine served in spicy Fra Diavolo sauce.

**Stuffed Lasagna ~ 20.95**

Our homemade lasagna stuffed with meatballs, pepperoni, and fresh mozzarella topped with shaved parm and melted mozzarella.

## ⇒ THE GRILLE ⇐

**House Cut BBQ Tips ~ \$22.95**

**Center Cut Angus NY Sirloin ~ \$26.95**

**Pork Chop & Vinegar Peppers ~ \$22.95**

Pork chops grilled then sautéed with peppers, mushrooms, garlic butter and marinara.

**Rosemary Pork Chops ~ \$24.95**

Herb rubbed pork chops grilled and topped with sautéed roasted peppers and prosciutto in a Marsala demi glaze. Served with mashed potatoes.

**Build Your Own Burger ~ \$10.95**

8 oz blend of Angus chuck and sirloin served with lettuce, tomato and fries. Add \$1.50 each for cheese, bacon, sautéed mushrooms, or sautéed onion.

## ⇒ SOUP & SALADS ⇐

**Pasta Fagioli ~ cup \$3.95 / bowl \$5.95**

**Soup of the Day ~ cup \$3.95 / bowl \$5.95**

**Caesar ~ \$9.95**

Add Chicken ~ \$6.95 · Add Steak ~ \$10.95

Add Shrimp ~ \$9.95

**Burrata Pesto Caprese ~ \$11.95**

Fresh mozzarella ball with a creamy center served over basil pesto with fresh tomato, basil, and balsamic glaze.

**Mozzarella Caprese ~ \$10.95**

Sliced vine ripe tomato, fresh mozzarella, fresh basil topped with extra virgin olive oil, sea salt and cracked pepper.

**Steak Tip Salad ~ \$21.95**

Grilled sirloin tips over a garden salad topped with sautéed portabello mushrooms, glazed onion, and feta cheese drizzled with balsamic glaze and olive oil.

**Tuscan Chicken ~ \$15.95**

Grilled chicken and fresh mozzarella over mixed greens, tomatoes, capers, roasted peppers, prosciutto, and artichoke hearts with a balsamic vinaigrette.

## ⇒ SEAFOOD ⇐

**Shrimp Scampi ~ \$20.95**

**Seafood Scampi ~ \$26.95**

A blend of shrimp, scallops, mussels, calamari, and clams sautéed in butter, Sherry wine, herbs & garlic. Also available in a red sauce.

**Baked Haddock ~ \$20.95**

Fresh haddock filet baked and topped with seasoned panko bread crumbs.

**Shrimp Portofino ~ \$21.95**

Shrimp tossed with tomatoes, artichokes, basil, lemon garlic, extra virgin olive oil, marinara, and angel hair.

**Haddock with Tomato and Garlic ~ \$21.95**

Fresh haddock roasted with olive oil, garlic, fresh tomato, and basil. Served over sautéed spinach and mushroom.

**Linguine with Clams ~ \$21.95**

Marinara or Bianco

## ⇒ CHICKEN & VEAL CLASSICS ⇐

**Parmigiana ~ C \$18.95 / V \$20.95**

**Eggplant Parmigiana ~ C \$19.95 / V \$21.95**

**Marsala ~ C \$19.95 / V \$21.95**

**Broccoli & Ziti ~ C \$18.95 / V \$20.95**

**Salerno ~ C \$20.95 / V \$21.95**

Breaded cutlet topped with bolognese sauce and mozzarella served over cheese ravioli.

**Al Capone ~ C \$20.95 / V \$22.95**

Breaded cutlet sautéed with mushrooms in a Marsala wine sauce topped with prosciutto and mozzarella cheese.

## ⇒ CHILDREN'S ⇐

**Chicken Finger Plate ~ \$7.95**

**Hamburger ~ \$7.95**

**Pasta with Tomato Sauce ~ \$6.95**

**Cheese Ravioli ~ \$6.95**

**Cheeseburger ~ \$8.95**

**Grilled Cheese ~ \$7.95**



## ⇒ SPECIALTY COCKTAILS ⇐

### Cucumber Basil Smash

Absolut Vodka, Beefeater Gin, Lemon, Basil, Cucumber.

### Don't Look Back

Malibu Coconut Rum, Goslings, Lime, Pineapple, simple syrup.

### Mai Tai

Escape to the tropics anytime with this refreshing blend of rum and fresh juices!

### Prohibition Punch

This powerful tropical drink will transport you to the roaring 20's during the first sip. This rum-based concoction packs a punch that will get the party started no matter where you are!

### Sangria

Delicious blend of dry red wine, fresh fruit and apricot brandy.

### Mandarin & Tangerine Soda

Absolut Mandarin Vodka, Lemon, Fruitations Tangerine, Soda.

### Super Seabreeze

Absolut Grapefruit, Fruitations Cranberry, fresh Lime, Splash Soda.

### Cucumber Martini

Cucumber Vodka, fresh Cucumber, fresh Lemon, simple syrup.

### Espresso Martini

Titos Vodka, Borghetti Espresso, Baileys Irish Cream.

## ⇒ WINE LIST ⇐

### WHITES

	glass	half carafe	bottle
Barone Fini Pinot Grigio,	\$8.95	\$19.95	\$24.95

*Italy*

Directors Cut Chardonnay,	\$10.95	\$20.95	\$29.95
---------------------------	---------	---------	---------

*California*

Brancott Sauvignon Blanc,	\$9.95	\$20.95	\$29.95
---------------------------	--------	---------	---------

*New Zealand*

Schulhaus,	\$10.95	\$20.95	\$29.95
------------	---------	---------	---------

*Germany*

Castello Del Poggio Moscato,	\$9.95	\$20.95	\$29.95
------------------------------	--------	---------	---------

*Italy*

### REDS

Kenwood Pinot Noir,	\$10.95	\$20.95	\$29.95
---------------------	---------	---------	---------

*California*

J Carr Cabernet,	\$11.95	\$22.95	\$31.95
------------------	---------	---------	---------

*California*

Pulenta Estate "LaFlor" Malbec	\$9.95	\$19.95	\$24.95
--------------------------------	--------	---------	---------

*Argentina*

Cecchi Chianti Classico,	\$10.95	\$20.95	\$29.95
--------------------------	---------	---------	---------

*Tuscany*

Josh Legacy Red,	\$8.95	\$19.95	\$24.95
------------------	--------	---------	---------

*California*

Allegrini Palazzo Del Torre,	\$11.95	\$22.95	\$31.95
------------------------------	---------	---------	---------

"Italian Red Blend"

*Italy*

### SPARKLING

Zonin Prosecco,	\$8.95		\$24.95
-----------------	--------	--	---------

*Italy*

### HOUSE WINES

Pinot Grigio, Chardonnay,	\$7.00	\$14.95	\$23.95
---------------------------	--------	---------	---------

Cabernet Sauvignon, Chianti,

Merlot, White Zinfandel

## ⇒ BEVERAGES ⇐

**Soda ~ \$3.00** Only One Refill per Soda

**Milk, Juice ~ \$3.00** Non-refillable

**San Pellegrino ~ \$3.75**

**Spring Water ~ \$2.75** Non Carbonated

**Coffee, Tea ~ \$2.75**

## ⇒ GOURMET PIZZA ⇐

*Small = 10" Large = 16"*

### Traditional Cheese ~ sm \$10.45 / lg \$14.95

Our homemade pizza sauce topped with generous amounts of mozzarella, romano, parmesan and fresh basil.

### Meat Lovers Pizza ~ sm \$13.95 / lg \$22.95

Our traditional cheese pizza topped with homemade meatballs, fresh Italian sausage, and all natural pepperoni.

### Buffalo Chicken Pizza ~ sm \$12.95 / lg \$18.95

Diced Buffalo chicken tenders over our traditional cheese pizza.

### Shrimp Scampi Pizza ~ sm \$13.95 / lg \$22.95

Shrimp sautéed in garlic, white wine, and olive oil over melted mozzarella.

### Create Your Own ~ sm \$9.95 / lg \$13.95

#### Toppings

Each additional topping on a small pizza .....\$1.50

Each additional topping on a large pizza .....\$2.00

**Mushrooms • Onions • Artichokes • Broccoli • Garlic**

**Roasted Peppers • Anchovies • Bell Peppers • Black Olives**

#### Premium Toppings

Each additional topping on a small pizza .....\$2.00

Each additional topping on a large pizza .....\$3.00

**Meatball • Sausage • Pepperoni • Prosciutto • Salami • Eggplant**

**Chicken ~ \$3.00 • Shrimp ~ \$5.00**

## ⇒ SANDWICHES ⇐

### Al's Cheese Steak \$12.95

Fresh shaved rib eye and sirloin steak sautéed with onions, peppers, and American cheese served in a sub roll with sweet potato waffle fries.

### Veal Parmesan Sub \$12.95

### Meatball Sub \$11.95

### Eggplant Parmesan Sub \$11.95

### Chicken Parmesan Sub \$11.95

### Italian Sausage Sub \$12.95

Sweet Italian sausage topped with sautéed peppers, onions and a touch of marinara.

## ⇒ SIDES ⇐

### Meatball (1/4 lb) ~ \$3.25

### Pasta, Rice or French Fries/Mashed ~ \$2.95

### Sausage ~ \$4.25

### Sautéed Mixed Vegetables ~ \$4.95

Summer squash, zucchini, broccoli, carrots.

## ⇒ BAR SNACKS ⇐

### Boneless Buffalo Fingers sm \$10.95 / lg \$13.95

### Chicken Fingers sm \$9.95 / lg \$12.95

### Buffalo Wings sm \$10.95 / lg \$13.95

Large, fresh wings, fried crispy and golden, topped with a tangy Buffalo sauce.

### Potato Skins sm \$9.95 / lg \$12.95

Topped with melted cheddar, mozzarella, and bacon.

### Mozzarella Sticks sm \$7.95 / lg \$10.95

### Chicken Parm Stack \$15.95

Chicken cutlet sliced and stacked high over bolognese sauce topped with mozzarella, parmesan, romano and fresh basil.

Prices subject to change without notice.

Before placing your order, please inform your server if a person in your party has a food allergy.

The FDA advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illnesses.