



APPETIZERS

Garlic Bread – 6.95

Special Garlic Bread – small 7.95 / large 11.95

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

Mussels – 12.95 GF

Bianco or Marinara

Tuscan Wings – 13.95 GF

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

Shrimp Scampi – 14.95

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

Fried Calamari – small 11.95 / lg 15.95

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

Antipasto for 2 – 17.95 GF

A mix of cold cuts, burrata caprese, and marinated vegetables

SOUP & SALADS

Pasta Fagioli – bowl 6.95

Soup of the Day – bowl 6.95

Caesar – 10.95

Add Chicken – 6.95 · Add Steak – 12.95 · Add Shrimp – 9.95

Steak Tip Salad – 25.95 GF

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

Burrata Pesto Caprese – 12.95 GF

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

Mozzarella Caprese – 10.95 GF

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

Tuscan Chicken – 17.95

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

HOUSE CLASSICS

Rigatoni Bolognese – 18.95

Cheese Ravioli – 14.95

Pasta w/ Meatball – 14.95

Lasagna – 17.95

Lasagna Bolognese – 20.95

Our homemade lasagna topped with a classic Italian meat sauce

Fettuccini Alfredo – 17.95

Marsala – Chicken 20.95 / Veal 22.95

Broccoli & Ziti – Chicken 18.95 / Veal 20.95

House Cut BBQ Tips – 25.95

Angus choice marinated sirloin tips grilled and brushed with BBQ sauce and served with french fries

Also available in scampi sauce



'PARMIGIANA'

All parm dishes are served with a side of ziti.

Classic Chicken or Eggplant Parm – 19.95

A beloved recipe unchanged for over 30 years

Also available as Veal Parmesan – 20.95

Caprese Parm – 22.95

Savor the simple, yet rich flavors of fresh mozzarella and basil pesto, paired perfectly with marinated fresh tomatoes; a classic reinvented

Pollo Bianco – 22.95

a crispy chicken cutlet crowned with a velvety blend of ricotta, mozzarella, and Parmesan cheese, served on a bed of flavorful marinara sauce

Combo Parm – Chicken 23.95 / Veal 24.95

Chicken or veal with eggplant

Burrata Parm – 22.95

Tender chicken cutlet topped with creamy burrata cheese, our signature marinara sauce, and fresh basil; a decadent take on the original

Salerno Parm – Chicken 22.95 / Veal 23.95

A generous serving of chicken or veal parm bathed in hearty bolognese sauce, accompanied by a side of cheese ravioli

Add a bowl of homemade soup, house salad, or additional side for \$2.99

GF = Gluten Free | gluten free pasta available, ask your server



HOUSE SPECIALTIES

Chicken Bracciolatine — 22.95

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

Chicken Siena — 22.95

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

Frutti D'Mare — 29.95

Shrimp, scallops, haddock, calamari, mussels and little necks sautéed with olive oil, sherry wine, garlic, cherry tomato, and basil tossed with linguini

Chicken Romano — 22.95

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

Al Capone — Chicken 21.95 / Veal 23.95

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

Pork Chop & Vinegar Peppers — 24.95

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

SEAFOOD

Shrimp Scampi — 21.95

Jumbo white shrimp sautéed with garlic, white wine, butter and olive oil, served over linguine

Baked Haddock — 22.95

Fresh haddock filet baked and topped with seasoned panko bread crumbs

Shrimp Calabria — 22.95

Jumbo shrimp sautéed with olive oil, garlic, broccoli, mushrooms, cherry tomato, white wine, and Pecorino Romano tossed with rigatoni pasta

Baked Scallops — 29.95

Fresh jumbo sea scallops baked in butter and topped with seasoned ritz cracker stuffing. Served with a side of mashed or mixed vegetables

Haddock with Tomato and Garlic — 23.95

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

Linguine with Clams — 24.95

Scampi or Marinara

SIDES

Meatball (1/4 lb) — 3.50

Pasta, Rice or French Fries/Mashed — 2.95

Sausage — 4.95

Side Sautéed Mixed Vegetables — 5.95

Spinach, broccoli, or mixed vegetables

Side Extra Sauce — 3.00

Marsala, Bolognese, or Alfredo

BEVERAGES

Soda — 3.00 *Only One Refill per Soda*

Milk, Juice, Lemonade — 3.00 *Non-refillable*

San Pellegrino — 3.75

Spring Water — 2.75 *Non Carbonated*

Coffee, Tea — 3.00

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

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.

Add a bowl of homemade soup, house salad, or additional side for \$2.99

GF = Gluten Free | gluten free pasta available, ask your server