



Appetizers

Freddi

Prosciutto & Melone \$8.95

Fresh Chilled Melon topped with Prosciutto

Antipasto Freddi - Cold Antipasto \$10.95

*Combination of Cold Cuts and Cheeses
served over Romaine Lettuce*

San Marsano \$9.95

*Sliced Fresh Tomatoes, Roasted Peppers
& Homemade Mozzarella, served over Arugula*

Cocktail di Gamberetti \$11.95

Classic Shrimp Cocktail

Caldi

Baked Clams Oreganata \$9.95

Funghi Ripiene \$9.95

Mushrooms stuffed with Mixed Seafood, served with Lemon Sauce

Involtini di Melanzane \$8.95

*Eggplant Stuffed with Ricotta Cheese,
topped with Marinara Sauce & Melted Mozzarella*

Cozze Alla Buengustaio \$9.95

Mussels prepared in Bianco, Marinara or Fra Diavolo

Zuppa di Vongole \$10.95

*Steamed Clams with Clam Broth,
Extra Virgin Olive Oil, White Wine and Garlic*

Calamari Fritti \$11.95

Fried Squid served with Your Choice of Mild or Hot Sauce

Mozzarella en Carrozza \$8.95

*Brick Oven Bread buttered & stuffed with Mozzarella,
Pan-Fried & served with Marinara Sauce or Anchovie & Garlic Sauce*

Minestre

Soup

Pasta Fagioli \$5.95

Beans & Pasta Soup

Minestrone dell Ortollano \$5.95

Mixed Vegetable & Pasta Soup

French Onion Soup \$5.95

Zuppa di Giorno \$5.95

Soup of the Day



Insalata

Salad

Insalata alla Cesare \$6.95

Romaine Lettuce with Traditional Caesar Dressing

Insalata Mista \$5.95

Mixed Green Salad in Our Vinaigrette Dressing

Santa Lucia Salad \$8.95

*Combination of Sliced Tomatoes, Red Onion,
Fresh Mozzarella & Basil over a Bed of Arugula*

Manny's Insalata \$8.95

Mixed Tricolor Salad topped with Gorgonzola Cheese, Walnuts & Balsamic Vinaigrette

Farinacei

Pasta

Linguini Clam Sauce \$18.95

Linguini flavored with Fresh Clams in your Choice of Red or White Sauce

Orecchiette alla Barese \$16.95

Orecchiette Pasta with Arugula, Diced Mozzarella & Fresh Tomato

Rigatoni Maritale \$21.95

*Sautéed Shrimp and Scallops with Diced Plum Tomatoes
tossed with Rigatoni Pasta & Light Tomato Sauce*

Penne alla Toscana \$17.95

*Broccoli, Sun-dried Tomatoes & Artichokes
with Garlic, Oil & a Touch of Fresh Tomato*

Capellini Pomodoro e Basilico \$15.95

Capellini with Fresh Tomato & Basil

Bowtie Rustiche \$18.95

*Broccoli Rabe, Sun-dried Tomatoes & Sweet Sausage
with a Light Olive Oil and Garlic Sauce*

Penne alla Vodka \$15.95

with Peas in a Delicious Pink Sauce

with Chicken \$18.95 • with Shrimp \$21.95

Cozze alla Buengustaio \$17.95

*Mussels served over Linguini
with your Choice of Bianco, Marinara or Fra Diavolo*

**OUR MEALS ARE CREATED TO ORDER WITH THE FRESHEST INGREDIENTS.
PLEASE ALLOW SUFFICIENT PREPARATION TIME.
WE APPRECIATE YOUR PATIENCE.**



ALL ENTREES SERVED WITH HOUSE SALAD

Pesce
Seafood

Gamberoni a Piacere \$23.95

*Shrimp prepared any style Scampi, Francese, Marinara or Fra Diavolo
served over Linguini*

Grilled Salmon \$22.95

served with Sautéed Broccoli Rabe

Salmon Dijonnaise \$21.95

Baked Salmon served with Dijon Mustard Sauce

Dentice alla Tarantina \$22.95

*Red Snapper Sautéed with Diced Tomatoes, Shiitake Mushrooms,
Asparagus, Basil, Garlic & White Wine Sauce*

Zuppa Di Pesce \$24.95

*Fresh Seafood with Clams, Shrimp, Scallops, Calamari
& Mussels in a Marinara or Fra Diavolo Sauce, served over Capellini*

Verdure

Vegetables

Spinach Aglio Olio \$6.95

Spinach Sautéed with Garlic & Oil

Broccoli Oreganata \$6.95

Baked Broccoli Spears with Garlic, Oil, Cheese & Bread Crumbs

Broccoli Rabe Aglio Olio \$6.95

Sautéed with Garlic & Oil

Children's Menu

\$9.95

~UNDER 10 YEARS OLD~

SERVED WITH SMALL SODA & SCOOP OF ICE CREAM

Pasta Marinara

Chicken Tenders

with French Fries

Chicken Parmigiano

with French Fries

Cheese Ravioli

with Marinara Sauce



ALL ENTREES SERVED WITH HOUSE SALAD

Pollo *Chicken*

Pollo Fiorentina \$19.95

Breast of Chicken topped with Spinach, Mozzarella & Marsala Wine Sauce

Pollo Nostrano \$18.95

Boneless Breast Sautéed with Red Onions, Wild Mushrooms & Peas in a White Wine Sauce

Pollo Pumante \$18.95

Sun-dried Tomatoes, Sherry, Shallots & Cream

Lemon and Garlic Pollo \$18.95

Boneless Breast Sautéed with Wild Mushrooms, Garlic, Demi-glaze and a hint of Lemon

Petti di Pollo Paillard \$17.95

Boneless Breast of Chicken, Charcoal Grilled, served over Tricolor salad

Pollo San Remo \$19.95

Breast of Chicken topped with Roasted Peppers and Mozzarella, sauteed with Wine and Basil

Pollo Marsala \$18.95

Boneless Breast Sautéed with Mushrooms in a Marsala Wine Sauce

Pollo alla Parmigiano \$17.95

served over Linguini

Chicken Justin \$19.95

*Breast of Chicken Sauteed with Artichoke Hearts, Mushrooms
& Sun-dried Tomatoes with a Brandy Demi-Glaze*

Vitello *Veal*

Scaloppine a Piacere \$22.95

Veal prepared any style Francese, Marsala, Piccata or Parmigiana

Scaloppine di Vitello Saltimbocca \$23.95

Veal Scaloppine topped with Prosciutto, Spinach & Mozzarella Cheese in a Sherry Wine Sauce

Vitello alla Portobello \$23.95

Scaloppine Veal topped with Mozzarella & Portobello Mushrooms in a Madiera Wine Sauce

Vitello Piemontese \$23.95

Veal Scaloppine with Shiitake Mushrooms, Pine Nuts, Fresh Basil & Diced Tomatoes in a White Wine

Carne *Meat*

Bistecca di Manzo \$23.95

Charcoal Grilled Rib Eye Steak

Bistecca & Gamberi alla Griglia \$26.95

Rib Eye Steak Grilled to your liking topped with Sautéed Shrimp in a Zesty Garlic Sauce

Blackened Pork Chops \$22.95

Two Blackened or Grilled Pork Chops, served over Sautéed Broccoli Rabe