

Appetizers

<i>Fried Calamari</i>	Domestic calamari tubes lightly dusted and cooked to perfection. Served with a lemon wedge and marinara sauce.	\$9.00	A1
<i>Mussels marinara</i>	A generous portion of Prince Edward Island mussels swimming in Marinara.	\$8.00	A2
<i>Mussels Bianca</i>	Mussels served in a white wine broth.	\$8.00	A3
<i>Hot Anti paste</i>	Clams, eggplant rollatini, artichokes, shrimp, mussels and stuffed mushrooms.	\$11.00	A4
<i>Stuffed Crabs</i>	Two Maryland blue crabs stuffed in their shell oreganato style w/ balsamic baby greens.	\$6.50	A5
<i>Garlic bread</i>	Arthur Avenue bread smothered in butter, garlic and herbs.	\$2.50	A6
<i>Eggplant Rollatini</i>	We bread this eggplant on the premises and roll it in our ricotta mixture. Served with our marinara sauce.	\$6.50	A7
<i>Clams oreganato</i>	A delicious wine sauce is created slowly as they bake and then poured over the top.	\$8.00	A8
<i>Grilled vegetables Balsamico</i>	A selection of the markets freshest vegetables available grilled and glazed with balsamic vinegar and herbs.	\$7.00	A9
<i>Clams Casino</i>	Sinatra's favorite as good as it ever was.	\$8.00	A10
<i>Potato croquettes</i>	Hand made on the premises with parmesan cheese and herbs served with a dipping sauce.	\$5.00	A11
<i>Porto Bello Oreganato</i>	Mushroom crown fill with shrimp oreganato with a side of sautéed portabello strips.	\$9.50	A12
<i>Rice Balls Parmigiana</i>	A breaded arbario rice with pecorino and peas, baked with sauce and mozzarella.	\$6.00	A13

Sides

<i>Meatballs</i>	Hand made on the premises meatballs served in our marinara sauce.	\$4.50	A14
<i>Sausage</i>	Two fresh fennel sausages from served in our great marinara sauce.	\$4.50	A15
<i>Spinach</i>	Sautéed baby spinach drenched in garlic and classic seasonings.	\$5.00	A16
<i>Broccoli</i>	Florets sautéed to perfection in garlic and butter and served with a lemon wedge on the side.	\$5.00	A17
<i>Potato croquettes</i>	Hand made on the premises with parmesan cheese and herbs served with a dipping sauce.	\$5.00	A18
<i>Broccoli Raab</i>	A generous portion of this Italian classic sautéed the right way in garlic and olive oil.	\$5.50	A19
<i>Pasta</i>	Your choice of a cut of pasta with marinara sauce. A small portion for a pasta purist.	\$3.50	A20
<i>Risotto</i>	Modesto or Fungo this classic is sure to send you back to a romantic night in Italy.	\$6.00	A21

Fun Finger Foods

Just looking for a snack? Want something extra to round out your meal? Our fun finger foods can be just that. Not quite appetizers, these pizzeria classics are in a class of their own. We only use the highest quality ingredients and all of our items are prepared fresh each day, so you know your food will be just right.

<i>Wings 2 bros</i>	Seasoned and battered wings served with a choice of dips. (BBQ, Blue cheese or hot sauce) 8 pieces.	\$5.75	F1
<i>Hand-Made Mozzarella Sticks</i>	Try the difference “hand-made” makes. Six pieces served with our marinara sauce.	\$5.00	F2
<i>Traditional French Fries</i>	These Idahoans are fried to perfection.	\$2.75	F3
<i>Seasoned Fries</i>		\$2.75	F4
<i>Cajun Fries</i>		\$2.75	F5
<i>Italiano Fries</i>		\$2.75	F6
<i>Cheese fries</i>	Fries with mozzarella cheese.	3.75	F7
<i>Disco Fritte</i>	Fries smothered with mozzarella cheese, served with Barolo dipping sauce.	\$4.75	F8
<i>Triple Combo</i>	3 Mozzarella sticks, 3 Chicken tenders and fries.	\$7.75	F9
<i>Grand Slam</i>	3 Mozzarella sticks, 3 Chicken tenders, 3 Chicken wings and fries.	\$8.75	F10
<i>Game Platter</i>	(6) Mozzarella sticks, (8oz) French fries, (6) chicken tenders, (6) fried ravioli, (6) Buffalo wings and (12) garlic knots served on a platter for all of your company to enjoy the game.	\$25.00	F11
<i>Fried Ravioli</i>	Cheese ravioli breaded and deep fried with a side of dipping sauce.	\$4.75	F12
<i>Chicken Tenders</i>	Chicken tenderloins breaded and accompanied with BBQ or honey mustard sauce.	\$7.00	F13
<i>Garlic Knots</i>	6 zesty nuggets of joy complemented w/ a side of sauce.	\$2.25	F14
<i>Zeppoles</i>	The sweet cousin of the above dusted with powdered sugar.	\$2.25	F15
<i>Onion Rings</i>	Served with dipping sauce.	\$4.00	F16
<i>Cajun Popcorn</i>	Fried dough bites tossed with Cajun rub.	\$3.75	F17
<i>Bread Sticks</i>	Baked Pizza dough tossed in butter and pecorino.	\$3.75	F18

Beverages

Wash down your pizza with a soda or an iced tea from the list below:

Coca Cola, Diet Coke, Sprite, Sprite Zero, Pepsi, Diet Pepsi, Dr Pepper, Diet Dr Pepper, Welsh Grape Soda, Boylan’s Cream Soda, Boylan’s Orange Cream Soda, Boylan’s Root Beer, Boylan’s Diet Root Beer, Snapple Iced Tea with Lemon, Diet Snapple Iced Tea with Lemon, Snapple Peach Iced Tea, Diet Snapple Peach Iced Tea

Baked Pastas

Our sauces and Arthur Ave. Bread. What a marriage!

<i>Baked Manicot</i>	Milanese	\$7.75	P51
	Parmigiana	\$8.75	P52
<i>Baked Cheese Ravioli</i>	Milanese	\$7.75	P53
	Parmigiana	\$8.75	P54
<i>Meat Ravioli</i>	Milanese	\$8.00	P55
	Parmigiana	\$9.00	P56
<i>Baked Lobster Ravioli</i>	Milanese	\$9.75	P57
	Parmigiana	\$10.75	P58
<i>Baked Stuffed Shells</i>	Milanese	\$7.75	P59
	Parmigiana	\$8.75	P60
<i>Baked Penne Bolognese</i>	Milanese	\$8.00	P61
	Parmigiana	\$9.00	P62
<i>Baked Meat Lasagna</i>	Milanese	\$8.00	P63
	Parmigiana	\$9.00	P64
<i>Baked Ziti</i>	Penne with blush sauce and mozzarella	\$7.75	P65
<i>Baked Ziti Bolognese</i>	Penne with blush meat sauce and mozzarella	\$8.75	P66
<i>Baked Meatballs</i>	Milanese	\$9.00	P67
	Parmigiana	\$10.00	P68
<i>Baked Sausage</i>	Milanese	\$9.00	P69
	Parmigiana	\$10.00	P70
<i>Baked Gnocchi Bolognese</i>	Milanese	\$9.50	P71
	Parmigiana	\$10.50	P72
<i>Baked Tortellini Alfredo</i>		\$9.50	P73
<i>Baked Cavatelli Piormedese</i>		\$10.00	P74

Caesar's Specialty Pastas

This is our chef's collection of favorite pasta's. He truly enjoys preparing them. Please enjoy his work.
 You won't regret it. All dishes are served with Arthur Avenue bread and pasta cuts can be changed upon request.
 We offer linguine, penne, angel hair, spaghetti, and rigatoni.

<i>Chicken Scarpiello</i>	Tender strips of chicken, fennel sausage, and potatoes simmered in a rosemary lemon sauce over DeCecco linguine.	\$9.75	P19
<i>Funati</i>	Sun-dried tomatoes, onions, shitake mushrooms, and portabello mushrooms in a light brown sauce over linguine.	\$9.50	P20
<i>Toninno</i>	Shrimp, arugula, Portobello mushrooms in a marinara-pesto sauce over angel-hair.	\$10.50	P21
<i>Fettuccine Monte Carlo</i>	Shrimps, mussels & clams in a cream sauce over fettuccine.	\$13.75	P22
<i>Pollo Mediterranean</i>	Chicken sautéed with Sun dried tomatoes in a tomato cream sauce over rigatoni.	\$9.50	P23
<i>Cavatelli broccoli</i>	Garlic and oil sautéed with this fresh pasta and broccoli.	\$8.75	P24

<i>Linguine Marricaita</i>	Mussels calamari and clams in a red clam sauce.	\$10.00	P26
<i>Linguine Biandi</i>	Grilled shrimp, fresh spinach and diced tomato over linguine accented with garlic and olive oil.	\$10.50	P27
<i>Cavatelli Gypsy</i>	Vodka sauce, mushrooms, sausage and spicy Italian peppers mark this dishes distinction.	\$11.00	P28
<i>Portofino</i>	Cavatelli with grilled chicken, shitake mushrooms, sun-dried tomatoes and broccoli in a red wine sauce.	\$9.75	P29

Spaghetti, Penne, Linguini, Angel Hair & Rigatoni

The cornerstone of a great Italian menu is the pasta. That's why we only use DeCecco fine pastas. They are the most expensive because they are the best. Produced in the beautiful Ligurian Valley with its mineral-rich waters and alluvial soil, their handmade bronze dyes and unique drying process result in a pasta of proteic qualities that hold sauces like no other pasta in the world. Eating this pasta is a singular experience that we enjoy as well as our customers.

<i>House Sauce</i>	Robusto-pelati vine-ripened tomatoes simmered with basil and other Italian spices.	\$7.00	P1
<i>Marinara</i>	A chunky ragu with basil and garlic.	\$8.00	P2
<i>Vodka Sauce</i>	A creamy pink sauce w/ Russian coq au vin.	\$9.50	P3
<i>Garlic & Oil</i>	An Italian classic.	\$7.00	P4
<i>Bolognese</i>	A red sauce flavored with browned ground chunk.	\$8.50	P5
<i>Meatballs Marinara</i>	Your favorite pasta with meatballs & gravy.	\$8.00	P6
<i>Sausage Marinara</i>	Your favorite pasta with Sweet Fennel Sausage.	\$8.00	P7
<i>Meatball and Sausage Marinara</i>	Your favorite pasta with meatballs and sweet fennel sausage.	\$9.00	P8
<i>Mushroom Tri</i>	Crimene mushrooms simmered in our marinara sauce.	\$9.00	P9
<i>Creamy Pesto</i>	A zesty cream sauce with basil pesto.	\$9.50	P10
<i>Alfredo</i>	A classic beurr blanc accented with pecorino romano cheese.	\$9.50	P11
<i>Primavera</i>	An array of seasonal vegetables cut into bite size pieces and available w/ four sauces. Garlic & extra virgin olive oil.	\$9.50	P12
	Blush- our marinara with ricotta and cream.	\$9.50	P13
	Marinara- chunky tomato with Italian herbs.	\$9.50	P14
	Bianco- garlic white wine.	\$9.50	P15
<i>Putanesca</i>	Black olives, anchovies, roasted peppers and capers.	\$9.50	P16
<i>Arabiatta</i>	Arribiatta means a little crazy literally and figuratively represents the delicate heat that makes this sauce slightly spicy.	\$9.00	P17
<i>Carbonara</i>	White cream sauce, enhanced with bacon and sautéed onions.	\$9.50	P18
<i>Pesto Aglio-olio</i>	Fresh garlic sautéed in extra virgin olive oil. Basil pesto white wine sauce.	\$9.00	P30

From The Oven

Strombolis with dipping sauce

<i>Original</i>	Ham, salami, pepperoni and mozzarella.	\$5.50	O1
<i>Classic</i>	Meatball, peppers, sausage, cheese and onion.	\$5.50	O2
<i>Tuscany</i>	Artichoke hearts, sun-dried tomatoes, capers and spinach.	\$5.50	O3
<i>Chicken Cutlet</i>	Breaded chicken scallopines with mozzarella cheese.	\$5.50	O4
<i>Grilled Chicken with Broccoli</i>	Grilled chicken scallopines baked with broccoli and mozzarella .	\$5.50	O5
<i>Buffalo Chicken</i>	Tender cubes of chicken baked with hot sauce, mozzarella cheese and ranch.	\$5.50	O6

Calzones with dipping sauce

<i>Cheese</i>	Herbed ricotta.	\$5.50	O7
<i>Spinach</i>	Herbed ricotta and fresh spinach.	\$5.50	O8
<i>Ham</i>	Sliced ham and herbed ricotta.	\$6.00	O9
<i>The Designer</i>	Fill your calzone with up to three toppings.	\$7.00	O10

Daily Pizza Offerings

	slice	pie
Plain 12"	N/A	\$7.50
Plain 14"	N/A	\$8.75
Plain 16"	\$1.50	\$10.50
Sicilian	\$1.75	\$12.75
White pie	\$2.50	\$11.75
Grand Ma-Ma	\$2.00	\$15.00

Add a topping:	12"	14"	16"	Sicilian
Traditional toppings	\$1.25	\$1.50	\$2.00	\$2.00
Trattoria toppings	\$1.25	\$1.50	\$2.00	\$2.00
Deluxe toppings	\$3.00	\$3.75	\$4.00	\$4.00

Traditional Pizza Toppings

Extra cheese, sausage, mushroom, pepperoni, Peppers, anchovy,
cherry peppers, meatballs, onions, black olives, eggplant, bacon, broccoli, and spinach

Trattoria Toppings

Artichoke hearts, roasted peppers, capers, broccoli raab, fresh basil,
grilled eggplant, sun-dried tomatoes, portobello mushrooms

Deluxe Toppings

Veal cutlet, herb-encrusted chicken, citrus-grilled gulf shrimp, chicken cutlet, buffalo chicken

Specialty pies

<i>Focaccia</i>	White balsamic, fresh Mutz, fresh tomato, fresh Basil on a thin crust Sicilian.	\$12.00
<i>Chicken Rio</i>	Fried chicken breast, applewood bacon, and fresh tomato ranch sauce on a white base topped with mozzarella.	\$12.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Sicilian	\$18.00
<i>Grand-ma-ma</i>	a Brooklyn favorite! Thin crust Sicilian baked with cheese and topped with a combo of tomato strips, garlic, basil pesto and pecorino Romano.	\$14.75
<i>Buffalo chicken</i>	Tender white chicken pieces tossed in a chipotle butter sauce on a white pizza base baked 12" in diameter.	\$12.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Same as above Sicilian-style	\$18.00
<i>Sirloin skillet</i>	Loin steak sautéed with bell peppers and onions baked with American and Mozzarella cheeses.	\$12.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Same as above Sicilian-style	\$18.00
<i>Zorba's gift</i>	Spinach and fresh tomato, tossed w/ virgin olive oil and lemon juice on a white base topped with mozzarella, cucumber, feta, & oregano.	\$10.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Same as above Sicilian-style	\$18.00
<i>Chicken parmagiana</i>	Strips of chicken cutlet covered with sauce and mozzarella cheese baked with a 12" diameter.	\$12.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Same as above Sicilian-style	\$18.00
<i>Caribbean Storm</i>	Jerk-rubbed chicken with vinegar peppers and pineapple baked with house sauce and mozzarella cheese. Baked with a 12" diameter.	\$12.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Same as above Sicilian-style	\$18.00
<i>The Kickin' Cajon</i>	Chicken dry rubbed with creole seasoning, pan blackened, and tossed with sundried tomatoes.	\$12.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Same as above Sicilian-style	\$18.00
<i>Margherita</i>	Plum tomatoes, basil chiffonade, pecorino, and fresh mozzarella.	\$10.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Same as above Sicilian-style	\$18.00

<i>BBQ pizza</i>	Chicken basted with smokey BBQ sauce and tossed with caramelized onions on a white pie and baked with mozzarella.	\$10.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Sicilian	\$18.00
<i>Quattro Formaggio</i>	Provolone, mozzarella, shaved parmesan, & fontina cheeses.	\$10.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Same as above Sicilian-style	\$18.00
<i>Seafood</i>	Calamari, shrimp and mussels sautéed in garlic and oil and finished with oregano with Sicilian crust.	\$23.00
	Same as above in a 14" diameter	\$17.00
	Same as above in a 16" diameter	\$21.00
<i>Chicken Marsala</i>	Chicken strips, crimene mushrooms in a brown wine gravy.	\$10.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Same as above Sicilian style	\$18.00
<i>El Mariachi</i>	Green peppers, jalapenos, red onions, ripe olives, sour cream, guacamole.	\$10.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Same as above Sicilian style	\$18.00
<i>Taco Pizza</i>	Cheesy crust with browned chuck topped with lettuce, tomato & sour cream.	\$10.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Same as above Sicilian style	\$18.00
<i>Cabo Wabo Sunset</i>	Fresh tomatoes, corn, red onions and mashed avocado tossed with lime juice and drizzled with sour cream.	\$10.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Same as above Sicilian style	\$18.00
<i>Chicken a la Vodka</i>	Chicken cutlets with a pink sauce.	\$10.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Same as above Sicilian style	\$18.00
<i>Bruschetta</i>	Chopped plum tomatoes, tossed in garlic and pomono with fresh herbs on top of pizza crust with melted mozzarella.	\$10.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Sicilian	\$18.00
<i>Hawaii five-o</i>	Strips of chicken, lean ham, and juicy pineapple tossed with honey Dijon.	\$10.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Sicilian	\$18.00

<i>Basil Chicken</i>	Grilled chicken tossed on basil pesto on a ricotta base.	\$12.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Sicilian	\$18.00
<i>Baked Ziti</i>	Penne rigate with pink sauce topped with mozzarella and romano cheese.	\$10.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Sicilian	\$18.00
<i>The Gardener</i>	Tomatoes, mushrooms, onions, peppers, zucchini, pecorino, romana and mozzarella.	\$10.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Sicilian	\$18.00
<i>Salad Pie</i>	Pizza crust and sauce with lettuce, tomato, onion, cucumbers and seasoned oil and vinegar on the side.	\$10.00
	Same as above in a 14" diameter	\$12.00
	Same as above in a 16" diameter	\$14.00
	Sicilian	\$16.00
<i>Arugula Pomodori</i>	Arugula mixed with chopped plum tomatoes, red onions, fresh mozzarella and drizzled with honey balsamic vinegar.	\$10.00
	Same as above in a 14" diameter	\$14.00
	Same as above in a 16" diameter	\$16.00
	Sicilian	\$18.00

Veal

We use only nature veal, the characteristics of which are tender and white, and our brown demiglace sauce is made with real bones. No shortcuts here. Dinners are served with Arthur Avenue bread. Also included is your choice of pasta, potato croquettes or a salad. In lieu of these options you may also order your dinner casserole-style.

<i>Veal Carousel</i>	Tender veal scallopines surrounded by scallions, mushrooms and artichoke hearts with a garlic white wine deglaze.	\$12.75	V1
<i>Veal Marsala</i>	Veal scallopines seared in butter deglazed with marsala wine with fresh crimini mushrooms.	\$12.75	V2
<i>Veal Parmigiana</i>	Veal cutlet pounded thin, lightly breaded, layered with marinara sauce, topped with mozzarella cheese and baked until golden.	\$12.75	V3
<i>Veal Monte Bianco</i>	Tender veal scallopines seared, topped with artichoke hearts, pecorino romano & mozzarella cheese, baked, and finished with a white cream sauce.	\$12.75	V4
<i>Veal Franchese</i>	Scallopines dipped in egg and sautéed in butter and lemon white wine sauce.	\$12.75	V5
<i>Veal Sorrentino</i>	Veal scallopines layered with eggplant and prosciutto, and mozzarella cheese, baked and finished with an Espanol sauce.	\$12.75	V6
<i>Veal Michelangelo</i>	A marriage of veal cutlet and eggplant rollatini generously topped with marinara and mozzarella, baked to perfection.	\$13.50	V7
<i>Veal Cacciatore</i>	Veal scallopines sautéed with onions, mushrooms, peppers and plum tomatoes in white wine sauce.	\$12.75	V8
<i>Veal Portobello</i>	Veal scallopines with roasted peppers, sun-dried tomatoes and demiglace.	\$12.75	V9
<i>Osso Bucco Lago</i>	Braised until tender in a marsala gravy reduction- Hearty & Good.	\$13.00	V10

Pazzini

Gourmet PAZZINI Sandwiches are our creation. We bake this pizza flat bread with cheese. After it cools a bit we then fill it with your selection, fold and cut it into finger size slices for a little get together or larger slices for a small lunch for one or two. If you can imagine a pazzini we can fill your order. Try it, you'll love them.

Vegetable Franchise - delectable seasonal vegetables egg battered and sautéed in a lemon sauce. Fresh baby spinach is placed inside as well.	\$7.5	Z1	Cajun Chicken- a cajun seasoned breast with Lettuce, tomato & onion.	\$8.	Z9
Broccoli rape and sun dried tomatoes w/ garlic and Pecorino Romano.	\$7.5	Z2	Grilled Vegetable - Eggplant, roasted peppers and zucchini & Bermuda onions enhanced with balsamic vinegar.	\$7.	Z10
Grilled portabella with sautéed spinach with Pecorino Romano.	\$7.5	Z3	Chicken Trellis- chicken, potatoes and peppers in a piquant barollo sauce.	\$8.	Z11
Chicken Franchise - All the benefits of this classic pizza parlor dish in our pazzini bread with sautéed spinach.	\$8.	Z4	Chicken Rio –Breaded chicken cutlet with bacon, tomato, and Ranch dressing.	\$8.	Z12
Grilled Eggplant- with fresh Mozzarella and roasted peppers drizzled with balsamic vinaigrette & baby greens .	\$7.5	Z5	The Smokey – Grilled chicken with Smokey BBQ sauce and caramelized onions .	\$8.	Z13
Cajun blackened shrimp- this Creole classic brings out unique flavors you are sure to enjoy. Try the difference our high quality shrimp make.	\$9.	Z6	Veal Paillard- Thin scaloppini with fresh spinach and lemon dressing is sure to please. We use the best veal money can buy.	\$9.	Z14
Caprese- Our mozzarella is made on the premises. It is accompanied by fresh basil and hand selected tomatoes to make a great light sandwich.	\$7.	Z7	Chicken Marsala- a classic on a new canvas.	\$9.	Z15
Grilled chicken, roasted peppers, fresh mozzarella and baby greens and herb de provence.	\$8.	Z8	Shrimp Scampi- with baby greens.	\$9.	Z16
Buffalo shrimp Taho- with lime juice, hot sauce, blue cheese and spinach.	\$9	Z18	Calimar Friti & Fresh Spinach	\$8	Z17

Wraps

<i>Buffalo Chicken</i>	Buffalo chicken wrapped with mozzarella cheese, hot sauce, blue cheese, lettuce and sliced tomato.	\$6	W7
<i>Grilled Chicken</i>	Grilled chicken scallopinos with roasted peppers, fresh mozzarella, lettuce and sliced tomato.	\$6	W9
<i>Turkey</i>	Sliced turkey with cheddar cheese, crispy bacon, lettuce, tomato and red onions.	\$6	W13
<i>Chicken Cutlet</i>	Breaded chicken with lettuce, tomato, onion and garlic mayonnaise .	\$6	W15
<i>Eggplant Cutlet</i>	Breaded eggplant with fresh mozzarella, roasted red peppers and balsamic vinegar.	\$6	W20

Arthur Avenue 10" Heros

All heros come dressed with lettuce, tomato and onion and are made with freshly baked Arthur Avenue bread.

Cold Subs

Italian Combo	Imported ham, salami, provolone cheese with oil and vinegar.	\$5.75	H2
Roasted Turkey	Sliced turkey with mayonnaise.	\$5.50	H8
Turkey & Provolone	Sliced turkey with provolone cheese and mayonnaise.	\$5.75	H3
Ham	Sliced ham, American cheese and salami.	\$5.75	H4
Tuna Salad	Albacore white tuna salad.	\$5.75	H5
Two Brother's Special	Custom made to your request.		H6
Rivera	Thinly sliced prosciutto with fresh mozzarella, basil pesto, spinach and our honey-balsamic dressing.	\$6.00	H7
Caprese	Fresh mozzarella, roasted red peppers, basil leaves, fresh tomato, spinach and honey balsamic dressing.	\$6.00	H9

Hot & Baked Heros

The Ruski	Chicken cutlet and sliced ham with Russian dressing and melted provolone.	\$6.00	H50
Chicken Rio	Chicken cutlet with fresh tomato, bacon and ranch dressing.	\$6.00	H51
Turkey	Sliced turkey, swiss cheese, sun-dried tomatoes, spinach and bleu cheese dressing.	\$6.00	H52
Steak Tzaki	Steak and grilled onions topped with crumbled feta cheese and drizzled with greek yogurt sauce and fresh-squeezed lemon juice.	\$6.00	H53
Turkey, Ham & Provolone	Turkey, ham and provolone cheese topped with honey-mustard.	\$6.00	H54
Meatball	Baked meatball Milanese.	\$5.25	H55
Meatball	Baked meatball parmigiana.	\$5.75	H56
Shrimp	Baked shrimp Milanese.	\$6.50	H57
Shrimp	Baked shrimp parmigiana.	\$7.00	H58
Sausage	Baked sausage Milanese.	\$5.25	H59
Sausage	Baked sausage parmigiana.	\$5.75	H60
Chicken Cutlet	Baked chicken cutlet Milanese.	\$5.50	H61
Chicken Cutlet	Baked chicken cutlet parmigiana.	\$6.00	H62
Veal Cutlet	Baked veal cutlet Milanese.	\$6.50	H63
Veal Cutlet	Baked veal cutlet parmigiana.	\$7.00	H64
Eggplant	Baked eggplant Milanese.	\$5.25	H65
Eggplant	Baked eggplant parmigiana.	\$5.75	H66
Sausage, Peppers & Onions	Baked sausage, peppers and onions.	\$5.75	H67
Steak & Cheese	Baked steak with sautéed onions, peppers and American cheese.	\$6.50	H68

Salads

Our salads are so tasty and generous they can become a main course. What a delicious way to get your five a day! The wisdom of the ages always indicated that eating a salad before a meal was good for you; research has now validated our ancestors' instincts. The phyto-nutrients and digestive enzymes abundant in this live food are essential to good health.

Our featured dressings are: Honey Balsamic, Italian Vinaigrette, Bleu Cheese, Ranch, Honey Mustard, Balsamic Vinaigrette, Greek Yogurt.

<i>Baby Spinach salad Regular</i>	Tender spinach leaves dressed for success with fresh tomato, cucumbers, mushrooms, Bermuda onion, Spanish olives, roasted peppers and honey-balsamic dressing.	\$4.50	L1
	With herb-encrusted grilled Chicken.	\$7.00	L2
	With citrus-grilled Shrimp.	\$8.00	L3
<i>Baby Spinach Salad Large</i>	Large Version of the above.	\$7.50	L4
	With herb-encrusted grilled Chicken.	\$10.50	L5
	With citrus-grilled Shrimp.	\$11.50	L6
<i>Insalate Misti Regular</i>	A composition of red leaf, spinach, iceberg & romaine with artichokes, cucumbers, roasted peppers, and Bermuda onions plus lemon wedges and your choice of dressing.	\$5.00	L7
<i>Insalate Misti Large</i>	Large version of the above.	\$8.00	L8
<i>Grilled Portobello Balsamica</i>	Grilled Portobello mushrooms over mesclun greens and chopped cucumber, tomatoes and red onions with pecorino romano, lemon wedges and honey-balsamic dressing.	\$8.00	L9
<i>Insalate Napolitano Regular</i>	This is sure to become our signature salad. It harks back to the golden age of Italian cuisine and its beautiful simplicity. Iceberg lettuce hearts, diced fresh mozzarella (made on our premises), parmesian, ripe olives, tomatoes, Bermuda onions and cucumbers gently dressed with a subtle olive oil and seasoned with herbs and spices.	\$6.00	L10
	With herb-encrusted grilled chicken.	\$8.50	L11
	With citrus-grilled shrimp.	\$9.50	L12
<i>Insalate Napolitano Large</i>	The same as above in a larger size.	\$9.00	L13
	With herb-encrusted grilled chicken.	\$12.50	L14
	With citrus-grilled shrimp.	\$13.50	L15
<i>Fruita de Marei</i>	Gently marinated shrimp, calamari, scungili, over a salad of chopped hearts of romaine and other finely diced vegetables tossed in olive oil, herbs and lemon juice.	\$12.00	L16
<i>Caprese</i>	A simple classic with our mozzarella, made on the premises, hand selected tomatoes and fresh basil. Dressed with balsamic vinaigrette.	\$8.00	L17
<i>Formaggio fresco</i>	Red leaf, basil, roasted peppers, fresh diced mozzarella and chopped prosciutto drizzled with extra virgin olive oil.	\$8.00	L18
<i>Arugula Caprese</i>	Fresh arugula, roasted peppers, red onions, cucumbers, and chunks of fresh mozzarella with honey-balsamic dressing and lemon wedges.	\$9.00	L19
<i>Calamari Ceviche</i>	Logigo squid marinated in lemon juice placed upon a bed of baby greens, fresh tomatoes, cucumbers, Bermuda onion, drizzled with extra virgin olive oil and complimented with lemon wedges.	\$9.00	L20

<i>Aegean Dream</i>	Grilled marjoram-seasoned beef and crumbled feta on top of spinach, tomatoes, cucumbers, ripe olives, red onions, drizzled with cucumber tzakiziki sauce and served with lemon wedges.	\$9.00	L21
<i>Chef's salad regular</i>	Mixed greens dressed for success with seasonal vegetables and a roulade of ham, turkey and American cheese.	\$6.00	L22
<i>Chef's salad large</i>	Large portion of the above.	\$10.00	L23
<i>Caesar salad regular</i>	Crunchy romaine, seasoned chunky croutons and tangy cheese dressing- for lovers of a simple classic.	\$4.25	L24
	Add herb-encrusted grilled chicken.	\$6.50	L25
	Add citrus-grilled shrimp.	\$7.50	L26
<i>Caesar salad Large</i>	A large portion of the above.	\$6.50	L27
	Add herb-encrusted grilled chicken.	\$9.75	L28
	Add citrus-grilled shrimp.	\$11.50	L29
<i>Greek salad regular</i>	A traditional item with top quality feta and pepperoncini. If you like a nice Greek salad you will surely be pleased.	\$6.00	L30
<i>Greek salad large</i>	A large portion of the above.	\$9.00	L31
<i>Garden salad regular</i>	This best selling salad comes with generous portions of greens and vegetables and is sure to please. Traditionally comes with our vinaigrette, other dressings are available upon request.	\$4.00	L32
	Add herb-encrusted grilled chicken.	\$6.50	L33
	Add citrus-grilled shrimp.	\$8.00	L34
<i>Garden Salad Large</i>	A large portion of the above.	\$6.50	L35
	Add herb-encrusted grilled chicken.	\$9.75	L36
	Add citrus-grilled shrimp.	\$11.00	L37
<i>Tuna salad Regular</i>	This is our garden salad topped with a solid white albacore tuna fish salad .	\$6.00	L38
<i>Tuna salad Large</i>	A large portion of the above.	\$10.50	L39
<i>Turkey salad Regular</i>	If you're perusing the salad section you are perhaps searching for a healthy alternative tonight. This salad has low cholesterol and high protein intake with all the right veggies and a great flavor to match.	\$6.00	L40
<i>Turkey Salad Large</i>	A large portion of the above.	\$10.00	L41
<i>Buffalo Chicken Regular</i>	Romaine lettuce dressed with blue cheese dressing and garnished with fresh vegetables including celery sticks. Topped with Buffalo chicken tenders on top.	\$7.00	L42
<i>Buffalo Chicken Large</i>	A large version of the above.	\$11.00	L43

Poultry Dinners

Our farm-raised white-meat chicken, with its high-protein, low-fat characteristics, married with our chef's delightful sauces. Dinners are served with Arthur Avenue bread. Also included is your choice of pasta, potato croquettes or a salad. In lieu of these options you may also order your dinner casserole-style.

<i>Chicken Cardinal</i>	Chicken scallopines topped with eggplant, roasted peppers, and fresh mozzarella baked in an Espanol sauce (half demiglaze/ half marinara).	\$11.50	C1
<i>Chicken Principessa</i>	Chicken scallopines sautéed in a white wine sauce over a bed of mushrooms, peas and fresh tomatoes and smothered with mozzarella cheese.	\$11.75	C2
<i>Chicken Trellis</i>	Chicken sautéed in barolo sauce with piquant peppers and potatoes.	\$11.50	C3
<i>Chicken Parmigiana</i>	Breaded chicken with marinara sauce covered in mozzarella.	\$11.00	C4
<i>Chicken Franchese</i>	Scallopines dipped in egg and sautéed in capers, butter and lemon white wine sauce.	\$11.50	C5
<i>Chicken Marsala</i>	Chicken scallopines seared in butter deglazed with marsala wine with fresh crimini mushrooms and demiglaze.	\$11.50	C6
<i>Chicken Franpesto</i>	Chicken scallopines franchise-style in a pesto white wine sauce.	\$11.75	C7
<i>Chicken Florentine</i>	Chicken scallopines with prosciutto & melted mozzarella on a bed of spinach with a white wine sauce.	\$11.75	C8
<i>Chicken Caserta</i>	Chicken scallopines with Julienne sun-dried tomatoes and broccoli raab in a garlic white wine sauce.	\$11.75	C9
<i>Grilled Chicken</i>	Herb-encrusted grilled chicken breast with sautéed spinach, garlic and oil.	\$11.00	C10
<i>Chicken Picatta</i>	Chicken scallopines with capers in a lemon white wine sauce.	\$11.50	C11
<i>Chicken Murphy</i>	Chicken scallopines with fresh mushrooms, onions, roasted peppers and potatoes in a white wine sauce.	\$11.50	C12
<i>Chicken a la Casa</i>	Chicken scallopines with shitake mushrooms, sun-dried tomatoes, red onion and pignoli nuts in an Espanol sauce.	\$11.50	C13
<i>Stuffed Chicken</i>	Chicken stuffed with portobello mushrooms, sun-dried tomatoes, roasted peppers and provolone cheese in a Marsala sauce.	\$12.50	C14
<i>Chicken Gypsy</i>	Blush vodka sauce with mushrooms, sausage and hot peppers.	\$11.75	C15

Seafood

We pride ourselves on our ability to bring the best of the markets to your table. Be it the domestic squid, Prince Edward mussels, or our white gulf shrimp, we quality assure the taste and nutrition you deserve. Every entrée is served with Arthur Avenue bread, lemon wedges and DeCecco Linguine.

<i>Mussels</i>	Served in a Marinara sauce.	\$9.50	S1
	Served in a Bianco sauce.	\$9.50	S2
<i>White Clam Sauce</i>	Clam meat & top-necks in a garlic-y basil seasoned broth.	\$9.50	S3

<i>Red Clam Sauce</i>	Clam meat & top-necks in a garlic-y basil seasoned broth with plum tomatoes.	\$9.50	S4
<i>Zupa di Pesche</i>	This one pot fisherman's delight is full of shrimp, calimar, mussels & clams in a red seafood broth.	\$13.75	S5
<i>St. Peters Perch</i>	Served in a franchise sauce.	\$10.75	S6
	Served basilico-style (capers, olives, roasted peppers, fresh basil & plum tomato sauce).	\$10.75	S7
	Served in a scampi sauce.	\$10.75	S8
<i>Clams Marinara</i>	Clams served in a marinara sauce.	\$9.50	S9
<i>Monte Carlo</i>	Shrimp, clams & mussels in a cream sauce.	\$13.75	S10
<i>Calamari Marinara</i>	Domestic logigo squid in marinara sauce.	\$9.50	S11

White Gulf Shrimp

<i>Shrimp Primavera</i>	Served in a pink sauce with the gardens seasonal offerings.	\$12.75	S12
<i>Shrimp Scampi</i>	Butterflied shrimp in a white wine garlic & butter sauce.	\$12.75	S13
<i>Shrimp Parmigiana</i>	Breaded shrimp fried & then baked with sauce and cheese.	\$12.75	S14
<i>Shrimp Marinara</i>	Sauteed in garlic & oil and tossed with our plum tomato marinara.	\$12.50	S15
<i>Shrimp Fra Diavolo</i>	Sautéed in garlic & oil, tossed in hot sauce and finished with plum tomato marinara.	\$12.75	S16
<i>Shrimp Franchise</i>	Butterflied & egg dipped, sautéed with butter-y white wine lemon sauce.	\$13.50	S17

Vegetali Suppers

No longer in the wings as a side dish, these veggies step into the limelight with confidence.

<i>Vegetable Franchise</i>	Tomatoes, zucchini, and carrots in a classic franchise sauce.	\$9.75	T1
<i>Mushrooms Exotica</i>	Shitake, Portobellos and Crimenes sautéed in olive oil, topped with Provolone with a Barolo sauce.	\$9.75	T2
<i>Crimene Fanatico</i>	An intense combination of exotic mushrooms served with high-quality short-grain rice. Sure to satisfy every mushroom lover.	\$9.75	T3
<i>Broccoli Raab al Forno</i>	Andy boy raab baked with three Italian cheeses.	\$8.75	T4
<i>Zucchini Provinciali</i>	Squash stuffed with tomatoes, olives and onions.	\$9.75	T5
<i>Broccoli Oreganata</i>	Florets crowned with a delicate olive oil and pecorino cheese bread-crumb mixture.	\$9.50	T6
<i>Melanzana Ripieno</i>	Eggplant halves stuffed with arborio rice and baked with marinara sauce and mozzarella cheese.	\$9.75	T7
<i>Eggplant Parmigiana</i>	Breaded thin slices of eggplant baked with mozzarella cheese and sauce.	\$9.75	T8
<i>Eggplant Rollatini</i>	Eggplant baked and stuffed with Ricotta and mozzarella cheeses, served with marinara sauce and linguine on the side.	\$8.75	T9
<i>Spinach Aglio-olio</i>	Fresh spinach sautéed in garlic and olive oil.	\$8.75	T10