

Appetizers

Hot Antipasto Platter ... \$ 13.95

Baked Clams, Shrimp Oreganata, Mussels Marinara, Mozzarella en Corroza & Fried Calamari

Cold Antipasto Platter ... \$ 10.95

Ham, Salami, Prosciutto, Cappicola, Fresh Mozzarella, Provolone, Tomatoes, Roasted Peppers, Giardiniera Over Lettuce

- Mozzarella Sticks \$ 5.95
- Mozzarella en Corroza \$ 6.95
- Buffalo Wings \$ 7.25
- Sauteed Broccoli Rabe \$ 7.95
- Mussels Marinara \$ 7.95
- Baked Clams Oreganata \$ 8.50
- Fried Calamari \$ 8.95
- Shrimp Oreganata \$ 8.95
- Scungilli Marinara \$ 9.95
- Stuffed Eggplant Rollatini (2) \$ 9.95
- Zuppa di Clams in Red or White Broth \$ 10.95
- Garlic Bread \$ 4.25 with Mozzarella \$ 5.50



Soup

- Minestrone\$ 3.75
- Pasta Fagioli \$ 3.75
- Tortellini en Brodo \$ 3.75

Salad

- Mixed Garden Salad \$ 4.00
- Caesar Salad \$ 6.95
- Grilled Chicken Caesar \$ 8. 95
- Fresh Mozzarella ~ With Tomatoes roasted peppers, and basil drizzled with olive oil \$ 7.95
- Cold Scungilli Salad ~ Served in lemon garlic dressing..... \$ 9.95
- Gourmet Mesclum Salad ~ In honey dijon vinaigrette, topped with walnuts, raisins and crumbled goat cheese \$ 10.95



All dinners served with Pasta & Soup or Salad

Chicken

	Dinner	Lunch
Chicken Parmigiana	\$ 14.95	\$ 6.50
Chicken Arrabiata ~ Marinara with hot cherry peppers	\$ 14.95	\$ 6.50
Chicken Francese ~ Sauteed in lemon wine sauce	\$ 15.95	\$ 7.00
Chicken Marsala ~ With portabella mushrooms	\$ 15.95	\$ 7.00
Oreganata Chicken ~ Baked in brick oven	\$ 15.95	\$ 7.00
Chicken Saltinbocca ~ Spinach, mozzarella & prosciutto in brown marsala sauce	\$ 16.95	\$ 7.50
Antonio’s Special Chicken ~ With eggplant, prosciutto, ricotta and mozzarella	\$ 16.95	\$ 7.50
Chicken Kathleen ~ Cognac cream sauce and fresh mozzarella	\$ 16.95	\$ 7.50
Chicken Saute ~ With broccoli rabe & cannellini beans	\$ 16.95	\$ 7.50

Veal

	Dinner	Lunch
Veal Parmigiana	\$ 15.95	\$ 7.95
Veal Francese ~ Sauteed in lemon wine sauce	\$ 16.95	\$ 7.95
Veal Marsala ~ With portabella mushrooms	\$ 16.95	\$ 7.95
Veal Saltinbocca ~ Spinach, mozzarella & prosciutto in brown marsala sauce	\$ 17.95	\$ 8.25
Antonio’s Special Veal ~ With eggplant, prosciutto, ricotta and mozzarella in a red sauce	\$ 17.95	\$ 8.25
Veal Milanese ~ Sauteed cutlet, served over gourmet mesclun greens with sliced fresh mozzarella, drizzled with olive oil	\$ 17.95	\$ 8.25

Seafood

	Dinner	Lunch
Baked Flounder Oreganata	\$ 16.95	\$ 8.95
Flounder Francese ~ Sauteed in lemon wine sauce	\$ 16.95	\$ 8.95
Shrimp Marinara	\$ 16.95	\$ 8.95
Breaded Shrimp Parmigiana	\$ 16.95	\$ 8.95
Shrimp Scampi	\$ 16.95	\$ 8.95
Shrimp Francese ~ Sauteed in lemon wine sauce	\$ 17.95	\$ 9.25
Baked Shrimp Oreganata	\$ 17.95	\$ 9.25
Clams and Shrimp ~ With diced tomato in garlic wine sauce	\$ 17.95	\$ 9.25
Zuppa di Pesce ~ Shrimp, Clams, Calamari, Scungilli and Mussels in a light tomato broth	\$ 22.95	(1 size)
Blackened Tuna ~ Over mesclun greens, with balsamic reduction	\$ 21.95	(1 size)
Grilled Salmon ~ Served with sauteed vegetables	\$ 21.95	(1 size)
Seafood Fra Diavolo ~ Shrimp, Clams, Mussels, Calamari, Scungilli and a 1 lb. Lobster in spicy marinara sauce	\$ 25.95	(1 size)
Eggplant Parmigiana	\$ 12.95	\$ 6.50
Eggplant Rollatini	\$ 14.95	\$ 7.50

Featuring Home Made Pastas
All dinners served with your choice of Soup or Salad

Pasta

	Dinner	Lunch
Spaghetti and Meatballs	\$ 10.95	\$ 6.25
Ziti and Sausage	\$ 10.95	\$ 6.25
Cheese Manicotti	\$ 10.95	\$ 6.25
Stuffed Shells	\$ 10.95	\$ 6.25
Baked Ravioli	\$ 10.95	\$ 6.25
Spaghetti Arrabiata ~ Light marinara sauce with cherry peppers	\$ 11.95	\$ 6.75
Cavatelli and Broccoli ~ With sauteed garlic and olive oil	\$ 11.95	\$ 6.75
Penne with Meat Sauce	\$ 11.95	\$ 6.75
Baked Ziti	\$ 11.95	\$ 6.75
Lasagna	\$ 11.95	(1 size)
Linguini Primavera ~ Mixed vegetables in a pink sauce	\$ 12.95	\$ 7.50
Gnocchi Bolognese ~ Meat Sauce with peas and a touch of cream	\$ 12.95	\$ 7.50
Rigatoni Buffalo ~ Eggplant and Fresh Mozzarella in plum tomato sauce over rigatoni	\$ 12.95	\$ 7.50
Spaghetti Carbonara ~ Pancetta in a white cream sauce with a touch of onion	\$ 12.95	\$ 7.50
Rigatoni Vodka ~ With sun dried tomato and peas	\$ 12.95	\$ 7.50
Angel Hair ~ With sauteed pancetta, artichoke hearts, peas, chopped tomato and grated pecorino romano	\$ 12.95	\$ 7.50
Penne Cognac ~ Light cream sauce with sliced sausage, portabella mushrooms and prosciutto	\$ 13.95	\$ 7.95
Linguini and Clams ~ White or Red sauce	\$ 13.95	\$ 7.95
Lobster Ravioli ~ In a pink cream sauce	\$ 13.95	\$ 7.95
Sauteed Calamari Marinara ~ Over Linguini	\$ 15.95	\$ 8.95
Fettuccini with Salmon ~ In white cream sauce with asparagus and a touch of scallions	\$ 15.95	\$ 8.95
Fried Calamari Marinara ~ Over pasta	\$ 16.95	\$ 8.95
Scungilli Marinara ~ Over pasta	\$ 16.95	\$ 8.95
Shrimp Marinara ~ Over pasta	\$ 16.95	\$ 8.95

We also offer a wide variety of homemade specialty Desserts
Cappuccino and Espresso