ANTIPASTI



100000	No and N		and the second se
Antipasto D	ella Cas	a	.\$9.95
Layers of marin	nated grille	d Portobello	
mushrooms, he	omemade f	resh mozzare	ella,
sauteed red roa	asted peppe	ers, and pros	ciutto,
sprinkled in a l			
Calamari A	rapiala.		.23.32
Fried calamari sauce.	tossed in a	spicy pomo	aoro
Calamari F	ritti		\$0.05
Golden fried ca	lamari ser	ved with mar	.yJ.JJ rinara
sauce.	iaman sch		mara
Chicken Fin	aer (6).		\$6.95
Strips of bread	ed chicken	served with	vour
choice of hone	y mustard o	r BBQ sauce	
Chicken Wi	ngs		.\$9.95
Chicken wings			
Spicy Buffalo sa			
Eggplant R	ollatini		.\$7.95
Fried sliced eg	gplant stuff	ed with ricol	ta
cheese, prosci			¢0.05
Garlic Brea			
with melted moz			
Garlic Knot	s(6) \$	2.00 (12)	\$3.00
add melted moz			
and sauce		\$1.	00 extra
Hot Antipas	to (2)		\$11.95
A blend of bake	ed clams (2), stuffed mu	ishrooms
(2), shrimp sca	impi, eggpl	ant rollatini	(2), and
zucchini sticks.			00 OF
Mozzarella			
Bread stuffed w and fried & ser	VIIN MOZZAR	ella cheese, modoro sau	
Mozzarella	Sticks (f	3)	¢5 05
Golden fried m	orrarella c)) heese server	. 40.30 1 with
sauce for dippi		10030 301101	
Stuffed Mus	shrooms		.\$7.95
Mushrooms stu			
Vongole Al			
		(dozen) \$	
Whole clams s	easoned wi	th Italian bre	ad
crumbs and he	rbs.		
Zucchini St	icks		.\$5.95

Zucchini Sticks......\$5.95 Fried zucchini strips served with pomodoro sauce.

ZUPPA DI GIORNO

(One Size)	
Pasta E Fagioli	.\$4.95
White Cannellini beans with pasta in a	light
plum tomato broth.	
Soup Of The Day	.\$4.95

INSALATA

(One Size)

Antipasto.....\$9.95 Romaine lettuce topped with tomatoes, ham, provolone, salami, olives, and giargerneri. Caesar.....\$5.95 Romaine lettuce topped with homemade croutons and shredded parmesan cheese. Chicken Amore.....\$9.95 with blackened Chicken.....\$10.95 Marinated grilled chicken with mixed greens, artichoke hearts, vine ripened tomatoes, and regiano cheese.

Gorgo.....\$10.95 Mixed greens topped with gorgonzola cheese, walnuts, grilled shrimp and drizzled with vinaigrette dressing.

Greek.....\$5.95 Romaine lettuce topped with tomatoes. cucumbers, black olives, red onions and feta cheese.

House.....\$5.95 Romaine lettuce topped with black & green

olives, tomatoes, cucumbers, roasted peppers and shredded mozzarella. Mozzarella Di Casa.....\$7.95 Fresh mozzarella lavered with roasted red peppers, black olives and sliced tomato. Pear Salad.....\$9.95 Mixed greens topped with poached pears, gorgonzola cheese, and roasted sugar walnuts,

finished with raspberry dressing. Tuna.....\$6.95 Romaine lettuce topped with white Albacore Tuna mixed with light mayo, celery, diced tomato & onions.



All Salads Available Chopped - \$1.00 Extra ADD: Grilled or fried chicken - additional \$2.95 Grilled Shrimp - additional \$3.95 Pizza Dough Bowl - \$1.95

WRAPS Buffalo Chicken.....\$7.95 Spicy diced chicken with melted mozzarella cheese served in a spicy buffalo sauce. Chicken Caesar.....\$6.95 Grilled chicken, romaine lettuce, and grated Romano cheese served in a creamy Caesar dressing. Mozzarella Di Casa.....\$7.95 Homemade fresh mozzarella, tomatoes, red onions, and fresh basil served in garlic wine vinaigrette. Philly Cheese.....\$8.95 Sauteed steak, onion, and mushrooms with melted mozzarella cheese. South West Chicken.....\$7.95 Grilled chicken layered with black beans, salsa, corn, cheddar cheese, lettuce, tomato,

and red onion served in a mavo-mustard mix. Tuna.....\$6.95 White Albacore Tuna mixed with light mayo,

celerv. diced tomato, onions, and lettuce,

PANINI

Bari	\$6.95
Sweet pork sausage, steamed broccoli	rabe,
and imported black olive paste.	
Calabria	\$7.95
Oven-roasted Portobello mushrooms,	broccoli
rabe, roasted red peppers, grilled vege	etables,
and Asiago cheese.	
Florentine	\$7.95
Grilled chicken breast, fresh mozzarell	a,
grilled zucchini, and sweet red peppers	s.
Pachino	\$5.95
Fresh mozzarella, tomato, fresh basil,	extra
virgin olive oil & balsamic vinegar.	
Piemonte	\$7.95
Fried eggplant, fresh mozzarella, olive	paste
and sun-dried tomatoes.	
Pisa	\$7.95
Grilled and marinated chicken breast,	
rabe and fresh mozzarella cheese.	

PASTA

prosciutto.

sauce.

virgin olive oil bredino.

Alfredo.....\$10.95 Di Mare (Re A rich sauce made with heavy cream. Fresh shrimp, n parmesan cheese and a touch of butter. sauteed in your Diavolo or a ligi Alla Vodka.....\$11.95 olive oil. Creamy pink vodka sauce, sauteed with diced Florite..... Fresh broccoli f Alla Mulberry.....\$13.95 sauteed in a lig Sauteed garlic, fresh mushrooms, fresh Gamberi.... roasted tomatoes, artichoke hearts and green peas with parmigian cheese in a light wine Fresh shrimp, b tomatoes saute olive oil brodine Bolognese.....\$10.95 Gnocchi..... Ground beef mixed with heavy cream and peas Potato dumplino

in a pink sauce with a touch of Ricotta cheese. Broccoli Rabe.....\$12.95 Sauteed Broccoli Rabe and Sweet Italian sausage served in garlic & oil sauce. Calamari Marinara or Fra Diavolo.....\$13.95 Fresh calamari sauteed in a spicy Fra Diavolo or Marinara style plum tomato sauce. Carbonara.....\$11.95

A light cream sauce mixed with onions. prosciutto, peas and parmesan cheese. Con Vongole.....\$13.95 Little Neck Clams served in your choice of Red or White sauce.

ENTREES

Chicken Veal Francese.....\$14.95....\$16.95 Prepared the classic French method with a zesty white wine, lemon butter sauce. Marsala.....\$14.95....\$16.95 Flour battered and sauteed with an imported Marsala wine and topped with fresh mushrooms. Picatta.....\$14.95....\$16.95 A tanav lemon caper sauce with artichoke hearts. Parmigiana.....\$14.95....\$16.95 topped with Fresh Mozzarella & Tomato Sauce Sorrentino.....\$15.95....\$17.95 Sliced prosciutto and eggplant topped with fresh mozzarella in a brow gravy sauce and a touch of pomodoro sauce. Chicken Brushetta......\$16.95....\$17.9 Chicken cutlets lightly fried and topped with a blend of dices tomatoes, mozzarella cheese, basil and olive oil.

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Pasta served with choice of: Spaghetti, Penne, Rigatoni, Fusilli, Linguini, Fettuccine, Cavatelli, Whole Wheat Penne or Spaghetti \$1.50 extra

Di Mare (Red or White)\$14.95	Pesto\$11.9
Fresh shrimp, mussels, New Zealand clams	Homemade pesto "Di Basilico" sauce tossed
sauteed in your choice of Marinara, Fra	with fresh ground pignoli nuts, aged parmesa
Diavolo or a light roasted garlic and virgin	cheese and a touch of cream.
olive oil.	Ravioli\$11.9
Florite\$10.95	Pomodoro or Parmigiana (6) Ricotta filled
Fresh broccoli florets and sundried tomatoes	
sauteed in a light garlic and virgin olive oil.	Spaghetti Pomodoro\$6.9
Gamberi\$13.95	"Traditional" Italian tomato sauce.
	with 3 meatballs or fresh
Fresh shrimp, broccoli florets and diced	Italian sausage\$10.9
tomatoes sauteed in a light roasted garlic and olive oil brodino.	with a combination of
	meatballs and sausage\$11.9
Gnocchi\$11.95	Stuffed Rigatoni\$14.9
Potato dumpling pasta served in a meat sauce	
with parmesan cheese.	Stuffed cheese rigatoni served in a creamy
Lobster Ravioli\$16.95	Bolognese sauce with peas and ricotta.
Ravioli stuffed with Lobster and topped with	Three Color Tortellini\$15.9
fresh shrimp in a basil cream sauce.	Tri-color cheese tortellini tossed with sauteed
Mare Monte\$15.95	grilled chicken, fresh baby spinach and sun
Fresh shrimp, flame roasted peppers and	dried tomatoes in a cream sauce.
tender strips of veal sauteed in a brown	
Marsala wine sauce and garnished with a	and the second sec
touch of green peas.	A CONTRACTOR OF THE OWNER
Montanara\$12.95	A CONTRACTOR OF
	A DECEMBER OF A
Fresh spinach, sundried tomatoes and grilled chicken, sauteed in a light roasted garlic and	A CONTRACTOR OF
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All entrees served with a choice of spaghetti or penne and soup or salad

5	Chicken Cacciatore\$16.95
	Boneless breast of chicken sauteed with onions and peppers in a white wine pomodor sauce.
ō	Chicken Toscana\$16.95
	Marinated grilled chicken toped with sauteed broccoli rabe and homemade fresh mozzarella.
5	Chicken Vesuvio\$16.95
	Grilled chicken marinated in balsamic vinegar and seasonings,
0	topped with fresh sauteed spinach, broccoli and mushrooms.
	Eggplant Parmigiana\$13.95
5	Topped with fresh mozzarella & tomato sauce
wn	Shrimp Scampi or Francaise\$17.95
5	Shrimp sauteed in a white lemon wine sauce & topped with a hint of garlic.
	Zuppa Di Pesce\$22.95
	Shrimp, scallops, calamari, clams, and mussels prepared in Marinara sauce.

DON'T FORGET THE BAMBINOS...

Chicken Fingers & French Fries	\$7.50
Spaghetti & Meatballs	\$6.95
Mini Pizza	\$5.95