

LUNCH

small plates for sharing

PIATTINI

CRAB & ARTICHOKE DIP

a creamy blend of cheeses, artichokes and crabmeat, crostinis 12.

CALAMARI

fried golden brown or sautéed in garlic and extra virgin olive oil 12.

NONNA'S POLPETTE

housemade, veal, pork and beef meatballs, parmigiana, marinara sauce 9.

TOMATO BRUSCHETTA

sweet tomatoes, basil, garlic and parmigiana on toasted italian bread 7.

ARANCINI

fried risotto balls, stuffed with peas, diced ham & mozzarella, marinara sauce 10.

ZUPPA & ANTIPASTI

ZUPPA DEL GIORNO

soup of the day, ask your server for today's selection 6.

PASTA E FAGIOLI

house favorite, pasta and beans of all shapes and sizes 6.

BROCCOLI RABE

sautéed in garlic and extra virgin olive oil 13.

— " PIZZETTE " —

MARGHERITA

san marzano tomato sauce, mozzarella, fresh basil 11.

PROSCIUTTO E ARUGULA

white pizza, parma prosciutto, arugula, olive oil drizzle 13.

CHESAPEAKE

san marzano tomato sauce, mozzarella, gulf shrimp, crabmeat 16.

INSALATE

add to any salad | chicken breast 8. | 4oz. atlantic salmon 10. | jumbo shrimp 8. | lump crabmeat 12.

CASA

mixed greens, grape tomatoes, cucumber, julienne carrots, your choice of dressing 6.

CAESAR

crisp romaine lettuce, herb croutons, parmigiana, house caesar dressing 8.

CHOPPED ANTIPASTO

chopped romaine, cappicola, salami, black forest ham, pepperoni, provolone, kalamata olives, tomatoes, onions, cucumbers, roasted red peppers, housemade vinaigrette 14

ARUGULA

arugula, beets, goat cheese, shaved fennel, red onion, balsamic vinaigrette 9.

PASTA

house favorites

BROCCOLI RABE & SALSICCIA

orecchiette, "little ear" shaped pasta, broccoli rabe, italian sausage, garlic & EVOO 13.

SPAGHETTI CARBONARA

housemade spaghetti tossed with pancetta, egg, pecorino, black pepper 13.

GNOCCHI SORRENTINA

potato dumpling gnocchi, san marzano house tomato sauce, mozzarella, fresh basil 11.

FUSILLI SANTA MARIA

housemade fusilli pasta, sautéed garlic, gulf shrimp, scallops, crabmeat, aurora cream sauce 15.

✓ TORTELLONI PRIMAVERA

cheese filled tortelloni pasta, seasonal fresh vegetables, white cream sauce 13.

FRUTTI DI MARE

seafood pasta specialties

TAGLIOLINI AMERICANA

house made tagliolini pasta, crabmeat, asparagus, cherry tomatoes, cream sauce 14.

CRAB RAVIOLI

housemade crab filled ravioli, white creamy crab sauce 13.

TAGLIOLINI & SHRIMP

housemade tagliolini pasta, sautéed with fresh garlic, EVOO, zucchini puree, jumbo shrimp 13.

SPAGHETTI COZZE FRA DIAVOLO

housemade spaghetti, PEI mussels, fra diavolo marinara sauce 13.

TAGLIOLINI CON CALAMARI

housemade thick linguine pasta, sautéed calamari, marinara sauce 14.

LOBSTER RAVIOLI

housemade lobster ravioli, asparagus, light basil butter sauce, touch of cream 15.

CARNE

served with vegetable & potato, or pasta del giorno with san marzano tomato sauce

POLLO PARMIGIANA

crispy breaded chicken breast, mozzarella cheese, sweet tomato sauce 14.

VITELLO GIUSEPPE

medallions of veal, sautéed with onions, mushrooms, mozzarella, white wine sauce 16.

POLLO MARSALA

medallions of chicken sautéed with marsala wine & sautéed mushrooms 13.

VITELLO SALTIMBOCCA

medallions of veal, prosciutto di parma, mozzarella cheese, marsala wine sauce 16.

HANDHELDS

served with french fries

BLACK N BLEU BURGER

juicy half lb burger, gorgonzola crumbles, blackened, lettuce, tomato, brioche bun 15.

CLASSIC SAUSAGE & PEPPERS

grilled italian sausage, roasted green & red peppers, ciabatta 14.

PESTO CHICKEN PANINI

Grilled pesto chicken, house made roasted peppers, mozzarella cheese, ciabatta 13.

CHICKEN PARM PANINI

lightly breaded free-range chicken cutlet, marinara sauce, fresh melted mozzarella, ciabatta 14.

BROCCOLI RABE & SAUSAGE

sharp provolone, broccoli rabe, italian sausage, ciabatta 14.

MEATBALL PARMIGIANA

fresh homemade veal, pork meatballs, fresh melted mozzarella cheese, marinara sauce, ciabatta 12.

OPEN FACED ROAST BEEF

slow roasted beef, au jus provolone and fresh basil, brioche bun 12.

— " PESCE NUDO " —

NAKED FISH

today's fresh fish, prepared to your liking, served with your choice of vegetable & potato, or pasta del giorno topped with san marzano tomato sauce 14.

CHESAPEAKE

baked and topped with crab imperial, white lobster cream sauce 5.

SICILIAN

sautéed extra virgin olive oil, garlic, capers, pimentos, lemon 3.



