



View Menu

DINNER MENU

PIATTINI

small plates for sharing

MUSSELS FRA DIAVOLO

PEI mussels, spicy marinara sauce 13.

CALAMARI

fried golden brown or sautéed in garlic & extra virgin olive oil 14.

BROCCOLI RABE

sautéed in garlic and extra virgin olive oil 15.

CLAMS CASINO

half dozen little neck clams, minced bacon, herbed seasoning 11.

ARANCINI

fried risotto balls, stuffed with peas, diced ham & mozzarella, marinara sauce 11.

NONNA'S POLPETTE

housemade, veal, pork and beef meatballs, parmigiana, marinara sauce 11.

TOMATO BRUSCHETTA

sweet tomatoes, basil, garlic and parmigiana on toasted italian bread 8.

MOZZARELLA DI BUFULA

plum tomatoes, basil, salt, pepper, EVOO 14.

GAMBERONI E GRANCHI

jumbo shrimp and lump crabmeat cocktail sauce 15.

ITALIAN BUTCHER BOARD

prosciutto di parma, mortadella, salami, roasted vegetables, marinated olives, parmigiana, provolone and pecorino 22.

— - serves two —

FRITTO MISTO

tempura fried calamari, shrimp & cod fish, marinara, lemon-garlic aioli 24.

— serves two —

INSALATE

CASA

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

ARUGULA

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

CAESAR

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

SOUP DU JOUR

7.

PASTA FAGIOLI

pasta, beans of all sizes & shapes 7.

SOUPS

PIZZETTE NEAPOLITAN

FOUR SEASONS

"quattro stagione" prosciutto, black olives, artichokes and mushrooms 15.

CHESAPEAKE

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

MARGHERITA

san marzano tomato sauce, mozzarella, basil 12.

ARUGULA

arugula, gorgonzola crumbles, mozzarella, balsamic glaze 14.

CLASSICS

GNOCCHI SORRENTINA

potato dumpling gnocchi, san marzano house tomato sauce, mozzarella, fresh basil 23.

HOMEMADE LASAGNA

fresh noodles, layers of ricotta, ground beef, sausage, mozzarella & sweet tomato sauce 22.

MELANZANE PARMIGIANA

egg battered fried eggplant, marinara sauce, mozzarella cheese 22.

RAVIOLI

house made cheese filled ravioli, topped with sweet tomato sauce 21.

SPAGHETTI & MEATBALLS

housemade spaghetti with nonna's homemade polpette 23.

MANICOTTI

ricotta filled tubes of pasta, topped with mozzarella cheese & sweet tomato sauce 23.

CHICKEN ALFREDO

tender chicken strips in a creamy alfredo sauce, tossed with fettucelle, parmigiana cheese 25.

✓ LASAGNA VERDE

house made wheat pasta, layered with spinach, mushrooms, asparagus, carrots, zucchini, mozzarella cheese & basil, topped with marinara sauce 25.

GLUTEN FREE PASTA OPTIONS AVAILABLE UPON REQUEST

PASTA

★ denotes pastas available in half & full portions ~ select pastas also available in white sauce

PORCINI RAVIOLI

house made ravioli filled with ricotta & mozzarella cheeses, avondale mushrooms, light creamy mushroom sauce 14. | 24.

★ TORTELLONI PRIMAVERA

cheese filled tortelloni pasta, seasonal fresh vegetables, white cream sauce 14. | 24.

★ BROCCOLI RABE & SAUSAGE

orecchiette, "little ears" shaped pasta, broccoli rabe, italian sausage, garlic, butter, EVOO, parmigiana 15. | 25.

CARBONARA

housemade spaghetti tossed with pancetta, egg, pecorino cheese and black pepper 22.

FETTUCELLE BOLOGNESE

house made fettucelle traditional meat sauce 21.

MOSTACCIOLI PAESANO

penne pasta, Italian sausage, pancetta, parmigiana, san marzano tomato sauce 23.

BOURBON STREET PASTA

sliced chicken, fettucelle pasta, cherry tomatoes, broccoli florets, zesty cajun creole cream sauce 25.



SEAFOOD

TAGLIOLINI CON CALAMARI

housemade thick linguine pasta, sautéed calamari, marinara sauce 25.

PESCATORE

homemade tagliolini pasta, sautéed clams, PEI mussels, scallops, gulf shrimp, san marzano tomatoes 29.

TAGLIOLINI & CLAMS

littleneck baby clams sautéed in garlic and extra virgin oil, served in a red or white wine garlic sauce 25.

FUSILLI SANTA MARIA

homemade fusilli pasta, sautéed with garlic, extra virgin olive oil, crabmeat, shrimp & scallops in an aurora cream sauce 31.

SHRIMP SCAMPI

sautéed gulf shrimp, garlic butter sauce, linguine pasta 26.

CANNELLONI DI MARE

housemade tube shaped pasta, stuffed with shrimp, crabmeat, scallops, ricotta & mozzarella, tomato & lobster cream sauce 26.

SECONDI



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

VITELLO SALTIMBOCCA

medallions of veal, prosciutto di parma, mozzarella cheese, marsala wine sauce that "leaps in your mouth" 29.

VITELLO PARMIGIANA

breaded veal cutlet, topped with mozzarella, sweet tomato sauce 27.

VITELLO GIUSEPPE

medallions of veal, sautéed onions, mushrooms mozzarella cheese, white wine sauce 29.

★ **VEAL CHOP** 16oz french cut and grilled, sautéed garlic, rosemary, EVOO 44.



POLLO | CHICKEN

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

SORRENTO

medallions of chicken breast, topped with marinara, mozzarella cheese 24.

CAPRI

medallions of chicken breast, topped with eggplant, marinara & mozzarella cheese 26.

PICCATA

sautéed chicken breasts, caper lemon butter sauce 24.

★ PARMIGIANA

medallions of chicken, lightly breaded, pan seared, topped with mozzarella cheese, sweet tomato sauce 25.

— " PESCE NUDO " —

BRONZINO

whole european sea bass, poached in garlic, extra virgin olive oil, capers, pimentos, lemon butter sauce, served with chef's choice of vegetable and potato 30.

NAKED FISH

today's fresh fish, prepared to your liking, served with choice of vegetable and potato, or pasta del giorno topped with san marzano tomato sauce 25.



DRESS
YOUR
NAKED
FISH

CHESAPEAKE \$11
BAKED, TOPPED WITH CRAB IMPERIAL
WHITE LOBSTER CREAM SAUCE

SICILIAN \$4
EXTRA VIRGIN OLIVE OIL,
GARLIC, CAPERS, PIMENTOS, LEMON