

PIATTINI

small plates for sharing

CRAB & ARTICHOKE DIP

a creamy blend of cheeses, artichokes and crabmeat, crostinis 13.

NONNA'S POLPETTE

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

TOMATO

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

CLAMS CASINO

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

OYSTERS GIUSEPPE

half dozen baked oysters, topped with diced peppers, pancetta, herbs, light vinaigrette 13.

CALAMARI

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

FRITTO MISTO

tempura fried calamari, shrimp and sea bass, served with marinara and lemon-garlic aioli 19.
- serves two

CIAMBOTTA

medley of roasted eggplant, mushrooms, peppers, olives, capers in garlic & extra virgin olive oil, italian bread 8.

ARANCINI fried risotto balls, stuffed with peas, diced ham & mozzarella, marinara sauce 9.



ZUPPA & ANTIPASTI

ZUPPA DEL GIORNO

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

GAMBERONI E GRANCHI

jumbo shrimp and lump crabmeat, cocktail sauce 14.

MOZZARELLA DI BUFULA

plum tomatoes, basil, salt, pepper, EVOO 12.



BROCCOLI RABE sautéed in garlic and extra virgin olive oil 13.

STRACCIATELLA

eggdrop, spinach & chicken, "wedding soup" 6.

PASTA E FAGIOLI

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

COZZE FRA DIAVOLO

PEI mussels, spicy marinara sauce 12.
- also available in white sauce

STUFFED MUSHROOMS

local Avondale mushrooms, stuffed with crab imperial 11.

INSALATE

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

CASA

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

CAESAR

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

ARUGULA

arugula, beets, goat cheese, pine nuts, red onion, balsamic vinaigrette 9.

SPINACH & APPLE

baby spinach, chopped apple, toasted almonds, balsamic vinaigrette 9.

PIZZETTE

MARGHERITA san marzano tomato sauce, mozzarella, fresh basil 10.

POLPETTE san marzano tomato sauce, nonna's housemade meatballs, ricotta & mozzarella 12.

FIorentina white pizza, ricotta, mozzarella, tomatoes and spinach 12.

PROSCIUTTO E ARUGULA white pizza, parma prosciutto, arugula, olive oil drizzle 13.

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



PASTA

CHEESE RAVIOLI

housemade cheese filled pasta in a sweet tomato sauce 9.

BROCCOLI RABE & SALSICCIA

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

GNOCCHI SORRENTINA

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

🍷 TORTELLONI PRIMAVERA

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

PORCINI RAVIOLI

housemade & filled with mushrooms & cheeses, light cream sauce 12.

FETTUCELLE DOLCE VITA

housemade fettucelle tossed with sautéed filet tips or chicken, sun-dried tomatoes, shiitake mushrooms, marsala wine cream sauce 13.

SPAGHETTI CARBONARA

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

FETTUCELLE BOLOGNESE

housemade fettucelle pasta, traditional hearty meat sauce 11.



LASAGNA VERDE housemade wheat pasta, layered with spinach, mushrooms, asparagus, carrots, zucchini, ricotta, mozzarella, tomato sauce and onion bechamel sauce 14.

FRUTTI DI MARE

seafood specialties

CRAB RAVIOLI

housemade crab filled ravioli, white creamy crab sauce 12.

TAGLIOLINI ALLE VONGOLE

housemade tagliolini pasta, littleneck clams, sautéed in garlic & EVOO, white wine 13.
also available in red sauce

SPAGHETTI COZZE FRA DIAVOLO

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



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

TAGLIONI & SHRIMP

housemade tagliolini pasta, sautéed with fresh garlic, EVOO, zucchini puree, jumbo shrimp 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 14.

CARNE

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

POLLO PARMIGIANA

crispy breaded chicken breast, mozzarella cheese, sweet tomato sauce 13.
also available | veal parmigiana 16.

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.
also available | veal marsala 16.

POLLO & SHRIMP SCAMPI

medallions of chicken, sautéed gulf shrimp, garlic butter sauce 13.

POLLO PICCATA

sautéed breasts of chicken in a caper lemon butter sauce 14.
also available | veal piccata 17.



VITELLO SALTIMBOCCA medallions of veal, prosciutto di parma, mozzarella cheese, marsala wine sauce that "leaps in your mouth" 16.
also available | chicken saltimbocca 13.

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.



SAUCES TO "DRESS" YOUR FISH

CHESAPEAKE

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

ADRIATICO

baked with jumbo lump crabmeat, zucchini, shiitake mushrooms, cherry tomatoes and marinara sauce 5.

SICILIAN

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

LEMON VINAIGRETTE

fresh lemon, extra virgin olive oil, herbs 3.