Antipasti

Funghi della Angela
The family favorite ~ Whole capped mushrooms stuffed with the family secret
9

Gamberi
Sautéed shrimp in a white wine, garlic, lemon & butter sauce
11

Cozze con Vino Bianco
Sautéed mussels, white wine, garlic, herbs & butter
15

Calamari Fritti
Crispy calamari tossed with sliced sweet or hot cherry peppers
13

Salsicce Pane
Sautéed sausage and peppers spun with mozzarella, wrapped & baked in fresh bread crust
9

Antipasto dello Chef
An assortment of Italian cured meats, imported cheeses & marinated vegetables
15

Zuppa del Giorno *6*

A daily selection of the chef's house made soups

Insalate

A protein may be added to any salad
Chicken 4 – Shrimp 7 -* Salmon 9

Insalata del Fratello
Radicchio, romaine, baby arugula, grilled Bermuda onions, grilled artichoke hearts, golden figs, candied pecans, roasted red pepper & crumbled goat cheese. Drizzled with house made blood orange vinaigrette
13

Caesar
Crisp romaine, garlic herb croutons, pecorino romano, tossed in house made caesar dressing
11

Della Casa
Mixed greens, cucumber, roma tomato & shaved red onion. Served with the dressing of your choice
9

Condimenti
Balsamic Vinaigrette, Blood Orange Vinaigrette, Blue Cheese, Buttermilk Ranch, Caesar

Pomodoro e Mozzarella
House pulled mozzarella, roma tomatoes, basil, balsamic reduction with parsley infused olive oil
13

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Pasta

Lasagna *~ A pound of perfectly seasoned meat sauce, sweet Italian sausage & a blend of imported cheeses 21*

Manicotti al Forno *~ Fresh stuffed pasta with a seasoned blend of cheeses and house made marinara baked to perfection 17*

Penne alla Vodka *~ Sautéed prosciutto, with a vodka tomato cream 16*

Fettuccine Alfredo *~ Cream, pecorino romano & fresh herbs 16*

Spaghetti con Polpette *~ The classic. Meatballs & house made marinara 16*

Fra Diavolo di Mare *~ Shrimp, clams, mussels & calamari, simmered with garlic & herbs in a spicy marinara. Served over linguini 23*

Linguine alle Vongole *~ Little neck clams, simmered in parsley, olive oil, garlic & butter 19*

Shrimp a la Romano Pomodoro *~ Shrimp, Italian herbs, crushed plum tomatoes, with white wine and butter. Served over angel hair pasta 22*

Cavatelli *~ Pecorino romano, broccoli rapini, roasted red pepper, grilled hot or sweet sausage, garlic & olive oil 18*

Ravioli de Casa
A daily selection of the chef's handmade raviolis

Entrate

Chicken Scarpariello *~ Bone-in chicken, sweet or hot Italian sausage, cherry peppers & potatoes, sautéed with garlic & herbs. Served with broccoli rapini oreganata 21*

Chicken Cacciatore *~ Bone- in chicken simmered with bell peppers, sweet onions, cremini mushrooms & Chianti in a rich tomato sauce with garlic, herbs & served with grilled herb potatoes 21*

Braciole di Maiale *~ Pork loin rolled with herbs, garlic, romano cheese, bread crumbs & prosciutto. Braised in red wine & tomato broth. Served with grilled polenta 19*

Melenzane Rollentine *– Battered eggplant rolled with a blend of imported cheeses & house made marinara. Served with angel hair 18*

****Salmone Milanese*** *~ Bread and herb encrusted, with pinot grigio & garlic cream. Served over roasted yellow tomato & spinach risotto 21*

Ricette Classiche

Chicken – 20 Veal - 23

Parmesan *~ Breaded & fried cutlet, baked with marinara & mozzarella*

Marsala *~ Sliced shallots & mushrooms in a marsala wine demi glaze*

Picatta *~ White wine, lemon, garlic, herbs, capers & butter*