

Starters

Start your dinner with one of our mouth watering

Appetizers

Mussels Marinara - 9.99

Mussels sauteed in a garlic white wine sauce or a red wine sauce

Potato Skins - 7.99

Potato loaded w/ Monterey Jack & Scallions Cheddar Cheese & Bacon

Fried Calamari - 10.99

Lightly breaded Calamari served with Sausage and sauteed Banana Peppers in a Garlic White Wine Sauce

Mozzarella Sticks - 7.99

Fried Cheese, warm, melted Mozzarella Cheese covered in Italian Bread Crumbs and fried to a crispy golden brown. Served with a side of House Sauce.

Saratoga Chips - 7.99

Homemade Potato Chips tossed with Bacon, Scallions and Cheese, drizzled with Balsamic Demi-Glaze

Fried Ravioli - 8.99

6 Italian breaded Ravioli fried Golden Brown. Served w/ our house sauce for dipping

Bacon Wrapped Shrimp - 8.99

Large Jumbo Shrimp wrapped in Bacon, baked to perfection

Brushetta - 6.99

Fresh Chopped Tomatoes with Garlic, Olive Oil, Diced Onion served on toasted slices of Italian Bread, drizzled with Balsamic Demi-Glaze.

Wings 10 Jumbo Wings - 10.99

In your choice of sauce (Mild, Medium, Hot)

Homemade Daily **Soup** Cup - 3.50 Bowl - 4.50
Soup of the Day • Pasta Fajoli • Chicken Noodle

Sides

Side of House Sauce small - 1.00 large - 2.00

Side of Alfredo Sauce small - 2.50 large - 4.00

Side of Vegetable - 3.50

Plain Pasta - 2.00 w/ House Sauce - 3.00 w/ Alfredo - 5.00

Side of French Fries - 3.00

Side of Fruit - 3.00 • Side of Ravioli - 3.50

Side Garden Salad - 3.50

Salads

Greek Salad - 8.99

Mixed Greens topped w/ Red Peppers, Cucumbers, Banana Peppers, vine ripe Tomatoes, Kalamata Olives, Onions and crumbled Feta Cheese, topped w/ Italian Herb Dressing

Caesar Salad - 6.99

Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese and Croutons.
Add Chicken for 4.00 extra Shrimp for 5.00 extra

Garden Salad - 5.99

Mixed Greens, Tomato, Cucumber, Onion and Black Olives
Add Chicken for 4.00 extra Shrimp for 5.00 extra

Antipasta Salad - 12.99

Salami, Capicola, Ham, Pepperoni, Artichoke Hearts, Roasted Red Peppers, Banana Peppers, Mozzarella Cheese, Tomatoes on a bed of mixed Greens with Italian Herb Dressing

Pick Your Sauce Pick Your Pasta

Pasta Choices:

Spaghetti, Fettuccini, Rigatoni or Angel Hair
Whole Wheat Spaghetti (additional fee) 3.00
Gluten Free Pasta (additional fee) 3.00

House Sauce - 9.29

Heavy, Smooth, Tomato Sauce with fresh Herbs and Spices

Marinara Sauce - 9.29

Chunky Tomato Sauce with fresh Herbs and Spices

Meat Sauce - 10.29

A mixture of Ground Beef and Sausage tossed in a fresh Tomato Sauce with Herbs and Spices

Alfredo Sauce - 12.99

Parmesan and Heavy Cream White Sauce

Clam Sauce (Red or White) - 12.99

Whole Fresh Cedar Key Clams in shell and chopped Clams in a Garlic White Wine Sauce or Red Sauce

Pasta Sides

Side of Meatballs - 3.50 One 1.25 each

Side of Sausage - 3.50 One Sausage 1.75 each

Add Chicken - 4.00 Add Shrimp - 5.00

Chef Specialties

Add a Side Garden Salad to any Entree for \$2.00

Chicken Parmesan Combination Platter Chicken Parmesan, Fettuccini Alfredo and Sausage - 15.99

Baked Rigatoni Combination Platter Baked Rigatoni, Eggplant Parmesan and Meatball - 14.99

Lasagna - 12.99

Fresh Ground Beef, Ground Sausage and Ricotta Cheese, topped with a Fresh Tomato Sauce and melted Mozzarella Cheese.
Served with a side of Sauteed Veggies

Baked Rigatoni Pasta - 12.99

Rigatoni Pasta tossed w/ Cheese (Ricotta, Parmesan & Mozzarella)
Served in Meat Sauce and baked to perfection

Cheese Ravioli served w/ House Sauce - 9.99

Stuffed Shells Jumbo Pasta Shells - 10.99

stuffed with Ricotta, Mozzarella & Parmesan Cheese, topped with House Sauce, served with a side of Sauteed Vegetables

Chicken Caprese - 15.99

Grilled Chicken Breast placed between fresh sliced Tomatoes and Mozzarella Cheese. Served with a side of Angel Hair Pomodoro Fresca, drizzled with a Balsamic Demi Glaze

Blackened Chicken Pasta - 15.99

Blackened Chicken sauteed with Diced Tomatoes and Green Onions in a creamy Alfredo Sauce over Spaghetti

Chicken Sausage Rustica - 14.99

Chicken Breast and Italian Sausage sauteed with Peppers, Onions and Tomatoes, tossed with Rigatoni Pasta in a Garlic White Wine Sauce topped with melted Mozzarella

Gnocchi Ala Riccardo - 15.99

Shrimp and Chicken sauteed with Pancetta, Green Onions and sundried Tomatoes in a Garlic Chardonnay Wine Sauce over Gnocchi

Bourbon Street Pasta - 15.99

Chicken, Andouille Sausage and large Shrimp sauteed with Onions, Peppers and Tomatoes in a lightly spicy Cajun Sauce tossed with Rigatoni Pasta

Shrimp Portofino - 14.99

Large Shrimp sauteed with Mushrooms, Spinach and Pine Nuts in a Lemon Butter Sauce over Fettuccini

Shrimp Scampi - 14.99

Shrimp sauteed with a Garlic White Wine Lemon Butter Sauce over Angel Hair Pasta

Shrimp & Scallops Pomodoro Fresca - 17.99

Shrimp and Scallops sauteed in a fresh Tomato Sauce over Angel Hair

Zuppa De Mara - 18.99

Clam, Shrimp and Calamari, sauteed with Garlic in light Marinara Sauce over Spaghetti

Spaghetti Pescatore - 20.99

Clams, Mussels, Shrimp, Scallops and Calamari sauteed with a Garlic Marinara Sauce

Fried Fish Platter - 12.99

Breaded White Fish, Breaded Shrimp, Hush Puppies, French Fries and Coleslaw with Tartar or Cocktail Sauce

Salmon (Grilled, Baked or Blackened) - 15.99

Salmon Filet served with Chef's Vegetables and your choice of: Rice Pilaf, Roasted Potatoes or Pasta with Marinara Sauce

New York Strip - 18.99

12 oz New York Strip cooked to perfection & served with Chef's Vegetables and your choice of Pasta, Rice, Roasted Potatoes or French Fries

Greek Plate - 13.99

Seasoned Grilled Chicken Breast, topped with Fresh Tomato Sauce, served with Rice Pilaf and Greek Salad with Garlic Bread

Traditional Favorites

Parmagiana - Breaded & baked then topped w/ our House Sauce & Mozzarella Cheese. Served w/ a side of Spaghetti

Egg Plant - 11.99 Chicken - 13.99 Veal - 17.99

Marsala - Wild Mushrooms in a Marsala Wine Sauce over Angel Hair Pasta Chicken - 13.99 Veal - 17.99

Picatta - Capers in a White Wine Lemon Butter Sauce over Angel Hair Pasta Chicken - 13.99 Veal - 17.99

Franchise - Egg battered in Lemon Butter Sauce over Angel Hair Pasta Chicken - 13.99 Veal - 17.99

Sharing Charge - \$2 Substitute: Gluten Free or Whole Wheat Pasta - add \$3.00