

APPETIZERS

Bruschetta alla Romana \$10.50

Toasted Calabrese bread, seasoned with roasted garlic, extra virgin olive oil and smothered in our own cheese blend. **Add our house made Tomato Bruschetta Mix \$4.75**

Bruschetta con Pomodoro \$11.50

Fresh Roma tomatoes, basil, garlic, extra virgin olive oil, accompanied with our toasted Calabrese bread fresh drizzled with pesto oil and our balsamic reduction **Add Cheese \$3.50**

Arancini (Rice Balls) \$11.95

A classic comfort dish from southern Italy, creamy parmesan and risotto rice balls, stuffed with bocconcini cheese, rolled in panko crumbs, fried golden crisp and served on a bed of our marinara sauce and pesto oil.

Polenta Fritti \$9.95

Cornmeal is a pantry staple in Italy and we bring to you a modern twist to a classic rustic dish. Our homemade polenta is fried golden crisp just like fries, seasoned with cracked pepper and parmigiano cheese, served with roasted garlic aioli and marinara sauce

Zucchini Fritti \$9.95

Homemade breaded zucchini medallions fried to perfection served with Nona's Pomodoro sauce.

Pepperoncini Ripieni (Stuffed Hot Banana Peppers) \$13.50

An Italian American classic, hot banana peppers stuffed with sausage, ricotta cheese and creamy risotto rice, simmered in Nona's pomodoro sauce and finished with parmesan

Stuffed Portobello Supreme \$14.50

A grilled Portobello mushroom cap topped with Lobster & Crab Supreme caramelized onion and three cheeses drizzled with pesto oil and our balsamic reduction

Calamari Fritti \$13.50

Lightly dredged calamari, fried golden, crispy on the outside and tender inside. Served with sun dried tomato citrus aioli and lemon

Taxes & Gratuity is not included - 18% gratuity may be applied for tables larger than six

APPETIZERS cont'd

Antipasto Della Casa \$18.95

A platter of Italian deli favorites, serves 2-4 people. Prosciutto, Soprasatta, Bocconcini, Provolone Cheeses, Olives, Roasted Red Peppers, and Artichoke's, Marinated Eggplant served with warm Calabrese bread

Mussels Marinara \$12.50

One pound of fresh steamed PEI Mussels in an herbed garlic tomato broth. Served with fresh Calabrese Bread

SALADS

Insalata Verde con Pomodoro (House Salad)

Mixed greens, cucumber and tomatoes with a house made white balsamic vinaigrette dressing

Small \$5.95 Dinner \$9.95

Insalata alla Cesare (Cesar Salad)

Field fresh romaine lettuce tossed with ceasar dressing, parmigiano, bacon and house croutons.

Small \$6.95 Dinner \$10.95

Insalata di Spinaci Caldo (Spinach & Goat Cheese) \$14.50

Warm crusted goat cheese, fresh baby spinach, mandarin oranges, toasted almonds and shaved red onion tossed in a pomegranate vinaigrette topped with and balsamic reduction.

Italian Antipasto Salad \$14.50

Roasted red peppers, artichoke hearts, marinated eggplant, mixed greens, tomato, cucumber and bocconcini cheese. Tossed in a white balsamic vinaigrette and finished with pesto oil.

Pollo Arrosto e Pera (Roasted Chicken & Pear Salad) \$14.50

Mixed greens, roasted chicken, pears, roasted red peppers, red onions, gorgonzola dressed with a white balsamic vinegar and olive oil.

Add Grilled Chicken \$5.50 or Shrimp \$6.50 to any salad

Soup of the Day \$5.50

ALL OF OUR MEALS COME WITH A COMPLEMENTARY ORDER OF FRESH CALABRESE BREAD AND DIPPING OIL.
ADDITIONAL ORDERS OF BREAD ARE AVAILABLE FOR \$1.50

THERE MAY BE ADDITIONAL CHARGES ON MODIFICATIONS AND REQUESTS FOR ADDITIONAL SAUCES, PROTEINS, VEGETABLES, AND CHEESES. PLEASE INQUIRE WITH YOUR SERVER.

A SPLIT DISH CHARGE OF \$3.00 IS APPLICABLE TO ALL PASTA'S AND ENTREES

PASTA

Polpette (Meatballs) \$14.95

Spaghetti or penne in Nona's pomodoro sauce served with meatballs. Our meatballs are made with fresh ground beef, pork, and veal from our own family recipe. **(Just sauce with no meat balls \$11.25)**

Fettuccine Alfredo \$15.95

Fettuccini tossed with our own homemade Alfredo sauce, finished with parmigiano cheese **Add Grilled Chicken \$5.50 or Shrimp \$6.50**

Spaghetti Carbonara \$15.95

Spaghetti Carbonara is one of the most popular Italian pasta dishes from the Lazio (Rome) region of Italy. Our traditional carbonara recipe combines egg, cheese and pancetta bacon for a pasta that you will always remember

Salsiccia Arabbiata (Spicy Sausage) \$15.95

Penne with spicy sausage, red and green pepper, red onion, chili paste and Nona's pomodoro sauce

Fettuccine con Funghi & Marsala \$17.50

Fettuccini tossed with our own homemade Marsala sauce (fortified white wine, cream, and demi-glace) Portobello, Shitake, Cremini, mushrooms, oven roasted tomatoes and onions finished with parmigiano cheese

Spaghetti con Vongele e Cozze (Clams and Mussels) \$17.95

Clams, Mussels, spinach, onions, garlic and fettuccine tossed in white wine, butter and parmigiano.

Penne Pollo \$16.95

Penne with roast chicken, sun dried tomatoes, red onion, finished with a garlic curry cream sauce. Yes, believe it or not they use curry in Italy.

Penne alla Vodka \$17.50

An American Italian favorite, penne in a vodka rose sauce with garlic and pancetta bacon.

Lasagna \$16.50

Our homemade meaty and cheesy eight-layer lasagna is a favorite. The generous portion is topped with both red and white sauces

Gnocchi \$16.50

Nona's homemade potato dumplings served in pomodoro sauce or try it with creamy pesto alfredo.

SEAFOOD PASTA

Gnocchi con Capesante (Scallops) \$25.95

Nona's homemade potato dumplings with pan seared Sea Scallops, bacon, fresh diced tomato and onion in a white wine cream sauce.

Ravioli di Aragosta (Lobster) \$25.95

Lobster stuffed ravioli topped with our house made tarragon cream sauce.

Fettuccine Pescatore (Seafood) \$25.95

Pan seared Sea Scallops, PEI Mussels, Black Tiger Shrimp, and grilled Calamari finished with herbed tomato, a touch of butter and then tossed in Nona's pomodoro sauce and fettuccini pasta.

FROM THE GRILL AND OVEN

Steak Marsala \$26.95

A grilled 10oz. AAA NY Strip steak finished with Portobello, Shitake, Cremini mushrooms, and Marsala sauce with a side of seasonal vegetables and roast potato.

Surf & Turf add Shrimp or Scallops for \$6.50

Grilled Orchard Pork Chop \$17.95

10oz double cut pork chop, marinated, grilled and topped with, a red wine and apple compote served with seasonal vegetables and roast potato.

Pollo Veneto (Stuffed Chicken) \$20.95

Roasted chicken supreme stuffed with asiago cheese, spinach, and seasoned roasted red peppers finished with a white cream sauce and served with seasonal vegetables and roast potato.

Pollo Marsala (Chicken & Wild Mushrooms) \$20.95

Grilled local chicken finished with Portobello, Shitake, Cremini mushrooms, and Marsala sauce with a side of seasonal vegetables and roast potato.

Salmone Crostato \$23.50

Fresh Atlantic salmon crusted with our own panko parmigiano cheese topping baked golden served with seasonal vegetables and roast potato.

PARMIGIANA

Pollo alla Parmigiana (Chicken Parm) \$18.95

Fresh local chicken hand breaded to order, pan fried golden crisp and finished with Nona's Pomodoro sauce, melted mozzarella and parmigiano cheese. Served with your choice of spaghetti or penne

Vitello alla Parmigiana (Veal Parm) \$19.95

Local veal scaloppini hand breaded to order, pan fried golden crisp and finished with Nona's Pomodoro sauce, melted mozzarella and parmigiano cheese. Served with your choice of spaghetti or penne.

Melanzana alla Parmigiana (Eggplant Parm) \$17.95

Layered breaded eggplant, pan fried golden crisp and finished with Nona's Pomodoro sauce, melted mozzarella and parmigiano cheese. Served with your choice of spaghetti or penne.

PIZZA

12-inch thin crust, hand spread and stone baked, good for one person or share as an appetizer

Pepperoni \$14.95

Italian pepperoni, three cheese blend and a tomato basil sauce

Margrietta \$14.95

Mozzarella Bocconcini cheese, fresh basil, pesto and a tomato sauce

with a tomato basil sauce. If you like the heat this is the pizza for you.

Abruzzo \$16.95

Portobello and field mushrooms, mozzarella, goats cheese, roasted red pepper and a tomato pesto sauce.

Prosciutto \$17.95

Prosciutto, artichokes, caramelized onion, roasted garlic, mozzarella and parmigiano cheese, finished with extra virgin olive oil

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