

## S O U P

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ESCAROLE AND BEANS .....	4	PASTA FAGIOLI.....	4
SPINACH WITH SHRIMP .....	5	TORTOLLINI IN BRODO.....	4

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## APPETIZER

FRIED CALAMARI.....	8
EGGPLANT ROLLATINO.....	6
STUFFED MUSHROOMS.....	6
MUSSELS: <i>in a garlic white wine sauce or marinara.</i> .....	6
SPEDINE ALLA ROMANA: <i>fried mozzarella cheese served with capers or marinara sauce.</i> .....	6
CLAMS OREGANATA: <i>Stuffed with breadcrumbs and fresh herbs</i> .....	6
SHRIMP AND PROSCUITTO: <i>small shrimp sautéed with prosciutto in a pink vodka sauce.</i> .....	8
CLAMS POSILLIPO: <i>sautéed with garlic in a zesty marinara sauce.</i> .....	9
HOT ANTIPASTO FOR TWO: <i>Eggplant rollatine, stuffed mushrooms, shrimp, mussels and clams oreganata.</i> .....	11
COLD ANTIPASTO FOR TWO: <i>A platter of mixed Italian meats and cheese surrounded by a large assortment of greens.</i> .....	9
SEA SCALLOPS AND BEANS: <i>Sea Scallops with cannelloni beans, scallions, and fresh tomatoes.</i> .....	9
MOZZARELLA AND PEPPERS.....	7

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## SALAD

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TRI-COLOR SALAD.....	5
CAESAR SALAD .....	5
ARUGULA SALAD WITH GOAT CHEESE .....	6
HOUSE SALAD: <i>Iceberg lettuce, tomatoes, onions, black olives and cucumbers.</i> .....	5
GARDEN SALAD & GORGONZOLA CHEESE: <i>Mixed lettuce with portabella mushrooms, gorgonzola cheese, and balsamic dressing.</i> .....	6

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### *Sautéed Vegetables*

<i>Spinach, Escarole, or Broccoli.</i> .....	4.95
<i>Broccoli di Rabe.</i> .....	m/p

## *Children Menu*

<i>Spaghetti with meat balls.....</i>	<i>6</i>
<i>Cheese Ravioli.....</i>	<i>6</i>
<i>Chicken Fingers with French fries.....</i>	<i>6</i>
<i>Mozzarella sticks with French fries.....</i>	<i>6</i>
<i>Penne with butter.....</i>	<i>6</i>
<i>Spaghetti with olive oil and garlic.....</i>	<i>6</i>

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## **P A S T A**

<b>CHEESE RAVIOLI:</b> <i>with marinara sauce.....</i>	<i>12</i>
<b>CAPELLINI CLASSIC:</b> <i>Sautéed with fresh chopped tomatoes in a light marinara sauce topped with goat cheese.....</i>	<i>13</i>
<b>LINGUINI VERDURA:</b> <i>with spinach, roasted peppers, black olives in a garlic and olive oil.....</i>	<i>13</i>
<b>RIGATONI A LA VODKA:</b> <i>sautéed with basil, prosciutto and green peas in a pink vodka sauce.....</i>	<i>14</i>
<b>RIGATONI ZINGARA:</b> <i>sautéed with garlic, hot cherry peppers, black olives, mushrooms, and prosciutto in a fresh basil marinara sauce.....</i>	<i>13</i>
<b>PENNE GORGONZOLA:</b> <i>Sautéed with pieces of chicken, mushrooms, and shallots in a creamy gorgonzola cheese.....</i>	<i>16</i>
<b>LOBSTER RAVIOLI:</b> <i>Sautéed with shitake mushrooms in a pink vodka sauce.....</i>	<i>15</i>
<b>LINGUINE WITH CLAM SAUCE</b> (red or white).....	<i>15</i>
<b>CHICKEN FETTIUCINI:</b> <i>in an alfredo sauce, topped with grilled chicken.....</i>	<i>16</i>
<b>PENNE TOSCANA:</b> <i>pencil point pasta with chicken, sun dried tomatoes, artichokes, zucchini, and mushrooms in an olive oil and garlic sauce.....</i>	<i>16</i>
<b>CAPELLINI A LA CHICO WILLY:</b> <i>with pieces of chicken, Sun dried tomatoes, shitake mushrooms in a vodka sauce.....</i>	<i>16</i>
<b>CAPELLINE SAN MARCO:</b> <i>with scallops, shrimps, and scallions in a pink brandy sauce.....</i>	<i>16</i>
<b>PASTA DE LA CASA VICTORIO:</b> <i>Capellini sautéed with shrimp, shitake mushrooms, fresh tomatoes, and arugula in an olive oil and garlic sauce.....</i>	<i>17</i>

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*All pastas are served with salad*

# C H I C K E N

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<b>CHICKEN MARSALA, PICCATA, FRANCESE, PARMIGIANA, OR PIZZAIOLA</b> .....	15
<b>GRILLED CHICKEN BREAST:</b> <i>Marinated grilled chicken served over sautéed broccoli di rabe</i> .....	16
<b>CHICKEN MURPHY:</b> <i>Breast of chicken sautéed with mushroom, onions, potatoes, sweet and hot peppers in a garlic white Wine sauce</i> .....	15
<b>CHICKEN DE LA CASA VICTORIO:</b> <i>Tender breast of chicken top with layers of prosciutto, roasted peppers and mozzarella cheese Sautéed in Madeira demi-glaze sauce</i> .....	17
<b>CHICKEN A LA CHICO WILLY:</b> <i>Breast of chicken sautéed in white wine, shallots, shitake mushrooms, asparagus, and sun-dried tomatoes</i> .....	17
<b>CHICKEN SALTIMBOCCA:</b> <i>breast of chicken topped with layers of prosciutto, and mozzarella cheese in a sherry wine sauce served over spinach</i> .....	17
<b>CHICKEN AMORE:</b> <i>breast of chicken sautéed with sweet peppers, mushroom, and artichoke hearts in a white wine sauce</i> .....	17
<b>CHICKEN MILANEZA:</b> <i>topped with red onions, and tomatoes</i> .....	17

## V E A L (milk fed)

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<b>VEAL MARSALA, PICCATA, FRANCESE, PARMIGIANA, OR PIZZAIOLA</b> .....	16
<b>VEAL SALTIMBOCCA:</b> <i>Scaloppini veal topped with layers of Prosciutto and mozzarella cheese in a sherry wine sauce served over spinach</i> .....	18
<b>VEAL A LA GIOVANNA:</b> <i>Scaloppini veal topped with prosciutto, eggplant, sliced tomato, melted mozzarella and shiitake mushroom in a brandy sauce</i> .....	18
<b>VEAL MARINA:</b> <i>Scaloppini veal with shrimp sautéed with scampi sauce served over spinach</i> ...	18
<b>VEAL AMORE:</b> <i>scaloppini veal sautéed with sweet peppers, mushroom, and artichoke hearts in a white wine sauce</i> .....	17
<b>VEAL DE LA NONA:</b> <i>scaloppini veal sautéed with shiitake mushrooms, sun dried tomatoes in a brandy pink sauce</i> .....	17
<b>STEAK GIAMBOTTA:</b> <i>Sautéed with garlic, potatoes, peppers, and sausage in a white wine sauce</i> .....	19
<b>EL TRIO FRANCESE:</b> <i>veal, chicken, and shrimp egg battered in a lemon wine sauce served over Spinach</i> .....	19

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*Above entrees are served with salad or pasta*

## SEAFOOD SPECIALTIES

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<b>SHRIMP FRANCESE, MARINARA, FRA DIAVOLO, OR PARMIGIANA:</b> served over Linguini.....	18
<b>SHRIMP SCAMPI:</b> shrimp sautéed with lemon and garlic sauce served over Capellini.....	18
<b>SHRIMP AND PROSCIUTTO:</b> shrimp sautéed with prosciutto, and peas in a pink vodka sauce served over capellini.....	18
<b>SHRIMP AND SCALLOPS SCAMPI:</b> sautéed in an olive oil and garlic with sun dried tomatoes, black olives, and fresh spinach served over capellini.....	18
<b>SHRIMP GORGONZOLA:</b> sautéed with mushroom, and shallots in a creamy gorgonzola cheese sauce served over penne pasta.....	18
<b>SHRIMP FETUCCINI:</b> in a delicious alfredo sauce topped with shrimp.....	18
<b>SOLE FRANCESE:</b> Filet of sole egg battered in a lemon white wine sauce.....	18
<b>TILAPIA MARICHIARA:</b> Filet of tilapia sautéed with fresh garlic, and mussels in a marinara sauce.....	18
<b>TILAPIA FLORENTINA:</b> Filet of tilapia sautéed with spinach and fresh tomatoes in a white wine sauce.....	18
<b>SALMON A LA VINO BIANCO:</b> Filet of salmon sautéed with fresh chopped tomatoes, and capers in a garlic white sauce.....	18
<b>ZUPPA DI PESCE:</b> shrimps, scallops, clams, mussels, and calamari sautéed with herbs in a light zesty tomato sauce served over linguine.....	20
<b>CAPELLINI WITH SEAFOOD:</b> sautéed with shrimps, scallops, calamari, and clams in an olive oil and garlic sauce with fresh tomatoes.....	20
<b>LOBSTER TAIL:</b> fradiablo or marinara served over pasta.....	m/p

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*Above entrees are served with salad*

## GOURMET PIZZA SPECIALTIES

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<b>PIZZA DE LA CASA VICTORIO:</b> <i>with mozzarella, pepperoni, Italian sausage, peppers, red onions and mushrooms.</i> .....	10
<b>PRIMAVERA PIE:</b> <i>With assorted mixed vegetables.</i> .....	10
<b>WHITE BROCCOLI OR SPINACH PIZZA:</b> <i>With ricotta, mozzarella and imported cheese.</i> .....	10
<b>BRUSCHETTA PIZZA:</b> <i>With tomatoes, basil, fresh mozzarella onions, and arugula.</i> .....	10
<b>PLAIN CHEESE PIZZA</b> .....	9

## GOURMET WRAPS

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<b>THE LATIN TASTE:</b> .....	8
<i>Pieces of breaded chicken with arugula, onions and tomatoes</i>	
<b>THE CEASAR:</b> .....	8
<i>Pieces of grilled chicken, parmesan cheese, romaine lettuce in a Caesar dressing</i>	
<b>CHICKEN FIORENTINA:</b> <i>marinated grilled chicken, with spinach, fresh mozzarella, and cannelloni beans.</i> .....	8
<b>CHICKEN FAJITA:</b> <i>with green peppers, onions, mozzarella cheese, and yellow cheese.</i> ...8	
<b>CHICKEN FORTISSIMO:</b> <i>grilled chicken with fresh mozzarella, roasted peppers, and arugula.</i> .....	8

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## OUR FAMOUS HEROS

<b>CHEESE STEAK:</b> <i>With peppers, onions, potatoes and cheese.</i> .....	8
<b>VICTORIO:</b> <i>Grilled chicken, with sun-dried tomatoes, fresh arugula, fresh mozzarella and balsamic vinaigrette.</i> .....	8
<b>TONY SOPRANO:</b> <i>breaded chicken cutlet, with fresh mozzarella, arugula, and olive oil.</i> .....	8
<b>GODFATHER:</b> <i>with prosciutto, fresh mozzarella, tomatoes, arugula, and basil.</i> .....	8
<b>MIKE PIZZA:</b> <i>sautéed with chicken, sausages, potatoes, peppers, and onions.</i> .....	8

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<b>CHICKEN CAESAR SALAD:</b> <i>with grilled chicken.</i> .....	12
<b>ROMAINE SALAD:</b> <i>with fresh mozzarella, roasted peppers, tomatoes, and grilled chicken.</i> .....	12

*Above items do not qualify as an entree*