

Antipasti

(Appetizers)

Roasted Red Peppers	10
<i>Sauteed in minced garlic and extra virgin olive oil.</i>	
Baby Spinach	10
<i>Sauteed in minced garlic and extra virgin olive oil.</i>	
Broccoli Rabe	10
<i>Sauteed in garlic and extra virgin olive oil.</i>	
Garlic Bread	(One piece... 2.50)
<i>Fresh toasted Italian bread topped with minced garlic and seasoned herb butter.</i>	
Bruschetta	9
<i>Diced Plum tomatoes, minced garlic, scallions, red onion, fresh basil and parmesan drizzled with extra virgin olive oil on our signature Italian bread.</i>	
Stuffed Portabella	11
<i>Grilled and stuffed with your choice of roasted red peppers, baby spinach or broccoli rabe topped with aged sharp provolone, baked to perfection.</i>	
Mussels	13
<i>Steamed in a red marinara or white wine garlic sauce.</i>	
Shrimp Cocktail	16
<i>Shrimp on a bed of fresh assorted field greens, a slice of lemon and cocktail sauce.</i>	
Fried Calamari	14
<i>Tender rings of calamari served with lemon wedges and marinara sauce.</i>	
Steamed Clams	13
<i>Clams steamed in a red marinara or white wine lemon butter garlic sauce.</i>	
12 Breaded Wings	16
Homemade Soups	<i>Ask your server about our soups of the day.</i>

Ensalata

(Salads)

Side Caesar Salad ...4.00	Tossed Salad ...4.50
Caesar Salad	9
<i>Romaine hearts, parmesan cheese and croutons tossed in Caesar dressing.</i>	
Grilled Chicken Salad	13
<i>A combination of fresh assorted field greens, romaine hearts, marinated grilled chicken tenderloins, roasted red peppers, fresh mozzarella, tomatoes, cucumbers, Italian olives and red onion.</i>	
Filippo's Salad	13
<i>Romaine hearts, grilled seasoned portabella mushroom, marinated artichoke hearts, fresh mozzarella, tomatoes, cucumbers, Italian olives and red onion.</i>	
Caprese Salad	12
<i>Seasoned tomato slices topped with fresh mozzarella, basil and a touch of oregano drizzled with extra virgin olive oil.</i>	
Italian Antipasto	17
<i>A bed of romaine, sliced prosciutto, cured sopressata, aged sharp provolone, roasted red peppers, tomatoes, Italian olives and red onion.</i>	
Mixed Spring Salad	12
<i>Tomatoes, cucumbers, Italian olives and red onion on a bed of fresh assorted field greens.</i>	
Add Grilled Chicken ...2.00 each	or Shrimp ...3.00 each
Extra Dressings (.75¢)	
<i>Caesar · Ranch · Blue Cheese · Honey Mustard · Balsamic Balsamic Vinaigrette · Red Wine Vinegar · Extra Virgin Olive Oil</i>	

Pasta

Al Pomodoro	15
<i>Fresh herbs and spices added to diced ripe plum tomatoes, parmesan, simmered to perfection and tossed with angel hair.</i>	
Aglio é Olio	15
<i>Extra virgin olive oil, fresh garlic, spices, and parsley with a touch of parmesan tossed with linguini.</i>	
Rosé Vodka Sauce	17
<i>Our light rosé cream sauce and red onion, spiked with a splash of vodka and parmesan tossed with penne.</i>	
Marinara	15
<i>Fresh Italian plum tomatoes, garlic and spices with a splash of white wine simmered to perfection, tossed with angel hair.</i>	
Al Funghi	18
<i>Delicate porcini and button mushrooms, red onion, a splash of white wine in a rosé cream sauce, tossed with fettuccine.</i>	
Bolognesa	18
<i>Sauteed fresh ground beef and bay leaves simmered in our delicious homemade tomato sauce, tossed with penne.</i>	
Boscaiola	18
<i>Ham, mushrooms, red onion and peas with a splash of white wine in our rosé cream sauce, tossed with penne.</i>	
Sorrentina	19
<i>Diced plum tomatoes, fresh basil a splash of white wine and marinara sauce tossed with potato gnocchi topped mozzarella, parmesan and oregano.</i>	
Alfredo	16
<i>The classic parmesan cheese red onion and cream sauce tossed with fettuccine.</i>	
Tortellini	18
<i>Tri-Colored ring noodles stuffed with cheese simmered with your choice of tomato, bolognesa, alfredo, pesto, or rosé cream sauce.</i>	
Puttanesca	18
<i>Diced plum tomatoes, minced garlic, spices, Italian olives, red onion and capers, with a splash of white wine and anchovies, tossed with penne.</i>	
Add Grilled Chicken ...2.00 each	or Shrimp ...3.00 each

Melezani

(Eggplant)

(Served with a side of pasta, rosemary potatoes and/or seasoned vegetables)

Parmigiana	18
<i>Layers of homemade battered eggplant, tomato sauce, mozzarella, parmesan and oregano baked to perfection.</i>	
Manicotti	20
<i>Battered eggplant rolled and stuffed with ricotta, tomato sauce, mozzarella, parmesan and oregano baked to perfection.</i>	
Florentine	20
<i>Battered eggplant, baby spinach Aglio é Olio, tomato sauce, mozzarella, parmesan and oregano baked to perfection.</i>	

Any substitutions available. If you don't see what you want, please don't hesitate to ask.

Pollo

(Chicken)

<i>(Served with a side of pasta, rosemary potatoes and/or seasoned vegetables)</i>	
Monique	25
<i>Buttery sweet sherry wine sauce with shrimp and sea scallops.</i>	
Tonina	22
<i>Diced seasoned plum tomatoes, bacon and a splash of white wine topped with provolone.</i>	
Marsala	20
<i>Sweet marsala wine and mushroom sauce.</i>	
Pizzaiola	21
<i>Diced seasoned plum tomatoes, Basil, a splash of white wine, parmesan and oregano topped with mozzarella.</i>	
Sorrento	22
<i>Mushrooms, and a splash of white wine simmered in our homemade tomato sauce, and battered eggplant, topped with mozzarella.</i>	
Parmigiana	20
<i>Homemade and prepared tender cutlets topped with tomato sauce, mozzarella, parmesan and oregano, baked to perfection.</i>	
Cacciatore	22
<i>Sauteed mushrooms and roasted red peppers with a splash of white wine simmered in our homemade tomato sauce.</i>	
Francesé	20
<i>White wine, lemon and butter with a touch of fresh rosemary.</i>	
Broiled Salmon	26
<i>A generous 8oz. portion of Norwegian salmon seasoned and broiled to perfection.</i>	
Shellfish over Linguini	33
<i>Shrimp, clams, sea scallops, mussels and calamari sauteed and steamed in a red marinara or white wine butter garlic sauce.</i>	
Shrimp Fantasia	27
<i>Shrimp, seasoned tomatoes, a splash of marinara and zucchini in a white wine garlic sauce, tossed with angel hair.</i>	
Sea Scallop and Shrimp Scampi	29
<i>Shrimp and sea scallops simmered in a rosé cream sauce tossed with fettuccine.</i>	
Mussels over Linguini	22
<i>Served in a red marinara or white wine garlic sauce.</i>	
Vongole	22
<i>Little Neck Clams steamed in a red marinara or white wine lemon butter garlic sauce, tossed with linguini.</i>	

Vitello

(Veal)

<i>(Served with a side of pasta, rosemary potatoes and/or seasoned vegetables)</i>	
Monique	29
<i>Buttery sweet sherry wine sauce with shrimp and sea scallops.</i>	
Marsala	24
<i>Sweet marsala wine and mushroom sauce.</i>	
Sorrento	26
<i>Mushrooms, a splash of white wine simmered with our homemade tomato sauce and battered eggplant, topped with mozzarella.</i>	
Parmigiana	23
<i>Tender cutlets topped with tomato sauce, mozzarella, parmesan and oregano, baked to perfection.</i>	
Milano	26
<i>Portabella mushrooms and sundried tomatoes sauteed in a sweet sherry wine sauce, topped with mozzarella.</i>	
Saltimbocca	26
<i>Sauteed mushrooms simmered in a white wine sauce with prosciutto, topped with mozzarella.</i>	

Carne

(Meat)

(Served with a side of pasta, rosemary potatoes and/or seasoned vegetables)

Filet Pizzaiola	Market Price
<i>Tender filet grilled and topped with seasoned marinara sauce, mozzarella, parmesan and oregano.</i>	
New York Strip	Market Price
<i>Seasoned, cooked to your desire and topped with our homemade glaze.</i>	
Filet Mignon	Market Price
<i>Succulent filet seasoned and cooked to your desire, topped with our homemade glaze.</i>	

Beverages

Coffee Regular or Decaf	2
Hot Tea Regular or Decaf	2
Hot Chocolate	2
Milk	2
Chocolate Milk	3
Soda	3
Fresh Brewed Ice Tea Unsweetened	3
Espresso Regular or Decaf.....	3

An 18% gratuity will be added to all parties of 8 or more. All prices subject to change without notice.