

Antipasti

(Appetizers)

Roasted Red Peppers	11
<i>Sauteed in minced garlic and extra virgin olive oil.</i>	
Baby Spinach	11
<i>Sauteed in minced garlic and extra virgin olive oil.</i>	
Broccoli Rabe	12
<i>Sauteed in garlic and extra virgin olive oil.</i>	
Garlic Bread	(One piece... 2.75)
<i>Fresh toasted Italian bread topped with minced garlic and seasoned herb butter.</i>	
Bruschetta	10
<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	15
<i>Tender rings of calamari served with lemon wedges and marinara sauce.</i>	
Steamed Clams	14
<i>Clams steamed in a red marinara or white wine lemon butter garlic sauce.</i>	
12 Breaded Wings	17
Homemade Soups	<i>Ask your server about our soups of the day.</i>

Ensalata

(Salads)

Side Caesar Salad ...4.50	Tossed Salad ...4.50
Caesar Salad	10
<i>Romaine hearts, parmesan cheese and croutons tossed in Caesar dressing.</i>	
Grilled Chicken Salad	16
<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	14
<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	18
<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¢)

Caesar • Ranch • Blue Cheese • Honey Mustard • Balsamic
Balsamic Vinaigrette • Red Wine Vinegar • Extra Virgin Olive Oil

Pasta

Al Pomodoro	16
<i>Fresh herbs and spices added to diced ripe plum tomatoes, parmesan, simmered to perfection and tossed with angel hair.</i>	
Aglio é Olio	16
<i>Extra virgin olive oil, fresh garlic, spices, and parsley with a touch of parmesan tossed with linguini.</i>	
Rosé Vodka Sauce	18
<i>Our light rosé cream sauce and red onion, spiked with a splash of vodka and parmesan tossed with penne.</i>	
Marinara	16
<i>Fresh Italian plum tomatoes, garlic and spices with a splash of white wine simmered to perfection, tossed with angel hair.</i>	
Al Funghi	19
<i>Delicate porcini and button mushrooms, red onion, a splash of white wine in a rosé cream sauce, tossed with fettuccine.</i>	
Bolognesa	19
<i>Sauteed fresh ground beef and bay leaves simmered in our delicious homemade tomato sauce, tossed with penne.</i>	
Boscaiola	20
<i>Ham, mushrooms, red onion and peas with a splash of white wine in our rosé cream sauce, tossed with penne.</i>	
Sorrentina	20
<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	17
<i>The classic parmesan cheese red onion and cream sauce tossed with fettuccine.</i>	
Tortellini	19
<i>Tri-Colored ring noodles stuffed with cheese simmered with your choice of tomato, bolognesa, alfredo, pesto, or rosé cream sauce.</i>	
Puttanesca	19
<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	19
<i>Layers of homemade battered eggplant, tomato sauce, mozzarella, parmesan and oregano baked to perfection.</i>	
Manicotti	21
<i>Battered eggplant rolled and stuffed with ricotta, tomato sauce, mozzarella, parmesan and oregano baked to perfection.</i>	
Florentine	21
<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)

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

Monique	26
<i>Buttery sweet sherry wine sauce with shrimp and sea scallops.</i>	
Tonina	23
<i>Diced seasoned plum tomatoes, bacon and a splash of white wine topped with provolone.</i>	
Marsala	21
<i>Sweet marsala wine and mushroom sauce.</i>	
Pizzaiola	22
<i>Diced seasoned plum tomatoes, Basil, a splash of white wine, parmesan and oregano topped with mozzarella.</i>	
Sorrento	23
<i>Mushrooms, and a splash of white wine simmered in our homemade tomato sauce, and battered eggplant, topped with mozzarella.</i>	
Parmigiana	22
<i>Homemade and prepared tender cutlets topped with tomato sauce, mozzarella, parmesan and oregano, baked to perfection.</i>	
Cacciatore	23
<i>Sauteed mushrooms and roasted red peppers with a splash of white wine simmered in our homemade tomato sauce.</i>	
Francesé	21
<i>White wine, lemon and butter with a touch of fresh rosemary.</i>	

Pesce

(Seafood)

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

Broiled Salmon	26
<i>A generous 8oz. portion of Norwegian salmon seasoned and broiled to perfection.</i>	
Shellfish over Linguini	34
<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)

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

Monique	30
<i>Buttery sweet sherry wine sauce with shrimp and sea scallops.</i>	
Marsala	25
<i>Sweet marsala wine and mushroom sauce.</i>	
Sorrento	27
<i>Mushrooms, a splash of white wine simmered with our homemade tomato sauce and battered eggplant, topped with mozzarella.</i>	
Parmigiana	24
<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	28
<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	2.50
Hot Tea Regular or Decaf	2.50
Hot Chocolate	2.50
Milk2.50	Chocolate Milk3.50
Soda	3.50
Fresh Brewed Ice Tea Unsweetened	3.50
Espresso Regular or Decaf.....	3.50

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