

Clams Oreganate

Baked clams with seasoned breadcrumbs in a white wine and lemon sauce 16.95

Mozzarella Caprese

Homemade mozzarella with fresh tomato, basil and roasted peppers 14.95

Fried Calamari

Fried Calamari served with a side of marinara sauce 18.95

Mussels Marinara

Steamed mussels in marinara sauce 16.95



Three Color Salad

Radicchio, endive and baby spinach with house balsamic dressing 12.95

Pear Salad

Mixed greens with pears, walnuts, dried cranberries in house balsamic dressing 12.95

Stracciatella Fiorentina Egg drop soup with spinach

10.95

New England Clam Chowder

Fresh clams sautéed with onions, celery, potatoes with a touch of cream 12.95

🧼 Pasta 🥌

Gnocchi Bolognese

Gnocchi with meat sauce 24.95

Risotto Pescatore

Arborio rice with mixed seafood in a marinara sauce 28.95

Lobster Ravioli

Ravioli stuffed with ricotta and lobster meat in a pink sauce 26.95

Fettuccini Mamma Rosa

Fettuccini with sautéed onions, ham, mushrooms and peas in a pink sauce 24.95

Clams Casino

Baked Clams topped with pimento celery and bacon 17.95

Mozzarella in Carrozza

Egg-battered mozzarella in white bread, pan-fried served with marinara sauce 12.95

Bruschetta

Toasted bread topped with chopped tomatoes, onions with chunks of Parmigiano cheese & olives 15.95

Shrimp Cocktail (4)

Served with a zesty cocktail sauce 15.95

Mixed Salad

Mixed greens with house balsamic dressing 10.95

Caesar Salad

Romaine lettuce, croutons served with Caesar dressing 10.95

All salads are available with grilled chicken (\$8.95), grilled shrimp (\$2.95 each)

Minestrone

Mixed vegetable soup with ditalini 9.95

Pasta & Fagioli

Ditalini and beans soup with bacon and tomatoes 10.95

Rigatoni Pomodoro

Rigatoni with tomato sauce and basil 22.95

Penne Vodka

Penne in a pink sauce with a splash of vodka 22.95

Linguine White Clams Sauce

Fresh chopped clams sautéed in garlic & olive oil over linguine 26.95

Spaghetti Carbonara

Spaghetti sautéed in onion, bacon, finished with egg yolk and Parmigiano cheese 24.95

Our Sauces Are Made With Mutti Italian Tomatoes

The sauces on the dishes above can be changed. Whole wheat and gluten-free pasta are also available.



Veal Mamma Rosa

Breaded veal cutlet topped with seasoned chopped tomatoes, onions and baby spinach 29.95

Veal Parmigiana

Breaded veal cutlet with tomato sauce & melted mozzarella served with spaghetti 29.95

Veal Monte Bianco

Veal layered with prosciutto, artichoke, mozzarella in white wine sauce 29.95

Veal Portobello

Veal layered with prosciutto, Portobello and melted mozzarella in a brown sauce 29.95

Veal Sorrentino

Veal layered with prosciutto, eggplant and melted mozzarella in light red sauce 29.95

Veal Marsala

Veal with mushrooms in Marsala wine sauce 29.95

Chicken Piccata

Chicken Sautéed with capers, lemon in a white wine sauce 26.95

Chicken Francese

Egg-battered chicken in a lemon and white wine sauce 26.95

Chicken Parmigiana

Breaded chicken with tomato sauce and melted mozzarella served with spaghetti 26.95

Chicken Luisa

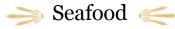
Chicken sautéed with chopped prosciutto, portobello, peas in a brandy cream sauce 26.95

Chicken Mamma Rosa

Chicken sautéed w/garlic, mushrooms, sweet peppers, sausages & sliced potatoes 28.95

Pork Tenderloin

Pork tenderloin sautéed with garlic, vinegar and peppers 26.95



Lobster Tails

Three 4-ounce lobster tails in a lemon and white wine sauce A/M/P

Calamari Marinara

Calamari sautéed in marinara sauce served with linguini 29.95

Shrimp Parmigiana

Breaded shrimps with tomato sauce & melted mozzarella served with spaghetti 31.95

Salmon Mustard

Salmon sautéed with Dijon mustard sauce 31.95

Zuppa di Pesce

Mixed seafood and one 4oz lobster tail in marinara sauce over linguini 38.95

Shrimp Scampi

Shrimp sautéed with garlic in white wine and lemon sauce over risotto 31.95



Risotto Primavera

Arborio rice sautéed with mixed vegetables in garlic and oil 24.95

Eggplant Fiorentina

Eggplant stuffed with ricotta, mozzarella, and spinach in tomato sauce 24.95

Food Allergies? Please speak to your server, Chef or the Owner.

Split Entrees will have a Six-Dollar Charge.

The prices above do not include Tax or Gratuity.

The FDA advises consuming raw or uncooked meats, poultry, seafood or eggs increases the risk of foodborne illness.