

## Appetizers

### Clams Oreganate

Baked clams with seasoned breadcrumbs in a white wine and lemon sauce  
11.95

### Mozzarella Caprese

Homemade mozzarella with fresh tomato, basil and roasted peppers  
9.95

### Fried Calamari

Fried Calamari served with a side of marinara sauce  
12.95

### Clams Casino

Baked Clams topped with pimento celery and bacon  
12.95

### Mozzarella in Carrozza

Egg-battered mozzarella in white bread, pan-fried served with marinara sauce  
9.95

### Mussels Marinara

Steamed mussels in marinara sauce  
12.95

## Salad

### Three Color Salad

Radicchio, endive and baby spinach with house balsamic dressing  
8.95

### Pear Salad

Mixed greens with pears, walnuts, and dried cranberries with house balsamic dressing  
8.95

### Mixed Salad

Mixed greens with house balsamic dressing  
6.95

### Caesar Salad

Romaine lettuce, croutons served with Caesar dressing  
8.95

All salads are available with grilled chicken (\$6.00) or shrimp (\$2.50 each) extra.

## Soup

### Stracciatella Fiorentina

Egg drop soup with spinach  
8.95

### New England Clam Chowder

Fresh clams sautéed with onions, celery, potatoes with a touch of cream  
8.95

### Minestrone

Mixed vegetable soup with ditalini  
7.95

### Pasta & Fagioli

Ditalini and beans soup with bacon and tomatoes  
7.95

## Pasta

### Gnocchi Bolognese

Gnocchi with meat sauce  
14.95

### Fettuccini Mamma Rosa

Fettuccini with sautéed onions, ham, mushrooms and peas in a pink sauce  
14.95

### Lobster Ravioli

Ravioli stuffed with ricotta and lobster meat in a pink sauce  
15.95

### Rigatoni Pomodoro

Rigatoni with tomato sauce and basil  
12.95

### Penne Vodka

Penne in a pink sauce with a splash of vodka  
12.95

### Linguine White Clams Sauce

Fresh chopped clams sautéed in garlic & olive oil over linguine  
18.95

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

## ➤ Meat ➤

### **Veal Mamma Rosa**

Breaded veal cutlet topped with seasoned chopped tomatoes, onions and baby spinach  
18.95

### **Veal Marsala**

Veal with mushrooms in marsala wine sauce  
18.95

### **Veal Monte Bianco**

Veal layered with prosciutto, artichoke, mozzarella in white wine sauce  
18.95

### **Veal Portobello**

Veal layered with prosciutto, Portobello and melted mozzarella in a brown sauce  
18.95

### **Chicken Mamma Rosa**

Chicken sautéed with garlic, mushrooms, sweet peppers, sausages & sliced potatoes  
17.95

### **Chicken Francese**

Egg-battered chicken in a lemon and white wine sauce  
15.95

### **Chicken Parmigiana**

Breaded chicken with tomato sauce and melted mozzarella served with spaghetti  
15.95

### **Chicken Luisa**

Chicken sautéed with chopped prosciutto, portobello, peas in a brandy cream sauce  
15.95

## ➤ Seafood ➤

### **Shrimp Francese**

Egg-battered shrimp in a lemon & white wine sauce  
21.95

### **Salmon Mustard**

Salmon sautéed with Dijon mustard sauce  
21.95

### **Calamari Marinara**

Calamari sautéed in marinara sauce served with spaghetti  
19.95

### **Zuppa di Pesce**

Mixed seafood in marinara sauce over spaghetti  
24.95

### **Shrimp Parmigiana**

Breaded shrimps with tomato sauce & melted mozzarella served with spaghetti  
21.95

### **Shrimp Scampi**

Shrimp sautéed with garlic in white wine and lemon sauce over risotto  
21.95

## ➤ Vegetarian ➤

### **Risotto Primavera**

Arborio rice sautéed with mixed vegetables in garlic and oil  
14.95

### **Eggplant Fiorentina**

Eggplant stuffed with ricotta, mozzarella, and spinach in tomato sauce  
14.95

Food allergies?

Please speak to your server, chef or the owner.

Split Entrees will have a five-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.