

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.