



Italian Night

Primi

First Course

CAPRESE

Fresh Mozzarella with Fresh Tomato, Garnished with Basil,
Extra Virgin Olive Oil and Balsamic Glaze 13.99

CLAMS CASINO

Fresh Clams on the Half Shell Topped with
Breadcrumbs, Bacon, and Garlic, Baked until Golden Brown 12.99

Secondi

Main Course

Includes House Salad

Gluten Free Pasta Available +2.99

LASAGNA

Baked Layers of Pasta, Seasoned Ground Beef, & Fresh Ricotta,
Finished with Our Signature Marinara Sauce 19.99

VEAL MARSALA

Tender Veal Cutlet, Simmered with Mushrooms in Rich Marsala Wine Sauce,
Served with Creamy Mashed Potatoes and Chef Vegetables 23.99

SPAGHETTI & MEATBALLS

House-Made Italian Meatballs in Our Signature Marinara Sauce,
Atop Pasta 14.99

SAUSAGE & PEPPER PAPARDELLE

Green Peppers & Mild Italian Sausage Sautéed in
Red Wine-Infused Tomato Sauce, Served Over Papardelle Pasta 17.99

GROUPEL LIVORNESE

Pan Seared Grouper with Kalamata Olives, Capers, Fresh Garlic, Basil,
and White Wine, Finished with Our Signature Marinara Sauce,
Served with Creamy Mashed Potatoes and Our Chef's Vegetables 29.99

LINGUINE & CLAMS

Fresh Middleneck and Chopped Clams, Steamed in
White Wine and Garlic, Tossed with Linguine Pasta 21.99

Dolci

Dessert Course

TIRAMISU

Layers of Delicate Espresso Liqueur-Soaked Ladyfinger Cookies
& Mascarpone, Finished with Cocoa 9