

**Pasta**

<b>Meat Sauce</b> Bolognese-style .....	8.50
<b>Meatballs</b> in tomato sauce .....	8.75
<b>Fresh Mushrooms</b> and onions in tomato sauce.....	8.50
<b>Tuna, Tomato &amp; Onion</b> .....	8.25
<b>Fried Eggplant with Gorgonzola</b> .....	9.75
<b>Sausage &amp; Peppers &amp; Onions</b> .....	11.00
<b>Carbonara</b> classic bacon, egg and cheese sauce with mushroom & peas.....	10.25
<b>Chicken Cacciatore</b> mushrooms, peppers, onions & tomato sauce .....	11.00
<b>Seafood</b> * clams, mussels, fish, calamari in spicy tomato sauce .....	12.75
<b>Clams Sauce (red or white clam broth)</b> .....	12.75
<b>Creamy Pesto</b> .....	11.25
<b>Homemade Fettuccine Alfredo</b> .....	12.25
<b>Spinach &amp; Cream</b> .....	11.50
<b>Myzithra Cheese w/ spinach, sundried tomato &amp; whole wheat pasta</b> .....	11.00
<b>Shrimp Scampi w/ angel hair</b> .....	12.75
<b>Mac &amp; Cheese</b> special bacon & cheese sauce topped w/tomato.....	11.00

**House Specialties**

<b>Eggplant Parmesan</b> *.....	11.00
Pan-roasted eggplant with white wine, cheese & tomato sauce	
<b>Nana's Homemade Lasagna</b> .....	14.00
Cheese, tomato, beef, sausage, mushrooms, spinach, garlic & herbs layered between sheets of pasta	
<b>Gnocchi</b> (nee-okkee)*.....	12.00
Homemade Potato Dumplings! Choice of meatsauce, vodka spinach pink sauce or creamy pesto sauce.	
<b>Ravioli</b> .....	14.00
<b>Crab Manicotti</b> , side veggies .....	14.25
<b>Baked Eggplant Marinara</b> .....	11.75
<b>Cacciuco</b> (Also known as Seafood Stew) * .....	21.00
Clams, mussels, fish, calamari, crab & shrimp in a spicy tomato sauce with bell peppers & onions	

**Steak**

<b>16oz Rib Eye Cut</b> choice of preparation.....	25.00
<b>Pizziola style</b> in red wine, tomato sauce, garlic & mozzarella cheese	
<b>Garlic style</b> smothered in a roasted garlic cream sauce	
<b>Florentine style</b> touched with sea salt & lemon juice	

**Chicken**

<b>Piccata</b> *.....	17.00
Boneless breast in a lemon butter sauce with onions & capers	
<b>Parmesan</b> .....	17.00
Boneless breast simmered with white wine, cheese & tomato sauce	
<b>Marsala</b> .....	17.00
Classic Italian dish! Boneless breast, mushrooms, onions, marsala wine & tomato sauce	
<b>Stuffed Chicken</b> .....	19.00
Chicken stuffed with Prosciutto, spinach & cheese than finished with dry vermouth over garlic butter pasta.	

**Seafood**

<b>Calamari Steak (Piccata Style or Milanese)</b> .....	15.00
Tender calamari steak served either Piccata style with lemon butter, capers & onion or Milanese style breaded & deep fried, with tomato & mozzarella, with pasta or vegetables.	
<b>Mahi Puttanesca</b> .....	17.00
Blackened mahi topped with our special puttanesca sauce, served over butter & garlic pasta	

## Antipasti

<b>Red Pepper Calamari *</b> .....	9.00
A House Specialty! Stuffed with mozzarella & served on a sizzling skillet with onion, tomato & pepperoncini's.	
<b>Stuffed Mushrooms</b> .....	7.50
Large button mushroom caps stuffed with a mix of gorgonzola & mozzarella, oven-baked.	
<b>Salt &amp; Pepper Calamari</b> .....	9.25
Classic! Tender pieces of fried calamari seasoned with sea salt, & pepperoncini's, served with two sauces.	
<b>Mozzarella Marinara</b> .....	7.50
Our version of melted mozzarella, wrapped in fresh crepes with tomato sauce.	
<b>Crab &amp; Artichoke Dip</b> .....	9.75
Served with our oven fresh-baked flat bread	
<b>Oven-roasted Artichoke</b> .....	11.00

## Salad

<b>Original Caesar</b> .....	6.00
Romaine with a rich creamy Caesar dressing, homemade croutons & grated parmesan	
<b>Garden Salad</b> .....	6.00
Mixed greens, tomato, cucumber, onion, peppericini & roasted artichoke hearts	
<b>Antipasto Platter</b> .....	11.00
Meat & cheese & greens & beans, hearts of chokes & other things. Plenty to share.	
<b>Madeline</b> .....	6.75
Baby greens, candied walnuts, fresh pear & gorgonzola	
<b>Greek to Me</b> .....	6.75
Romaine, feta, cucumber, onion, kalamata olives & peppericinis topped with a lemon & olive oil vinaigrette.	
<b>Caprese *</b> .....	7.50
Our version of the classic Italian salad. Oven-roasted plum tomatoes with fresh mozzarella & basil oil	
<b>Chopped Salad</b> .....	8.00
Olives, cucumber, onion, apple, salami, mozzarella, jicama, & greens. Chopped & tossed with gorgonzola dressing	
<b>Sweet &amp; Hot Peppers &amp; Anchovy</b> .....	7.50
Gramp's favorite! Fire-Roasted sweet & hot peppers & anchovies with lemon & garlic. This one's for you, Papa	
<b>Small Green or Small Caesar</b> .....	4.00
<b>Soup of the Day</b> .....	cup 3.00 bowl 4.00
A collection of Nana's own classic family recipes	

## Pizza 12" Traditional or Whole Wheat

<b>Classic Three Cheese</b> .....	7.50
<b>Margarite</b> fresh mozzarella, tomatoes and basil .....	8.00
<b>Fresh Mushroom</b> .....	8.25
<b>Puttanesca</b> (anchovy, capers, olive, onion) .....	8.50
<b>Pepperoni &amp; Cheese</b> .....	9.00
<b>Italian Sausage, Onion, Peppers &amp; Oregano Ricotta *</b> .....	9.50
<b>Spinach, Garlic &amp; Roasted Artichoke Hearts</b> .....	9.25
<b>Pesto, Kalamata Olives, Gorgonzola</b> .....	8.75
<b>Eggplant, Sun-dried tomato, Goat Cheese</b> .....	9.25
<b>Meatball &amp; Red Onion</b> .....	8.50
<b>Shrimp, Cilantro Pesto, Feta</b> .....	11.00

## Side Dishes

<b>Spinach</b> .....	4.00	<b>Gorgonzola Bread</b> .....	6.00
<b>Mushrooms</b> .....	4.00	<b>Meatballs</b> .....	4.00
<b>Mixed Vegetables</b> .....	4.00	<b>Garlic Bread</b> .....	4.00

\* Most Popular Signature Dishes