

❖ THE HAPPIEST WINE HOUR ❖

DAILY 4:00 PM - 6:30 PM

50% OFF OUR WINE LIST

❖ APPLIES TO BOTTLES ONLY!!!! ❖

• EXCLUDING CAPTAIN'S LIST & WINE BY THE GLASS •

—/ IN DINING ROOM ONLY WITH THE PURCHASE OF 2 ENTRÉES. /—

JUST MISSED OUR HAPPY HOUR BY A FEW MINUTES... WE WOULD LIKE TO
APOLOGIZE IN ADVANCE, BUT THERE WILL BE NO EXCEPTIONS.

❖ THE HAPPY, BUT LATE WINE HOUR ❖

DAILY 6:30 PM - 10:00 PM

FEATURED SELECT \$25 BOTTLE OF WINE

—/ IN DINING ROOM ONLY WITH THE PURCHASE OF 2 ENTRÉES. /—

SELECT FEATURED IS NOT INCLUDED IN OUR 50% OFF HAPPY HOUR.

APPETIZERS

CALAMARI FRITTI lightly battered and 16
fried squid served with a side of marinara

MOZZARELLA FRITTA homemade 11
breaded mozzarella cheese fried served with
marinara

GAMBERONI OREGANATA jumbo 16
shrimp baked w/ breadcrumbs, garlic, oregano,
romano, black pepper, lemon white wine sauce

PEPERONE ALLA GRIGLIA 15
provolone, fresh mozzarella cheese, prosciutto
with roasted peppers

COZZE POMODORO one dozen 14
sautéed mussels diced tomatoes, garlic & basil

CAPRESE FRESCO tomatoes topped 15
with fresh mozzarella drizzled with olive oil and
a side of roasted peppers

BROCCOLI RABE & SAUSAGE a 13
leafy green vegetable slightly bitter, sweet
sausage sautéed in garlic & oil

MELANZANE ROLLATINI eggplant 14
stuffed with ricotta and prosciutto, baked in
marinara topped with mozzarella.

BRUSCHETTA sliced bread with 9
seasoned fresh tomatoes, onions, grated
cheese & olive oil

FUNGHI IMBOTITI baked mushrooms 12
stuffed w/ snow crab in a light white wine sauce

LOLLIPOP LAMB CHOPS* three 19
grilled and seasoned lamb chops

ANTIPASTO CALDO shrimp, clams, 22
mussels, stuffed mushroom, eggplant rollatini,
roasted red peppers baked in marinara

PIZZA

INDIVIDUAL 10" PERSONAL PIZZA

BIANCA* ricotta, romano, mozzarella and fresh mozzarella 15

MARGHERITA fresh tomato, basil, and fresh mozzarella 15

NAPOLETANA tomato sauce and mozzarella cheese 13

FAVORITA pepperoni, sausage, mushrooms, and mozzarella 16

GIOVANNI capers, gaeta olives, tomatoes, anchovies and mozzarella 17

CALABRESE anchovies, gaeta olives, eggplant, tomatoes, and mozzarella 17

4 STAGIONI mushrooms, zucchini, spinach, broccoli, and mozzarella 17

DEL PADRONE grilled chicken, broccoli, sun-dried tomatoes and fresh mozzarella 18

FIORENTINA spinach, mushrooms, onions, ham, and mozzarella 17

LUNA VERDE* sautéed broccoli rabe, sausage and mozzarella 18

THE ROPER eggplant, prosciutto, tomato sauce and mozzarella 18

GREG'S GOT MAIL* ricotta, mozzarella, fresh mozzarella cheese, roasted red pepper, prosciutto ... 25
and grilled shrimp

* without tomato sauce

SOUP & SALAD

TORTELLINI SOUP	italian wedding soup w/ tortellini & mini meatballs	4 cup	7 bwl
MINESTRONE SOUP	italian vegetable tomato based soup	4 cup	7 bwl
INSALATA ITALIANO	green leaf lettuce, tomato, cucumbers, black olives, pepperoncini, boars head rolled meats, giardiniera mix in chef's dressing		15
INSALATA DI POLLO	seasoned and grilled chicken served on a bed of greens with roasted peppers, mushrooms, red onions, gaeta olives and topped with the chef's dressing		18
INSALATA DI SALMONE	grilled salmon served on a bed of greens w/ roasted peppers, mushrooms, red onion, gaeta olives and topped w/ chef's dressing		21
INSALATA DI PESCE*	chilled shrimp, scungilli, scallops, calamari tossed in our olive oil balsamic blend		23
INSALATA DI POLLO ALLA CESARE	romaine lettuce, croutons tossed in a traditional Caesar dressing with grilled chicken		15

PASTA ENTRÉES

ADD A HOUSE OR CAESAR SIDE SALAD FOR \$4

SPAGHETTI CON LE POLPETTE	18	BUCATINI PUTTANESCA bucatini	21
spaghetti with meatballs or sweet Italian sausage in our homemade tomato sauce		sautéed with garlic & oil, gaeta olives, capers, pignoli nuts in our marinara	
RIGATONI ALLA MATRICIANA	19	FETTUCCINI ALFREDO fettuccini	20
rigatoni sautéed with onions, bacon in a light marinara sauce		pasta sautéed in a heavy cream sauce.	
PENNE BOLOGNESE penne pasta	18	GNOCCHI AL PESTO potato pasta	20
topped with our homemade meat sauce		sautéed in our pesto sauce (basil, garlic & oil, romano cheese and pignoli nuts)	
FUSILLI CALABRESE fusilli sautéed	21	TORTELLONI ALLA ROMANA	22
with broccoli, mushrooms and diced chicken in a light homemade marinara sauce		cheese filled tortelloni in our bacon heavy cream sauce	
PENNE ALLA VODKA penne sautéed	20	RIGATONI GIOVANNI rigatoni pasta	24
in garlic & oil, sweet peas, ricotta cheese and a touch of heavy cream in a tomato vodka sauce		sautéed with garlic, olive oil, basil, diced tomato, and diced fresh eggplant topped with fresh mozzarella cheese	

ADD CHICKEN \$5, SHRIMP OR SCALLOPS \$9

Attention: Consuming raw or under cooked meats, poultry, seafood, or shellfish, may increase your risk of food borne illness, especially if you have certain medical conditions

CASSEROLE ENTRÉES

ADD A HOUSE OR CAESAR SIDE SALAD FOR \$4

MELANZANE AL PARMIGIANA 19
sliced eggplant deep fried and topped with
tomato sauce and mozzarella.

RAVIOLI DI FORMAGGIO jumbo 18
cheese ravioli baked in tomato sauce and
mozzarella

RAVIOLI DI SPINACI jumbo ravioli 19
stuffed with cheese and spinach topped with
tomato sauce and mozzarella.

MANICOTTI two crepes stuffed with 18
ricotta cheese, topped with tomato sauce &
mozzarella

RAVIOLI DI ARAGOSTA jumbo ravioli 22
stuffed with lobster and cheese baked in a pink
sauce topped with mozzarella

LASAGNA AL FORNO four layers of 19
pasta, mozzarella, ricotta cheeses and meat
baked with tomato sauce and mozzarella

CHICKEN ENTRÉES

ADD A HOUSE OR CAESAR SIDE SALAD FOR \$4

POLLO PARMIGIANA breaded chicken 21
cutlets, fried then baked with homemade
tomato sauce and topped with mozzarella

POLLO MARSALA chicken breast 23
sautéed with butter and mushrooms in our
homemade stock and marsala wine sauce

POLLO TORINESE chicken breast 24
sautéed w/ butter, mushrooms in our
homemade stock marsala sauce topped w/
roasted red peppers and fresh mozzarella

POLLO ALLA VERDI chicken breast 22
egg-washed & pan fried w/ broccoli in a lite
marinara sherry sauce topped with mozzarella

POLLO FRANCESE chicken breast egg 21
washed and pan fried served with our lemon
white wine sauce over linguini

POLLO ALLA GRIGLIA chicken breast ... 19
seasoned with the chef's lemon herb spices,
char-broiled and served with garden fresh
vegetables

SEAFOOD ENTRÉES

ADD A HOUSE OR CAESAR SIDE SALAD FOR \$4

GAMBERONI AL POMODORO jumbo 26
shrimp, fresh chopped tomatoes, basil sautéed
in garlic and olive oil over linguini

GAMBERONI STILE SCAMPI jumbo 25
shrimp sautéed in light garlic/oil, white wine
lemon sauce over linguini

COMBINAZIONE DI PESCE fresh 39
mussels, clams, jumbo shrimp, calamari,
scungilli, scallops in a marinara over linguini

FILETTO DI BRANZINO european 36
seabass in a fresh light lemon white wine sauce
served with sautéed spinach

LINGUINI ALLE VONGOLE fresh 21
clams sautéed in garlic and oil, and spices in a
white wine sauce over linguini

SOLE FRANCESE filet of sole, 38
egg-washed and pan-fried in our lemon butter
white wine sauce served over linguine

FRUTTA DI MARE ALLA MARINARA

sautéed in garlic & oil, marinara over linguini your choice of:

Mussels 18 | Calamari 22 | Shrimp 25 | Scallops 26

VEAL & STEAK ENTRÉES

ADD A HOUSE OR CAESAR SIDE SALAD FOR \$4

VITELLO ALLA PARMIGIANA 27

breaded veal cutlet deep fried & baked with
homemade tomato sauce topped with
mozzarella

VITELLO PICCATA GALANTE veal 30

scaloppini egg washed shrimp pan fried and
served with artichoke hearts and topped with
flavorful sun-dried tomato brandy sauce

TAGLIO DI VITELLO PALLIARDA* 38

freshly cut 12 oz. veal chop, seasoned and
char-broiled and served with fresh vegetables

TAGLIO VITELLO ALLA 48

VALDOSTANA butter-fried veal chop, stuffed
w/ prosciutto, provolone, spinach pan fried.
Sautéed in artichoke hearts, sun-dried
tomatoes, mushrooms in lite marinara

VITELLO ALLA SALTIMBOCCA veal ... 29

scaloppini sautéed in butter with spinach,
prosciutto, mushroom and sherry wine sauce
topped with provolone

VITELLO 4 STAGIONI veal scaloppini 29

sautéed in butter, topped with asparagus,
mushrooms, artichoke hearts, roasted peppers
and our marinara stock sauce

FILET MIGNON* 8oz filet mignon cooked 37

to your perfection topped with a burgundy
mushroom sauce served with asparagus and
baked potato

NEW YORK STRISCIA* 12 oz NY strip ... 32

steak seasoned & char-broiled. Served with
fresh vegetables (make it pizzaiola -peppers,
onions, mushrooms, in marinara \$3)

KIDS

FOR KIDS 10 AND UNDER

CHEESE RAVIOLI WITH TOMATO SAUCE 9

CHICKEN FINGERS served with sweet potato fries 10

GRILLED CHICKEN BREAST served with sweet potato fries or mixed veggies 10

SPAGHETTI & MINI MEATBALLS with tomato sauce 9

SIDES

SIDE MEATBALLS 7

BAKED POTATO 4

MIXED VEGETABLES 6

SWEET POTATO FRIES 6

SAUTÉED SPINACH 5

SIDE SAUSAGE 7

STEAK FRIES 6

BAKED ASPARAGUS & 9

MOZZARELLA

BROCCOLI RABE 9

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especially if you have certain medical conditions

COCKTAILS

Negroni 10

mcqueen and the violet fog gin, peychaud aperitif, vermouth, orange twst

Wolf Moon Old Fashioned 11

wolf moon bourbon, muddled orange, cherry, luxardo bitters, soda

Liberty Mule 10

wheatley vodka, Q mixers ginger beer, lime juice, served in a copper mug

Gio Bellini 9

prosecco italian sparkling wine, peach nectar, grenadine

Figenza on the Hudson Martini 11

figenza fig vodka, st george raspberry, splash of pineapple juice

Italian Surfer Martini 10

wheatly vodka, Luxardo amaretto, don q coconut rum, splash of pineapple & cranberry juice

Lemon Drop Martini 11

deep eddy lemon vodka, luxardo limoncillo, lemon, sour & sugar rim

Espresso Martini 12

van gogh dble espresso & vanilla vodka, baileys w/ a lemon twist

BEER ON TAP

Hofbrau Original Lager 9

Munich Helles Lager 5.1% ABV - Germany

Delerium Tremens Strong Ale 10

Belgian Strong Ale 8.5% ABV-Belgium

Elysian Space Dust IPA 8

8.2% ABV - Washington

Stella Artois 7

Euro Pale Lager 5.2% ABV - Belgium

Goose Island 312 Wheat Ale 7

4.20% ABV - Chicago

Ankrolab Otto's Barn Amber Ale 8

5.1% ABV - Naples, FL

BOTTLED BEER

LAGERS

Budweiser 5 Bud Light 5 Mich Ultra 5

Michelob Light 5 Stella Artios 6 Peroni 6

Becks Pilsner 6 Birra Moretti 6 Corona Lt 6

Czechvar Pilsner 6 Paulaner Oktoberfest 6

Amstel Lt 6 Negro Modelo 6 Yuengling 6

St Pauli Girl N/A 6

ALES

Fuller's ESB 7 Islamorada IPA 7

Duvel Triple Hop IPA 9 Shock Top 6

La Fin Du Monde Belgian triple 9

Gulden Draak Belgian Strong Dark Ale 10

Lindeman's Frambiose 12

WINE BY THE GLASS

WHITE WINE

House White Wine 8

Chardonnay, Pinot Grigio, Sauvignon Blanc

CHARDONNAY

St. Francis, Sonoma 11

Seghesio, Sonoma 13

Bonterra, California 9

SAUVIGNON BLANC

Santa Rita 120, Chile 8

13 Clesius, New Zealand 9

PINOT GRIGIO

Santa Margherita, Alto Adige 15

Pighn, Friuli 10

Banfi San Angelo, Toscana 12

BUBBLY & INTERESTING

Prosecco, Bolla, Italy 8

Sparkling Rosé, Gancia 10

Riesling, Pacific Rim, Washington 8

Moscato, Folonari, Italy 8

Rosé, Ave Grace, California 8

RED WINE

House Red Wine 8

Cabernet Sauvignon, Chianti, Merlot, Pinot Noir

CABERNET SAUVIGNON

Silver Gate Vineyards, California 9

Whitehall Lane, Rassi, Sonoma 16

Smith & Hook, Central Coast 13

PINOT NOIR

Cartlidge & Browne, N Coast 9

Chehalem, Willamette, OR 14

Chamisal, San Luis Obispo, CA 11

INTERESTING REDS

7 Deadly Zins, Zinfandel, Lodi 8

J Lohr, Merlot, Paso Robles 11

Malbec, Trivento, Argentina 9

ITALIAN REDS

Super Tuscan, Banfi Centine Rosso 10

Chianti Classico Riserva, Banfi 13

Chianti Classico, Melini 9

Barbera d'Alba, Viberti 12