

**Frank Pecora, Frank Liparoto & Tony Pecora**  
**Wish You**  
**Buon Appetito & Salute!**

**“Una Cena Senza Vino É Come Un Giorno Senza Sole!”**  
“A Dinner Without Wine Is like A day Without Sunshine!”

**Antipasti Freddi**

<b>Insalate di Mare.....10.00</b> (Seafood Salad)
<b>Antipasto Freddo.....7.50</b> (Cold Antipasto)
<b>Pimento e Acciughe.....7.50</b> (Pimento & Anchovies)
<b>Insalata dello Chef.....7.50</b> (Chef’s Salad)
<b>Salami e Provolone.....7.50</b> (Salami & Provolone)
<b>Insalata Caprese.....7.50</b> (Fresh Mozzarella & Tomato)

**Antipasti Caldi**

<b>Antipasto Caldo (per person) .....8.50</b> (Hot Antipasto)
<b>Vongole Oreganate (6).....8.50</b> (Baked Little Neck Clams)
<b>Cozze alla Marinara.....8.50</b> (Mussels Marinara)
<b>Funghi Farciti.....8.50</b> (Stuffed Mushrooms)
<b>Calamari Fritti.....8.50</b> (Fried Calamari)
<b>Mozzarella Fritta.....6.50</b> (Fried Mozzarella Sticks)

**Zuppe (Homemade Soups)**

**Minestrone .....5.50**  
(Minestrone Soup w/ Ditalini)

**Lenticchie.....5.50**  
(Lentil Soup w/ Ditalini)

**Fagioli.....5.50**  
(Fagioli Beans w/ Ditalini)

**Stracciatella...5.50**  
(Spinach Egg Drop)

**Tortellini in Brodo ...5.50**  
(Beef Tortellini in Broth)

**Farinacei (Pasta)**

<b>Spaghetti Tomato or Marinara .....8.00</b>
<b>Spaghetti Meat Sauce.....9.75</b>
<b>Spaghetti Meat Ball..... 9.75</b>
<b>Linguini White or Red Clam Sauce.....10.75</b>
<b>Fettuccine Alfredo.....10.75</b>
<b>Tortellini alla Panna.....10.75</b>
<b>Linguine with Mussels.....10.75</b>
<b>Personal Pizzetta .....9.00</b>

<b>Cheese or Meat Ravioli.....9.75</b>
<b>Lasagna .....9.75</b>
<b>Baked Ziti .....9.75</b>
<b>Fettuccine Portobello.....10.25</b>
<b>Manicotti ..... 9.75</b>
<b>Linguine Aglio &amp; Olio.....8.50</b>
<b>Linguine Pescatore.....14.75</b>
<b>Pizzetta Bianca (White Pizza)..10.00</b>

**WE DO NOT SERVE SLICES, WHOLE PIES, ROLLS OR SANDWICHES IN OUR BACK DINING ROOM.**

**Wines By The Glass Or Carafe**

*Available Wines: Chianti, Pinot Grigio, Merlot, Cabernet Sauvignon, Chardonnay, & White Zinfandel*

**See back page of menu for a selection of wines by the bottle.**

## Vitello (Veal)

Scaloppine Piccata.....	16.50	Scaloppine Delizia.....	16.50
Scaloppine Marsala.....	16.50	Vitello Rollatine.....	17.50
Scaloppine Pizzaiola.....	16.50	Vitello Parmigiana.....	16.50

## Pesce (Seafood)

Calamari Marinara.....	14.50	Broiled Tilapia.....	15.50
Shrimp Marinara (6).....	15.95	Filet of Sole Francese.....	15.50
Shrimp & Scallops Fra Diavolo.....	15.95	Shrimp Scampi (6).....	15.95
Shrimp Parmigiana (5).....	16.95	La Deliziosa.....	22.00

## Pollo (Chicken)

Pollo Marsala.....	15.75	Pollo Rollatine.....	16.75
Pollo Limone.....	15.75	Pollo Francese.....	15.75
Pollo Funghi & Piselli.....	15.75	Pollo Parmigiana.....	15.75

Ask Your Server for Today's Specials

All above Main Courses served with Spaghetti or Vegetable of the Day

## Vegetale (Vegetables)

Broccoli Sautéed.....	6.00	Eggplant Parmigiana.....	11.50
Spinach Sautéed.....	6.00	Eggplant Rollatine.....	13.50
String Beans Sautéed.....	7.50	(Either eggplant with pasta add 3.50)	

## Insalata (Salad)

Insalata Verde Mista (Garden Salad).....	5.50
Tomato & Onion Salad.....	5.50
Insalata Cesare.....	6.50

## Dolci (Dessert)

Homemade Tiramisú.....	5.00
Tartufo.....	5.00
Dessert of the Day.....	5.00
Cannoli.....	4.00

## Caffé

All Available Regular or Decaffeinated	
Espresso.....	2.50
Cappuccino.....	3.25
Coffee or Tea.....	1.75

A \$10.00 Minimum per person is requested.

## Vino Bianco (White Wine)

Half Bottle

Full Bottle

**Sartori**, Pinot Grigio (Italy)

**Kendall Jackson Vintner's Reserve**, Chardonnay (California)

**Esser**, Chardonnay (California)

**Barone Fini**, Pinot Grigio (Italy)

**White Zinfandel**...(California)

## Vino Rosso (Red Wine)

Half Bottle

Full Bottle

**Castello Banfi Bell'Agio**, Chianti Classico (**flask**)

**Castello Banfi Rosso di Montalcino**.... vintage 2006

**Talus** Pinot Noir

**Ruffino Riserva Ducale**, Chianti Classico, (**Tan**)

**Ruffino Riserva Ducale**, Chianti Classico, (**Gold**)

**Ruffino Il Ducale**, Chianti Classico (**Red Label**)

**Concha Y Toro, Diablo**, Cabernet Sauvignon (Chile)

**Brunello di Montalcino**, Castello Banfi vintage 2000

**Mandra Rossa**, Nero D'Avola (Sicily)

**Concha Y Toro Xplorador**, Malbec (Argentina)

**Rioja**, (Spain)

**Tenuta Dell'Ornellaia, "Le Volte"**, Super Tuscan

**Barolo Borgogno** vintage 1988

**Borgovecchio**, Amarone, vintage 2001

**Sartori**, Amarone, vintage 2003

## Champagne & Sparkling Wines

**Moët & Chandon, White Star**

**Martini & Rossi, Asti Spumante**

**Mionetto, Prosecco**

## Birra (Beer)

**Imported**

**Peroni, Becks, Heineken, Amstel Light, Corona**

**Domestic**

**Budweiser, Coors Lite, Kaliber**(non-alcoholic)

## Bibite (Soft Drinks)

**Soda (Coca-Cola Products)**

**Iced Tea (Snapple Products)**

**Cranberry, Orange, or Apple Juice (Nantucket Nectars)**

## Acqua Minerale (Mineral Water)

**San Pellegrino** (Sparkling)

**Acqua Panna**...(Non- Sparkling).