

# Antipasti

Baked Clams .....	11.95	Mozzarella Caprese .....	14.50
Whole Middleneck Clams baked with Bread Crumbs, Garlic and Oregano.		Fresh Mozzarella, Tomato, Prosciutto Di Parma, Roasted Red Peppers and Kalamata Olives in Balsamic Vinigrette.	
Bruschetta .....	8.50	Mozzarella en Carrozza .....	7.50
Garlic Bread with Basil and fresh Tomatoes.		Fried Mozzarella with Marinara Sauce.	
Eggplant Rollatine .....	10.50	Mussels a la Marinara.....	10.95
Eggplant Slices stuffed with Ricotta, topped with Mozzarella and Marinara Sauce.		Clams en Vino Bianco .....	13.50
Escargot .....	10.50	Steamed Clams sautéed with Garlic, Extra Virgin Olive Oil, and White Wine.	
Sautéed in Garlic, Oil, Lemon, Butter and White Wine.		Stuffed Portobello Mushroom Cap .....	13.95
Fried Calamari .....	10.50	Stuffed with Crabmeat topped with Mozzarella and Roasted Red Peppers, served over Baby Greens in Balsamic Vinaigrette.	
Jumbo Shrimp Cocktail (4) .....	13.95		

# Soups

Soup of the Day .....	5.95	Stracciatella .....	5.95
Ask your server for today's selection.		Chicken Consommé, Cheese, Spinach and Egg.	

# Homemade Pasta

All Pasta and Eggplant dishes are served with a choice of House or Caesar Salads.  
Anchovies 1.25 extra, Gorgonzola Dressing 1.95 extra.

Angel Hair Primavera .....	17.95	Linguini in White or Red Clam Sauce .....	18.95
Array of Garden Vegetables sautéed in Virgin Olive Oil, Garlic, Balsamic Vinegar.		Chopped Clams, Sautéed in Virgin Olive Oil and Garlic.	
Cheese Manicotti .....	17.95	Tortellini a la Panna .....	18.95
Filled with Ricotta, topped with Mozzarella and Marinara Sauce.		In a Light Cream Sauce of Butter, Cream and Parmesan Cheese.	
Edgar's al Modo Mio.....	18.95	Penne a la Vodka.....	17.95
Penne with Artichoke Hearts, Sundried Tomatoes, Roasted Red Peppers, Portobello Mushrooms and Peas sautéed in Garlic and Oil.		Vodka, fresh Tomatoes and Cream.	
Eggplant Parmigiana with side of Penne Marinara.....	19.95	Penne Rosa Verde.....	18.95
Eggplant Rollatine with side of Penne Marinara.....	19.95	Arugula, Gorgonzola Cheese, Onion, Almond and fresh Tomato in Garlic and Oil.	
Fettuccine Alfredo.....	18.95	Rigatoni with Broccoli .....	17.95
Cheese, Cream, Egg and Butter		Sautéed with Virgin Olive Oil, fresh Garlic and Red Pepper flakes.	
<i>with Chicken</i> .....	21.95	Seafood Ravioli.....	18.95
<i>with Shrimp</i> .....	24.95	In a Light Red Cream Sauce.	
Gnocchi a la Napoletana .....	18.95	Shrimp and Scallops Mediterranean .....	25.95
Potato Pasta with Prosciutto, Onion, Plum Tomatoes and Mozzarella.		Sautéed in Garlic and Oil with fresh Tomato and Arugula over Angel Hair.	
Gnocchi Gorgonzola .....	18.95	Spaghetti a la Bolognese .....	17.95
Potato Pasta in a Sauce of Cream, Butter and Gorgonzola Cheese.		Traditional Meat Sauce, Beef and Veal.	
Lasagna .....	18.95	Spaghetti Marinara .....	15.95
Traditional Meat		Fresh Tomatoes, Garlic and Parmesan Cheese	
Linguini with Broccolirabe .....	20.95	Spaghetti a la Puttanesca.....	18.95
Sautéed in Virgin Olive Oil and Garlic		Green and Black Olives, Capers, Anchovies, Garlic and Fresh Tomatoes.	
<i>with Sausage</i> .....	22.95		
Linguini Carbonara .....	18.95		
Diced Prosciutto, Onions and Parmesan Cheese finished in a Cream Sauce.			

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All Pasta Sauces are sautéed with Butter and  
freshly grated Parmesan Cheese.

# Side Orders

Broccolirabe sauteed in Garlic & Olive Oil ..	12.95	Homemade Meatballs .....	2.25 each	Side Pasta in Oil & Garlic .....	4.95
Garlic Bread.....	4.50	Homemade Sausage .....	5.50 each	Sautéed Spinach or Broccoli ...	6.95

# Entrees

All entrees are accompanied by Penne Marinara or Vegetable of the Day, and Choice of House or Caesar Salad.

Anchovies 1.25 extra, Gorgonzola Dressing 1.95 extra.  
Penne Pasta may be substituted for other pasta for 1.95.

## Chicken

- Chicken Cacciatore** .....19.95  
Boneless Breast sautéed with Onions, Mushrooms and Green Pepper, Marinara Sauce and White Wine.
- Chicken Francais** .....19.95  
Boneless Breast dipped in Egg, sautéed in White Wine, Lemon and Butter.
- Chicken Florentine** .....21.95  
Boneless Breast dipped in Egg, sautéed in White Wine, Lemon and Butter served over a bed of Spinach.
- Chicken Marsala** .....19.95  
Boneless Breast sautéed in Marsala Wine, finished with fresh Mushroom Sauce.
- Chicken Parmigiana** .....19.95  
Boneless Breast breaded, fried and dressed with Marinara Sauce, finished with Mozzarella Cheese.
- Chicken Abbondanza** .....21.95  
Boneless Breast topped with Sun Dried Tomatoes, Artichoke Hearts, Roasted Red Peppers, sautéed in lite wine sauce.
- Chicken Sorrentino** .....21.95  
Boneless Breast layered with Prosciutto, Eggplant, Marinara Sauce and Mozzarella Cheese, finished in a Wine Sauce.
- Chicken Gorgonzola** .....22.95  
Boneless breast sauteed in olive oil and finished in a creamy gorgonzola sauce and garnished with toasted pine nuts.

**Sausage and Peppers** ..... 19.95  
Sauteed with Onions in Marinara Sauce.

## Veal

- Veal Francais** .....23.95  
Thinly sliced Nature Veal dipped in Egg and sautéed with Lemon, Butter and White Wine.
- Veal Marsala** .....23.95  
Sautéed with Marsala Wine and finished with a fresh Mushroom Sauce.
- Veal Parmigiana** .....23.95  
Breaded Veal fried and dressed with Marinara Sauce, finished with Mozzarella Cheese.
- Veal Picatta** .....23.95  
Sautéed in Lemon, Butter and White Wine with Capers.
- Veal Pizzaiola** .....23.95  
Sautéed with Onions, Peppers and Marinara Sauce.
- Veal Saltimbocca a la Romana** ..... 25.95  
Thinly sliced Veal sautéed with Prosciutto and fresh Herbs over a bed of Spinach.
- Veal Sorrentino** .....25.95  
Thinly sliced Veal with delicate layers of Prosciutto, Eggplant, Marinara Sauce and Mozzarella Cheese, finished in a Wine Sauce.

## Seafood

- Calamari Marinara** .....24.95  
Served over Linguini in a Marinara or Fra Diavolo Sauce.
- Fresh Snapper Francais** .....26.95  
Dipped in Egg, sautéed with Lemon, Butter and White Wine.
- Fresh Snapper Livornese** .....26.95  
Sautéed with Green Olives, Black Olives, Capers and Anchovies, in Plum Tomatoes.
- Fried Calamari** .....22.95  
Gently fried, golden, served with Marinara Sauce.
- Frog Legs Francais (8)** .....22.95  
Dipped in Egg, sautéed in Lemon, Butter, Garlic and White Wine.
- Shrimp Francais** .....26.95  
Dipped in Egg, sautéed with Lemon, Butter and White Wine served over Linguini
- Shrimp Marinara** .....26.95  
Sautéed and served over Linguini. Also available a la Fra Diavolo.
- Shrimp Scampi** .....26.95  
Broiled with White Wine, Garlic and Butter, served over Linguini.
- Soft Shell Crabs Francais** .....24.95  
Dipped in Egg, sautéed in Lemon, Butter, Garlic and White Wine.
- Talapia Florentine** .....26.95  
Dipped in Egg, sautéed in White Wine, Lemon and Butter served over a bed of Spinach.

***Please ask your server about our  
NIGHTLY SPECIALS  
including our Stuffed Pork Chop***

Plate Sharing Charge: 9.95 Including a House or Caesar Salad.

We reserve the right to add a gratuity of 18%