

appetizers

Cold Antipasto	9.25	Mussels Marinara or Fra Diavolo	6.95
Clams Oreganata 6 on the 1/2 shell	7.95	Fried Calamari	8.50
Mozzarella Sticks	7.50	Buffalo Wings (tangy or hot)	7.25
Baked Clams (3)	6.95	Chicken Fingers	7.95
Broccoli Rabe	6.95	Grilled Portobello Portabello Mushrooms, Fresh Mozzarella, Roasted Red Peppers	8.95
Fresh Mozzarella & Red Roasted Peppers	8.95	Stuffed Mushrooms	8.50
Caprese Salad Fresh Mozzarella and Sliced Tomatoes	8.95	Classic Sampler Platter Baked Clams, Stuffed Mushrooms, Fried Calamari & Mozzarella Sticks	13.95
Hot Antipasto "Mulberry Street" (for two) Manicotti, Eggplant Rollatini, Baked Clams, Shrimp & Broccoli.	12.95		

salad

Tossed Garden Salad (large).	6.95
Caesar Salad Romaine Lettuce topped with Croutons, Aged Parmigiana Cheese and Caesar Dressing	7.50
Gorgonzola Salad Mixed Mesculin Greens topped with Fresh Tomatoes, Onions, Walnuts and Crumbled Gorgonzola	8.95
Greek Salad Tossed Garden Salad topped with Fresh Tomatoes, Kalamata Olives, Feta Cheese and a Grape Leaf.	8.95
Spinach & Artichoke Salad Baby Spinach topped with Artichokes and Shredded Parmesan	7.50
Blackened Chicken Salad Blackened Chicken served over Spring Mix topped with Red Peppers, Cucumbers and a Freshly Squeezed Lemon & Olive Oil.	10.50
Buffalo Chicken Salad Strips of Chicken Breast tossed in a spicy Buffalo Sauce over Mixed Greens, Celery, Carrots and Red Onions, served with Bleu Cheese Dressing	10.50
Cranapple Salad Mesculin Greens topped with Cranberries, Fresh Apples & Candied Walnuts served with Raspberry Vinaigrette	8.50
Spinach Pecan Salad Baby Spinach topped with Bleu Cheese and caramelized Pecans	8.95
Arugula and Cantaloupe Salad Served with Watercress, topped with Cantaloupe, pickled Red Onions and caramelized Pecans served with Olive Oil and Lime Juice Dressing	8.95

Add to Any Salad:

Mozzarella	1.50
Grilled or Blackened Chicken	3.00
Grilled Shrimp (6)	5.00
Broiled Salmon	6.00
Grilled or Blackened Mahi Mahi	7.00

soup

Pasta Fagioli, Minestrone or Soup of the Day (Bowl)	4.95
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old time favorites

All Entrées below served with Fresh Garden Salad and Bread

Ravioli Jumbo Rounds baked in Tomato Sauce, topped with Mozzarella Cheese	12.50
Spaghetti and Meatballs The Old Time Favorite served with Homemade Meatballs	12.95
Baked Ziti A blend of Ricotta, Mozzarella and Meat Sauce	12.95
Manicotti Homemade Pasta Shells, stuffed with Ricotta Cheese, topped with Mozzarella	12.95
Lasagna Pasta layered with Ricotta, Meat and Sausage baked with Tomato Sauce	13.50
Eggplant Parmigiana Thin breaded Eggplant baked in Tomato Sauce, topped with Mozzarella Cheese, served with Pasta	13.95
Eggplant and Baked Ziti Baked Ziti with Ricotta, topped with Eggplant, baked together	13.95
Eggplant Rollatine Breaded Eggplant, stuffed with Ricotta Cheese, baked in Tomato Sauce, topped with Mozzarella, served with Pasta	14.95
Sausage, Peppers and Potatoes Sweet Sausage sautéed with Peppers, Potatoes and Onions in a Marinara Sauce, served with Pasta	14.95

chicken

All Entrées below served with Fresh Garden Salad and Bread

Chicken Parmigiana Breast of Chicken breaded and baked with Mozzarella, topped with Tomato Sauce, served with Pasta	16.95
Chicken Scarpariello Breast of Chicken sautéed with Sweet Italian Sausage, Hot Cherry Peppers and Bell Peppers in a White Wine Sauce served with Roasted Potatoes	17.95
Chicken Mulberry Tender Breast of Chicken topped with Broccoli, Tomatoes and Mozzarella, broiled with Garlic, Oil and Lemon, served with Pasta	17.95
Chicken Rollatine Marsala Breast of Chicken rolled with Prosciutto, Mozzarella, and Asparagus, seasoned with Italian Bread Crumbs in a Marsala Sauce served with Country Style Mashed Potatoes	17.95
Chicken Basilico Egg Battered Chicken layered with Roasted Red Peppers and Mozzarella in a Garlic Lemon White Wine sauce, served with Pasta	17.95
Chicken di Pomodoro Boneless Breast of Chicken simmered with Italian Plum Tomatoes, Onions, Prosciutto and Fresh Basil topped with Mozzarella, served with Pasta	17.95
Chicken with Artichokes Breast of Chicken sautéed in Butter and White Wine with Artichoke Hearts and Mushrooms, Pasta	17.95
Chicken Francese Breast of Chicken, dipped in Egg, sautéed in Butter and White Wine, in it's Own Special Sauce, Pasta	17.95
Grilled Chicken Primavera Marinated Grilled Breast of Chicken served over sautéed Vegetables	17.95
Chicken Marsala Breast of Chicken sautéed in Butter, Mushrooms and Sweet Marsala Wine, served with Pasta	17.95
Chicken Ala Panna Chicken Breast encrusted in Light Bread Crumbs sautéed with Mushrooms in a Brandy Cream Sauce, served with sautéed Vegetables	17.95
Chicken Gorgonzola Breast of Chicken encrusted with Gorgonzola Bread Crumbs, served with Pesto Country Style Mashed Potatoes and Grilled Asparagus	17.95

pasta specialties

All Entrées below served with Fresh Garden Salad and Bread

Capellini Primavera	Assorted Fresh Vegetables sautéed in a light Marinara Sauce	14.95
Fettuccine Alfredo	Pasta prepared in a light Cream and Cheese Sauce	14.95
Rigatoni Bolognese	Rigatoni in a Vegetable Meat Sauce, with a dash of Cream	14.95
Rigatoni Alla Vodka	Rigatoni with a Pink Vodka Sauce	14.95
Escarole and Beans	Cannellini Beans, Escarole and Plum Italian Tomatoes sautéed with Fresh Garlic and Olive Oil, served over Pasta	14.95
Penne Casalinga	Broccoli and Sundried Tomatoes in a Garlic Cream Sauce	14.95
Penne with Chicken and Spinach	Chicken pieces and Fresh Spinach prepared in a Plum Tomato Cream Sauce	16.50
Bowtie Pasta and Grilled Chicken	Grilled Chicken seasoned and marinated in Balsamic Vinegar, tossed with Artichokes, Broccoli and Asparagus in a Garlic and Oil Sauce served over Bowtie Pasta	16.50
Broccoli Rabe with Sausage	Fresh Broccoli Rabe and Sweet Sausage sautéed with Olive Oil and Fresh Garlic, served over Pasta	16.50
Gnocchi Pesto	Potato Gnocchi tossed in our homemade Pesto "di basilico" sauce made with Pignoli Nuts and Parmesan cheese).	16.50
Stuffed Rigatoni	With Ricotta, sautéed Mushrooms and Peas in a Bolognese Sauce with melted Mozzarella	16.50
Cavatelli Sardenia	Crumbled Italian Sausage and scallions in a Pink Sauce, tossed with Fresh Cavatelli Pasta and Grated Cheese	16.50

seafood specialties

All Entrées below served with Fresh Garden Salad and Bread

Mussels Marinara or Fra Diavolo	Fresh Mussels, prepared with Italian Plum Tomatoes, served over Pasta	15.50
Calamari Marinara or Fra Diavolo	Fresh Calamari prepared with Italian Plum Tomatoes, served over Pasta	16.50
White Clam Sauce	Fresh Clams, prepared in a Garlic and Oil based Sauce, served over Pasta	16.50
Fresh Orecchietta and Salmon	Fresh Orecchietta pasta tossed with Peas and Diced Salmon pieces, in a Seafood Cream Sauce	17.95
Shrimp Parmigiana	Breaded Jumbo Shrimp baked in Marinara Sauce, topped with Mozzarella, served with Pasta	18.95
Shrimp and Spinach	Jumbo Shrimp and Fresh Spinach sautéed with Garlic and Olive Oil, served over Pasta	18.95
Shrimp Marinara or Fra Diavolo	Fresh Shrimp, prepared with Italian Plum Tomatoes, served over Pasta	18.95
Blackened Shrimp and Scallops	Over sautéed Fresh Spinach and Roasted Peppers in a Light Cream Sauce with choice of Pasta	19.50
Grilled Shrimp and Vegetables	Jumbo Shrimp and Fresh grilled Vegetables over Linguini in a Light Rosemary White Wine Sauce	19.50
Shrimp Scampi	Fresh Shrimp, broiled in Garlic and Butter, laced with Bread Crumbs, served over Risotto	19.50
Shrimp and Chicken Oreganata	Tender Breast of Chicken with Fresh Shrimp, pan fried Oreganata Style with a touch of Bread Crumbs, served with Broccoli	19.95
White Clam Combo	Shrimp, Scallops, Mussels and Little Neck Clams steamed in a Garlic, Oil and Clam Sauce, served over Linguine	19.95
Seafood Combo Fra Diavolo	Shrimp, Calamari, Mussels and Clams prepared with Italian Plum Tomatoes, served over Pasta	19.95
Capellini Frutta de Mare	Shrimp, Mussels, Clams and Crabmeat in a Pink Seafood Sauce, served over Angel Hair Pasta	21.95

fish

All Entrées below served with Fresh Garden Salad and Bread

Grilled Salmon*	Fresh Salmon grilled, served with Grilled Zucchini and Roasted Potatoes	17.95
Salmon DeCarlo	Salmon sautéed with Onions, Mushrooms, Red Roasted Peppers Fresh Basil in a light White Wine Cream Sauce topped with Romano Cheese, served with Pasta	17.95
Stuffed Filet of Sole	Filet of Sole, stuffed with Fresh Broccoli and Asparagus spears, broiled Scampi Style, laced with Bread Crumbs, served with Pasta	18.50
Filet Tuscano	Broiled Filet sautéed with Fresh Tomatoes, Artichokes and Fresh Asparagus in a light Garlic Wine Sauce, Pasta	18.50
Pan Seared Mahi Mahi*	Pan Seared Marinated Mahi Mahi served with Asparagus over a Mushroom Risotto	18.95

veal

All Entrées below served with Fresh Garden Salad and Bread

Veal Parmigiana	Tender Veal, breaded and baked with Mozzarella, topped with Tomato Sauce, served with Pasta	18.95
Veal Caprese	Tender breaded Veal, layered with Fresh Mozzarella, Vine Ripped Tomatoes, Fresh Basil, drizzled with Olive Oil	19.95
Veal Sorrentino	Tender Veal, layered with Eggplant, Prosciutto in a brown sauce topped with Mozzarella, served with roasted Potatoes	19.95
Veal Marsala	Tender Scallops of Veal, sautéed in Butter, Mushrooms and Sweet Marsala Wine, served with Pasta	19.95
Veal Francese	Tender Scallops of Veal, dipped in Egg, sautéed in Butter and White Wine in a Special Sauce, served with Pasta	19.95
Veal Rollatine	Veal Medallions wrapped with Prosciutto, Fresh Asparagus and Gorgonzola, in a Balsamic Sauce, mashed Potatoes	19.95

steak

All Entrées below served with Fresh Garden Salad and Bread

Steak Pizziola*	Pan Seared Sirloin sautéed with Mushrooms, Onions and Crushed Plum Tomatoes with a touch of White Wine, served over Risotto	17.95
New York Sirloin*	Grilled 14 oz. Top Sirloin Steak served with Roasted Potatoes and grilled Zucchini	19.95
Filet Mignon*	Grilled 8 oz. Center Cut Filet Mignon served with Roasted Potatoes and grilled Zucchini	24.95

Whole Grain Pasta . . . \$1.00

Sharing Charge (includes salad) . . . \$3.95

*This menu item can be cooked to order.

Consuming raw or undercooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.