



Antipasti

Mozzarella or Zucchini Sticks	\$11
Portobello Griglia ~ Grilled Portobello mushrooms served on sautéed mushrooms, arugula with balsamic wine reduction topped with gorgonzola	\$13
Baked Clams Oreganata ~ Little neck clams filled with seasoned bread crumbs in a scampi sauce	\$15
Mozzarella Caprese ~ Fresh mozzarella, tomatoes, roasted peppers & fresh basil drizzled with EVOO	\$13
Eggplant Rollatini ~ Rolled breaded eggplant filled with a delicate ricotta and spinach blend, baked with fresh mozzarella and tomato sauce	\$13
Misto Terra ~ Assorted grilled vegetables, fresh mozzarella and roasted peppers	\$13
Bocconcini al Forno ~ Oven baked fresh mozzarella balls wrapped with prosciutto & seasoned bread crumbs, served with tomato basil sauce	\$13
Calamari Fritti	\$15
Burrata ~ Burrata served with pear tomatoes Prosciutto di Parma & roasted peppers drizzled with extra virgin olive oil, drizzled with balsamic reduction	\$16
PEI Mussels ~ Choice of marinara, fra diavolo or Bianco	\$14
Portobello Napoleon ~ Grilled eggplant topped with Portobello mushrooms, roasted red peppers and melted provolone cheese drizzled with balsamic wine reduction & basil pesto	\$13

Insalate

Any salad with grilled chicken add \$4 grilled shrimp add \$9 grilled salmon add \$12

House Salad ~ Romaine hearts & iceberg, tomatoes, cucumbers, red onions & Gaeta olives in an Italian vinaigrette	\$12
Caesar ~ Romaine hearts & garlic croutons with our homemade dressing topped with shaved parmigiana.	\$13
Tricolore ~ Arugula, radicchio and endive in an aged balsamic vinaigrette	\$12
Mediterranean ~ Mesclun greens, grape tomatoes, Kalamata olives, imported Greek feta cheese, diced Granny Smith apples in a Spanish sherry vinaigrette	\$13
Toscana ~ Arugula, sliced pears, roasted peppers, goat cheese, red onions in an aged balsamic vinaigrette & drizzled with clover honey	\$13
Alessia ~ Spinach, gorgonzola pancetta, tomatoes, red onions & toasted walnuts, dressed in a Spanish sherry vinaigrette	\$13
Ischia ~ Arugula, marinated artichoke hearts, gorgonzola, marinated red peppers & white Tuscan beans in a lemon vinaigrette	\$13
Mexicana ~ Mesclun greens with avocado, chickpeas, grilled red peppers, red onions & Cotija cheese in a lemon vinaigrette	\$13
Venetian ~ Arugula, romaine hearts, radicchio, toasted walnuts, sun-dried cranberries, Kalamata olives & imported French brie cheese in a Vidalia onion vinaigrette	\$13
Europa ~ Mixed greens with imported Italian salami, marinated artichoke hearts, roasted red peppers, Gaeta olives & diced fresh mozzarella in an aged balsamic vinaigrette	\$13
Insalate Parigi ~ Roasted beets, mesclun greens, toasted walnuts & goat cheese in an aged balsamic vinaigrette	\$13
Briarcliff ~ Mesclun greens, Strawberries, Apples, Grapes, Golden Raisins, Walnuts and Gorgonzola, in a balsamic vinaigrette	\$14

Zuppe

Pasta e Fagioli ~ Tubetti pasta with mixed fresh beans	C/B
Straciatella ~ Chicken broth with spinach & beaten eggs	\$7/\$10
Tortellini in Brodo	\$7/\$10
Chicken Noodle	\$7/\$10

Entrée

L/D

All entrees are served with a choice of pasta, vegetable, potato croquette or roasted Yukon Gold potatoes.

Chicken, Eggplant, Meatball or Sausage Parmigiana	\$15/\$21
Drunken Chicken Parmesan ~ Chicken breast in vodka sauce topped with melted mozzarella cheese	\$16/\$22
Eggplant Rollatini alla Fiorentina	\$15/\$21
Chicken Donato ~ Chicken breast topped with spinach, mozzarella in a lemon & caper white wine sauce	\$16/\$24
Chicken Scarpariello ~ Chicken breast, Italian sausage, potatoes, hot cherry peppers & sun-dried tomatoes sautéed with garlic in a spicy brown wine sauce	\$16/\$24
Chicken Marsala ~ Chicken breast in a marsala sauce with mushrooms	\$16/\$24
Chicken Francese ~ Chicken breast in a white wine lemon butter sauce	\$16/\$24
Chicken Martini ~ Parmesan crusted chicken breast in lemon wine sauce, artichoke hearts & sundried tomatoes	\$16/\$25
Veal Abruzzese ~ Veal scallopini with artichoke hearts, sundried tomatoes, Gaeta olives in a cognac sauce	\$19/\$27
Veal Marsala ~ Veal scallopini in a marsala wine sauce with mushrooms	\$19/\$27
Veal Francese ~ Veal scallopini in a white wine lemon butter sauce	\$19/\$27
Veal Sorrentino ~ Veal topped with eggplant, prosciutto & mozzarella in a cognac sauce	\$19/\$27
Veal Parmigiana ~ Veal scallopini pan fried topped with tomato sauce and mozzarella	\$18/\$26
Veal Margherita ~ Veal scallopini pan fried golden brown, topped with tomatoes, fresh mozzarella & onion	\$19/\$27

Steaks & Chops

<i>NY Strip Steak ~ 16oz Grilled boneless Sirloin steak.</i>	\$34
<i>Pork Chop Sorrentino ~ Breaded 14oz pork chop topped with eggplant, prosciutto & Fontina in our brown sauce</i>	\$28

Seafood

L/D

<i>Shrimp Parmigiana</i>	\$18/\$26
<i>Shrimp Scampi ~ Shrimps sautéed in a scampi sauce served with rice</i>	\$18/\$26
<i>Shrimp Francese ~ Egg battered shrimps in a lemon white wine sauce</i>	!8/\$26
<i>Lemon Sole Oreganata ~ Broiled filet of sole topped with seasoned bread crumbs baked in a scampi sauce</i>	\$18/\$26
<i>Lemon Sole Martini ~ Parmesan crusted lemon sole in a garlic white wine sauce with artichoke hearts and sundried tomatoes</i>	\$18/\$26
<i>Salmon Sardenia ~ Broiled salmon with white cannellini beans & roasted tomatoes in lemon garlic white wine sauce</i>	\$28
<i>Frutti Di Mare ~ Shrimp, calamari & mussels served over linguini with a choice of marinara, fra diavolo or Bianco sauce</i>	\$21/\$30
<i>Salmon ~ Choice of Grilled, Oreganata, or Piccata,</i>	\$28

Pasta

whole wheat pasta dish add \$2, gluten-free pasta dish add \$3

L/D

<i>Penne Pomodoro & Basilico ~ Penne tossed in with fresh plum tomato & basil sauce</i>	\$14/\$17
<i>Penne alla Vodka ~ Penne tossed in our classic homemade vodka sauce</i>	\$15/\$20
<i>Rigatoni Ragusa ~ Rigatoni with Italian ground sausage, fresh peas in a light pink sauce & parmigiana</i>	\$15/\$21
<i>Fettuccine Figaro ~ Fettuccine with assorted fresh mushrooms and sun-dried tomatoes sautéed in a shallot & garlic white wine sauce topped with fresh ricotta</i>	\$14/\$20
<i>Gemelli Fiore ~ Rope shaped pasta with chicken, broccoli rabe & sun-dried tomatoes in a garlic white wine sauce</i>	\$15/\$22
<i>Farfalle Felice ~ Bowtie pasta with chicken, mushrooms, roasted peppers & diced zucchini in a light basil pesto cream sauce</i>	\$15/\$21
<i>Gnocchi al' Amatriciana ~ Homemade potato dumplings in a crushed plum tomato sauce with pancetta, red onions & red pepper flakes finished with Pecorino Romano cheese</i>	\$16/\$22
<i>Pasta Bolognese ~ Traditional Italian meat sauce with a hint of cream</i>	\$16/\$23
<i>Orecchiette ~ Orecchiette with broccoli rabe, sausage in garlic white wine sauce</i>	\$15/\$22
<i>Capellini Capri ~ Angel hair pasta with shrimp, arugula and diced tomatoes in a tomato brandy sauce</i>	\$16/\$25
<i>Linguini Lorena ~ Linguini with chopped clams in a garlic white wine sauce or marinara sauce</i>	\$16/\$25
<i>Farfalle Fantasia ~ Bowtie pasta with shrimp, prosciutto, mushrooms & peas in a brandy cream sauce</i>	\$17/\$26
<i>Fettuccine Alfredo</i>	\$14/\$18
<i>Cheese Ravioli</i>	\$14/\$18
<i>Baked Homemade Manicotti</i>	\$14/\$18
<i>Rigatoni Al Forno</i>	\$14/\$19
<i>Lasagna</i>	\$20
<i>Spaghetti with Meatballs or Sausage</i>	\$14/\$20

Risotto

L/D

<i>Risotto Barese ~ Arborio rice with Italian ground sausage & peas in a pink sauce with shaved parmigiana</i>	\$16/\$22
<i>Risotto Calabria ~ Arborio rice with chicken, spinach, butternut squash & diced tomatoes in a shallot garlic white wine sauce</i>	\$16/\$22
<i>Risotto Sardenia ~ Arborio rice with shrimp, asparagus & sundried tomatoes in a vodka sauce</i>	\$18/\$25

Side Dishes

<i>Garlic Bread (with cheese add \$1)</i>	\$6
<i>Broccoli or Spinach</i>	\$10
<i>Broccoli Rabe</i>	\$12
<i>Potato Croquette or Roasted Yukon Gold Potatoes</i>	\$9
<i>Meatballs or Sausage</i>	\$8
<i>French Fries</i>	\$6
<i>Side Salad ~ Choice of House, Tricolore or Caesar</i>	\$7

Children's Menu (Children under 12)

<i>Penne with Tomato Sauce or Butter</i>	\$10
<i>Penne with Vodka Sauce</i>	\$12
<i>Spaghetti and Meatballs</i>	\$12
<i>Cheese Ravioli with Tomato Sauce or Butter</i>	\$12
<i>Fettuccine Alfredo</i>	\$12
<i>Chicken Fingers & French Fries</i>	\$12
<i>Chicken Parmigiana with Pasta</i>	\$14

If you have any food allergies please inform us.

All prices are subject to change and tax.

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Prices and menu items are subject to change without notice. We reserve the right to correct any errors. All Rights Reserved.