



Appetizers

Angus Beef Bites \$11.95
 Angus beef tenderloin bites with gorgonzola potato croquettes and a port wine demi glace

Bruschetta \$7.95
 Artisan bread, olive oil and garlic with marinated tomatoes, mozzarella and pecorino romano

Mozzarella in Carozza \$7.95
 Breaded and fried fresh mozzarella balls over marinara sauce

Baked Artichoke Dip \$9.95
 Served with toasted artisan bread

Goat Cheese Fritters \$9.95
 Pastry wrapped goat cheese with marinated beets and balsamic glaze

Fried Calamari \$10.95
 Over marinara sauce with chopped olive, hot peppers and pecorino romano

Crab Cakes \$10.95
 Panko and hazelnut encrusted crab cakes, lemon aioli, roasted red peppers sauce with fennel, chopped romaine and tomatoes

Roasted Gulf Shrimp \$10.95
 Salad of prosciutto and tomato with balsamic glaze and tomato infused olive oil

Lobster Spring Roll \$11.95
 Lobster, carrots, leeks, mushrooms, peppers with sesame seeds, soy sauce and sautéed spinach

Steamed Manila Clams \$12.95
 Garlic and fresh herbs in a white wine broth

Prince Edward Island Mussels \$11.95
 Served in our gorgonzola cream sauce

Pasta

Mrs. Marini's Lasagna Bolognese \$18.95
 Fresh pasta layers with traditional bolognese meat sauce, béchamel sauce and five cheeses

Fettuccine Pescatore \$23.95
 Bay scallops, shrimp, clams and calamari with fresh pasta and topped with a spicy tomato sauce

Linguini alle Vongole \$19.95
 Manila clams in the shell with olive oil, garlic, herbs and a white wine sauce all over fresh pasta

Ricotta Gnocchi \$17.95
 Hand-made pasta dumplings with bolognese meat sauce

Seafood Ravioli \$19.95
 Fresh pasta pockets stuffed with tilapia, salmon, scallops, shrimp and crab, topped with artichoke hearts sauce, fresh tomato, olive oil, garlic, white wine and red pepper flakes

Entrées

Pollo Rustico \$21.95
 Sautéed breast of chicken with artichokes hearts, prosciutto, tomatoes, mushrooms, cream and risotto

Pollo Scarpariello \$21.95
 Sautéed breast of chicken, sausage with hot and sweet peppers and mashed potatoes

Chicken Parmigiana \$19.95
 Panko encrusted breast of chicken, with pomodoro sauce, mozzarella cheese over penne

Filet Mignon \$29.95
 Prime Black Angus beef tenderloin, mashed potatoes and the vegetable of the day with a port wine demi

Beef Short Ribs \$22.95
 Braised short ribs, with polenta, natural juices and the vegetable of the day

Pork Chop Milanese \$20.95
 Sautéed Panko encrusted French cut pork chop topped with salad of arugula, fennel, grape tomatoes, and a lemon vinaigrette

Salads

Add a Baby Mista or Baby Caesar Salad to any pasta or entrée for \$3.95

Caprese \$9.95
 Buffalo milk mozzarella cheese with marinated eggplant, sliced tomato, baby greens, extra virgin olive oil and balsamic vinegar

Arugula Salad \$9.95
 Baby arugula with goat cheese, roasted pancetta and grape tomatoes topped with balsamic vinaigrette

Pear and Beet Salad \$9.95
 Baby greens, red beets, pear slices and orange segments with gorgonzola potato croquettes and a shallot red wine vinaigrette

Baby Iceberg Salad \$10.95
 Head of baby iceberg lettuce with creamy gorgonzola dressing, roasted pancetta and grape tomato

Add: Grilled Chicken - \$6, Shrimp - \$7, Steak or Salmon - \$9

Pizzette

Grilled Margherita Pizzette \$7.95
 Mozzarella, tomato sauce, basil and extra virgin olive oil

Chicken Scarpariello Pizzette \$10.95
 Grilled chicken, sweet Italian sausage, hot cherry peppers, mozzarella and tomato sauce

Fig Pizzette \$10.95
 Dried figs, prosciutto, gorgonzola and baby greens with a balsamic vinaigrette

Side Dishes

Lobster Mashed Potatoes

Mushroom Risotto

Broccoli Rabe

Grilled Asparagus

Open Ravioli \$21.95
 Fresh pasta sheets stuffed with sautéed shrimp, bay scallops, butternut squash, mushrooms and with a lobster cream sauce

Beef Stroganoff \$19.95
 Black Angus beef, mushrooms, with veal demi glace and sour cream over fresh fettuccine

Cavatelli Susanna \$18.95
 Sweet Italian sausage, green peas, and shallots with a pink vodka sauce

Veal Osso-bucco Cannelloni \$20.95
 Fresh pasta tubes stuffed with veal osso-bucco and cheese topped with veal demi glace and sautéed mushrooms

Capellini ai Calamari \$17.95
 Sautéed calamari, fresh tomatoes, and capers with a lemon white wine sauce crushed red peppers over fresh capellini pasta

Pork Tenderloin \$22.95
 Peppercorn encrusted pork tenderloin, with a shallot brandy cream sauce, sweet potato puree and the vegetable of the day

Vitello al Gorgonzola \$23.95
 Medallions of veal with a gorgonzola cream sauce, tomato, spinach, mushrooms and risotto

Parmesan Tilapia \$22.95
 Parmesan encrusted tilapia with a green pea risotto and Beurre blanc sauce

Roasted Pistachio encrusted Salmon \$23.95
 Fresh Atlantic salmon with sweet potato puree and the vegetable of the day

Chef's Trio \$23.95
 Chicken, veal and shrimp sautéed with a plum tomato sauce, olive oil, garlic and oregano over polenta

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness