



Dinner Menu

To ensure proper timing of your meal we kindly request that appetizers, salads and entrees be ordered at the same time. Please inform your server of any allergies. Thank-you

APPETIZERS

Garlic Bread

EVOO, garlic, butter, Parmesan cheese and lemon 6.95
Add Mozzarella or Gorgonzola 2

Zucchini Fritters

Panko encrusted balls of zucchini with Mozzarella and Parmesan over Marinara sauce 9.95

Baked Stuffed Mushrooms

Beef, sausage and Ritz cracker stuffing, white wine sauce 11.95

Fried Rhode Island Calamari

Your choice of marinara sauce, chopped olives, hot peppers and Parmesan or Balsamic glaze with hot and sweet peppers 13.95

Nonna's Beef Meatballs

Over San Marzano tomato sauce 9.95

Steamed Manila Clams

White wine sauce with shallots, EVOO, butter, garlic and oregano 13.95

Maine Mussels

Choice of gorgonzola cream sauce or white wine sauce with EVOO and garlic 13.95

Angus Beef Bites

5 grilled beef tenderloin bites topped with a gorgonzola potato croquette, port wine demi-glace 13.95

Arancini (Risotto Balls)

Fontina cheese rolled in Arborio rice, breaded and fried over plum tomato sauce 9.95



SALADS

Spinach Salad

Baby spinach, shaved carrots, grape tomatoes, toasted pumpkin seeds, roasted pancetta, crumbled blue cheese, red wine vinaigrette 11.95

Arugula and Beet Salad

Baby arugula, Belgian endive, roasted beets, haricot verts, red onions, gorgonzola potato croquettes, sherry vinaigrette 11.95

Pear Salad

Hearts of Romaine, Belgian endive, glazed walnuts, raisins, sliced pear, creamy gorgonzola dressing 11.95

Mista Salad

Mixed greens, grape tomatoes, croutons, mozzarella, carrots, balsamic vinaigrette 10.95

Caesar Salad

Hearts of romaine, parmesan crackers, Parmesan cheese, House-made Caesar dressing 10.95

Add: grilled chicken 6, shrimp 7, salmon or steak 10

PIZZETTES

Margherita

Fresh mozzarella, plum tomato sauce, fresh basil 12.95

Fig Pizzette

Dried figs, prosciutto, gorgonzola cheese, EVOO and garlic topped with baby arugula and balsamic vinaigrette 14.95

Grilled Chicken Scarpariello

Chicken, sausage, mozzarella, tomato sauce, hot and sweet peppers 14.95



PASTA

Add a baby mista or baby Caesar salad to any pasta for 4.50

You may substitute capellini, linguini, fettuccine, pappardelle, whole wheat linguini, gluten free rigatoni or low glycemic spaghetti for most pastas

Mrs. Marini's Lasagna Bolognese

Layers of fresh pasta, Bolognese meat sauce, blend of three cheeses 19.95

Ricotta Gnocchi Bolognese

Hand-made pasta dumplings, traditional Bolognese meat sauce 19.95

Beef Stroganoff

Tender morsels of beef simmered in our savory stock with mushrooms, Onions and sour cream over house-made pappardelle 23.95

Pappardelle with Meatballs

House-made pappardelle, plum tomato sauce topped with Nonna's Beef meatballs 19.95

Short Rib Ravioli

Braised short rib and fontina stuffing, sherry cream sauce with mushrooms, caramelized onions and roasted red peppers 19.95

Seafood Ravioli

Stuffed with tilapia, salmon, bay scallops and shrimp, white wine sauce with artichoke hearts, fresh tomato, EVOO, garlic and crushed red pepper 19.95

Fettuccine Pescatore

Spicy plum tomato sauce, scallops, shrimp, clams, calamari, fresh pasta 23.95

Linguini alle Vongole

White wine sauce with baby clams in the shell, EVOO, garlic, herbs 19.95

Baked Rigatoni

Vodka sauce, Sweet sausage topped with mozzarella, provolone and fontina 19.95

Baked Chicken Cannelloni

Fresh pasta tubes stuffed with grilled chicken, ricotta, sun-dried tomatoes, vodka sauce 19.95

Cavatelli Sal e Pepe

House-made ricotta cavatelli, pesto (contains pignoli nuts) white wine sauce with grilled chicken, asparagus, sun-dried tomatoes, EVOO and garlic 19.95



ENTREES

Add a baby mista or baby Caesar salad to any entrée for 4.50

You may substitute capellini, linguini, fettuccine, pappardelle, whole wheat linguini, gluten free rigatoni or low glycemic spaghetti for most pastas where applicable

Short Rib Ragout

Briased and pulled short ribs in a red wine sauce with tomato, celery, carrots and onions over house-made pappardelle 23.95

Chicken Francese, Marsala, Parmigiana, Piccata or Scarpariello

Your choice of pasta or mashed potatoes and vegetable 22.95

Filet Mignon

9 oz. Certified Black Angus beef tenderloin, port wine demi-glace, mashed potatoes and vegetable 32.95

Sausage and Mushroom Risotto

Arborio rice with sweet Italian sausage, mushrooms, Parmesan cheese and Chianti 21.95

Pork Chops a la Modena

2 6oz. grilled pork chops, black truffle balsamic glaze with hot cherry peppers, caramelized onions, sweet potato puree and vegetable 24.95

Veal Francese, Marsala, Parmigiana or Piccata

Choice of pasta or mashed potatoes and vegetable 26.95

Parmesan Tilapia

Parmesan encrusted filet, lemon white wine Beurre Blanc sauce with fresh tomatoes over green pea risotto 24.95

Pistachio encrusted Salmon

Fresh Atlantic salmon, balsamic glaze, sweet potato puree and vegetable 25.95

Eggplant Parmigiana

Choice of pasta or mashed potatoes and vegetable 19.95

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