

Antipasti - Appetizers

Antipasto Misto Via Mare - Italian Style Antipasto	10.95
Mozzarella Fresca Pomodoro - Fresh Mozzarella w/ Tomatoes ..	10.95
Pepperoni Arrostiti - Roasted Red Peppers w/ Anchovies	10.95
Fungi Ripieni Con Granchi - Mushrooms Stuffed w/ Crabmeat ..	10.95
Cozze Fresche - Fresh Mussels in Red or White Sauce	10.95
Vongole Casino - Clams Casino	10.95
Calamari Fritti - Fried Squid w/ Marinara Sauce	10.95
Garlic Bread - Pane Allo Olio	4.25
Bread Bruschetta - Topped w/ Fresh Tomato, Garlic, Basil, Mozzarella ..	4.75
Pasta Con Alio E Olio - Pasta w/ Oil & Garlic	4.75

(Appetizers must accompany Entrees)

Zuppe - Soup

Minestrone Alla Milanese - Homemade Italian Vegetable Soup	4.75
Minestra Del Giorno - Soup of the Day	4.75

Pasta Della Casa

Spaghetti - Served with Meatball or Sausage	16.95
Ravioli Con Ricotta - Ravioli Stuffed w/ Ricotta Cheese and Served with Tomato Sauce	20.95
Linguini Alla Vongole - Linguini w/ Clams served in your choice of Red or White Sauce	20.95
Tortellini Ripieni Con Pollo - Chicken Tortellini with a Rosa Sauce	20.95
Melanzane Alla Parmigiana - Eggplant Parmesan Served w/ Pasta or Vegetable	20.95

Pollo - Chicken

Petto Di Pollo Alla Marsala - Chicken Breast sauteed w/ Mushrooms and Marsala Wine Sauce	25.95
Petto Di Pollo Villadeste - Chicken Breast sauteed w/ Mushrooms, Artichoke Hearts, Bell Peppers and topped with a Cognac Sauce	25.95

Veal Specialties

Saltimbocca Alla Romana - Veal Scaloppine Topped w/ Prosciutto, Mozzarella, And Fresh Sage Sauce	29.95
Piccata Di Vitello - Veal Scaloppine Sauteed in a Lemon Butter Sauce White Wine Sauce	26.95
Vitello Con Melanzane - Veal Scaloppine Topped with w/Eggplant, Mozzarella and Tomato Sauce	29.95
Scaloppine Alla Marsala - Veal Scaloppine sauteed w/ Mushrooms in a Marsala Wine Sauce	26.95
Cotoletta Alla Parmigiana - Breaded Veal Cutlet Topped w/ Mozzarella Cheese and Tomato Sauce	26.95
Scaloppine Alla Italiana - Veal Sauteed with capers, Garlic Mushrooms, Black Olives, and Tomato	26.95

Pesce - Seafood

Scampi Imperiali - Jumbo Shrimp in Lemon Butter Garlic Sauce Over Linguini	27.95
Scampi Miramare - Shrimp Sauteed in Garlic and White Wine w/ Mushrooms and Tomatoes Topped with a Light Brown Sauce Over Cappellini	27.95
Passerino E Gamberi Alla Frangese - Fresh Filet of Flounder and Jumbo Shrimp Dipped in Egg and Sauteed in a Lemon Butter Sauce	27.95
Cioppino - An Italian Fish Stew consisting of Lobster Tail, Scallops, Shrimp, Clams, Mussels and Fresh Fish in a Spicy Red Sauce	29.95
Aragosta Fra Diavolo - Lobster Tails in Spicy Red Sauce	Market Price
Frutti Di Mare - Shrimp, Scallops, Mussels and Clams in a Marinara Sauce Over Linguini	27.95

Entrees served with Bread, Salad w/ House Dressing, and a choice of Pasta or Veggie of the Day