



DINER MENU

ASK YOUR SERVER FOR WINE PAIRINGS WITH YOUR MEAL



ANTIPASTI

COCKTAIL DI GAMBERI <i>Cold gulf jumbo Shrimp with a spicy cocktail sauce</i>	18	CLAMS OREGANATA <i>Our classic little necks Oreganata style</i>	15
ROASTED BEET SALAD <i>Red Beets, crumbled goat cheese, oranges, roasted and balsamic glaze</i>	12	GAMBERONI GRAND MARNIER <i>Broiled Shrimp wrapped in applewood bacon with Grand Marnier and orange juice sauce</i>	18
MOZZARELLA CAPRESE <i>Fresh Mozzarella, with beefsteak tomato, extra virgin olive oil and fresh basil</i>	14	NONNA'S MEATBALLS <i>Delicious house made Meatballs with tomato sauce</i>	12
BROCCOLI RABE & SAUSAGE <i>Sautéed with fresh garlic olive oil</i>	15	CALAMARI FRITTI <i>Fried Calamari with marinara sauce</i>	16
PRINCE EDWARD ISLAND MUSSELS <i>Sautéed Mussels in white wine garlic sauce OR fresh cherry tomato wine sauce</i>	16	ITALIAN EGGROLL <i>Eggroll wrap stuffed with sausage, broccoli rabe, sun-dried tomatoes and risotto. Served with tomato sauce</i>	15



INSALATE & MINESTRE

CAESAR SALAD 13 <i>Romaine hearts, Caesar dressing, croutons and shaved parmigiano cheese</i>
ARUGULA BURRATA SALAD 15 <i>Baby Arugula, fresh mozzarella ricotta center burrata, cherry tomatoes, caramelized walnuts, balsamic glaze</i>
INSALATA MISTA 12 <i>Seasonal mixed greens and balsamic vinaigrette dressing</i>
INSALATA DI SPINACI 13 <i>Baby Spinach, applewood bacon, mushrooms, campari tomatoes, gorgonzola cheese & white balsamic dressing</i>
PORTOBELLO & ARUGULA SALAD 16 <i>Sliced Portobello mushroom, fresh mozzarella, baby arugula, roasted cherry tomatoes, balsamic glaze</i>



PASTA

ADD CHICKEN +10 • ADD SHRIMP +12 • ADD MEATBALLS +8

PAGLIA & FIENO TOMBOLINO <i>White and green noodles served with fresh tomatoes, peas, mushrooms, prosciutto and cream sauce</i>	25	MAINE LOBSTER RAVIOLI <i>With a light creamy brandy pink sauce</i>	32
FETTUCCINE ALFREDO <i>With parmigiano cheese and cream sauce</i>	19	FIOCCHI WITH PEARS <i>Stuffed Fiocchi with pear purée, served with a light brandy cream sauce with peas</i>	24
PENNE ALLA VODKA <i>With tomato cream vodka sauce</i>	19	PAPPARDELLE BOLOGNESE <i>With house slow-cooked meat sauce</i>	25
CAVATELLI & BROCCOLI RABE <i>Sautéed with sweet Italian sausage, olive oil and garlic</i>	25	GNOCCHI CAPRESE <i>Potato Gnocchi, tomato sauce, topped with fresh mozzarella and basil</i>	23
LINGUINE PESCATORA <i>Gulf shrimp, lobster tail, calamari, clams, mussels, filet of fish, light tomato sauce</i>	39	CAPELLINI PRIMAVERA <i>Angel hair pasta served with mixed seasonal vegetables, extra virgin olive oil, in a vegetable broth</i>	22



IL BUON POLLAIO

PETTI DI POLLO ALLA FRANCESE 25 <i>Chicken breast dipped in egg batter, finished with a lemon and white wine sauce</i>	PETTI DI POLLO MARTINI 25 <i>Chicken breast dipped in Parmigiano Reggiano bread crumbs with Vermouth Bianco sauce</i>
PETTI DI POLLO ALLA RUSTICA 25 <i>Pan seared chunks of Chicken with garlic, sausage, bell peppers, and potatoes crisps</i>	PETTI DI POLLO SORRENTINO 25 <i>Chicken breast topped with eggplant, mozzarella, prosciutto di Parma, touch of tomato and cream white wine pink sauce</i>
PETTI DI POLLO PARMIGIANA 24 <i>Breaded Chicken breast, tomato sauce, melted fresh mozzarella, baked to perfection</i>	BRACIOLE DI POLLO 26 <i>Stuffed Chicken breast with prosciutto, sautéed spinach, provolone, mozzarella cheese and served with a red wine reduction</i>
PETTI DI POLLO MADEIRA 25 <i>Chicken breast sautéed with mixed wild mushrooms in a rich Madeira wine sauce</i>	



PESCE

MISTO DI PESCE 39 <i>Lobster tail, shrimp, calamari, clams, garlic white wine sauce, served with saffron risotto</i>	SALMON HONEY GLAZE 28 <i>Atlantic filet of Salmon with organic honey and white wine sauce with sautéed mixed vegetables and potato of the day</i>
GAMBERETTI ALLA GRIGLIA 29 <i>Grilled jumbo shrimp with lemon garlic white wine sauce</i>	BRANZINO AL FORNO 34 <i>Whole pan-dressed Branzino served with roasted potatoes, broccoli rabe, and a pinot bianco lemon garlic sauce</i>
SOGLIOLA AL LIMONE 29 <i>Wild caught Filet of Sole dipped in egg batter and sautéed with lemon white wine sauce</i>	



CARNE

VITELLO ALLA SORRENTINO 28 <i>Veal Scaloppini topped with eggplant, mozzarella, prosciutto, and white wine beef glaze</i>	COSTOLETTE DI AGNELLO 39 <i>New Zealand Lamb Chops with a Montepulciano wine reduction, served with sautéed spinach and cherry tomatoes with a hint of bourbon and roasted potatoes</i>
VITELLO ALLA PARMIGIANA 8 <i>Breaded Veal cutlet with tomato sauce and melted mozzarella</i>	COSTOLETTE DI MAIALE 29 <i>Tender Pork Chops cooked to perfection, served with sweet and cherry vinegar peppers in a white wine sauce</i>
VITELLO MARSALA 8 <i>Veal scallopini, sautéed with wild mushrooms and Marsala wine sauce</i>	



COMBINATIONS

NEW YORK CUT SIRLOIN STEAK 37
NY CUT SIRLOIN STEAK & LOBSTER TAIL 49
RIBEYE STEAK 39
NY CUT SIRLOIN STEAK & GRILLED SHRIMP 45

ALLERGIES?

If you have a food allergy, speak to owner, manager, chef, or your server.