

APPETIZERS, SALADS

Mozzarella	7.00
Golden fried and served with marinara.	
Stuffed Artichoke Hearts	8.00
Stuffed with crabmeat stuffing. Served with marinara.	
Stuffed mushrooms	9.00
Stuffed with crabmeat and white fish topped with Mozzerrlla , baked.	
Soup of the Day	5.00
Calamari	11.00
Lightly battered and fried served with Marinara	
Mussels	12.00
Mussels simmered in white clam sauce or marinara and served over angel hair.	
Crab Cake	12.00
Pastry shell filled with crabmeat, mushrooms and white fish. Served with a buerre blanc sauce.	
Salads	10.00
Greek, Caesar, house salad as entrée	
Caprese	10.00
Tomato, red onion, fresh basil and fresh mozzarella served with balsamic vinegar.	
Clams Millano	14.00
Baby clams simmered in white or red sauce Served over linguini	

PASTA

Spaghetti meat or marinara sauce and meat ball or sausage	14.
Lasagna	14.00
Beef.	
Manicotti	12.00
Pasta filled with cheese and zesty marinara, topped with mozzarella, baked.	
Blackened or Grilled Chicken Salad	14.00
Chicken breasts black blackened or grilled served over our fresh house or Caesar Salad.	
Cannalloni	14.00
Stuffed with cheese, herb, on a bed of spinach and mushrooms, baked with Mozzarella cheese.	
Penne ala Casoli	13.00
Penne pasta tossed with fresh herbs, garlic, tomato and Parmesan cheese. Topped with feta.	
Fettuccine Primavera	15.00
Fresh seasonal vegetables simmered in Alfredo or marinara sauce and served over fettuccine. Add chicken \$3.00	
Sausage and Peppers	16.00
Sausage sautéed with peppers and onions in marinara sauce.	
Shrimp Fettuccine	20.00
Shrimp simmered in Alfredo sauce and served over fettuccine.	
Linguini con Vongole	19.00
Seasoned clams served over linguini with your choice of clam or marinara sauce.	
Blackened or Grilled Salmon Salad	21.00
Salmon blackened or grilled served over our house or Caesar salad	

ALL ENTREES ARE SERVED WITH A HOUSE SALAD AND BREAD

VEAL AND CHICKEN

Chicken or Veal	Chicken	Veal
Parmigiana	16.00	20.00

Veal or chicken breast baked with marinara and Mozzarella cheese

Chicken or Veal	Chicken	Veal
Francese	16.00	20.00

Veal Scaloppini or chicken breast egg dipped and simmered in lemon butter and white wine sauce.

Chicken or Veal	Chicken	Veal
Marsala	16.00	21.00

Veal scaloppini or chicken breast sautéed with mushroom marsala sauce.

Chicken or Veal	Chicken	Veal
Picatta	16.00	21.00

Veal scaloppini or chicken breast sautéed with onions and capers in lemon butter wine sauce.

Chicken or Veal	Chicken	Veal
Romano	18.00	23.00

Veal cutlet or chicken breast topped with Creamy wine sauce. Italian ham, Mozzarella and baked. Served with marsala mushroom sauce.

Chicken or Veal	Chicken	Veal
Florntine	17.00	22.00

Veal scaloppini or chicken tenders sautéed with mushroom , spinach.finish w/marsala wine

Veal or chicken	Chicken	Veal
Gorgonzola	17.00	22.00

Veal or chicken sautéed with creamy gorgonzola Cheese sauce. Served over pasta of your choice.

Combination Francese	25.00
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Veal scaloppini, chicken tenders and shrimp egg dipped and simmered in lemon butter white wine sauce.

Dissarono Combination	25.00
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Veal scaloppini, shrimp and chicken tenders seasoned with Cajun spices and simmered in a creamy Amaretto sauce. Served with potato.

STEAKS AND SEAFOOD

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12 Oz grilled and served with potato and vegetables of the day.

Steak Au Poivre	33.00
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Tenderloin coated with black pepper and sautéed in a brandy mushroom cream sauce. Served with potato and vegetables of the day.

Salmon	21.00
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Fresh filet of salmon grilled or Blackened. Served with veggies and pasta.

Shrimp Francese	20.00
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Jumbo shrimp egg dipped and sautéed in lemon butter white wine sauce.

Shrimp marinara	20.00
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Jumbo shrimp simmered in zesty marinara sauce served over pasta.

Posillippo	26.00
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Clams, Mussels and shrimp simmered in Marinara or white clam sauce and served over linguine.

Stuffed Shrimp	23.00
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Jumbo shrimp, stuffed with crabmeat stuffing and Mozzarella cheese and baked.

Shrimp Scampi	20.00
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Jumbo shrimp sautéed with garlic butter herbs. Served over angel hair pasta.

Chicken ala Vodka	17.00
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Chicken breast sautéed in creamy tomato Vodka sauce over penne pasta.

Eggplant Parmigiana	15.00
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Fried strips of Eggplant baked with ricotta. Marinara Sauce and Mozzarella.

Pizza	18.00
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16 inch Up to 4 topping add \$3 per person for salad of your choice.

SPLIT ENTRÉE ADD \$3