

## APPETIZERS, SALADS

<b>Mozzarella</b>	<b>7.00</b>
Golden fried and served with marinara.	
<b>Stuffed Artichoke Hearts</b>	<b>8.00</b>
Stuffed with crabmeat stuffing. Served with marinara.	
<b>Stuffed mushrooms</b>	<b>8.00</b>
Stuffed with crabmeat and white fish topped with Mozzerrlla , baked.	
<b>Soup of the Day</b>	<b>cup 3 bowl 5</b>
<b>Chicken giardiniera</b>	<b>cup 3 bowl 5</b>
<b>Caesar Salad with entrée</b>	<b>3.00</b>
<b>Calamari</b>	<b>11.00</b>
Lightly battered and fried served with Marinara	
<b>Mussels</b>	<b>11.00</b>
Mussels simmered in white clam sauce or marinara and served over angel hair.	
<b>Crab Cake</b>	<b>11.00</b>
Pastry shell filled with crabmeat, mushrooms and white fish. Served with a buerre blanc sauce.	
<b>Salads</b>	<b>10.00</b>
Greek, Caesar, house salad as entrée	
<b>Caprese</b>	<b>8.00</b>
Tomato, red onion, fresh basil and fresh mozzarella served with balsamic vinegar.	
<b>Clams Oreganato</b>	<b>9.00</b>
Clams topped with fresh seasoned bread crumbs. Baked.	

## PASTA

<b>Spaghetti</b> meat or marinara sauce	<b>11.00</b>
Side of Meatball, Sausage,	<b>3.00</b>
<b>Lasagna</b>	<b>14.00</b>
Beef.	
<b>Manicotti</b>	<b>12.00</b>
Pasta filled with cheese and zesty marinara, topped with mozzarella, baked.	
<b>Blackened or Grilled</b>	<b>14.00</b>
<b>Chicken Salad</b>	
Chicken breasts black blackened or grilled served over our fresh house or Caesar Salad.	
<b>Cannalloni</b>	<b>13.00</b>
Stuffed with cheese, herb, on a bed of spinach and mushrooms, baked with Mozzarella cheese.	
<b>Penne ala Casoli</b>	<b>12.00</b>
Penne pasta tossed with fresh herbs, garlic, tomato and Parmesan cheese. Topped with feta.	
<b>Fettuccine Primavera</b>	<b>14.00</b>
Fresh seasonal vegetables simmered in Alfredo or marinara sauce and served over fettuccine. Add chicken \$3.00	
<b>Sausage and Peppers</b>	<b>15.00</b>
Sausage sautéed with peppers and onions in marinara sauce.	
<b>Shrimp Fettuccine</b>	<b>19.00</b>
Shrimp simmered in Alfredo sauce and served over fettuccine.	
<b>Linguini con Vongole</b>	<b>19.00</b>
Seasoned clams served over linguini with your choice of clam or marinara sauce.	
<b>Blackened or Grilled</b>	
<b>Salmon Salad</b>	<b>20.00</b>
Salmon blackened or grilled served over our house or Caesar salad	

**ALL ENTREES ARE SERVED WITH A HOUSE SALAD AND BREAD**

## VEAL AND CHICKEN

<b>Chicken or Veal</b>	<b>Chicken</b>	<b>Veal</b>
<b>Parmigiana</b>	<b>16.00</b>	<b>19.00</b>

Veal or chicken breast baked with marinara and Mozzarella cheese

<b>Chicken or Veal</b>	<b>Chicken</b>	<b>Veal</b>
<b>Francese</b>	<b>16.00</b>	<b>20.00</b>

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

<b>Chicken or Veal</b>	<b>Chicken</b>	<b>Veal</b>
<b>Marsala</b>	<b>16.00</b>	<b>20.00</b>

Veal scaloppini or chicken breast sautéed with mushroom marsala sauce.

<b>Chicken or Veal</b>	<b>Chicken</b>	<b>Veal</b>
<b>Picatta</b>	<b>16.00</b>	<b>20.00</b>

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

<b>Chicken or Veal</b>	<b>Chicken</b>	<b>Veal</b>
<b>Romano</b>	<b>18.00</b>	<b>22.00</b>

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

<b>Chicken or Veal</b>	<b>Chicken</b>	<b>Veal</b>
<b>Florntine</b>	<b>17.00</b>	<b>21.00</b>

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

<b>Veal or chicken</b>	<b>Chicken</b>	<b>Veal</b>
<b>Gorgonzola</b>	<b>17.00</b>	<b>21.00</b>

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

<b>Combination Francese</b>	<b>24.00</b>
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Veal scaloppini, chicken tenders and shrimp egg dipped and simmered in lemon butter white wine sauce.

<b>Dissarono Combination</b>	<b>24.00</b>
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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

<b>N Y Steak</b>	<b>27.00</b>
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12 Oz grilled and served with potato and vegetables of the day.

<b>Steak Au Poivre</b>	<b>31.00</b>
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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.

<b>Salmon</b>	<b>20.00</b>
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Fresh filet of salmon grilled or Blackened. Served with veggies and pasta.

<b>Shrimp Francese</b>	<b>19.00</b>
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Jumbo shrimp egg dipped and sautéed in lemon butter white wine sauce.

<b>Shrimp marinara</b>	<b>19.00</b>
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Jumbo shrimp simmered in zesty marinara sauce served over pasta.

<b>Posillippo</b>	<b>25.00</b>
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Clams, Mussels and shrimp simmered in Marinara or white clam sauce and served over linguine.

<b>Stuffed Shrimp</b>	<b>23.00</b>
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Jumbo shrimp, stuffed with crabmeat stuffing and Mozzarella cheese and baked.

<b>Shrimp Scampi</b>	<b>19.00</b>
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Jumbo shrimp sautéed with garlic butter herbs. Served over angel hair pasta.

<b>Chicken ala Vodka</b>	<b>17.00</b>
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Chicken breast sautéed in creamy tomato Vodka sauce over penne pasta.

<b>Eggplant Parmigiana</b>	<b>15.00</b>
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Fried strips of Eggplant baked with ricotta. Marinara Sauce and Mozzarella.

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

**SPLIT ENTRÉE ADD \$3**