

## ***Lunch***

### **Appetizers**

<b>Clams Oreganato</b> .....	<b>\$6.00</b>
<b>Fried Calamari</b> .....	<b>\$6.00</b>
<b>Roasted Pepper Fresh Mozzarella</b> .....	<b>\$5.50</b>
<b>Smoked Mozzarella &amp; Roasted Peppers</b> .....	<b>\$6.00</b>
<b>Pasta Fiagoli</b> .....	<b>\$3.50</b>
<b>Baked French Onion</b> .....	<b>\$3.50</b>
<b>Wild Mushroom &amp; Crab</b> .....	<b>\$6.00</b>
<b>White Bean &amp; Broccoli Rabe</b> .....	<b>\$3.50</b>

### **Salads**

<b>Ditalini Slad</b> .....	<b>\$8.50</b>
(Tossed with grilled chicken, fresh mozzarella, roasted peppers And ditalini pasta in our house vinaigrette)	
<b>Mesquite Grilled Chicken Skewers</b> .....	<b>\$8.50</b>
(Over baby greens with goat cheese, portabello mushrooms, Toasted almonds and raspberry vinaigrette)	
<b>Kirsten's Caeser Salad</b> .....	<b>\$6.25</b>
(Classic with croutons.)	
<b>Moscata</b> .....	<b>\$7.50</b>
(Mescaline greens tossed with goat cheese, dried cherries and toasted pignoli nuts in a light raspberry vinaigrette.)	
<b>Arugula</b> .....	<b>\$7.25</b>
(Tossed with extra virgin olive oil, balsamic vinegar, and fresh squeezed lemon.)	
<b>Add To Any Salad:</b>	
<b>Grilled or blackened Chicken</b> .....	<b>\$2.00</b>
<b>Grilled or blackened Shrimp</b> .....	<b>\$4.00</b>

**Grilled or blackened Salmon** ----- \$6.00

**Sauteed Crab Cake** ----- \$6.00

## Wood Oven Pizza

**Plain** ----- \$9.00

(Pizzeria Pizza!)

**Napolitano** ----- \$10.00

(Fresh tomato, basil and fresh mozzarella.)

**Bianca** ----- \$11.00

(Fresh mozzarella and ricotta cheese, garlic and pesto.)

**Grilled Vegetable** ----- \$10.00

(Chef's choice.)

**Chicken Parm** ----- \$10.00

(Traditional.)

**Broccoli Rabe** ----- \$11.00

(Sausage, roasted tomatoes and fresh mozzarella.)

**Solina** ----- \$12.00

(Shrimp, spinach and roasted tomato.)

**Portabello** ----- \$11.00

(Proscuitto d'Parma, roasted tomato, ricotta and mozzarella.)

**Pepperoncini** ----- \$10.00

(Hot peppers and sweet sopressata.)

**Giambotta** ----- \$11.00

(Sausage, fried peppers & onions, plum tomatoes & mozzarella.)

**Spinach** ----- \$11.00

(Gorgonzola, fresh mozzarella and marinara.)

**Arugula** ----- \$11.00

(Brushed with pesto and baked. Topped with proscuitto, arugula, grape tomatoes, shaved parmesan cheese and balsamic vinaigrette.)

## Wood Oven Calzone

**Attilio** ----- \$6.50

(Sausage, broccoli rabe, plum tomatoes and mozzarella.)

**Milano** ----- \$6.50

(Grilled eggplant, roasted peppers, fresh mozzarella and ricotta.)

**Venice** ----- \$6.50

(Sopressata, plum tomatoes, fresh mozzarella and ricotta.)

**Giambotta** ----- \$6.50

(Sweet sausage, fried peppers, caramelized onions, plum tomatoes and fresh mozzarella.)

## Hot Sandwiches

**Chicken Parmesan** ----- \$6.95

**Eggplant Parmesan** ----- \$6.95

**Meatball Parmesan** ----- \$6.95

**Sausage Parmesan** ----- \$6.95

**Marinated Steak** ----- \$8.50

(Grilled with peppers, onions and Fontina cheese.)

## Panini

**Toscana** ----- \$7.50

(Grilled chicken topped with arugula, roasted peppers and fresh mozzarella drizzled with roasted garlic extra virgin oil)

**Napoli** ----- \$7.50

(Blackened chicken topped with fontina cheese, sliced tomato, red onion and romaine lettuce spread with an herbed caper mayonnaise)

**Melanzano** ----- \$7.50

(Grilled Chicken topped with fire roasted eggplant, portabello mushrooms and fontina cheese spread with a spicy aioli)

**Rustico ----- \$7.50**

(Roasted Eggplant, prosciutto, roasted peppers, fresh mozzarella and marinara sauce)

**Roma ----- \$7.50**

(Grilled marinated eggplant, zucchini, portabello mushroom topped with melted provolone cheese)

## Pasta

**Penne Vodka ----- \$8.50**

(Served with prosciutto.)

**Tilapia Oreganato ----- \$11.95**

(Fillet sauteed with seasoned breadcrumbs, white wine & butter.)

**Fettucini Alfredo ----- \$8.50**

(Served with reggiano parmesan cheese)

**Rigatoni Pomodoro ----- \$8.50**

(Rigatoni Pasta with prosciutto D' Parma, onions, plums tomatoes, basil and a hint of garlic)

**Linguini Puttensea ----- \$8.75**

(Linguini pasta tossed with sauteed garlic, anchovies, capers and olives in a fresh plum tomato basil sauce)

**Linguini and Clams ----- \$9.95**

(Long Island little necks, roasted garlic and olive oil. Sauce served red or white.)

**Rigatoni Marinara ----- \$7.95**

(Rigatoni pasta tossed with fresh plum tomatoes, garlic and basil topped with ricotta sialatia)

**Eggplant Parmesan ----- \$7.95**

(Served with linguini.)

**Traditional Baked Ziti ----- \$7.95**

## Carne

**Tuna Sesame** ----- \$13.95

(Yellow Fin coated with sesame seeds pan seared rare finished with ginger soy butter and sauteed vegetables.)

**Pollo Parmesan** ----- \$8.95

(Breaded with fresh mozzarella and marinara.)

**Pollo Francaise** ----- \$8.95

(Breast of chicken sauteed with lemon, white wine and butter.)

**Polla Devanay** ----- \$11.95

(Sauteed breast of chicken with shrimp and porcini mushrooms deglazed with cognac and a touch of cream.)

**Pollo Parmesan** ----- \$8.95

(Breaded with fresh mozzarella and marinara.)

**Pollo Murphy** ----- \$8.95

(Hot, sweet and vinegar peppers, onions, mushrooms and fried potatoes with garlic and olive oil.)

**Veal Marsala** ----- \$11.95

(Sauteed scaloppini with shitake and butter mushrooms deglazed with Marsala wine and finished with shallots and demi-glace.)

## *Dinner*

## Appetizers

**Traditional Fried Calamari** ----- \$9.00

**Shrimp Balsamico** ----- \$11.00

**Crab Cakes** ----- \$12.00

**Shrimp & Mussels Sambucca** ----- \$11.00

**Honey Balsamic Fried Calamari** ----- \$9.00

**Portabello Pannini** ----- \$10.00

Artichoke Oreganato .....	\$7.00
Pepper Dusted Seared Ahi Tuna .....	\$11.00
Roasted Pepper and Fresh Mozzarella .....	\$8.00

## Wood Oven Appetizers

Eggplant El Forno .....	\$8.00
Blackened Shrimp & Garlic .....	\$11.00
Baked Clams Oreganato .....	\$8.00
Smoked Mozzarella \$ Roasted Peppers .....	\$8.00

## Salads

<b>Add Grilled or Blackened</b>	
Shrimp .....	\$4.00
Chicken .....	\$2.00
Salmon .....	\$6.00
Kirsten Salad .....	\$8.00
Caesar .....	\$8.00
Mixed Baby Green .....	\$4.00

## Soups

Wild Mushroom and Crab Soup .....	\$6.00
White Bean and Broccoli Rabe .....	\$6.00
Pasta Fagioli .....	\$4.00
Baked French Onion .....	\$4.00

## Pizza

**Plain** ----- \$9.00

(Pizzeria Pizza!)

**Napolitano** ----- \$10.00

(Fresh Tomato Basil and Fresh Mozzarella)

**Solina** ----- \$12.00

(Shrimp, Spinach and Roasted Tomato)

**Portabello** ----- \$11.00

(Prosciutto d' Parma, Roasted Tomato, Ricotta and Mozzarella)

**Pepperoncini** ----- \$10.00

(Hot Peppers and Sweet Sopressata)

**Grilled Vegetable** ----- \$10.00

(Chef's Choice)

**Broccoli Rabe** ----- \$11.00

(Sausage, roasted tomatoes & fresh mozzarella)

**Chicken Parm** ----- \$10.00

(Traditional)

**Spinach** ----- \$11.00

(Gorgonzola, fresh mozzarella & marinara)

**Arugula** ----- \$11.00

(Brushed with pesto & baked. Topped with prosciutto, arugula, grape tomatoes shaved parmesan & balsamic)

## Pasta

### Choose Your Own

**Fettuccine, Linguini, Cappellini, Penne**

**Rigatoni, Cavatelli or Gnocchi**

**Marinara** ----- \$12.00

(with Plum Tomato, Basil and Fresh Ricotta Cheese)

**Meatballs or Sausage** ----- \$16.00

(with Marinara)

**Shrimp Sauce** ----- \$16.00

(Sauteed Shrimp with Marinara)

**Puttanesca** ----- \$15.00

(Garlic, Anchovies, Capers, Olives Fresh Plum Tomato & Basil)

**Shrimp & Broccoli** ----- \$17.00

(Sauteed with Roasted Garlic & Olive Oil)

**Clams, red or white** ----- \$17.00

(Long Island Little Necks in Marinara or Garlic & Olive Oil)

**Broccoli Rabe & Sausage** ----- \$15.00

(Sauteed in Roasted Garlic with Marinara)

**Primavera** ----- \$15.00

(Assorted Vegetables in Marinara or Garlic & Olive Oil)

**Alfredo** ----- \$14.00

(Served with Reggiano Parmesan Cheese)

**Pomodoro** ----- \$14.00

(Prosciutto D'Parma, Onions & Plum Tomato Sauce)

**Vodka** ----- \$14.00

(Served with Prosciutto)

**Bolognese** ----- \$14.00

(Hearty Meat Sauce)

**Champagne** ----- \$18.00

(Shrimp, Sundried Tomatoes, Asparagus & Cream)

**Florentine ----- \$16.00**

(Chicken, Sundried Tomatoes, Spinach, Garlic & White wine)

**Pesce ----- \$22.00**

(Shrimp, Crab, New Zealand Mussels, Olive Oil, Plum Tomatoes & Basil)

**Calamari ----- \$17.00**

(Sauteed with Olive Oil, Garlic & Marinara)

## Baked Pasta

**Baked Ziti ----- \$13.00**

(Ricotta, Fresh Mozzarella and Marinara)

**Baked Ravioli ----- \$13.00**

(Fresh Mozzarella and Marinara)

**Lasagne ----- \$14.00**

(Ground Beef, Ricotta, Mozzarella and Marinara)

**Eggplant Parmesan ----- \$14.00**

(Traditional. Served with Linguini.)

**Baked Orchietta ----- \$18.00**

(With sweet italian sausage, wild mushrooms, roasted eggplant, cherry tomatoes and fresh mozzarella)

**Add side meatballs or sausage ----- \$4.00**

## Entrees

**Tuna Sesame ----- \$24.00**

(Yellow fin coated with sesame seeds pan seared rare finished with ginger soy butter and wasabi-whipped potatoes)

**Atlantic Salmon ----- \$21.00**

(Grilled & served over sauteed spinach & Roma tomatoes drizzled with white & lemon)

**Vitello Champagne ----- \$21.00**

(Scaloppini stuffed with Fontina cheese and asparagus finished in a Porcini mushroom demi-glace with a splash of Moet)

**Tilapia Oreganato ----- \$19.00**

(Seasoned bread crumbs, lemon, butter & white wine.)

**Lamb Osso Bucco ----- \$24.00**

(Shank of Lamb slowly braised with onions, carrots, celery, plum tomatoes and demi-glace. Served over Parmesan Risotto)

**Veal Parmesan ----- \$17.00**

(Breaded with fresh mozzarella & served with pasta.)

**Chicken Francese ----- \$17.00**

(Sauteed with Lemon Butter and white wine)

**Veal Marsala ----- \$19.00**

(Sauteed with mushrooms & shallots in Marsala demi-glace.)

**Chicken Antonio ----- \$19.00**

(Sauteed with shallots, port wine, fresh mozzarella, oven-dried cherries and porcini mushrooms.)

**Chicken Parmesan ----- \$16.00**

(Breaded with fresh mozzarella & served with pasta)

**Filet Longosta ----- \$25.00**

(Grilled Filet Mignon over lobster whipped potatoes with fresh asparagus finished in a burgundy wine and porcini mushroom sauce)

**New York Strip ----- \$25.00**

(16 oz. Grilled with mushrooms, onions & Gorgonzola)

## **Children's menu**

**Baked Ziti ----- \$7.95**

**Ravioli Marinara ----- \$7.95**

**Chicken Fingers ----- \$7.95**

**Chicken Parmesan ----- \$7.95**

## **Party** **Menu – 1**

Mon - Fri Lunch

Price - \$18.95 per person Plus 6% tax and 18% gratuity

### **First Course**

#### **Mixed Baby Greens**

(Seven baby lettuces with gaeta olives, roasted peppers, fresh mozzarella, balsamic vinaigrette.)

### **Second Course**

#### **Chicken Carcioffi**

(Artichoke hearts, roasted peppers, white wine, garlic, olive oil.)

### **Salmon**

(Broiled with fresh dill, white wine and lemon, garnished with sun dried tomatoes.)

### **Pork Medallions**

(Porcini and shitake mushrooms, sundried cherries, port wine demi-glace  
Chef's vegetables and starch served with all entrees.)

### **Dessert**

(Dark chocolate mousse  
Coffee, assorted tea and soda included.)

## **Menu - 2**

Price - \$27.95 per person Plus 6% tax and 18% gratuity

### **First Course**

#### **(Choose one for entire party)**

(Penne Vodka  
Fussilli Pomodoro  
Penne Fresh Tomatoes & Basil.)

### **Second Course**

#### **Mixed Baby Greens**

(Seven baby lettuces with toasted pignoli nuts, Golden raisins, Goat cheese, Raspberry vinaigrette.)

### **Third Course**

#### **Chicken Carcioffi**

(Artichoke hearts, roasted peppers, white wine, garlic, olive oil.)

**Costa Rican Tilapia**

(Broiled over roasted tomato and arugula whipped potato, light champagne cream sauce.)

**Veal Marsala**

(Veal Scaloppini and wild mushrooms deglazed with Marsala Wine  
Chef's vegetables and starch served with all entrees.)

**Dessert**

(Chocolate covered strawberries with ice cream or fresh fruit platters  
Coffee, assorted tea and soda included.)

## *Catering*

### **Cold Appetizers**

**Antipasto**

(With fresh mozzarella, roasted peppers,  
marinated vegetables, meats & cheeses)

(10-15) small ----- \$35.00  
(20-30) large ----- \$65.00

**Stuffed Cherry Peppers**

(With Proscuitto & Cheese)

(10-15) small ----- \$28.00  
(20-30) large ----- \$52.00

**Caponata, Fried Peppers and Cheeses**

(10-15) small ----- \$30.00  
(20-30) large ----- \$55.00

**Roasted Pepper and Fresh Mozzarella**

(10-15) small ----- \$35.00  
(20-30) large ----- \$65.00

**Sesame Tuna / Wasabi & Soy Butter**

(Market Price)

**Cocktail Shrimp with Sauce**

(Market Price)

**Seafood Salad**

(Market Price)

## Hot Appetizers

### Baked Brie with fresh fruit.

2 lbs. ----- \$38.00

### Mini Crab Cakes

Half Tray (10-15) ----- \$38.00

Full Tray (20-30) ----- \$70.00

### Clams Oreganato

Half Tray(10-15) ----- \$38.00

Full Tray (20-30) ----- \$70.00

Each ----- \$1.50

### Mussels Fradiavlo

Half Tray(10-15) ----- \$38.00

Full Tray (20-30) ----- \$70.00

### Stuffed Mushrooms

Half Tray(10-15) ----- \$28.00

Full Tray (20-30) ----- \$55.00

### Mozzarella in Corrozza

Half Tray(10-15) ----- \$32.00

Full Tray (20-30) ----- \$60.00

### Eggplant Spirals

(w/ eggplant, proscuitto & mozzarella)

Half Tray(10-15) ----- \$32.00

Full Tray (20-30) ----- \$60.00

## Entrees - Chicken (boneless breast)

### Chicken Francese

Half Tray(10-15) ----- \$70.00

Full Tray (20-30) ----- \$135.00

### Chicken Saltimboca

Half Tray(10-15) ----- \$75.00

Full Tray (20-30) ----- \$145.00

**Chicken Marsala**

Half Tray(10-15) ----- \$70.00  
Full Tray (20-30) ----- \$135.00

**Chicken Porcini**

Half Tray(10-15) ----- \$70.00  
Full Tray (20-30) ----- \$135.00

**Chicken Sausage & Potatoes**

Half Tray(10-15) ----- \$55.00  
Full Tray (20-30) ----- \$105.00

**Chicken Murphy, hot or sweet**

Half Tray(10-15) ----- \$55.00  
Full Tray (20-30) ----- \$105.00

**Chicken Carcioffi**

Half Tray(10-15) ----- \$70.00  
Full Tray (20-30) ----- \$135.00

**Entrees - Pork & Veal (scallopini cut)**

**Veal Francese**

(10-15) Half Tray ----- \$110.00  
(20-30) Full Tray ----- \$205.00

**Veal Marsala**

(10-15) Half Tray ----- \$100.00  
(20-30) Full Tray ----- \$195.00

**Veal & Peppers**

(10-15) Half Tray ----- \$90.00  
(20-30) Full Tray ----- \$175.00

**Veal Saltimboca**

(10-15) Half Tray ----- \$100.00  
(20-30) Full Tray ----- \$195.00

**Pork Pignoli**

(10-15) Half Tray ----- \$100.00  
(20-30) Full Tray ----- \$195.00

**Roast Loin of Pork**

(10-15) Half Tray ----- \$100.00  
(20-30) Full Tray ----- \$195.00

**Sausage & Peppers**

(10-15) Half Tray ----- \$45.00  
(20-30) Full Tray ----- \$85.00

## Entrees - Fish & Seafood

**Tilapia Francese**

(10-15) Half Tray ----- \$70.00  
(20-30) Full Tray ----- \$135.00

**Shrimp Scampi**

(10-15) Half Tray ----- \$100.00  
(20-30) Full Tray ----- \$195.00

**Shrimp Marinara**

(10-15) Half Tray ----- \$100.00  
(20-30) Full Tray ----- \$195.00

**Calamari, red or white sauce**

(10-15) Half Tray ----- \$50.00  
(20-30) Full Tray ----- \$95.00

**Zuppa D' Pesce, red or white sauce**

(Market Price)

## Entrees – Pasta

**Eggplant Parmesan**

(10-15) Half Tray ----- \$30.00  
(20-30) Full Tray ----- \$55.00

**Stuffed Shells**

(10-15) Half Tray ----- \$22.00  
(20-30) Full Tray ----- \$40.00

**Baked Ziti**

(10-15) Half Tray ----- \$30.00  
(20-30) Full Tray ----- \$55.00

**Baked Lasagne**

(10-15) Half Tray ----- \$35.00  
(20-30) Full Tray ----- \$65.00

**Cavetelli & Broccoli**

(10-15) Half Tray ----- \$35.00  
(20-30) Full Tray ----- \$65.00

**Rigatoni Marinara**

(10-15) Half Tray ----- \$35.00  
(20-30) Full Tray ----- \$65.00

**Tortellini Primavera**

(10-15) Half Tray ----- \$40.00  
(20-30) Full Tray ----- \$75.00

**Tortellini Spinach & Broccoli, Garlic & Oil**

(10-15) Half Tray ----- \$40.00  
(20-30) Full Tray ----- \$75.00

**Penne Vodka**

(10-15) Half Tray ----- \$45.00  
(20-30) Full Tray ----- \$85.00

**Tortellini Alfredo**

(10-15) Half Tray ----- \$45.00  
(20-30) Full Tray ----- \$85.00

**Tortellini Ham & Peas**

(10-15) Half Tray ----- \$45.00  
(20-30) Full Tray ----- \$85.00

**Rigatoni Pomodoro**

(10-15) Half Tray ----- \$35.00  
(20-30) Full Tray ----- \$65.00

**Baked Orchiette**

(10-15) Half Tray ----- \$45.00  
(20-30) Full Tray ----- \$85.00

**Penne Champagne**

(10-15) Half Tray ----- \$45.00  
(20-30) Full Tray ----- \$85.00

**Penne Champagne w/Shrimp**

(10-15) Half Tray -----	\$65.00
(20-30) Full Tray -----	\$125.00

## Entrees – Vegetables

**Julienne Vegetables in season**

(10-15) Half Tray -----	\$23.00
(25-30) Full Tray -----	\$45.00

**Escarole, Garlic & Oil**

(10-15) Half Tray -----	\$26.00
(25-30) Full Tray -----	\$50.00

**Broccoli Rabe, Garlic & Oil**

(10-15) Half Tray -----	\$28.00
(25-30) Full Tray -----	\$55.00

**Portabello Mushrooms & Broccoli Rabe**

(10-15) Half Tray -----	\$28.00
(25-30) Full Tray -----	\$55.00

**Green Beans with Almonds**

(10-15) Half Tray -----	\$23.00
(25-30) Full Tray -----	\$45.00

**Green Beans with Sesame Seeds**

(10-15) Half Tray -----	\$23.00
(25-30) Full Tray -----	\$45.00

**Potatoes Au Gratin**

(10-15) Half Tray -----	\$26.00
(25-30) Full Tray -----	\$50.00

**Roasted Red Potatoes**

(10-15) Half Tray -----	\$21.00
(25-30) Full Tray -----	\$40.00

## Entrees – Salads

### Mixed Baby Greens

(10-15) Half Tray -----	\$25.00
(20-30) Full Tray -----	\$40.00

### Arugula Salad

(10-15) Half Tray -----	\$35.00
(20-30) Full Tray -----	\$50.00

### Kirsten Salad

(10-15) Half Tray -----	\$40.00
(20-30) Full Tray -----	\$55.00

## Wooden Oven Strombolies

\$11.95 Each

**Pepperoni and Mozzarella**

**Smoked Mozzarella and Roasted Peppers**

**Buffolo Chicken w/Crumbled Blue**

**Spinach, Sundried Tomatoes, Smoked Mozzarella**

**Broccoli Rabe, Sundried Tomatoes, Smoked Mozzarella**

**Giambotta (Sausage, Peppers, Onions, mozzarella)**

## PANINIES (grilled sandwiches)

Served With Pasta Salad

Half Tray (15 Pieces)	\$33.00
Full Tray (30 Pieces)	\$66.00

### Napoli

(Blackened Chicken, Fontana Cheese, tomato, red onion, romaine & herbed caper mayo.)

### Toscana

(Grilled chicken, arugula, roasted peppers, fresh mozzarella with roasted garlic olive oil)

**Melanzano**

(Grilled chicken, fire roasted eggplant, portabello mushrooms, fontina cheese & spicy aioli.)

**Rustico**

(Roasted eggplant, proscuitto, roasted peppers, fresh mozzarella and marinara.)

**Roma**

(Grilled marinated eggplant, zucchini, portabello mushrooms & melted provolone.)

## Homemade Desserts

**Apple Crisp**

Half Tray(10-15) ----- \$30.00  
Full Tray(20-30) ----- \$55.00

**Tira Misu**

Half Tray(10-15) ----- \$35.00  
Full Tray(20-30) ----- \$60.00

**Cookie and Pastry Platter**

18 inch  
Half Tray (10-15) ----- \$38.00

**Cheese Cake**

12 inch  
Half Tray (10-15) ----- \$41.00

**Mouse Cake**

12 inch  
Half Tray (10-15) ----- \$38.00

**Carrot Cake**

12 inch  
Half Tray (10-15) ----- \$41.00

**Mini Cannoli**

Half Tray (10-15) ----- \$1.25