

Appetizers **Small** **Large**

Fried Calamari **\$50.00** **\$95.00**

Calamari deep fried with banana pepper rings sautéed with garlic and olive oil in a spicy lemon wine sauce.

Boneless Buffalo Tenders **\$1.50 (each)**

Served with blue cheese and fresh carrots and celery.

Bruschetta Bella **\$2.50 (each)**

Crusty Italian bread, topped with fresh diced tomatoes, garlic, and onions. Finished with a balsamic glaze.

Clams Casino **\$2.50 (each)**

Littleneck clams stuffed with seasoned “Ritz-crackers” and topped with bacon.

Fried Mozzarella **\$1.00 (each)**

Served with our homemade marinara.

Portabella Mushrooms **\$3.75 (each)**

Grilled portabella caps stuffed with spinach, roasted red peppers and mozzarella cheese. Finished in a lemon butter wine sauce.

Mozzarella Pomodoro **\$50.00 (Serves 15-20)**

Fresh buffalo mozzarella, tomatoes, roasted red peppers and fresh basil leaves drizzled with olive oil.

Polenta Isabella **\$3.50 (each)**

Fried Polenta, topped with sauteed diced tomatoes and baby shrimp in a light tomato garlic wine sauce.

Pasta **Small** **Large**

Fettuccine Alfredo **\$45.00** **90.00**

Homemade alfredo sauce tossed with fettuccine pasta and a sprinkle of Romano cheese.

Add Grilled Chicken +\$10.00 +\$15.00

Add Fresh Broccoli +\$10.00 +\$15.00

Add Grilled Shrimp Market Price

Linguine Puttanesca **\$35.00** **\$60.00**

Green and red peppers, onions diced tomatoes, capers, black olives fresh garlic crushed red pepper and anchovies sautéed with olive oil, white wine and Romano cheese. Served over linguine.

Add Grilled Chicken +\$10.00 +\$15.00

Add Fresh Broccoli +\$10.00 +\$15.00

Add Grilled Shrimp Market Price

Add Grilled Salmon Market Price

Cheese Ravioli **\$35.00** **\$65.00**

Ravioli stuffed with Romano, mozzarella, and ricotta cheese. Served in our homemade marinara sauce.

Pink or Alfredo +\$10.00 +\$15.00

Pink Vodka +\$15.00 +\$20.00

Bolognese or Meat +\$15.00 +\$20.00

Penne Bolognese **\$45.00** **\$90.00**

Fresh minced beef, veal, and Italian sausage meat braised with diced vegetables, mushrooms and ground peeled tomatoes, with a touch of heavy cream. Tossed with penne pasta and Romano cheese

Gnocchi Sorrento **\$50.00** **\$95.00**

Fresh potato gnocchi baked in a tomato cream sauce with prosciutto, mushrooms, breaded eggplant and mozzarella cheese.

Manicotti **\$35.00** **\$65.00**

Ricotta, mozzarella and Romano cheese stuffed manicotti. Topped with homemade marinara and mozzarella cheese.

Baked Penne **\$40.00** **\$80.00**

Penne baked in a tomato cream sauce with mushrooms, breaded eggplant and mozzarella cheese with a sprinkle of romano cheese.

Specialty Del La Casa **Small** **Large**

Lasagna Bolognese **\$55.00(serves 12-15)**

Lasagna noodles layered with ricotta cheese and our homemade Bolognese sauce:(Fresh minced beef, veal, and Italian sausage meat) ground peeled tomatoes, with a touch of heavy cream. Topped with mozzarella cheese.

Mediterranean Lasagna **\$50.00(serves 12-15)**

Homemade lasagna with grilled zucchini, eggplant and spinach. Layered with ricotta cheese and lasagna noodles, oven baked with mozzarella cheese and marinara sauce.

Eggplant Parmigiana **\$35.00** **\$70.00**

Fried breaded eggplant baked with mozzarella cheese and marinara sauce.

Pollo Francesco **\$40.00** **\$80.00**

Sautéed chicken scaloppini with fresh tomatoes in a garlic tomato wine sauce. Served with fresh grilled mixed vegetables, goat cheese and basil.

Pollo Carbonara **\$50.00** **\$90.00**

Chicken pieces sauteed with fresh green peas, onions, and mushrooms in a garlic cream sauce. Tossed with fettuccine pasta.

Veal

Veal Marsala **\$60.00** **\$125.00**

Veal scaloppini sautéed with mushrooms and prosciutto in a marsala wine sauce.

Veal Parmigiana **\$90.00(serves 10-15)**

Breaded fried veal cutlet oven baked with marinara sauce and mozzarella cheese.

<u>Sides</u>	Small	Large
Garden Salad	\$25.00	\$45.00
Caesar Salad	\$30.00	\$60.00
Grilled Mixed Vegetables	\$35.00	\$70.00
Penne with marinara	\$30.00	\$50.00
Roasted Potatoes	\$30.00	\$60.00
Garlic bread/with cheese	\$.60(each)/\$1.00 (each)	
Homemade meatball	\$1.75 (each)	
Sweet Italian sausage	\$1.75(each)	
Chicken Fingers with fries	\$25.00(serves 5)	
Sausage, peppers & onions	\$35.00	\$70.00

Veal Saltimbocca \$70.00 \$135.00

Veal scaloppini sautéed with shallots, mushrooms, spinach and fresh sage, topped with prosciutto and melted mozzarella cheese. Finished in a marsala wine

Seafood Small Large

Shrimp Scampi \$50.00 \$95.00

Shrimp sautéed in a garlic lemon wine sauce. Served over linguine pasta, with a sprinkle of Romano cheese.

Shrimp Rosy \$65.00 \$120.00

Shrimp sautéed with fresh asparagus, sundried tomatoes, roasted red peppers, and basil in a fresh lemon white wine sauce. Tossed with penne pasta and a sprinkle of Romano cheese.

Pasta Vongole \$55.00 \$100.00

Little neck and baby clams sautéed in olive oil Romano cheese and fresh garlic. Tossed with linguine in your choice of red white or fradiovolò sauce.

Lobster Ravioli \$55.00 \$110.00

Ravioli stuffed with fresh lobster meat, ricotta and parmesan cheese, finished in a tomato cream sauce.

Baked Haddock \$85.00 \$130.00

Fresh filet of haddock topped with seasoned “Ritz-Cracker” crumbs and baked in a butter wine sauce.

Baked Scallops and Haddock \$95.00 \$130.00

Fresh filet of haddock and sea scallops topped with seasoned “Ritz-Cracker” crumbs and baked in a butter wine sauce.

Piatto alla Vodka \$50.00 \$90.00

Shrimp sauteed with onions, tomatoes, chopped cherry peppers and a splash of vodka in a tomato cream sauce. Tossed with ravioli stuffed with crab, shrimp and scallops.

Chicken Small Large

Polo Valdostana \$45.00 \$85.00

Chicken scaloppini sautéed with shallots, mushrooms, spinach and fresh sage. Topped with prosciutto and melted mozzarella cheese. Finished in a sherry cream sauce.

Pollo Francese \$45.00 \$80.00

Chicken scaloppini dipped in egg batter, pan fried and finished in a white wine lemon sauce.

Pollo Marsala \$45.00 \$70.00

Chicken scaloppini sautéed with mushrooms, and prosciutto in a marsala wine sauce.

Pollo Piccata \$45.00 \$85.00

Chicken scaloppini sautéed with mushrooms, roasted red pepper and capers in a lemon wine sauce.

Pollo Parmigiana \$65.00 (Serves 10-15)

Breaded fried chicken cutlet oven baked with marinara sauce and mozzarella cheese.

Pollo Broccoli \$35.00 \$65.00

Chicken pieces sautéed in olive oil with fresh broccoli and Romano cheese. Tossed with penne pasta. **Garlic cream sauce +\$10.00 +\$15.00**

Piatto Arabiatta \$40.00 \$75.00

Chicken pieces, Italian sausages and red and green peppers in a spicy tomato sauce with Romano cheese. Tossed with penne pasta.

Pollo Alla Bella \$40.00 \$75.00

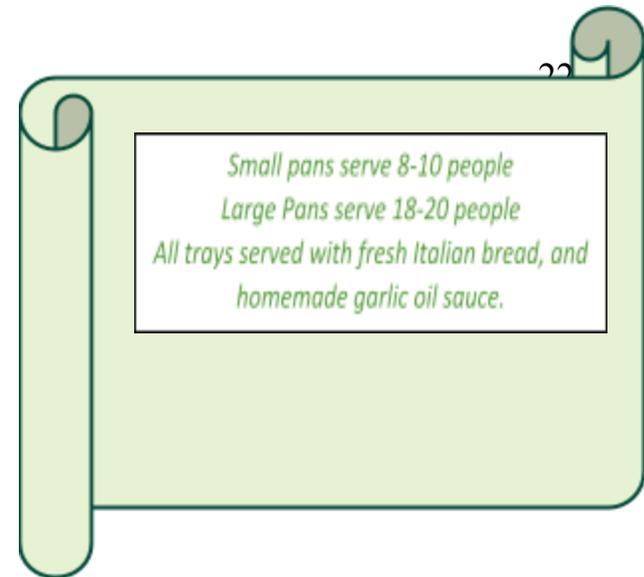
Chicken pieces sautéed with sundried tomatoes, fried eggplant and fresh mozzarella cheese. Tossed with fettuccine pasta with a touch of sherry wine and Romano cheese.

Pollo alla Rosy \$40.00 \$85.00

Chicken pieces sauteed with asparagus, sundried tomatoes, roasted red peppers and fresh basil in a lemon wine sauce. Tossed with penne pasta

Pollo Gabriella \$45.00 \$90.00

Breaded fried chicken cutlet topped with roasted red peppers, mushrooms, asparagus and mozzarella cheese. Topped with a marsala wine sauce.



*Small pans serve 8-10 people
Large Pans serve 18-20 people
All trays served with fresh Italian bread, and
homemade garlic oil sauce.*