

Appetizers

Fried Calamari - \$10.99

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

Boneless Buffalo Tenders - \$7.99

Boneless fried chicken tenders, tossed in our homemade hot sauce. Served with blue cheese and fresh carrots and celery sticks.

Clams Casino - \$9.99

Littleneck clams stuffed with seasoned "Ritz Cracker" and topped with bacon.

Fried Mozzarella - \$7.99

Fried mozzarella sticks served with our homemade marinara sauce.

Mozzarella Pomodoro - \$8.99

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

Portabella Mushrooms - \$8.99

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

Shrimp Scampi - \$10.99

Shrimp sauteed in a garlic wine sauce served with crispy garlic bread.

Bruschetta Alla Bella - \$5.99

Three slices of our garlic bread topped with fresh tomatoes, onions and herbs. Drizzled with a balsamic glaze.

Polenta Isabella - \$7.99

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

Garden Salad - \$6.99 **Caesar Salad**
- \$7.99

- Add Grilled Chicken \$3.50
- Add Grilled Shrimp \$5.99

Garlic bread \$2.99 / with cheese \$3.99

We Offer Gift Certificates

We Have Catering Available

Classic Italiano

All Entrees served with a soup or house salad.

Fettuccine Alfredo - \$12.99

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

Add Grilled Chicken \$3.50

Add Fresh Broccoli \$ 1.99

Linguine Puttanesca - \$12.99

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

Add Grilled Chicken \$3.50

Add Grilled Shrimp \$5.99

Cheese Ravioli - \$12.99

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

Pink Vodka or Bolognese add \$2.99

Pink, alfredo or meat sauce add \$1.99

Manicotti - \$12.99

Ricotta, mozzarella, and romano cheese stuffed manicotti. Topped in our homemade marinara sauce and mozzarella cheese.

Pasta with Meatballs or Sausages - \$12.99

Your choice of pasta topped with our homemade marinara sauce. Topped with either 2 meatballs or 2 Italian Sausages. Finished with a sprinkle of romano cheese.

Pollo Broccoli - \$12.99

Chicken pieces sauteed in olive oil with fresh broccoli, garlic, and romano cheese. Tossed with penne pasta, with a sprinkle of romano cheese.

Baked Penne - \$13.99

Consumption of raw or undercooked meat, seafood, poultry and eggs may cause food borne illnesses.

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

Pollo Carbonara - \$15.99

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

Specialty Della Casa

All Entrees served with a soup or house salad, and pasta or fresh grilled mixed vegetables. (unless otherwise noted)

Bistecca Della Casa – Market Price

Ask your server what our steak special is today

Lobster Ravioli - \$16.99

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

Add a Half Lobster tail -\$7.99

Salmon Limóné - \$18.99

Broiled salmon topped with capers in a lemon dill butter wine sauce.

Eggplant Parmigiana - \$14.99

Fried breaded eggplant baked with mozzarella cheese and our homemade marinara sauce.

Lobster Fradivolo - \$22.99

A whole lobster tail cut in half and cooked in our home-made fradivolo sauce. Tossed with linguine pasta, with a sprinkle of romano cheese.

Pollo Gabriella - \$15.99

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

Piatto alla Vodka - \$18.99

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.

Penne Alla Bolognese - \$15.99

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

Gnocchi Sorrento - \$14.99

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

Risotto alla Bella - \$20.99

Sauteed scallops and shrimp with roasted tomatoes and shallots in a sherry wine cream sauce. Tossed with risotto.

Chicken

All Entrees served with a soup or house salad, and pasta or fresh grilled mixed vegetables. (unless otherwise noted)

Pollo Valdostana - \$16.99

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

Pollo Francese - \$15.99

Chicken scallopini dipped in egg batter pan-fried. Finished in a white wine lemon sauce.

Pollo Marsala - \$15.99

Chicken scallopini sauteed with mushrooms, and prosciutto in a marsala wine sauce.

Pollo Piccata - \$15.99

Chicken scallopini sauteed with mushrooms, roasted red pepper and capers in a lemon wine sauce.

Pollo Sorrento -\$15.99

Oven baked breaded fried chicken cutlet topped with ricotta cheese, fried eggplant and mozzarella cheese with our homemade marinara sauce.

Pollo Parmigiana -\$14.99

Oven baked breaded fried chicken cutlet with our homemade marinara sauce and mozzarella cheese.

Pollo Alla Crema - \$14.99

Chicken pieces sauteed in garlic cream sauce with fresh broccoli and romano cheese. Tossed with penne pasta, with a sprinkle of romano cheese.

Pollo Milanese - \$12.99

Breaded fried chicken cutlet topped with homemade lemon wine sauce.

Pollo Alla Bella - \$15.99

Chicken pieces sauteed with sundried tomatoes, fried eggplant and fresh mozzarella cheese with a touch of sherry wine and romano cheese. Served over fettuccine pasta.

Give us a review on Trip Advisor

Check us out on Facebook

Veal

All Entrees served with a soup or house salad, and pasta or fresh grilled mixed vegetables (unless otherwise noted)

Veal Marsala - \$19.99

Veal scallopini sauteed with mushrooms and prosciutto in a marsala wine sauce.

Veal Parmigiana- \$17.99

Oven baked breaded fried veal cutlet with our homemade marinara sauce and mozzarella cheese.

Veal Milanese - \$15.99

Breaded fried veal cutlet topped with a lemon wine sauce.

Veal Sorrento - \$18.99

Oven baked breaded fried veal cutlet with ricotta cheese, fried eggplant and mozzarella cheese with our homemade marinara sauce.

Veal Saltimbocca - \$20.99

Veal scallopini sauteed with shallots, mushrooms, spinach and fresh sage, topped with prosciutto and melted mozzarella. Finished in a marsala wine sauce.

Before Placing Your Order, Please Inform Your Server If A Person in Your Party Has A Food Allergy

Seafood

All Entrees served with a soup or house salad, and pasta or fresh grilled mixed vegetables (unless otherwise noted)

Shrimp Scampi - \$17.99

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

Shrimp Rosy - \$18.99

Shrimp sauteed 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.

Baked Haddock - \$17.99

Consumption of raw or undercooked meat, seafood, poultry and eggs may cause food borne illnesses.

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

Baked Scallops and Haddock - \$21.99

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

Pasta Vongole -\$18.99

Little neck and baby clams sauteed in olive oil and fresh garlic. Tossed with linguine, with your choice of homemade marinara, white wine, or fradiovolo sauce, with a sprinkle of romano cheese.

Frutti Di Mare -\$22.99

Scallops, shrimp, calamari, New Zealand mussels and little neck clams sautéed with garlic and olive oil. Served over linguine pasta, with your choice of marinara, white wine, or fradiovolo sauce, with a sprinkle of romano cheese.

Add a Half Lobster tail -\$7.99

Salmon Puttanesca - \$18.99

Broiled Salmon topped with green and red peppers, onions, tomatoes, capers, black olives, fresh garlic, crushed red pepper and anchovies sauteed with olive oil, white wine and romano cheese.

Piatto Zingarella - \$18.99

Shrimp and scallops gently sauteed with mushrooms and roasted red peppers in a garlic wine sauce. Served over fettuccine, with a sprinkle of romano cheese.

Add a Half Lobster tail -\$7.99



A Piece of Italy In Pawtucket

Dinner