

Antipasti

- Bruschetta**
Garlic Bread with Basil and fresh Tomatoes.
- Mozzarella en Carrozza**
Fried Mozzarella over Marinara Sauce.
- Eggplant Rollatine**
Eggplant Slices stuffed with Ricotta, topped with Mozzarella and Marinara Sauce.
- Mozzarella Caprese**
Classic Style fresh Mozzarella, Tomato, and Basil served with Virgin Olive Oil and Balsamic Vinaigrette.
- Escargot**
Sautéed in Garlic, Oil, Lemon, Butter and White Wine.
- Beef Carpaccio**.....
Uncooked, Thinly Sliced Filet Mignon, Topped with Arugula, Capers, and Parmigiano Reggiano Cheese.

- Fried Calamari**
Mussels a la Marinara
Zuppa de Clams
Steamed Clams sautéed with Garlic, Virgin Olive Oil and White Wine.
- Baked Clams**
Half Shell Middleneck Clams baked with Bread Crumbs, Garlic and Oregano.
- Stuffed Mushrooms**
Stuffed with Vegetables, dressed with Marinara Sauce and finished with Mozzarella Cheese.
- Jumbo Shrimp Cocktail (4)**

Pasta

All Pasta served with a choice of Soup or Salad.
All Pasta Sauces are sautéed with Butter and freshly grated Parmesan Cheese.

- Rigatoni a la Arrabiata**
Sautéed with Cherry Peppers, Garlic and Oil in a Light Marinara Sauce.
- Spaghetti Marinara**.....
Fresh Tomatoes, Garlic and Parmesan Cheese.
- Spaghetti a la Bolognese**
Traditional Meat Sauce.
- Spaghetti a la Puttanesca**
Green and Black Olives, Capers, Anchovies, Garlic and a Light Marinara Sauce.
- Angel Hair Primavera**
Array of Garden Vegetables sautéed in Garlic and Virgin Olive Oil.
- Rigatoni with Broccoli**
Sautéed with Virgin Olive Oil and fresh Garlic.
- Fettuccine with Cream Pesto**.....
Traditional Pesto with a Touch of Cream.
- Fettuccine Alfredo**
Cheese, Cream, Egg and Butter.
- Penne a la Vodka**
Vodka, Tomato Sauce and Cream.
- Stuffed Shells**
Filled with Ricotta, topped with Mozzarella and Marinara Sauce.
- Cheese Ravioli**
Filled with Ricotta, Mozzarella, Romano and Monterey Jack Cheese and Marinara Sauce.

- Lobster Ravioli**
In a Light Marinara Cream Sauce.
- Gnocchi Gorgonzola**
Potato Pasta in a Sauce of Cream, Butter and Gorgonzola Cheese.
- Gnocchi Bolognese**
Potato Pasta with a traditional meat sauce.
- Eggplant Parmigiana**
With side of Penne Marinara.
- Lasagna**
Traditional Meat.
- Linguine Carbonara**
Diced Prosciutto, Onions and Parmesan Cheese finished in a Cream Sauce.
- Linguine in White or Red Clam Sauce** ..
Whole and Chopped Clams, sautéed in Virgin Olive Oil and Garlic.
- Tortellini alla Panna**
In a Cheese, Cream and Butter Sauce.
- Linguine with Broccolirabe**.....
Sautéed in Virgin Olive Oil and Garlic.

- Add **SAUSAGE**
- Add **CHICKEN**
- Add **SHRIMP**

Side Orders

- Homemade Meatballs**
- Homemade Sausage**
- Mashed Potatoes**

- Soup of the Day**
- Garlic Bread**
- French Fries**

- Broccolirabe**
Sautéed in Garlic and Olive Oil.
- Sautéed Spinach or Broccoli**
- Side Pasta in Oil & Garlic**

Ciao Bella

Entrees

All entrees are accompanied by a side of Penne with Marinara or Vegetable of the Day, and Choice of Soup or Salad.

Chicken

- Chicken Cacciatore**
Boneless Breast sautéed with Onions, Mushrooms and Green Peppers, in a Marinara Sauce.
- Chicken Francais**
Boneless Breast dipped in Egg, sautéed in a White Wine, Lemon and Butter Sauce.
- Chicken Marsala**
Boneless Breast sautéed in Marsala Wine, finished with a fresh Mushroom Sauce.
- Chicken Milano**
Portabella, Button Mushrooms and Sundried Tomatoes in a Light Cream Garlic Sauce.
- Chicken Piccata**
Boneless Breast sautéed in White Wine, Lemon and a Butter Sauce with Capers.
- Chicken Limoncello**
Boneless Breast sautéed with Artichoke Hearts, diced Tomatoes, in a Limoncello Liquor.
- Chicken Parmigiana**
Boneless Breast breaded, fried and dressed with Marinara Sauce, finished with Mozzarella Cheese.
- Chicken Sorrentino**
Boneless Breast layered with Prosciutto, Eggplant, Marinara Sauce and Mozzarella Cheese, finished in a Wine Sauce.

Veal

- Veal Francais**
Thinly sliced Veal dipped in Egg and sautéed with Lemon, Butter and White Wine.
- Veal Marsala**
Sautéed with Marsala Wine and finished with a fresh Mushroom Sauce.
- Veal Piccata**
Sautéed in White Wine, Lemon and a Butter Sauce with Capers.
- Veal Parmigiana**
Breaded Veal fried and dressed with Marinara Sauce, finished with Mozzarella Cheese.
- Veal Saltimbocca a la Romana**
Thinly sliced Veal sautéed with Prosciutto and fresh Herbs over a bed of Spinach.
- Veal Sorrentino**
Thinly sliced Veal with delicate layers of Prosciutto, Eggplant, Marinara Sauce and Mozzarella Cheese, finished in a Wine Sauce.

Carne

- Sausage and Peppers**
Sautéed with Onions in Marinara Sauce.
- Grilled NY Steak**
Served with Chef's Choice.

Seafood

- Salmon Piccata**
Sautéed in White Wine, Lemon and a Butter Sauce with Capers. Served with Mashed Potatoes.
- Mussels Marinara**
Served over Linguine. Also available a la fra Diavolo.
- Shrimp Scampi**
Broiled with White Wine, Garlic and Butter, served over Linguine.
- Shrimp Marinara**
Sautéed and served over Linguine. Also available a la Fra Diavolo.
- Shrimp Francais**
Dipped in Egg, sautéed with Lemon, Butter, Garlic and White Wine served over Linguine.
- Fresh Snapper Francais**
Dipped in Egg, sautéed with Lemon, Butter and White Wine.
- Fresh Snapper Livornese**
Sautéed with Green Olives, Black Olives, Capers and Anchovies in Light Marinara.
- Shrimp & Scallops Mediterranean** ..
Sautéed in Garlic and Oil with fresh Tomatoes and Arugula, served over Angel Hair Pasta.
- Shrimp & Scallops Vodka**
Sautéed with Vodka, Tomato Sauce and Cream served over Angel Hair Pasta.
- Frutti di Mare**
An array of Clams, Mussels, Shrimp, Scallops and Calamari over a bed of Linguine in a Light Marinara Sauce.

Please ask your server about our
NIGHTLY SPECIALS
including our
"Famous Boneless Stuffed Pork Chop"

Plate Sharing Charge: 9.95
Includes a Choice of Soup or Salad

We reserve the right to add a gratuity of 20%

Under Cooked Raw Meat and Seafood Warning will be at risk of Food Borne illness.