

Pasta Specialties

Fettucini Palermo

Grilled Chicken breast and prosciutto ham with Romano cheese in a cream sauce with fettuccini

\$13.75

Fettucini Alfredo

Pecorino Romano cheese and cream sauce

\$11.75

Penne Puttanesca

Roma tomatoes sauteed with capers, anchovy, Kalamata olives and garlic, ala Penne

\$12.25

Ravioli

Filled with either Ricotta cheese or Beef

\$11.25

Filled with either spinach,

Portabella mushroom, Kalamata olive & goat cheese or artichoke gorgonzola cheese

\$13.75

Rigatoni Carbonara

Sauteed bacon, onion and garlic. Blended with Romano cheese in an egg and cream sauce

\$12.75

Paglia E Fieno

Prosciutto, mushrooms, onion and garlic sauteed then mixed with fontinella and cream. Tossed with a spinach and regular fettuccini

\$12.75

T.Q.O.C.

Chopped tomato sauce with a lot of garlic, olive oil and Pecorino Romano cheese.

Seasoned with basil and oregano, served on your choice of pasta

\$10.25

Clam Sauce

Marinated chopped clams, onion and garlic.

Well seasoned ala linguini. Your choice of garlic and olive oil or tomato sauce.

\$12.25

Calamari E Pasta

Tender calamari with onion and garlic, simmered in either olive oil or tomato sauce.

Served with your choice of pasta

\$12.75

Marinara Sauce

Roma tomatoes, green peppers, onion and garlic are simmered and spiced

\$10.25

Aglio E Olio

A classic dish with olive oil, fresh garlic and herbs, served on angel hair pasta

\$9.25

Pasta

Tomato sauce

\$8.75

Meat or mushroom sauce

\$9.75

Meat and mushroom sauce

\$10.75

With Meatballs

\$10.95

With Italian sausage

\$11.50

Your choice of imported semolina pasta:

Spaghetti • Linguini • Rigatoni • Fettuccini • Penne • Spinach Fettuccini • Angel Hair

All dinners served with salad, bread and butter.

Desserts

Ask your server about dessert specials



Dressings

Sour Cream
(with Bleu Cheese extra)
Homemade Vinaigrette
1000 Island
French
Lite Ranch
Peppercorn Ranch
Balsamic Vinegar

15% gratuity added to parties of six or more