

PASTAS

TRADITIONAL PASTAS

Baked Ziti ~ *Mixed with ricotta cheese, homemade tomato-basil sauce & topped with mozzarella cheese.*

Tortellini Alfredo ~ *Cheese, meat or spinach-filled pasta served with our homemade Alfredo sauce.*

Penne Creamy Pesto ~ *Our homemade Alfredo & our classic pesto together in a creamy, flavorful sauce.*

Baked Tortellini ~ *Cheese, meat or spinach-filled pasta in our homemade tomato-basil sauce baked with mozzarella cheese.*

Fettuccine Alfredo with Broccoli ~ *Our homemade Alfredo sauce enhanced with fresh broccoli & served over imported fettuccine.*

Manicotti or Stuffed Shells ~ *Ricotta-filled pasta served in our homemade tomato-basil sauce or our creamy rosa sauce & topped with melted mozzarella.*

Meat Lasagna ~ *Ham, sausage, ground beef, ricotta cheese, herbs & spices topped with melted mozzarella cheese.*

Vegetable Lasagna ~ *Eggplant, spinach, zucchini, herbs & spices topped with melted mozzarella cheese.*

Ravioli ~ *Your choice of meat, cheese, spinach or lobster in our homemade tomato-basil sauce, creamy rosa sauce, vodka sauce or Alfredo sauce.*

Ziti or Penne Red ~ *Imported ziti or penne served with our homemade tomato-basil sauce.*

Rigatoni alla Roasted Peppers & Sun-Dried Tomatoes ~ *Prepared in our homemade tomato-basil sauce.*

Stuffed Rigatoni ~ *Homemade rigatoni filled with ricotta cheese served in our tomato-basil sauce or our creamy rosa sauce. Available baked with melted mozzarella cheese.*

VEGETABLE PASTAS

Primavera ~ *Broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in fresh garlic & olive oil.*

Cavatelli & Broccoli ~ *Small ricotta-filled pasta sautéed with broccoli & fresh garlic in sherry wine sauce or prepared in our homemade tomato-basil sauce.*

Della Nonna ~ *Artichoke hearts & sun-dried tomatoes in our creamy rosa sauce over rigatoni.*

Roasted Peppers, Eggplant & Sun-Dried Tomatoes ~ *Breaded & baked eggplant with roasted peppers & sun-dried tomatoes prepared in our creamy rosa sauce over rigatoni.*

Campagna ~ *Artichokes, sun-dried tomatoes & broccoli sautéed in our sherry wine sauce, topped with melted mozzarella and served over rigatoni.*

Eggplant, Spinach & Garlic ~ *Breaded & baked eggplant with sautéed spinach & fresh garlic prepared in our homemade tomato-basil sauce over rigatoni.*

Tortellini Verdura ~ *Fresh zucchini, mushrooms & sweet bell peppers sautéed with fresh garlic. Served in garlic & olive oil or prepared in our homemade tomato-basil sauce.*

Romano ~ *Breaded & baked eggplant sautéed with roasted peppers in our sherry wine & garlic sauce.*

Spinach Ravioli ~ *Served in our creamy pink rosa sauce with fresh tomatoes, red onions & basil.*

Roasted Pepper Ravioli ~ *Served in our homemade tomato-basil sauce or our creamy pink rosa sauce.*

Spinach Tortellini ~ *Served in our homemade tomato-basil sauce or our creamy pink rosa sauce.*

Penne Di Santo ~ *Marinated eggplant, grilled zucchini, cherry tomatoes & capers in a mildly spicy red sauce.*

CREAMY RISOTTOS

Chicken ~ *Chicken, bacon, sun-dried tomatoes & onion in our white cream sauce with tender risotto.*

Sausage ~ *Prepared with mild Italian sausage, black olives, sweet bell peppers & asparagus in our creamy light red sauce.*

Seafood ~ *Mussels, clams and shrimp with in our pink champagne sauce with a touch of rosemary.*

Vegetable ~ *Asparagus, sweet bell peppers, zucchini & grilled tomatoes in our creamy light red sauce with tender risotto.*

For your convenience, many dishes may be prepared with whole wheat or gluten-free pasta.

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SPECIALTY PASTAS

- Penne Vodka or Rosa** ~ *Our creamy pink sauce over penne. Available with a touch of vodka. May be enhanced with prosciutto.*
- Champagne Penne Palma** ~ *Sun-dried tomatoes, spinach & artichokes in our homemade white champagne sauce over imported penne*
- Champagne Casena Rosa** ~ *Our creamy pink champagne sauce served over imported rigatoni and topped with fresh bruschetta*
- Spinach Ravioli with Sausage** ~ *Prepared in a light tomato sauce with Parmesan & fresh basil.*
- Vesuvio** ~ *Mushroom, peas & bacon in our creamy rosa sauce or our Alfredo sauce with imported fusilli pasta.*
- Penne Vodka with Grilled Chicken** ~ *Prepared in our famous vodka sauce.*
- Mushrooms & Bacon** ~ *Prepared in our Alfredo sauce or our creamy pink rosa sauce.*
- Capresa** ~ *Imported prosciutto & mushrooms served in Alfredo sauce or creamy pink rosa sauce.*
- Verona** ~ *Spinach, mushrooms & imported prosciutto prepared in garlic & olive oil or our homemade tomato-basil sauce.*
- Asparagus & Prosciutto** ~ *Fresh asparagus & imported prosciutto sautéed in garlic & olive oil.*
- Formaggio Di Terra** ~ *Imported spirelli pasta in a creamy cheese sauce with roasted peppers & sun-dried tomatoes topped with freshly shredded Parmesan & pignoli nuts.*

SEAFOOD PASTAS

- Shrimp Primavera** ~ *Shrimp, broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in garlic & olive oil.*
- Lobster Ravioli** ~ *Prepared in our homemade creamy rosa sauce with fresh tomatoes, red onions & basil.*
- Calamari** ~ *Fresh calamari sautéed with garlic in our homemade tomato-basil sauce. Served spicy or mild.*
- Baby Clams** ~ *Sautéed in fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Kiwi Mussels** ~ *Sautéed in fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Shrimp Toscana** ~ *Shrimp, imported prosciutto & roasted peppers over spinach in an imported white wine sauce topped with melted mozzarella cheese. Served over rigatoni.*
- Pescatore** ~ *Mussels, clams & shrimp sautéed with fresh garlic. Served in our white wine sauce or prepared in our homemade tomato-basil sauce. Available with scungilli.*
- Shrimp & Broccoli** ~ *Sautéed with fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Clams & Shrimp** ~ *A perfect duo sautéed with fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Shrimp Vesuvio** ~ *Prepared with mushrooms, peas & bacon in our creamy rosa sauce.*
- Shrimp & Bacon** ~ *Prepared in your choice of our homemade creamy rosa sauce, famous vodka sauce or tomato-basil sauce.*
- Shrimp Verona** ~ *Shrimp, spinach, mushrooms & imported prosciutto sautéed with fresh garlic. Served in garlic & olive oil or prepared in our homemade tomato-basil sauce.*
- Shrimp Parmigiana** ~ *Shrimp sautéed with fresh garlic in our homemade tomato-basil sauce topped with melted mozzarella cheese.*
- Pesto Shrimp** ~ *Shrimp in our classic pesto sauce with sun-dried tomatoes and topped with grated Parmesan.*
- Shrimp Scampi** ~ *Shrimp sautéed with butter, garlic, seasoned bread crumbs, white wine & lemon.*
- Salmon Sapore** ~ *Fresh salmon, capers and onions prepared in our creamy rosa sauce or our famous vodka sauce over fettuccine.*

SEAFOOD OVER WILD RICE

- Parmesan-Herb Crusted Tilapia** ~ *Served in our rustic piccata sauce with grape tomatoes, mushrooms, onions, capers & fresh basil.*
- Lemon-Herb Salmon** ~ *Served in our homemade lemon-herb sauce.*
- Salmon alla Creamy Pesto** ~ *Served in a delightful combination of our homemade Alfredo sauce and our classic pesto with grape tomatoes & pignoli nuts.*