

ANTIPASTI

STUFFED BANANA PEPPERS

» (2) with our signature cheese stuffing & Italian crostini \$7

CALAMARI

» Crispy & tender, pepperoncini, sweet marinara sauce \$9

BRUSCHETTA

» Seasonal tomatoes, kalamata olive, fresh basil, olive oil, crostini & shaved parmesan \$7

MUSSELS PROVENCAL

» Steamed PEI mussels, white wine, Italian sausage, escarole & white beans \$10

MEATBALLS

» (2) meatballs with our family tomato sauce & seasoned ricotta \$8

"LUMP" CRAB CAKES

» Jumbo-lump crab stuffing, spicy remoulade \$12

BABY GREENS

» Field greens, crumbled bleu, spiced pecans, white balsamic vinaigrette \$5

CAESAR

» Homemade dressing, butter croutons, grated parmesan \$7

CHOPPED

» Chopped Romaine, celery, onion, sopressatta, Grana Padano, olives & creamy parmesan dressing \$9

ARUGULA

» Baby arugula, shaved fennel, apples, oranges, goat cheese, citrus vinaigrette \$8

ANTIPASTO (priced for 2)

» Sliced Parma prosciutto & sopressata, pickled eggplant, imported Italian chesses & olives \$18

PIZZA

MARGHERITA

» Sweet marinara, fresh mozzarella & basil \$10

OLIVE TAPENADE

» White pizza, finely chopped green & black olives, diced caramelized onions, cheddar & mozzarella cheese \$11

PIZZA ITALIANO

» Italian sausage, sliced stuffed banana peppers, tomato sauce, mozzarella cheese \$12

PASTA

VODKA RIGATONI

» Classic vodka cream sauce, peas \$15

FRA DIAVOLO

» Tiger shrimp, sea scallops, cherry peppers, marinara sauce, fettuccine pasta \$21

BOLOGNESE

» Meat & vegetable ragu, shaved parmesan, mini rigatoni pasta \$16

MANICOTTI

» Seasoned ricotta-stuffed pasta crepes, sweet marinara sauce \$15

FETTUCCINE ALFREDO

» Fettuccine folded in a classic creamy parmesan sauce with chicken & broccoli \$16

MUSSELS MARINARA

» Steamed PEI mussels, sweet marinara sauce, capellini pasta \$14

SECONDI

CECELIA

» Cutlet layered with imported prosciutto, provolone & seasonal mushrooms sautéed in our signature Marsala wine sauce, whipped potato; chicken \$17, veal \$22

MARSALA

» Cutlet sautéed with seasonal mushrooms in our signature Marsala wine sauce, whipped potato; chicken \$16, veal \$21

BRUSCHETTA

» Cutlet sautéed with seasonal tomatoes, basil & goat cheese in a lemon-white wine sauce, whipped potato; chicken \$16, veal \$21

PICCATA

» Cutlet sautéed with capers & artichokes in a lemon-white wine sauce, whipped potato; chicken \$16, veal \$21

PARMESAN

» Breaded & baked with melted provolone in our family tomato sauce over capellini pasta; eggplant \$14, chicken \$16, veal \$21

MILANESE

» Breaded chicken cutlet, baby arugula, fresh lemon vinaigrette, shaved Parmigiano-Reggiano, balsamic drizzle \$15