

Appetizers

Bruschetta	\$8
Tuscan toast topped with onions and tomatoes	
Mussels	\$11
Steamed and seasoned available Marinara, Fra Diavolo or lemon, white wine and garlic	
Spidini alla Romano	\$11
Fried mozzarella toast topped with a lemon anchovy sauce	
Roasted Peppers	\$11
Prepared with pignoli nuts and white raisins	
Portobello Mushroom	\$11
Topped with grilled eggplant, red onion and fontina cheese in a horseradish white cream sauce.	
Eggplant Parmigiana	\$11
Lightly battered topped with mozzarella in a light marinara sauce	
Mozzarella and Tomato	\$11
Homemade mozzarella and sliced tomatoes drizzled in balsamic vinaigrette	
Baked Clams	\$11
Whole Littleneck Clams Oreganata style	
Raw Clams on the half Shell	\$11
Italian Meats and Cheese	\$11
Provolone, Sopressata, Salami, Prosciutto	
Shrimp Cocktail	\$14
Chilled Jumbo shrimp and cocktail sauce	
Shrimp Teresa	\$14
Lightly battered and fried in lemon, white wine and garlic	
Calamari	\$13
Baked: Served oreganata style	
Grilled: In a warm balsamic sauce	
Fried: Served with marinara sauce	

Soups

Spinach Egg Drop	\$7
Minestrone	\$7
Tortellini en Brodo	\$7

Salads

House Salad	\$7
Mixed greens and diced tomatoes in a sundried tomato vinaigrette	
Caesar Salad	\$9
Romaine lettuce, croutons and parmesan cheese in our homemade Caesar dressing	
Tricolor Salad	\$8
Radicchio, Endive and Arugula with sliced almonds and mandarins in a balsamic vinaigrette	
Warm Arugula	\$9
Sautéed with roasted red peppers and diced tomatoes in a warm balsamic vinaigrette topped with goat cheese	
Cold Seafood Salad	\$13
Shrimp, Calamari, Scungilli, Scallops, and celery in a lemon vinaigrette	
City Salad	\$9
Mixed greens topped with fresh mozzarella and roasted red peppers in a sundried tomato vinaigrette	

Pasta

Ellis Island	\$17
Fettuccini pasta in a classic Alfredo sauce	
Chicken \$4, Sauté \$7	
Tortellini Bolognese	\$19
Cheese tortellini in a traditional creamy meat sauce	
Mott Street	\$19
Spinach & cheese tortellini sauteed with tomatoes, sausage and spinach in garlic and oil	
Greenwich Village	\$19
Penne pasta with crumbled sausage and peas in a pink cream sauce	
West Side	\$19
Penne pasta with chicken and mushrooms in a pink cream sauce	
Downtown	\$19
Rigatoni pasta with fried calamari, plum tomatoes, hot cherry peppers in a marinara sauce	
East Side	\$19
Farfalle pasta with sauteed chicken, pepperoncini peppers and asparagus in garlic and oil topped with cubed mozzarella	
Rigatoni ala Vodka	\$18
Onion, prosciutto in a pink cream sauce	
Chicken \$4, Sauté \$7	
Fulton Street	\$21
Linguini white clam sauce made with whole and chopped cherrystone clams	
Uptown	\$23
Penne pasta with jumbo shrimp, spinach, seasoned breadcrumbs in garlic and oil	
Lady Liberty	\$23
Rigatoni with plum tomatoes and chopped shrimp in white wine and garlic	
Farfalle Primavera	\$19
Farfalle pasta sautéed with a medley of vegetables in garlic and oil	
Penne Siciliano	\$21
Penne pasta sauteed with eggplant and plum tomatoes in a light marinara sauce topped with cubed fresh mozzarella	
Lobster Ravioli	\$24
Served with Shrimp in a choice of a Pink or Marinara sauce	
Linguini with Mussels	\$21
Served in your choice of Marinara sauce, Fra Diavolo or lemon, white wine and garlic	

(Half Orders Available As Appetizer Only)

\$5.00 share charge for splitting food

Note: Minimum table charge \$20 per person (excluding drinks)

Fish & Seafood

In addition to Sole and Salmon, please ask your server for
"The Catch of the Day"

Whichever fish you choose may be prepared in any of the following styles:

Livornese: capers, black and green, olives, tomatoes, onions with a touch of marinara sauce

Franchise: Lightly battered and sauteed in lemon, white wine and butter

Oreganata: Seasoned breadcrumbs drizzled in garlic and oil

Luciano: Lemon, white wine and garlic

Terramare: mushroom port wine sauce

Marechiara: a light plum tomato sauce

Shell Fish

Sea Scallops Livornese \$24
Pan seared and sautéed with capers, plum tomatoes, black and green olives, onions with a touch of marinara sauce

Spicy Shrimp \$25
Jumbo shrimp sautéed with hot cherry peppers and tomatoes in a light marinara sauce

Shrimp Scampi \$25
Jumbo Shrimp sautéed in lemon, white wine and garlic

Seafood Medley \$32
Mussels, Clams, Scallops, Shrimp, and Calamari in your choice of a Marinara, Fra Diavolo or lemon, white wine garlic served over linguini

All fish dishes are served with potato and vegetables of the day

Side Dishes

Sautéed Spinach \$7

Sautéed Asparagus \$7

Steak Fries \$4

Sautéed Broccoli \$7

Risotto \$6

Roasted Potatoes \$4

Please, no substitutions

(Consuming raw foods may increase your risk to illness especially if you have certain medical conditions)

Entrees

(All Entrees are served with a potato and vegetable of the day.
Add a side of pasta to any entree \$4.00)

Sammy's Chicken	\$20
Boneless breast topped with eggplant, prosciutto and swiss cheese in a light white cream sauce	
Chicken Campagnola	\$23
Pieces of chicken sauteed with peppers, mushrooms, potatoes, onion and sausage in garlic and oil	
Frank's Chicken	\$20
On the bone with sausage, potatoes, and rosemary in white wine garlic and oil	
Chicken Tuscano	\$20
Boneless breast prepared with sundried tomatoes, porcini mushrooms and asparagus in a light brown sauce	
Grilled Chicken Pillard	\$20
Grilled chicken served with a medley of vegetables	
Veal Rollatini	\$23
Stuffed with roasted red peppers, prosciutto, spinach and mozzarella in a mushroom brown sauce	
Veal Saltimbucca	\$23
Spinach, fresh tomatoes ,prosciutto, mozzarella, light brown sauce	
City Trio	\$25
Can't make up your mind? A medley of Chicken Marsala, Veal Sorrentino and Shrimp Oreganata	
Bistecca Siciliano	\$33
Sliced shell steak with a garlic breadcrumb crust	
Filletto di Manzo	\$36
Filet mignon medallion in a Borolo wine mushroom sauce	
Ossobucco	\$36
Tender Veal shank served over a bed of polenta	
Rack of Lamb	\$36
Baby lambchops served in a rosemary brown sauce	
Sorrentino	
Eggplant, Prosciutto and mozzarella in a light marinara Chicken \$22, Veal \$23	
Marsala	
Marsala wine mushroom brown sauce Chicken \$20, Veal \$21	
Franchese	
Lightly battered in lemon, white wine and butter Chicken \$20, Veal \$21	
Parmigiana	
Topped with parmesan cheese and mozzarella in a light marinara Chicken \$20, Veal \$21	
Piccata	
Artichoke hearts and capers in a lemon, white wine sauce Chicken \$22, Veal \$23	
Garden Style	
Lightly fried topped with arugula tomato and onion in a balsamic vinaigrette Chicken \$23, Veal \$24	