

## Pollo e Vitello

VEAL CUTLET PARMIGIANA.....	25
VEAL SCALOPPINI MARSALA.....	25
VEAL SCALOPPINI FRANCESE.....	25
VEAL SCALOPPINI CACCIATORE.....	25
VEAL SCALOPPINI OSCAR served over angel hair pasta .....	25
CHICKEN PARMIGIANA.....	23
CHICKEN SCALOPPINI MARSALA.....	23
CHICKEN SCALOPPINI FRANCESE.....	23
CHICKEN SCALOPPINI CACCIATORE.....	23
CHICKEN SCALOPPINI OSCAR served over angel hair pasta .....	23
VEAL OSSO BUCCO Veal shank slow braised with peas, carrots, celery and onions in a rich Chianti, tomato broth served over fettuccine. Finished with fresh shaved Reggiano Parmigiana....	36
CHICKEN FLORENTINE Chicken medallions layered with eggplant, spinach & provolone in a lemon and white wine sauce and served over angel hair .....	24
PIATTI DELLA FAMIGLIA All your favorites. A combination of chicken Parmigiana, stuffed shells and fettuccine Alfredo.....	24
BEEF BRACIOLE Fork tender beef rolled with and stuffed with salami, eggs, bread crumbs, cheese and spices then simmered in a rich chianti tomato sauce and served over rigatoni .....	28
CHICKEN CON CARCIOFI <b>**Gluten Free Ingredients**</b> Grilled chicken tenderloins with artichoke hearts & sundried tomatoes in a lemon white wine sauce. Tossed with gluten free penne.....	25
HEALTHY CHOICE Whole wheat penne tossed fresh broccoli, grilled chicken & sun dried tomatoes with garlic and olive oil....	25

## Ala Carte Sides

Eggplant Rollatini...4	Red or White Clam Sauce...6	Manicotti.....5
Lasagna.....5	Fettuccine Alfredo.....5	Penne Vodka...5
Baked Penne.....5	Broccoli Di Rabe.....5	Gnocchi.....5
Meatball.....4	Sausage.....4	Ravioli.....5
Tortellini.....6	Rigatoni Bolognese.....5	Spaghetti.....4

\$ 8.00 when ordered as an ala carte entree

## La Grilla

NY SIRLOIN STEAK with Spanish onions and mushrooms .....	32
FILET MIGNON with garlic sautéed mushrooms .....	34
ATLANTIC SALMON FILET toasted Romano breadcrumbs.....	29
DEEP SEA SCALLOPS AL FERRI toasted Romano breadcrumbs.MP	
MIXED GRILL Grilled Center cut filet mignon with pan fried jumbo shrimp & chicken scaloppini in a Marsala wine & mushroom sauce .....	36
FILET MIGNON TOSCANA Grilled center cut filet with smoked bacon and melted gorgonzola on garlic toast with a sweet vermouth, shitake mushroom demi glaze and garnished with a crispy fried onion nest .....	35
SALMON RIVIERA Grilled hand cut salmon filet over angel hair pasta and topped with a tomato, asparagus, garlic Provencal tapenade .....	29

## Fruiti di Mare

JUMBO SHRIMP MARINARA.....	28
JUMBO SHRIMP FRA DIAVOLO.....	28
JUMBO SHRIMP SCAMPI.....	28
JUMBO SHRIMP FRANCESE.....	28
CALAMARI MARINARA.....	28
CALAMARI FRA DIAVOLO.....	28
CALAMARI LUCIANO.....	28
CALAMARI FRIED.....	28
ZUPPA DI CLAMS MARINARA.....	29
ZUPPA DI CLAMS GARLIC AND OIL.....	29
ZUPPA DI CLAMS FRA DIAVOLO.....	29
ZUPPA DI MUSSELS MARINARA.....	23
ZUPPA DI MUSSELS GARLIC AND OIL.....	23
ZUPPA DI MUSSELS FRA DIAVOLO.....	23
SEAFOOD ALA NAPOLITANO Calamari, jumbo shrimp, littleneck clams, & mussel, simmered in Marinara over linguine	29
BAKED STUFFED SHRIMP Butterflied shrimp, stuffed with our traditional deviled crabmeat stuffing baked with butter, Marsala wine and mozzarella cheese .....	26
ZUPPE DI PESCE ½ Maine lobster, littleneck clams, jumbo shrimp, calamari and PEI mussels simmered in Marinara sauce with a hint of Marsala wine and served over linguini .....	42

## Piatti di Pasta

w/grilled or crispy Chicken add 6 w/Shrimp Scampi add 7 w/grilled Salmon add 9

BISTRO CHEESE TORTELLINI Cheese tortellini with smoked bacon, Shiitake mushrooms, sun dried tomatoes, & sweet onions in a rich Alfredo Cream .....	25
BAKED STUFFED JUMBO SHELLS Stuffed with seasoned ricotta impastata cheese and baked with Marinara mozzarella cheese.....	22
FETTUCCINI ALFREDO Imported fettuccine folded with a rich house made Pecorino Romano Alfredo cheese cream sauce.....	23
EGGPLANT ROLLANTINI Pan-fried eggplant rolled with seasoned ricotta cheese and baked with Marinara and Mozzarella cheese.....	21
GNOCCHI ALA PANNA House made potato dumplings with prosciutto, & sweet peas in a vodka tomato crème with shredded mozzarella .....	25
CAPELLINI PROVENCALE Baby gulf shrimp and deep-sea scallops with diced tomatoes, sweet onions and garlic, white wine and fresh squeezed lemon. Served over angel hair pasta.....	29
BROCCOLI DI RABE Broccoli di Rabe with grilled homemade fennel sausage, roasted fresh garlic and extra virgin olive oil served linguini.	25
SPAGHETTI MARINARA.....	19
SPAGHETTI BOLOGNESE.....	19
SPAGHETTI GARLIC AND OIL.....	19
SPAGHETTI MEATBALLS.....	22
SPAGHETTI SAUSAGE.....	22
SPAGHETTI WITH MEATBALL AND SAUSAGE.....	22
(you may substitute with angel hair, linguini, penne, whole wheat penne, gluten free penne or rigatoni pastas)	
PENNE ALA VODKA.....	22
LINGUINI WHITE CLAM.....	25
LINGUINI RED CLAM.....	25
LINGUINI VONGOLE white clam sauce with mussels and pesto sauce....	25
HOUSE MADE LASAGNA.....	22
HOUSE MADE GNOCCHI MARINARA.....	22
HOUSE MADE GNOCCHI BOLOGNESE.....	22
HOUSE MADE RAVIOLI MARINARA.....	22
HOUSE MADE RAVIOLI BOLOGNESE.....	22

All the above entrees are served with house salad with choice of dressing (2.00 extra for bleu cheese), or small Caesar salad (3.00 extra) or cup of soup du jour, choice of spaghetti pasta, French fries, baked potato, or vegetable **where applicable**. All other side dishes are available at an extra charge.

# Antipasti

- FRIED CALAMARI** Served with a spicy Fra Diavolo sauce...**18**  
**FRIED ZUCCHINI** Served with Marinara sauce.....**9**  
**CHICKEN WINGS** 1 dz. Choice of Buffalo, BBQ, or Garlic Parm...**19**  
**FRIED MOZZARELLA WEDGES** served with Marinara sauce**10**  
**BAKED STUFFED MUSHROOMS** served with Marinara sauce.....**9**  
**BAKED STUFFED DEILED CLAMS** deviled crab meat stuffing.....**11**  
**BAKED CLAMS SAMPLER** Clams Casino, Oreganate & Stuffed.....**18**  
**SHRIMP COCKTAIL** with horseradish cocktail sauce.....**18**  
**LITTLENECK CLAMS** 1 dz. Oreganate, Casino, Raw or Steamed.**18**  
**BRUSCHETTA** Toasted Tuscan loaf, topped with a tapenade of Roma tomatoes, mozzarella, fresh garlic & spices.....**10**  
**HOT ANTIPASTO** A combination of fresh clams, mussels & shrimp marinara with baked stuffed deviled clams, stuffed mushrooms and clams Oreganate.....**23**  
**CAPRESE** Fresh mozzarella, sliced plum tomatoes, and shaved prosciutto drizzled with virgin olive oil and sweet balsamic glaze....**10**

# Insalate

- SOUP** choice of Minestrone, Escarole with Bean, Soup du Jour  
**Cup 4**      **Bowl 7**  
**HOUSE SALAD**.....**6**  
**CAESAR SALAD** **small 7**      **large 16**  
**HYDE PARK SALAD** Baby field greens with diced veggies in a warm Roma tomato gorgonzola vinaigrette .....**16**  
**ANTONIO'S WEDGE SALAD** Iceberg lettuce wedge, gorgonzola, diced Roma tomatoes, bacon, creamy garlic dressing & Reggiano Parmagiana..**16**  
**TUSCAN INSALATA** Baby field greens with olives, cucumbers, tomatoes, onions, pickled veggies, imported sharp provolone & Balsamic vinaigrette.**16**  
**SUMMER SALAD** Baby field greens, dried cranberries, candied walnuts, red onions, diced tomatoes and goat cheese with a lemon vinaigrette .....**16**  
*w/grilled or crispy Chicken add 6      w/Shrimp Scampi add 7      w/grilled Salmon add 9*  
*Gorgonzola Dressing \$2.00 extra*

# Sandwiches

- ARTHUR AVENUE WEDGES** A fresh locally baked sub roll with your choice of veal, chicken, meatball, eggplant or Sausage & Pepper all with melted mozzarella cheese. Served with **spaghetti, fries or salad** .....**15** (**17** for veal)  
**TRADITIONAL BURGERS** 8 ounces of ground chuck beef patty on a fresh toasted brioche bun, with lettuce, tomato, pickle, Cole slaw, French fries & onion rings.  
**The Classic**.....**14**      **With Cheese**.....**15**  
**Mushrooms & Swiss**....**16**      **Bacon & Cheddar**..**16**  
**TRADITIONAL WRAP** Quality ingredients wrapped in a flour tortilla, served with French fries and Cole slaw. Your choice of **Turkey Club, Chicken Caesar, Buffalo Chicken or Mixed Italian**.....**16**

# Classic Panini

Made with fresh ingredients on toasted local ciabatta rolls and pressed. Served with julienne cut fried zucchini

- EGGPLANT PANINI** Herbed ricotta layered with pan fried eggplant, sliced tomatoes and garlic butter.....**15**  
**TUSCAN PANINI** Grilled Chicken, with roasted red peppers, fresh mozzarella and pesto sauce.....**16**  
**NEAPOLITAN PANINI** sliced prosciutto, fresh mozzarella, plum tomatoes virgin olive oil and balsamic glaze.....**15**  
**TURKEY RUEBEN PANINI** Oven roasted turkey, coleslaw, Russian dressing and swiss cheese.....**16**  
**RABE PANINI** Broccoli di Rabe, house made sausage and sharp provolone cheese.....**16**  
**CHICKEN CORDON BLEU PANINI** Crispy chicken. shaved ham, swiss cheese, and dijonaise.....**16**  
**CAPRESE PANINI** Sliced fresh plum tomatoes, basil and fresh mozzarella, extra virgin olive oil, and balsamic vinegar .....**15**

# Specialty Pizzas & Calzones

	Large	Individual
<b>The Original</b> (traditional style pizza topped with sauce, and mozzaerlla)	<b>14</b>	<b>9</b>
<b>Margherita</b> (traditional style pizza topped with sauce, fresh mozzaerlla, fresh basil, and virgin olive oil drizzle)	<b>19</b>	<b>12</b>
<b>Shrimp Scampi</b> (traditional style pizza topped with sauce, baby gulf shrimp sauteed in garlic and olive oil)	<b>23</b>	<b>16</b>
<b>BBQ Chicken</b> (traditional style pizza topped with sauce, BBQ chicken, red onions, bacon, mozzarella and cheddar)	<b>22</b>	<b>15</b>
<b>Broccoli di Rabe and Sausage</b> (traditional style pizza topped with sauce, broccoli di rabe and sausage)	<b>23</b>	<b>16</b>
<b>Buffalo Chicken</b> (traditional style pizza topped with sauce, crispy buffalo chicken and garlic ranch drizzle)	<b>22</b>	<b>15</b>
<b>Spinach and Bacon</b> (traditional style pizza topped with sauce, herbed ricota, spinach and bacon)	<b>21</b>	<b>15</b>
<b>Pesto Primavera</b> (traditional style pizza topped with pesto sauce, mixed veggies and mozzarella)	<b>21</b>	<b>15</b>
<b>Sausage and Pepper</b> (traditional style pizza topped with sauce, sausage, roasted peppers and onions)	<b>21</b>	<b>15</b>
<b>Chicken Bacon Ranch</b> (traditional style pizza topped with sauce, crispy chicken, bacon and garlic ranch dressing)	<b>21</b>	<b>15</b>
<b>Chicken il Forno</b> (traditional style pizza topped with sauce, calamata olives, onions, grilled chicken, artichoke hearts)	<b>22</b>	<b>15</b>
<b>White Pizza</b> (traditional style pizza topped with garlic butter, spinach broccoli and mozzarella)	<b>20</b>	<b>12</b>
<b>Meatlovers Pizza</b> (traditional style pizza topped with sauce, bacon, pepperoni, ham, prosciutto, meatball and sausage)	<b>23</b>	<b>15</b>
<b>Fried Calamari</b> (traditional style pizza topped with sauce, and crispy fried calamari)	<b>23</b>	<b>15</b>
<b>Chop Salad Pizza</b> (traditional style pizza topped with sauce Romaine, red onions and bacon in a creamy garlic dressing)	<b>22</b>	<b>15</b>
<b>Original Calzone</b> (Stuffed and baked pizza crust with ricota, mozzaerlla and Romano Cheeses)		<b>11</b>
<b>Meatlovers Calzone</b> (The original calzone stuffed with , bacon, pepperoni, ham, prosciutto, meatball and sausage)		<b>15</b>
<b>Primavera Calzone</b> (The original calzone stuffed with , mushrooms, onions, broccoli and peppers)		<b>13</b>
<b>Chicken Parm Calzone</b> (The original calzone stuffed with , chicken cutlet and sauce)		<b>15</b>

**ASK ABOUT OUR GREAT TOPPINGS**