



Dinner Menu

To ensure proper timing of your meal we kindly request that appetizers, salads and entrees be ordered at the same time. Thank-you

APPETIZERS

Fried Oysters

4 on the half shell, lemon white wine sauce with shallots,
Sweet peppers and crispy bacon 13.95

Baked Stuffed Mushrooms

Beef and sausage stuffing, white wine sauce 11.95

Fried Rhode Island Calamari

Your choice of marinara sauce, chopped olives, hot peppers and Pecorino Romano
or balsamic glaze with assorted hot and sweet peppers 13.95

Steamed Manila Clams

White wine sauce with shallots, EVOO, butter, garlic and oregano 13.95

Maine Mussels

Choice of gorgonzola cream sauce or white wine sauce with EVOO and garlic 13.95

Angus Beef Bites

5 grilled beef tenderloin bites topped with a gorgonzola potato croquette,
port wine demi-glaze 12.95

Zucchini Rollatini

Breaded and fried zucchini stuffed with ricotta and Parmesan cheeses
Over Marinara sauce 9.95

Nonna's Beef Meatballs

Over San Marzano tomato sauce 9.95

Garlic Bread

Baked artisan bread, EVOO, garlic, butter, Pecorino Romano, lemon 6.95
Add Mozzarella or Gorgonzola 2

Arancini (Risotto Balls)

Fontina cheese rolled in Arborio rice, breaded and fried over plum tomato sauce 9.95



SALADS

Spinach Salad

Baby spinach, shaved carrots, grape tomatoes, toasted pumpkin seeds, roasted pancetta, crumbled blue cheese, red wine vinaigrette 11.95

Arugula and Beet Salad

Baby arugula, Belgian endive, roasted beets, haricot verts, red onions, gorgonzola potato croquettes, sherry vinaigrette 11.95

Pear Salad

Hearts of Romaine, Belgian endive, glazed walnuts, raisins, sliced pear, creamy gorgonzola dressing 11.95

Mista Salad

Mixed greens, grape tomatoes, croutons, mozzarella, carrots, balsamic vinaigrette 10.95

Caesar Salad

Hearts of romaine, parmesan crackers, Pecorino Romano, Caesar dressing 10.95

Add: grilled chicken 6, shrimp 7, salmon or steak 9

PIZZETTES

Margherita

Fresh mozzarella, filetti di Pomodoro, fresh basil 12.95

Fig Pizzette

Dried figs, prosciutto, gorgonzola cheese, EVOO and garlic topped with baby arugula and balsamic vinaigrette 13.95

Shrimp Scampi Pizzette

Three cheese blend, leeks, fresh tomato, lemon zest, EVOO and garlic 14.95



PASTA

Add a baby mista or baby Caesar salad to any pasta for 4.50

You may substitute capellini, linguini, fettuccine, pappardelle, whole wheat linguini, gluten free rigatoni or low glycemic spaghetti for most pastas

Mrs. Marini's Lasagna Bolognese

Layers of fresh pasta, Bolognese meat sauce, blend of three cheeses 18.95

Ricotta Gnocchi Bolognese

Hand-made pasta dumplings, traditional Bolognese meat sauce 18.95

Beef Stroganoff

Tender morsels of beef simmered in our savory stock with mushrooms, onions and sour cream over house-made pappardelle 23.95

Pappardelle with Meatballs

House-made pappardelle, plum tomato sauce topped with fresh Beef meatballs 18.95

Short Rib Ravioli

Braised short rib and fontina stuffing, sherry cream sauce with mushrooms, caramelized onions and roasted red peppers 19.95

Seafood Ravioli

Fresh pasta pockets stuffed with tilapia, salmon, bay scallops and shrimp, white wine sauce with artichoke hearts, fresh tomato, EVOO, garlic and crushed red pepper 19.95

Fettuccine Pescatore

Spicy plum tomato sauce, scallops, shrimp, clams, calamari, fresh pasta 23.95

Linguini alle Vongole

White wine sauce with baby clams in the shell, EVOO, garlic, herbs 19.95

Capellini with Calamari

Fresh capellini in a lemon white wine sauce with calamari, capers, hot peppers, arugula 19.95

Baked Rigatoni

Vodka sauce, Sweet Italian sausage topped with mozzarella, provolone and fontina 18.95

Baked Chicken Cannelloni

Fresh pasta tubes stuffed with grilled chicken, ricotta, sun-dried tomatoes, vodka sauce 18.95

Cavatelli Sal e Pepe

House-made ricotta cavatelli, pesto (contains pignoli nuts) white wine sauce with grilled chicken, asparagus, sun-dried tomatoes, EVOO and garlic 18.95



Add a baby mista or baby Caesar salad to any entrée for 4.50

Where applicable pasta choices are: Penne, rigatoni, spaghetti, capellini, linguini, fettuccine, pappardelle, ricotta cavatelli, whole wheat linguini, gluten free rigatoni or low glycemic spaghetti

Flatiron Steak

Jim Beam bourbon sauce, Applewood smoked bacon, gorgonzola risotto, vegetable 25.95

Chicken Francese, Marsala, Parmigiana, Piccata or Scarpariello

Served with your choice of pasta or mashed potatoes and vegetable 22.95

Filet Mignon

9 oz. Certified Black Angus beef tenderloin, port wine demi-glace, mashed potatoes and vegetable 32.95

Champagne Risotto with Shrimp and Scallops

Arborio rice with shrimp, scallops, zucchini, sun-dried tomatoes, crushed red pepper, Pecorino Romano cheese, white truffle oil and champagne 26.95

Pork Chops a la Modena

2 6oz. grilled pork chops, black truffle balsamic glaze with hot cherry peppers, caramelized onions, sweet potato puree and vegetable 24.95

Veal Francese, Marsala, Parmigiana, Piccata or Saltinbocca

Served with your choice of pasta or mashed potatoes and vegetable 26.95

Parmesan Tilapia

Parmesan encrusted filet of fresh tilapia, lemon white wine Beurre Blanc sauce with fresh tomatoes over green pea risotto 24.95

Pistachio encrusted Salmon

Fresh Atlantic salmon, balsamic glaze, sweet potato puree and vegetable 25.95

Eggplant Parmigiana

Layers of fried breaded eggplant, plum tomato sauce, mozzarella, fontina and provolone served with your choice of pasta or mashed potatoes and vegetable 18.95

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness