



Dinner Menu

We kindly request that appetizers, salads and entrees be ordered at the same time to ensure the smooth running of the kitchen. Thank-you!

APPETIZERS

Stacked Polenta Pancakes

Polenta pancakes with Buffalo milk mozzarella, Prosciutto, marinated eggplant, pesto sauce and tomato 11.95

Baked Stuffed Mushrooms

Beef and sausage stuffing, white wine sauce 10.95

Fried Calamari

Your choice of marinara sauce, chopped olives, hot peppers and Pecorino Romano or balsamic glaze with assorted hot and sweet peppers 12.95

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-glace 12.95

Nonna's 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 8.95



SALADS

Spinach Salad

Baby spinach, shaved carrots, grape tomatoes, toasted pumpkin seeds, roasted pancetta, crumbled blue cheese, red wine vinaigrette 10.95

Arugula and Beet Salad

Baby arugula, Belgian endive, roasted beets, haricot verts, red onions, gorgonzola potato croquettes, sherry vinaigrette 10.95

Pear Salad

Hearts of Romaine, Belgian endive, glazed walnuts, raisins, sliced pear, creamy gorgonzola dressing 10.95

Mista Salad

Mixed greens, grape tomatoes, croutons, mozzarella, carrots, balsamic vinaigrette 9.95

Caesar Salad

Hearts of romaine, parmesan crackers, Pecorino Romano, house Caesar dressing 9.95

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

PIZZETTES

Margherita

Fresh buffalo milk 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 12.95

White Clam Pizzette

Clams, bacon, Mozzarella cheese, Fontina and Provolone, roasted red peppers and garlic 13.95



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 18.95

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 18.95

Fettuccine Pescatore

Spicy plum tomato sauce, bay 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 Shrimp

Fresh capellini in a lemon champagne cream sauce with shrimp, bacon, cherry tomatoes 21.95

Baked Rigatoni

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

Veal and Beef Tortellacci

Jumbo tortellini stuffed with ricotta, ground roasted beef and veal, Marsala wine sauce with mushrooms 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



ENTREES

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

Chicken and Dumplings

Crispy chicken leg over fresh ricotta gnocchi in a Burgundy wine sauce
With mushrooms and green peas 22.95

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

Osso-buco style Braised Beef Short Rib

Red wine reduction and natural juices, polenta and vegetable 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 or Piccata

Served with your choice of pasta or mashed potatoes and vegetable 24.95

Veal Saltinbocca

Sautéed medallions of veal topped with prosciutto, fontina and fresh sage,
Marsala demi-glace, creamy polenta and vegetable 25.95

Parmesan Tilapia

Parmesan encrusted filet of fresh tilapia, lemon white wine 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 18.95

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