ANTIPASTI

GARLIC BREAD WITH MOZZARELLA 8 ANTONIO'S CROSTONE 12 9

broccoli rabe & cannellini beans sautéed in garlic & oil, served over toasted pane di casa MOZZARELLA CAPRESE 16 GF 5

fresh sliced "Casa Della" mozzarella, roasted peppers & tomatoes

COLD ANTIPASTO (FOR 2) 24 GF prosciutto di Parma, dried sausage &

soppressata, fresh mozzarella, soft-sweet provolone, Parmigiano-Reggiano, roasted peppers & assorted olives

FRIED CALAMARI 17

5 🖗 GARLIC KNOTS (6 PCS)

traditional garlic knots OR...

...make it "Parm" style......12 POLPETTINE 12

mini fried veal meatballs & marinara sauce **BAKED CLAMS OREGANATA 16** COLOSSAL SHRIMP COCKTAIL 15 GF **MUSSELS MARINARA 16**

sautéed with garlic & topped with our homemade marinara sauce

HOT ANTIPASTO (FOR 2) 32

shrimp, baked clams, fried calamari, mussels, eggplant Parmigiana

ARANCINI DI RISO 12

golden-fried rice balls stuffed with mozzarella

EGGPLANT FIORENTINA 12 5

eggplant rolled with spinach & ricotta, topped w/ melted mozzarella in a plum tomato sauce

VEAL MEATBALLS 12

plum tomato sauce & a dollop of ricotta

INSALATE

HOUSE SALAD 12 9

gourmet greens, olives, carrots, tomatoes, onions with balsamic vinaigrette INSALATA PANZANELLA 12 😥

arugula, plum tomatoes, onions, fresh mozzarella, croutons & olive oil

CAESAR SALAD 12 😥

romaine lettuce tossed with Caesar dressing, croutons & shaved Parmigiano-Reggiano

MEDITERRANEAN SALAD 12 9 mixed greens with feta cheese, Gaeta olives

& balsamic vinaigrette

TRE COLORE INSALATA 12 \Im arugula, radicchio & endive with tomatoes, red onions & balsamic vinaigrette

STAGIONE SALAD 12 9 mixed greens, mandarin oranges, walnuts,

gorgonzola & balsamic vinaigrette

ENDIVE & GORGONZOLA SALAD 12 9

endive, walnuts, apples, gorgonzola, roasted peppers, basil & olive oil

ADD GRILLED: SHRIMP 9 CHICKEN 5

ZUPPE

PASTA FAGIOLI 10 **TORTELLINI & SPINACH IN BRODO 10 ZUPPA TOSCANA 10** pasta fagioli with escarole BROCCOLI RABE & BEANS 10 STRACCIATELLA 10 GF

PASTA

SPAGHETTI WITH CHOICE OF **MEATBALLS OR SAUSAGE 23** BAKED ZITI SORRENTINO 20 9

baked ziti with mozzarella & ricotta PENNE VODKA 20 92

plum tomatoes, onions & a touch of cream RIGATONI NORMA 20 🥪

diced eggplant & smoked mozzarella in a plum tomato sauce

ROTINI FILETTO DI POMODORO 22 spiral pasta in a fresh plum tomato-basil

sauce with diced prosciutto di Parma

ORECCHIETTE W/ BROCCOLI RABE 22

pasta with broccoli rabe, garlic & oil with sausage.....add 2.00

ROTINI RUGANTINI 22

spiral pasta with crumbled sausage, topped with goat cheese in a plum tomato sauce

SPAGHETTI ALLA CARBONARA 22

prosciutto di Parma lightly sauteed with garlic and fresh black pepper with an egg and Grana Padano cheese

> ADD: SHRIMP 9 CHICKEN 5 1 MEATBALL 5 1 SAUSAGE 4

GLUTEN-FREE PENNE OR SPAGHETTI AVAILABLE UPON REQUEST

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES **GF: GLUTEN-FREE OPTION** Disclaimer: While we offer gluten-free menu options, we are not a gluten-free kitchen. Our restaurant is unable to guarantee that any item can be completely free of allergens. Please consider this information in light of your individual require-

ments and needs. Spicy Vegetarian option

LINGUINE WITH:

RED OR WHITE CLAM SAUCE 24

fresh shell clams sautéed in a garlic & white wine sauce

FRUTTI DI MARE 30

fresh shell clams, mussels, calamari & shrimp sautéed in garlic & white wine in our marinara sauce over linguine

FRESH PASTAS

BORGATTI'S CHEESE RAVIOLI 21

served in a marinara sauce

LASAGNA DI CASA 23

sheet pasta layered with Bolognese sauce, ricotta, mozzarella, Romano cheese & plum tomato sauce

FETTUCCINE PRIMAVERA 22 9

sautéed broccoli, spinach, carrots, onions, mushrooms & tomatoes in garlic & oil GNOCCHI CAPRESE 22 🦃

homemade gnocchi tossed in a plum tomato sauce with mozzarella

GNOCCHI ALLA BOSCAIOLA 22

homemade gnocchi sautéed with plum tomatoes, onions and sweet sausage (contains fennel seeds)

FETTUCCINE ALFREDO 21 9 tossed in Parmesan cheese, butter & cream



SECONDI

ALL ENTREES COME WITH A CHOICE OF SIDE VEGETABLE OF THE DAY, SPAGHETTI OR ZITI WITH TOMATO SAUCE (GARLIC & OIL ADD \$1)

EGGPLANT PARMIGIANA 22 9

breaded eggplant topped with melted mozzarella, in a plum tomato-basil sauce

EGGPLANT FIORENTINA 22 🦗

eggplant rolled with spinach, ricotta & topped w/ melted mozzarella in a plum tomato sauce

CHICKEN PARMIGIANA 25

breaded chicken cutlets topped with melted mozzarella, in a plum tomatobasil sauce

CHICKEN SCARPARO 25

sautéed chicken with hot cherry peppers, sliced sausage & garlic with bits of tomato

CHICKEN SORRENTINO 25

sautéed chicken topped with eggplant & melted mozzarella in a white wine butter sauce

CHICKEN QUATTRO FORMAGGI 26 chicken breast rolled & stuffed with pecorino Romano, mozzarella, fontina & goat cheeses, with sun-dried tomatoes, spinach, pine nuts & garlic, lightly battered & sautéed in a Madeira wine sauce over polenta

CHICKEN MARSALA 25

chicken breast sautéed with mushrooms in a Marsala wine sauce

SHORT RIBS TOSCANA 34

beef short ribs braised & roasted, served with spinach & topped with a reduced vegetable wine sauce

VEAL PARMIGIANA 29

breaded veal cutlets topped with melted mozzarella, in a plum tomatobasil sauce

VEAL SALTIMBOCCA 29

veal scaloppine topped with prosciutto di Parma, spinach & mozzarella in a Marsala wine sauce

VEAL MARSALA 29

veal scaloppine sautéed with mushrooms in a Marsala wine sauce

VEAL SORRENTINO 29

veal scaloppine topped with eggplant & melted mozzarella in a white wine butter sauce

FILET OF SOLE FIORENTINA 28

lightly battered & sautéed in a white wine lemon sauce over spinach

SHRIMP FRANCESE 28

colossal shrimp dipped in egg batter & sautéed in a white wine lemon sauce over sautéed spinach

SHRIMP SCAMPI 28

colossal shrimp in a white wine lemon sauce over sautéed spinach

SHRIMP PARMIGIANA 28

breaded colossal shrimp with melted mozzarella, in a plum tomato-basil sauce

ALLA GRIGLIA (ON THE GRILL) SALMON DIJON 26 GF

served w/ escarole in a dijon mustard sauce with polenta

PORK CHOP SCARPARO 25

hot cherry peppers, sliced sausage & garlic, with bits of tomato served with polenta

RIB EYE STEAK (16 OZ.) 42 GF

served with spinach & polenta

PIZZA

BRICK-OVEN THIN-CRUST 12"/16" OR SICILIAN-STYLE CLASSIC CHEESE PIZZA 16/21 92

plum tomato sauce with mozzarella

"CUP 'N' CHAR" 19/25

classic cheese pizza with specialty spicy pepperoni MARGHERITA 19/25 %

fresh "Casa Della" mozzarella, plum tomato sauce & basil

INSALATA 19/25 🖗

mozzarella cheese base with mixed gourmet greens, tomatoes, olives, onions & house dressing PRIMAVERA 19/25 8

fresh "Casa Della" mozzarella, garlic, broccoli, olives, mushrooms & onions, over plum tomato sauce

CHICKEN PARMIGIANA 19/25

chicken cutlets & mozzarella

VESUVIANA 19/25 🆗

roasted peppers, smoked mozzarella & basil PIZZA BIANCO 19/25 №

ricotta & mozzarella

CALABRESE 19/25

 $classic\ cheese\ with\ sliced\ hot\ cherry\ peppers\ and$

 $crumbled \ sweet \ sausage$

LASAGNA 19/25

ricotta, ground meat & plum tomato sauce QUATTRO FORMAGGI 19/25 9

fresh "Casa Della" mozzarella, goat cheese, smoked mozzarella, gorgonzola

RAPINI 19/25

fresh "Casa Della" mozzarella, broccoli rabe & sausage

ARUGULATA 19/25

fresh "Casa Della" mozzarella, arugula, prosciutto di Parma with shavings of pecorino Romano

SICILIAN 28 🖗

traditional, rectangular, Sicilian-style, thick crust pizza, with plum-tomato sauce and mozzarella cheese

FOCACCIA

FOCACCIA MARINARA 16 ♥
plum tomato sauce & fresh garlic
FOCACCIA CON MOZZARELLA 16 ♥
plum tomato sauce & fresh mozzarella
FOCACCIA MELANZANA 16 ♥
diced eggplant, plum tomatoes, garlic & basil

*1/2 PIE TOPPINGS ADD 1.25/ADD 2.25 *FULL PIE TOPPINGS ADD 2.00/ADD 3.00

(TOPPING CHOICES: pepperoni, meatballs, mushrooms, sausage, anchovies, fresh garlic, fresh tomatoes, extra cheese, broccoli, spinach, eggplant, black olives, onions, peppers)

CALZONE

CHEESE CALZONE 14 with broccoli rabe 15 with spinach 14 with meatballs 15 CHICKEN PARM ROLL 15 SAUSAGE PEPPERS AND ONIONS ROLL 15

KIDS' MENU

CHICKEN FINGERS W/ FRENCH FRIES 14 SPAGHETTI & MEATBALL 12 CHICKEN PARM W/ ZITI 14 KID'S PIZZA 12 MOZZARELLA STICKS 10 ZITI W/ BUTTER 7 ZITI W/ TOMATO SAUCE 7 RAVIOLI & TOMATO SAUCE 12

CONTORNI

SAUSAGE 8 FRENCH FRIES 6 φ POTATO CROQUETTES 6 φ BROCCOLI RABE 10 φ