

ANTIPASTI

- GARLIC BREAD** | 11
with Fresh Mozzarella
- FRUTTI DI MARE 22**
Scungilli, Calamari, Shrimp, Octopus, Angula, Lemon Vinaigrette
- BAKED CLAMS** | 15
Little Necks, Bread Crumbs, Garlic, Olive Oil
- EGGPLANT ROLLATINI** | 12
Stuffed with Ricotta, Rolled, Baked, Marinara
- FEAST EGG ROLL** | 14
Pasta Dough Filled with Sausage, Peppers and Onions
- SPIEDINI ALLA ROMANA** | 14
Mozzarella In Carozza, Tomato, Lemon, Anchovy, Capri, White Wine
- SPIEDINI SICILIANA** | 16
Sliced Veal, Bread Crumbs & Parmigiano Reggiano
- MOZZARELLA & TOMATO** | 12 ④
- MUSHROOM GRATINE** | 15
Mixed Mushrooms, Marsala, Bread Crumbs, Parmigiano Reggiano
- MEATBALL INSALATA** | 15
Homemade Meatballs with Marinara, Traditional Italian Salad
- PASTINA** | 10
with Butter and Cheese
- ZUCCHINI TWO WAY** | 15
Sliced-Breaded & Shoestring-Flour Dusted, Lightly Fried, Marinara
- FEAST SAUSAGE** | 16 ④
Grilled Parsley & Cheese Sausage with Peppers & Onions
- WOOD OVEN ROASTED WINGS** | 19
Dry Rub or Aglio Olio
- ITALIAN RIBS** | 19 ④
Dry Rubbed Ribs, Slow Cooked in a Wood Oven with Cherry Peppers & Long Hots
- ZUPPA DI CLAMS OR MUSSELS** | 18 ④
Red or White

HOT ANTIPASTO PLATTER

- BAKED CLAMS**
- EGGPLANT ROLLATINI**
- CALAMARI OREGANATA**
- MUSSELS FRA DIAVOLO**
- 22 Per Person - Minimum of Two

CLAM BAR SPECIALS

- Served with Medium or Hot Sauce On Top
- FRIED CALAMARI** | 18
- FRIED SHRIMP** | 19
- SHRIMP & CALAMARI** | 19
- SCUNGILLI** | 26 ④
- TRIO OF SHRIMP, CALAMARI & SCUNGILLI** | 28

LONG PASTA

- CAPELLINI ALLA FEAST** | 23 Spicy Marinara, Fresh Mozzarella, Angula
- SPAGHETTI CARROCCIO** | 27 Shrimp, Prosciutto, Cognac, Cream, Baked in Foil
- BUCATINI AMATRICIANA** | 23 Guanciale, Onions, Plum Tomato
- BUCATINI CARBONARA** | 23 Guanciale, Cream, Pecorino, Egg Yolk
- LINGUINE WHITE CLAM SAUCE** | 26 Fresh Clams, Garlic, Extra Virgin Olive Oil
- LINGUINE AGLIO OLIO** | 20 Garlic, Extra Virgin Olive Oil
- PAPPARDELLE BOLOGNESE** | 27 Slow Cooked Meat Sauce, Touch of Cream
- FETTUCINE ALFREDO** | 23 Cream, Parmigiano-Reggiano

POLLO

- CHICKEN PARMIGIANA** | 27
Pounded, Breaded, Fried with Marinara, Mozzarella
- CHICKEN SCARPARIELLO** | 30 ④
Sautéed on the Bone with Sauce, Potatoes, Lemon, White Wine
- CHICKEN RITA** | 28
Baked, on the Bone, Coated in Italian Bread Crumbs
- CHICKEN LEMON** | 28 ④
Baked, On the Bone, Lemon, White Wine, Extra Virgin Olive Oil
- CHICKEN MILANESE** | 27
Pounded, Breaded, Fried, Topped with Arugula, Radicchio, Cherry Tomato
- CHICKEN FRANCESE** | 27
Dipped in Egg Batter, Sautéed White Wine, Lemon, Butter
- CHICKEN SAVOY** | 28 ④
Baked, On the Bone, Balsamic-Garlic Reduction
- CHICKEN "JR"** | 33
Boneless, Baked, Stuffed with Prosciutto, Italian Bread Crumbs, Topped with Mushroom Marsala Sauce

VITELLO

- VEAL PARMIGIANA** | 31
Pounded, Breaded, Fried with Marinara, Mozzarella
- VEAL MARSALA** | 31
Sautéed Scallops Topped with Mushrooms, Marsala
- VEAL MILANESE** | 31
Pounded, Breaded, Fried, Topped with Arugula, Radicchio, Cherry Tomato
- VEAL MARTINI** | 31
Parmesan Crusted, Sautéed with Mushrooms, Sautéed Tomato, White Wine, Touch of Tomato
- VEAL FRANCESE** | 31
Scallops Dipped in Egg, Sautéed, Wine, Lemon, Butter

BISTECCA MAIALE

- PORK CHOP** | 29 ④
Porterhouse Pork Chop with Hot & Sweet Vinegar Peppers
- STUFFED PORK CHOP** | 33
Porterhouse Stuffed with Prosciutto and Mozzarella, Breaded, Fried, Topped with Mushroom Truffle Cream Sauce
- TWIN PORK CHOP OREGANATA** | 33
Breaded, Fried, Served with Pink Fra Diavolo Sauce
- TUSCAN HERBED RIBEYE** | 39 ④
Steak Pizzaiola | 35 ④
Sirloin, Peppers, Onions, Mushrooms, Touch of Tomato
- STEAK MILANESE** | 32
Pounded, Breaded, Fried, Topped with Arugula, Radicchio, Cherry Tomato

PESCE

- SHRIMP PARMIGIANA** | 32
Breaded, Fried, Served with Marinara, Mozzarella
- SHRIMP FRANCESE** | 32
Dipped in Egg Batter, Sautéed White Wine, Lemon, Butter
- SHRIMP SCAMPI** | 32 ④
White Wine, Lemon, Butter, Garlic, Olive Oil, Parsley
- SHRIMP FRA DIAVOLO** | 32
Sautéed in a Spicy Marinara Sauce
- SHRIMP OREGANATA** | 32
Topped with Seasoned Bread Crumbs, Garlic, Olive Oil
- SOLE FRANCESE** | 34
Dipped in Egg Batter, Sautéed White Wine, Lemon, Butter
- SOLE OREGANATA** | 34
Topped with Seasoned Bread Crumbs, Garlic, Olive Oil
- SALMON SICILIANA** | 33
Pan Seared, Sun-Dried Tomatoes, Spinach, Parmigiana Cream

CONTORNI

- BROCCOLI DI RABE** | 10 • **STRING BEANS** | 8
- SPINACH** | 8 • **CARROTS** | 8 • **POTATO CROQUETS** | 6 • **LONG HOTS** | 8

FEAST FAMILY STYLE

- Parties of 6 or More, Served with House Wine or Sangria
- PIZZA MARGHERITA, MOZZARELLA & TOMATO, EGGPLANT PARM, FRIED CALAMARI, BAKED CLAMS, PASTA, STEAK PIZZAIOLLO, CHICKEN SCARPARIELLO** | 55 PP
- PIZZA MARGHERITA, MOZZARELLA & TOMATO, EGGPLANT PARM, FRIED CALAMARI, BAKED CLAMS, MEATBALLS, PASTA, TUSCAN RIBEYE, CHICKEN SCARPARIELLO, SHRIMP OREGANATA** | 65 PP

PIZZA AL FORNO A LEGNA

Pizza is served from our 800 degree oven when ready. ④ Gluten Free Crust Available!

ROSSO

- MARGHERITA** | 20
San Marzano D.O.P., Mozzarella, Basil
- PALERMO** | 25
Grandma Sicilian, San Marzano Sauce, Fresh Mozzarella, Bufala Mozzarella, Parmigiano Reggiano & Basil
- BLUSH** | 19
Brandy Cream, Plum Tomato Sauce, Fresh Mozzarella
- CHICKEN PARM** | 21
Ground Chicken Breaded and Fried, Topped with San Marzano D.O.P. & Fresh Mozzarella
- MARGHERITA DOP** | 22
San Marzano D.O.P., Bufala Mozzarella, Basil
- MARINARA** | 18
Roasted Garlic, Parmigiano Reggiano
- BURRATA** | 21
San Marzano D.O.P., Melted Burrata, Basil
- JERSEY SHORE** | 18
Mozzarella Bottom, Plum Tomato Sauce Swirled on Top

BIANCO

- QUATTRO FORMAGGIO** | 22
Mozzarella, Asiago, Grana Padano, Provolone
- WHITE TRUFFLE** | 28
Fresh Mozzarella, Truffle Cream, Mushrooms, Sautéed Truffle
- FRANCESCA** | 21
Asiago, Red Onion, Salami, Artichoke
- CARBONARA** | 20
Guanciale, Parmigiano-Reggiano, Fresh Cracked Egg
- BIANCA** | 20
Fresh Mozzarella, Pecorino, Ricotta, Garlic, Extra Virgin Olive Oil
- CLAM PIE** | 21
Fresh Clams, Grana Padano, Garlic, Extra Virgin Olive Oil, Peperoncino
- CALABRIA** | 20
Italian Long Hots, Fresh Mozzarella, Red Onion, Roasted Garlic, Crumbled Sausage
- SAN GENNARO** | 20
Sausage, Peppers, Onions, Fresh Mozzarella
- FUNGI MISTI** | 21
Smoked Mozzarella, Sautéed Mushroom, Parmigiano-Reggiano

INSALATA & ZUPPA

- CLASSIC ITALIAN** ④ | SM 11 / LG 18 • **TRI COLORE** ④ | SM 12 / LG 20 • **ARUGULA** ④ | SM 12 / LG 20
- CAESAR** | SM 12 / LG 20 • **TOMATO/ONION** ④ | SM 12 / LG 20 (with mozzarella add 24¢)
- FEAST SALAD** | for 2 / 25 for 4 / 40
Mixed Greens, Sun-Dried Tomatoes, Roasted Peppers, Black Olives, Fresh Mozzarella, Dried Sausage, Prosciutto, Oil and Vinegar
- ZUPPA PASTA FAGIOLI** | 11

PASTA & RISOTTO

GLUTEN FREE

- Spaghetti (Rice)
- Penne (Corn)

④ = Gluten Free

AL FORNO (Oven Baked)

- BAKED ZITI** | 23 Pasta Layered with Marinara, Ricotta Mozzarella
- LASAGNA** | 25 Fresh Pasta Sheets Layered with Marinara, Mozzarella, Ricotta
- EGGPLANT PARMIGIANA** | 24 Sliced, Breaded, Fried, Layered with Marinara and Mozzarella
- RAVIOLI PARMIGIANA** | 25 Homemade Ravioli Layered with Mozzarella and Marinara Sauce
- GNOCCHI SORRENTINO** | 25 Homemade Ricotta-Gnocchi Marinara, Baked with Mozzarella in Pizza Crust Bowl

SECONDI

- VEAL PARMIGIANA** | 31
Pounded, Breaded, Fried with Marinara, Mozzarella
- VEAL MARSALA** | 31
Sautéed Scallops Topped with Mushrooms, Marsala
- VEAL MILANESE** | 31
Pounded, Breaded, Fried, Topped with Arugula, Radicchio, Cherry Tomato
- VEAL MARTINI** | 31
Parmesan Crusted, Sautéed with Mushrooms, Sautéed Tomato, White Wine, Touch of Tomato
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MAMA BOTTA'S SUNDAY DINNER

Please Join Us on Sundays for Our Homestyle Sunday Gravy with Slow Braised Ribs, Meatballs, Sausage & Bruschetta | 29

ALL OF OUR PRICES ARE FOR CASH PAYMENTS
CREDIT CARD PAYMENTS WILL HAVE A 3% CONVENIENCE FEE
A 20% GRATUITY WILL BE ADDED TO ALL GROUPS OF SIX OR LARGER