

ANTIPASTI CALDO		ZUPPA	
Sicilian Style Bruschetta Vine ripened tomatoes, roasted red peppers and artichoke hearts on ciabatta bread topped with mozzarella and asiago cheese.	\$8	Cup \$3 Bowl \$5 Pasta Fagioli Greens and Beans Soup of the Day	
Garlic Bread Baked with Romano and Asiago cheese and served with a marinara dipping sauce.	\$7	Antipasti Freddi	
Bleeker Street Greens Fresh escarole sautéed with prosciutto, hot peppers and italian seasoned breadcrumbs.	\$8	Shrimp Cocktail Four jumbo shrimp served with a spicy cocktail sauce.	\$12
Fried Meatballs (4 meatballs) A southern italian delight! Calabrese style meatballs topped with tomato sauce and shaved locatelli cheese.	\$8	Artichokes Baby artichokes marinated in a balsamic vinaigrette with hot cherry peppers, served with crostini.	\$6
Calamari Steak Encrusted east coast calamari steak sautéed in olive oil and drizzled with a sicilian style lemon sauce.		Antipasto Di Lusso Fine cheeses, roasted peppers, italian olives, prosciutto and soppresata, drizzled with a garlic infused olive oil and served with crostini.	
Clams Casino Littleneck clams with mushrooms, spinach, roasted peppers and an italian seasoned breadcrumb mixture, topped with bacon.	\$9	Roasted Peppers Roasted peppers, marinated with fresh basil and olive oil, served with crostini.	\$6
Caramelized Shrimp	\$12	INSALATA	
Served with walnuts, crushed red peppers and scallions.		Antipasto Traditionale Small \$10 Larg	ge \$15
Steamed Clams (12) Steamed littleneck clams with drawn butter.	\$9	A traditional italian insalata with genoa salami, provolone, capicolla, olives, tomatoes, tune, egg and roasted peppers. Served on a bed of mixed greens.	
Mussels or Clams Alla Marinara, Fra Diavolo or Provencial	\$12	(Add crumbly blue cheese for \$2)	
Sauteed in either a madeira wine, marinara sauce, a spicy hot fra diavolo prepared with italian hot peppers or a white wine lemon butter sauce with italian spices.		Caprese Salad A true tuscan treat! Fresh buffalo mozzarella vine ripened tomatoes with asian pear, seasoned with fresh basil and drizzled with truffle oil on a bed of baby	\$9
Fried Calamari East coast calamari coated in our special	\$12	spinach.	racinati i
mixture and fried to a golden finish. Served with marinara or cocktail sauce.		Caesar Salad Fresh hearts of romaine tossed with our	\$8
Fried Asparagus Lightly breaded and served with a cusabi sauce.	\$7	own caesar dressing and croutons. Add Chicken \$4 Add Steak \$6 Add Shrimp \$7 Add Salmon \$6	
Italian Long Hot Peppers Sautéed in olive oil with italian seasonings.	\$7	Citrus Salad Fresh romaine, red onion and mandarin orange sections dressed with our italian red wine	\$8
Stuffed Hot Cherry Peppers Filled with our own sausage mixture, topped	\$8	vinaigrette.	
with mozzarella cheese and marinara sauce, then baked to perfection.		Calamari Salad	\$10
		Fresh calamari marinated in our own italian seasoned white wine vinaigrette.	

Tomato Salad

Tomatoes, buffalo mozzarella, fresh basil and

red onion tossed with olive oil and garlic.

\$8

Stuffed with fine cheese and baked with our

homemade marinara sauce and mozzarella cheese.



All lunches include your choice of house side Salad or cup of soup. (Add Caesar or Citrus salad \$3, add crumbly blue \$1, add bowl of soup for \$2)

ZUPPA				PASTA	
Pasta Fagio Greens and			Cup \$3	*Gluten free pasta available	
Soup of the			Bowl \$5	Attilio's Pasta	\$8
ocup or me	Duj			Oreccchiette pasta tossed with prosciutto	30
INSALA	TA			and spicy marinara.	
Mesclun S			\$8		
Served over mixed field greens with red				Pasta with Meatball or Sausage	\$8
onion, tomatoes, and balsamic			Your choice of pasta tossed with our		
vinaigrette.				homemade sauce served with a meatball	
~ ~ .				or sausage.	
Citrus Sala			\$8		-
Fresh romaine, red onion and mandarin				Pasta Primavera	\$8
orange sections dressed with our Italian red wine vinaigrette.			Penne pasta served with marinara or alfredo		
red wine vindigrette.			sauce with zucchini, summer squash, broccoli, Peas, mushrooms and sun dried tomatoes.		
Spinach Sa	ılad		\$8	reas, musimoonis and sun direct tomatoes.	
Fresh baby sp	oinach with	mushrooms,		SANDWICHES AND BURGE	DC
	san peppero	orn and Romano			
cheese.				*All sandwiches and burgers come with french fr	ies
Caesar Salad \$3		\$8	Grilled Chicken	\$8	
Fresh hearts of Romaine tossed with				With roasted red peppers and	
our own Caesar dressing and croutons.		portabello mushrooms			
A 33 40	-C4bb			Fried Haddock	\$8
Add to any of the above salads for an additional charge:				Turkey Breast Panini	\$8
Chicken	+\$3	arge: Salmon	+\$5	Smoked turkey breast with spinach,	
Scallops	+\$6	Shrimp	+\$6	artichoke hearts, roasted red	
Steak	+\$5	S		peppers and red onions.	
				Open Face Meatball	\$8
Antipasto			\$8	Served with mozzarella cheese and	
A traditional Italian insulata with genoa				homemade meat marinara sauce.	
salami, provolone, cappicola, olives,			Calamari Steak	\$8	
tomatoes, tuna, egg and roasted peppers.			Grilled Cheese	\$8	
Served on a bed of spring mixed greens.			With tomato and bacon		
Julienne Salad		\$8	Grilled Vegetable Panini	\$8	
Fresh greens topped with turkey,		H H.	With roasted red peppers, Portobello		
provolone, cappicola, egg, tomato and black			mushrooms, zucchini, summer squash,		
olives. Your	choice of dr	essing.		Red onion and romaine lettuce	
				Turkey Club	\$8
Calamari S			\$8	Chicken Caesar Wrap	\$8
Fresh calamari marinated in our white wine vinaigrette. Served on a bed of Romaine lettuce.			8oz. Hamburger	\$8	
			add cheese, bacon, peppers, onions, portabello		
Romanic Icadec.			or button mushrooms for .50 each		

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