

Pasta

House Canneloni 8.75 Veal and spinach filled pasta	Spaghetti Carbonara 8.50 Pancetta, cream, eggs
Spaghetti with Eggplant 8.50	Tortellini Alla Panna 8.75 Dumplings in cream sauce
Spaghetti All 'Amatriciana 8.50 Pancetta, tomato sauce and chili's	Tortellini with Garlic Butter 8.75
Linguine with Fresh Clams 11.75 Sauteed with butter and onions	Lasagne Verdi Bolognese 9.25 Spinach pasta, meat, cream sauce
Linguine Tutto Mare 13.75 Scallops, lobster, calamari, shrimps	Ravioli Bolognese 8.75 Filled with spinach and cheese, meat sauce
Fettucine Alfredo 8.50	Canneloni Di Mare 12.95 Pasta stuffed with seafood

Fish

Filet of Sole, Meuniere 8.95	Broiled Prawns, Adriatic 11.75 Marinated in spices and broiled
Calamari Steak, Dore 9.95	Frog Legs, Provencal 13.75 With tomato and bread crumbs
Calamari Fritto 7.95 Fried squid	Sauteed Prawns, Al Vino 10.25 Sauteed with sherry wine
Calamari Livornese 8.75 Sauteed with tomato sauce	Scallops, Sauteed 10.50 Sauteed with white wine
Shrimps Scampi Marinara 10.25 Jumbo shrimps in tomato sauce	Broiled Lobster Tail 18.75

Fresh Fish, when available, market price

Beef

Steak Au Poivre 11.75 Pepper Steak	Broiled New York Cut Sirloin 14.75 With Maitre d' butter
Sauteed Steak Alla Diavola 11.25 Hot, with tomato sauce and chili's	Joe's Special 8.25 Spinach, hamburger and spices
Ground Sirloin Steak 8.50	

Eggplant Parmigiana 8.50

Veal

Veal Scaloppine Piccata 11.95 White wine, lemon, capers	Calf's Liver Veneziana 8.95 Sauteed with onions
Veal Cutlet Milanese 11.95 Breaded and panfried	Sweetbreads Saute 12.75 Sauteed with pancetta and mushrooms
Veal Scaloppine Marsala 12.95	Veal Chop Al Madeira 17.95 With madeira wine sauce
Veal Parmigiana 12.75 Topped with cheese and tomato sauce	Saltimbocca Romana 12.50 With prosciutto and fresh sage

Fowl

Chicken Valdostana 9.75 Stuffed with prosciutto and cheese	Chicken Liver Chasseur 7.95 Sauteed with demiglace
Breast of Chicken Parmigiana 9.75 Topped with cheese and tomato sauce	Chicken Saute, Mushrooms 9.50 Fresh mushrooms in a cream sauce
Breast of Chicken Piccata 9.25 White wine, lemon, capers	Chicken Cacciatora 9.95 With tomatoes, onions, bellpeppers

Chicken Liver Omelette 7.95

Luncheon Specials

MONDAY Stuffed Pork Chop 9.50 Stuffed with Prosciutto and cheese	TUESDAY Ossobuco 9.95 Veal shank
WEDNESDAY Italian Sausage 7.95 With green peppers and onions	THURSDAY Braised Lamb Shank 9.50
FRIDAY Baked Stuffed Ahi 9.95	SATURDAY Ossobuco 9.95

SUNDAY
Brunch Menu

Desserts

Spumoni With candied fruit	2.50	Zabaglione Warm, fluffy egg custard with wine	3.00
Gelati Ask your waiter for our flavors	2.50	Chocolate Mousse	3.00
Italian Ices Ask your waiter for our flavors	2.25	Baked Alaska An individual ice cream treat	4.50
		Cassata Layers of our gelati	3.00

Desserts of the Day

Beverages

Caffe Espresso	2.00	Coffee, Decaf Fresh brewed	1.00
Cappucino	2.50	Tea	1.00
Cappucino, S.F. With brandy	3.00	Irish Coffee	3.00

State Tax Will Be Added

Appetizers

Assorted Cold Antipasto Cold cuts, shrimp and cheese	4.50	Shrimp Cocktail	5.95
Prosciutto and Melon Italian ham with fresh melon	4.50	Calamari Fritto Fried squid, marinara sauce	5.95
Calamari Vinaigrette	4.50	Cherrystone Clams Fresh clams, raw on half shell	7.00
Smoked Salmon With capers, onions, and rye	5.95	Escargots Bourguignonne	5.95
Carpaccio Alla Veneziana Thin slices beef, onions, capers	6.25	Vongole al Forno Baked clams, lobster, crab, shrimp	7.50
Mozzarella and Prosciutto Fritto Cheese and Italian ham, rolled & fried	4.75	Sweet Peppers and Anchovies Sauteed in olive oil, capers	4.50

Salads

Mixed Greens	2.00	Italian Salad Andrew's chef salad	7.75
Antipasto Salad Cold cuts, cheeses, bed of lettuce	7.95	Cold Pasta Salad Fusilli pasta with cold cuts, vegetables	8.50
Caesar Salad with Bay Shrimps	9.75	Seafood Pasta Salad	15.75

Soups

Minestrone	2.50	Tortellini in Brodo Dumplings in fresh broth	3.25
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