

## Appetizers

Assorted Cold Antipasto	4.00	Shrimp Cocktail	5.25
Prosciutto And Melon	4.50	Crabmeat Cocktail	7.00
Calamari Vinaigrette	4.00	Cherry Stone Clams	6.50
Smoked Salmon	5.75	Vongole Al Forno	7.00
Carpaccio	6.25	Escargots Bourguignonne	5.75

## Salads

Mixed Greens	2.00	Italian Salad	6.75
Antipasto Salad	7.50	Cold Pasta Salad	7.25
Shrimp Salad	8.75	Crabmeat With Romaine	12.75

## Soups

Minestrone	2.50	Tortellini In Brodo	3.25
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## Pasta

Fettucine Verdi Bolognese	7.50	Spaghetti Carbonara	8.25
Spaghetti Bolognese	7.00	Tortellini Alla Panna	8.25
Spaghetti All' Amatriciana	8.25	Lasagne Verdi Bolognese	8.75
Linguine With Clams	9.50	Ravioli Bolognese	8.25
Linguine Tutto Mare	11.75	Canneloni Di Mare	12.50
Fettucine Alfredo	8.25	Spaghetti With Eggplant	8.25

(Pasta Dishes May Be Divided As A First Course)

## Luncheon Specials

<b>Monday:</b>		<b>Tuesday:</b>	
Osso Bucco With Rissoto	8.75	Roast Leg Of Lamb	8.75
Beef Tongue	8.25	Oxtail Milano	8.25
<b>Wednesday:</b>		<b>Thursday:</b>	
Trippa Ala Parmigiano	7.75	Corned Beef And Cabbage	8.75
Barbecued Lamb	8.25	Roast Loin Of Pork	8.75
<b>Friday:</b>		<b>Saturday:</b>	
Baked Fish In Foil	8.75	Osso Bucco With Rissoto	8.75
Stuffed Pork Chops	9.25	Stuffed Breast Of Veal	9.25

(Entrees Served With Vegetable And Pasta)

Sundays: Brunch Menu

## Pesce (Fish)

Petrade Sole, Meuniere	8.75	Broiled Prawns, Adriatic	10.75
Rex Sole, Meuniere	8.25	Frog Legs Provençal	12.75
Calamari Fritto	7.50	Sauteed Salmon	9.75
Calamari Livornese	8.25	Scallops, Sautéed	9.50
Prawns Saute Marinara	12.75	Broiled Lobster Tail	17.75

## Pollo (Fowl)

Breast Of Chicken Bolognese	8.75	Chicken Liver Saute	7.75
Breast Of Chicken Parmigiana	8.75	Chicken Saute, Mushrooms	8.25
Breast Of Chicken Piccata	8.25	Chicken Cacciatore	9.00
Broiled Chicken Diavola		9.25	

## Vitello (Veal)

Veal Scaloppine Piccata	9.50	Calf's Liver Veneziana	8.25
Veal Cutlet Milanese	9.00	Sweetbreads Saute	12.75
Veal Scaloppine Marsala	10.50	Veal Chop Ala Milanese	14.00
Veal Parmigiana	10.50	Veal Chop Parmigiana	15.50
Saltimbocca Romana	11.00	Veal Chop Al Madeira	15.75

## Manzo (Beef)

Eggplant Parmigiana	8.25	New York Cut Sirloin	14.50
Sauteed Steak Alla Diavola	9.25	Top Sirloin Steak	12.50
Filet Medallions Al Madeira	12.50	Filet Mignon	14.50

(Entrees Served With Vegetable And Pasta)

## Desserts

Spumoni	2.50	Zabaglione	3.00
Assorted Gelati	2.00	Cheesecake	2.50
Italian Ices	1.75	Rum Cake	2.25

## Beverages

Caffe Espresso	2.00	Coffee, Tea, Sanka	1.00
Cappucino	2.50	Coffee Royal	2.75
Cappucino, S.F.	3.00	Irish Coffee	3.00

State Tax Will Be Added