

## Pizza

- ▼ NEAPOLITAN ..... 16  
*round and thin crust 16" - 8 slices*
- ▼ GRANDMA ..... 19  
*old fashioned brooklyn style with special marinara spread over the pizza! square and medium crust*
- ▼ SICILIAN ..... 19  
*square and thick crust*
- GLUTEN-FREE ..... 16

### TOPPINGS

*each topping priced separately - 2.5*

sausage • onions • bacon • broccoli • black olives • meatballs  
mushrooms • pepperoni • pineapple • ham  
green peppers • extra cheese • anchovies • eggplant

## Slices and Specialties

- CHEESE SLICE ..... 2.75
- SICILIAN SLICE ..... 3
- GRANDMA ..... 3
- GOURMET SLICE ..... 4.25
- STUFFED SLICE ..... 5
- GARLIC KNOTS ..... 40¢ each
- STROMBOLI ..... 8  
*stuffed bread with onion, peppers, mushroom, sausage, ham, salami, pepperoni and mozzarella*
- SPINACH WHEEL ..... 6  
*stuffed bread with ricotta, mozzarella, pepperoni and spinach*
- CHICKEN ROLL ..... 8  
*stuffed bread with fried chicken, tomato sauce and mozzarella*
- CHEESE CALZONE ..... 8  
*ricotta and mozzarella cheeses, additional item .50¢ each*
- ▼ SCACCIATA ..... 17/whole 5/slice  
*17" half-moon shaped stuffed pizza. a blend of potatoes, onions, sausage, tomato sauce, grated cheese and evoo sautéed and stuffed inside this sicilian treat*



## Gourmet Pizza

- ▼ BUFFALO CHICKEN ..... 23  
*grilled chicken, mozzarella and spicy buffalo wing sauce*
- ▼ WHITE SORRENTO ..... 21  
*fresh mozzarella, zucchini, shredded mozzarella and olive oil with a hint of lemon*
- MARGHERITA ..... 20  
*pizza sauce, basil, fresh mozzarella and parmigiano*
- ▼ CHICKEN AND WAFFLE ..... 22  
*belgian waffles, fried chicken, mozzarella, cheddar, butter, and syrup*
- ▼ BAKED POTATO ..... 20  
*sliced potato, scallions, mozzarella, cheddar, bacon and peppercorn*
- ▼ BIG MAC ..... 23  
*all beef patties, special sauce, lettuce, cheese, pickles, onions on a sesame seed crust*
- SPECIAL *the works!* ..... 21
- BIANCA ..... 18  
*mozzarella, parmigiano and seasoned ricotta cheese*
- ▼ TOMATO PESTO ..... 20  
*fresh tomato, pesto, garlic, mozzarella and parmigiano*
- WHITE SPINACH ..... 20  
*ricotta, spinach, mozzarella, garlic and parmigiano*
- ▼ GRILLED CHICKEN VEGGIE ..... 22  
*tomato, red onions, scallions, broccoli, garlic, basil and mozzarella*
- ▼ JOSH B'S MAC-N-CHEESE ..... 20  
*white cheese sauce, macaroni, mozzarella, cheddar, breadcrumbs*
- SICILIAN SPECIAL ..... 24  
*our classic sicilian pizza with the works!*
- WHITE VEGGIE ..... 20  
*tomato, red onions, scallions, broccoli, garlic, basil and mozzarella*
- WHITE CLAM ..... 20  
*fresh chopped clams, garlic, oregano and parmigiano*
- ▼ STUFFED MEAT OR STUFFED VEGGIE ..... 28
- ▼ SMORES ..... 20  
*marshmallows, chocolate chips, teddy grahams and a touch of mozzarella with a chocolate sauce drizzle*

### Cold

### Grinders

### Hot

- |   |                             |
|---|-----------------------------|
| MEATLESS ..... 6  | EGGPLANT PARMIGIANA ..... 8 |
| CAPICOLA ..... 9  | VEAL PARMIGIANA ..... 10    |
| GENOA ..... 8   | CHICKEN PARMIGIANA ..... 9  |
| HAM ..... 8   | MEATBALL PARMIGIANA ..... 8 |
| TUNA ..... 8  | SAUSAGE PARMIGIANA ..... 8  |
| TURKEY ..... 9  | CHICKEN CUTLET ..... 9      |
| ITALIAN ..... 9   | CHEESEBURGER ..... 9        |
| ROAST BEEF ..... 9  | PHILLY CHEESESTEAK ..... 9  |
| ILLIANO ..... 11<br><i>prosciutto, fresh mozzarella and roasted red peppers</i> | SHRIMP PARMIGIANA ..... 12  |

▼ AVAILABLE BY THE SLICE



## Appetizers

<b>COLD ANTIPASTO (family size)</b> .....	<b>14</b>
<i>prosciutto di parma, genoa, sharp-aged provolone, fresh mozzarella, roasted red peppers, sicilian green olives, grilled artichokes, drizzled with extra virgin olive oil</i>	
<b>MEATBALL SLIDERS</b> .....	<b>8</b>
<i>mini meatball sandwiches served on our homemade dinner rolls and finished with tomato sauce and grated cheese</i>	
<b>BUFFALO WINGS (dozen)</b> .....	<b>12</b>
<i>dipped in a medium hot sauce and served with blue cheese</i>	
<b>MOZZARELLA CAPRESE</b> .....	<b>9</b>
<i>fresh mozzarella, tomatoes, basil, olive oil</i>	
<b>FRIED CALAMARI (family size)</b> .....	<b>12</b>
<i>lightly battered and deep-fried to perfection served with marinara sauce and lemon</i>	
<b>MUSSELS LUCIANO</b> .....	<b>10</b>
<i>sautéed in a garlic butter sauce, served with crostini</i>	
<b>GARLIC BREAD (cheese optional)</b> .....	<b>2.5</b>
<i>topped with garlic, butter, and parsley</i>	
<b>MOZZARELLA STICKS</b> .....	<b>7</b>
<i>served with tomato sauce</i>	
<b>BRUSCHETTA</b> .....	<b>8</b>
<b>FRENCH FRIES</b> .....	<b>3</b>

## Salads

### DRESSINGS:

*House Vinaigrette, Parmesan Peppercorn, Blue Cheese, Ranch*

<b>ILLIANO'S CHOPPED SALAD</b> .....	<b>11</b>
<i>lettuce, tomato, carrots, celery, scallions, cucumbers, roasted red peppers, gorgonzola and kalamata olives all nicely chopped and tossed in our gorgonzola vinaigrette</i>	
<b>COBB SALAD</b> .....	<b>12</b>
<i>a larger version of our house salad topped with grilled chicken, bacon, avocado, and hard boiled egg</i>	
<b>BUFFALO CHICKEN SALAD</b> .....	<b>11</b>
<i>a larger version of our house salad topped with crispy buffalo chicken tenders</i>	
<b>FOUR SEASONS SALAD</b> .....	<b>10</b>
<i>mixed field greens topped with sliced apples, gorgonzola cheese, candied walnuts, and dried cranberries, drizzled with a light raspberry vinaigrette</i>	
<b>CHEF SALAD</b> .....	<b>11</b>
<i>a larger version of our house salad topped with turkey, roast beef, shredded mozzarella, and hard-boiled egg</i>	
<b>CEASAR SALAD</b> .....	<b>8</b>
<i>classic romaine salad tossed with croutons in our homemade caesar dressing</i>	
<b>ADD CHICKEN</b> .....	<b>3</b>
<b>ADD SHRIMP</b> .....	<b>5</b>
<b>STRAWBERRY KALE SALAD</b> .....	<b>10</b>
<i>sliced toasted almonds, goat cheese, and dried figs tossed in our citrus vinaigrette dressing</i>	

## Soups

4 per cup

<b>PASTA É FAGIOLE</b>	<b>STRACCIATELLI ROMANO</b>
<i>authentic bean and pasta soup</i>	<i>spinach egg drop soup with romano and parmigiano</i>
<b>TORTELLINI IN BRODO</b>	
<i>cheese filled tortellini in fresh chicken broth</i>	

## Seafood

served with a dinner salad

<b>FRUTTA DI MARE (red or white)</b> .....	<b>21</b>
<i>shrimp, clams, mussels, calamari and scungilli sautéed in your choice of a spicy marinara or garlic and oil broth and served over a generous helping of linguine</i>	
<b>LOBSTER RAVIOLI</b> .....	<b>19</b>
<i>lobster meat and ricotta filled ravioli sautéed with baby spinach and shrimp in a light brandy cream sauce</i>	
<b>STUFFED SOLE</b> .....	<b>19</b>
<i>sole stuffed with a crab meat stuffing and baked with garlic, butter, lemon, white wine and evoo. served with steamed broccoli and a side of pasta</i>	
<b>BAKED STUFFED SHRIMP</b> .....	<b>20</b>
<i>shrimp stuffed with a crab meat stuffing and baked with garlic, butter, lemon, white wine and evoo. served with steamed broccoli and a side of pasta</i>	
<b>SHRIMP FRA DIAVOLO</b> .....	<b>19</b>
<i>shrimp sautéed in a spicy marinara sauce and served over linguine</i>	
<b>SHRIMP PARMIGIANA</b> .....	<b>19</b>
<i>lightly breaded and fried. topped with our homemade tomato sauce and mozzarella cheese and served over a bowl of angel hair pasta</i>	

## Chicken & Veal

prepared any of the styles listed below and served with a side of pasta and a dinner salad

<b>CHICKEN</b> .....	<b>16.5</b>
<b>VEAL</b> .....	<b>18.5</b>
<b>PARMIGIANA</b>	<b>FRANCESE</b>
<i>topped with tomato sauce and mozzarella</i>	<i>sautéed in a lemon white wine butter sauce</i>
<b>ILLIANO</b>	<b>MARSALA</b>
<i>sautéed with mushrooms in a marsala wine cream sauce</i>	<i>sautéed with mushrooms and prosciutto in a marsala wine sauce</i>
<b>ALMODINA</b>	<b>PICCATA</b>
<i>sautéed in a very light amaretto cream sauce with sliced almonds</i>	<i>sautéed with capers and garlic in a lemon white wine butter sauce</i>
<b>VERDE</b>	<b>SORRENTINO</b>
<i>sautéed in a white wine butter sauce with fresh spinach and melted mozzarella</i>	<i>layered with prosciutto, eggplant and mozzarella sautéed in a white wine butter sauce</i>

## Pasta

served with a dinner salad and your choice of:  
penne • linguine • spaghetti • angel hair  
whole wheat linguine *or* whole wheat penne

<b>PASTA</b> .....	<b>10</b>
<i>with tomato sauce, marinara sauce, or garlic and oil</i>	
<b>PASTA</b> .....	<b>13</b>
<i>with tomato sauce and meatballs or sausage or meat sauce</i>	
<b>PENNE ALLA VODKA</b> .....	<b>15</b>
<i>pink vodka sauce sautéed with ground beef and tossed with penne pasta</i>	
<b>FILETTO DI POMODORO</b> .....	<b>15</b>
<i>grape tomatoes, caramelized onions, garlic, and pine nuts sautéed in a light plum tomato white wine sauce. served over fresh tagliatelle pasta and finished with grated cheese and evoo</i>	
<b>LINGUINE WITH CLAM SAUCE</b> .....	<b>15</b>
<b>RED OR WHITE</b> <i>fresh chopped clams and whole littleneck clams sautéed in their natural juices with garlic, white wine, and evoo. not your typical canned clams here!</i>	
<b>TORTELLINI ALLA FINI</b> .....	<b>15</b>
<i>mushroom, peas, and ham in a cream and cheese sauce</i>	
<b>GNOCCHI DEL MADRE</b> .....	<b>14</b>
<i>potato dumplings with tomato sauce, fresh basil, and mozzarella, finished with romano and parmigiano</i>	
<b>PENNE CON BROCCOLI</b> .....	<b>13</b>
<i>sautéed in garlic and oil. finished with romano and parmigiano cheeses</i>	
<b>BROCCOLI RABE</b> .....	<b>15</b>
<i>sliced sausage and broccoli rabe sautéed with garlic and evoo and tossed with your choice of pasta (seasonal)</i>	
<b>PENNE VOLDOSTANO</b> .....	<b>14</b>
<i>julienne chicken breast, artichoke hearts, roasted peppers, and mushrooms sautéed with garlic, evoo, white wine and butter sauce</i>	

## On The Lighter Side

served with a dinner salad

<b>SHRIMP RUSTICA</b> .....	<b>18</b>
<i>five jumbo shrimp sautéed with garlic, artichoke hearts, kalamata olives and roasted red peppers in 1 tablespoon of evoo and tossed with 1 cup of whole wheat penne pasta</i>	
<b>CHICKEN ALLA GRIGLIA</b> .....	<b>14</b>
<i>6oz of grilled chicken tenders served over 1 cup of spinach sautéed in 1 tablespoon of evoo</i>	
<b>BROILED FILET OF SOLE</b> .....	<b>14</b>
<i>6oz filet of sole topped with 1 tablespoon of evoo, fresh garlic, oregano, paprika, lemon juice and SandP. served with 1 cup of steamed broccoli</i>	

## Baked Dishes

served with a dinner salad

<b>EGGPLANT PARMIGIANA</b> .....	<b>14</b>
<i>topped with tomato sauce and mozzarella. served with a side of pasta</i>	
<b>EGGPLANT FLORENTINE</b> .....	<b>15</b>
<i>stuffed with ricotta, baby spinach, and topped with tomato sauce and mozzarella. served with a side of pasta</i>	
<b>MANICOTTI</b> .....	<b>13</b>
<i>house filled pasta tubes stuffed with ricotta and topped with tomato sauce and mozzarella</i>	
<b>BAKED SAMPLER</b> .....	<b>15</b>
<i>a combination of lasagna, eggplant parmigiana and ravioli topped with tomato sauce and mozzarella cheese</i>	
<b>LASAGNA</b> .....	<b>14</b>
<i>homemade layers of pasta with 3 cheeses, ground beef, sausage, tomato sauce and mozzarella</i>	
<b>RAVIOLI</b> .....	<b>13</b>
<i>cheese-filled, topped with tomato sauce and mozzarella</i>	

## Create Your Own Pasta...\$14

served with a dinner salad

### STEP 1:

#### CHOOSE YOUR PASTA

*Penne • Linguine • Spaghetti • Angel Hair  
Whole Wheat Linguine *or* Whole Wheat Penne*

### STEP 2:

#### CHOOSE YOUR SAUCE

*Tomato • Pink Cream • Pesto • Fra Diavolo  
Garlic and Oil • Bolognese (meat sauce)*

### STEP 3:

#### CHOOSE YOUR INGREDIENTS (UP TO 3)

*Caramelized Onions • Kalamata Olives • Artichokes  
Pine Nuts • Roasted Red Peppers  
Sun-Dried Tomatoes • Grape Tomatoes • Spinach  
Broccoli • Garlic • Mushrooms • Capers*

### STEP 4:

#### ANY EXTRAS? (ADDITIONAL CHARGE)

**3.00 Each:**

*Sliced Grilled Chicken • Fresh Mozzarella  
Meatballs (2) • Sliced Sausage*

**5.00 Each:**

*Shrimp (4) • Little Neck Clams (6)*