













# PIZZA

 <b>NEAPOLITAN</b> Round and thin crust 16” - 8 slices	<b>19.75</b>
 <b>GRANDMA</b> Old fashioned brooklyn style with special marinara spread over the pizza! Square and medium crust	<b>24</b>
 <b>SICILIAN</b> Square and thick crust	<b>24</b>
<b>GLUTEN-FREE</b>	<b>18</b>
<b>Toppings</b> Each topping priced separately - 3 Sausage • Onions • Bacon • Broccoli • Black Olives • Meatballs • Mushrooms Pepperoni • Pineapple • Ham • Green Peppers • Extra Cheese • Anchovies • Eggplant	

# GOURMET PIZZA

 <b>BUFFALO CHICKEN</b> Grilled chicken, mozzarella and spicy buffalo wing sauce	<b>27</b>
 <b>WHITE SORRENTO</b> Fresh mozzarella, zucchini, shredded mozzarella and olive oil with a hint of lemon	<b>24</b>
<b>MARGHERITA</b> Pizza sauce, basil, fresh mozzarella and parmigiano	<b>24</b>
 <b>CHICKEN AND WAFFLE</b> Belgian waffles, fried chicken, mozzarella, cheddar, butter, and syrup	<b>26</b>
 <b>BAKED POTATO</b> Sliced potato, scallions, mozzarella, cheddar, bacon and peppercorn	<b>25</b>
 <b>BIG MAC</b> All Beef Patties, Special Sauce, Lettuce, Cheese, Pickles, Onions On A Sesame Seed Crust	<b>27</b>
<b>SPECIAL the works!</b>	<b>26</b>
<b>BIANCA</b> Mozzarella, parmigiano and seasoned ricotta cheese	<b>24</b>
<b>TOMATO PESTO</b> Fresh tomato, pesto, garlic, mozzarella and parmigiano	<b>24</b>
 <b>WHITE SPINACH</b> Ricotta, spinach, mozzarella, garlic and parmigiano	<b>24</b>
 <b>GRILLED CHICKEN VEGGIE</b> Tomato, red onions, scallions, broccoli, garlic, basil and mozzarella	<b>27</b>
<b>JOSH B'S MAC-N-CHEESE</b> White cheese sauce, macaroni, mozzarella, cheddar, breadcrumbs	<b>25</b>
<b>SICILIAN SPECIAL</b> Our classic sicilian pizza with the works!	<b>28</b>
<b>WHITE VEGGIE</b> Tomato, red onions, scallions, broccoli, garlic, basil and mozzarella	<b>24</b>
<b>WHITE CLAM</b> Fresh chopped clams, garlic, oregano and parmigiano	<b>24</b>
 <b>CHICKEN BACON RANCH</b> Tomato, Red Onion, Mozzarella	<b>27</b>
 <b>STUFFED MEAT OR STUFFED VEGGIE</b>	<b>34</b>



## BOTTLED BEER

<b>COORS LIGHT</b>	<b>5</b>	<b>ROLLING ROCK</b>	<b>5</b>	<b>BLUE MOON</b>	<b>5</b>
<b>MILLER LITE</b>	<b>5</b>	<b>CORONA</b>	<b>5</b>	<b>TWO ROADS</b>	<b>5</b>

## CRAFT BEER

LOCAL CRAFT BEER AVAILABLE (ASK SERVER FOR DETAILS)

## RED WINES

	Gl.	Btl.		Gl.	Btl.
<b>Scileppi “HOMEMADE”</b> New York	<b>7</b>	<b>24</b>	<b>Umberto Cesari SANGIOVESE RISERVA</b> Emilia, Romagna		<b>44</b>
<b>Luiano CHIANTI CLASSICO (1/2 BOTTLE)</b> Tuscany, Italy		<b>20</b>	<b>Cesari ‘MARA’ VALPOLICELLA (RIPASSO)</b> Veneto, Italy		<b>46</b>
<b>Due Torri PINOT NOIR</b> Paso Robles	<b>8</b>	<b>28</b>	<b>Carpineto CHIANTI CLASSICO RISERVA</b> Tuscany, Italy		<b>44</b>
<b>Firestone Vineyards CABERNET SAUVIGNON</b> Paso Robles	<b>12</b>	<b>44</b>	<b>Cusumano NERO d’AVOLA</b> Sicilia		<b>45</b>
<b>Campobello CHIANTI RISERVA</b> Tuscany, Italy	<b>9</b>	<b>34</b>	<b>Carpineto FARNITO CABERNET SAUVIGNON</b> Tuscany, Italy		<b>50</b>
<b>Visconti MONTEPULCIANO D’ABRUZZO</b> Italy	<b>8</b>	<b>28</b>	<b>Post &amp; Beam by Far Niente CABERET SAUVIGNON</b> Napa Valley, California		<b>105</b>
<b>Goulart MALBEC</b> Argentina		<b>30</b>	<b>Carpineto BRUNELLO DI MONTALCINO</b> Tuscany, Italy		<b>82</b>
<b>Castello Banfi Centine SUPER TUSCAN</b> Italy		<b>42</b>	<b>Caymus CABERNET SAUVIGNON</b> Napa Valley, California		<b>115</b>

## WHITE WINES

	Gl.	Btl.		Gl.	Btl.
<b>Opici “HOMEMADE” BARBERONE</b> California	<b>7</b>		<b>Josh CHARDONNAY</b> California		<b>38</b>
<b>DueTorri PINOT GRIGIO</b> Veneto, Italy	<b>8</b>	<b>28</b>	<b>Fête des Fleurs ROSÉ</b> France	<b>10</b>	<b>38</b>
<b>Hahn CHARDONNAY</b> Monterey, California	<b>9</b>	<b>34</b>	<b>Santa Margherita PINOT GRIGIO</b> Veneto, Italy		<b>56</b>
<b>The Crossings SAUVIGNON BLANC</b> New Zealand	<b>8</b>	<b>28</b>			

# SLICES AND SPECIALTIES

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APPETIZERS			
<b>MEATBALL SLIDERS</b> Mini meatball sandwiches served on our homemade dinner rolls and finished with tomato sauce and grated cheese	9	<b>FRIED CALAMARI</b> (family size) Lightly battered and deep-fried to perfection served with marinara sauce and lemon	15
<b>EGGPLANT FRIES</b> Pecorino romano blend, served with tomato sauce	8	<b>MUSSELS LUCIANO</b> Sautéed in a garlic butter sauce, served with crostini	13
<b>BUFFALO WINGS (dozen)</b> Dipped in a medium hot sauce and served with blue cheese	MP	<b>GARLIC BREAD</b> (cheese optional) Topped with garlic, butter, and parsley	4
<b>ARANCINI</b> Hand Rolled Sicilian Rice Balls stuffed w/ meat sauce, peas and mozzarella	6.75	<b>GARLIC KNOTS</b>	75¢ each
<b>MOZZARELLA CAPRESE</b> Fresh mozzarella, tomatoes, basil, olive oil	12	<b>HOUSE MADE MOZZARELLA STICKS</b> Served with tomato sauce	9
<b>FRENCH FRES</b>	6	<b>COLD ANTIPASTO</b> (family size) Prosciutto di parma, soppressata, mortadella, sharp-aged provolone, fresh mozzarella, roasted red peppers, sicilian green olives, fig jam, crackers	17.5

SALADS			
DRESSINGS: House Vinaigrette, Parmesan Peppercorn, Blue Cheese, Ranch			
<b>CHOPPED S ALAD</b>	<b>14</b>	<b>STRAWBERRY KALE SALAD</b>	<b>12</b>
Lettuce, tomato, carrots, celery, cucumbers, roasted red peppers, gorgonzola and olives all nicely chopped and tossed in our gorgonzola vinaigrette		Sliced toasted almonds, goat cheese, and dried figs tossed in our citrus vinaigrette dressing	
<b>COBB SALAD</b>	<b>16</b>	<b>CHEF SALAD</b>	<b>16</b>
A larger version of our house salad topped with grilled chicken, bacon, avocado, and hard boiled egg		A larger version of hour house salad topped with turkey, roast beef, shredded mozzarella, and hardboiled egg	
<b>BUFFALO CHICKEN SALAD</b>	<b>16</b>	<b>CAESAR SALAD</b>	<b>12</b>
A larger version of our house salad topped with crispy buffalo chicken tenders		Classic romaine salad tossed with croutons in our homemade caesar dressing	
<b>FOUR SEASONS SALAD</b>	<b>13</b>		
Mixed field greens topped with sliced apples, gorgonzola cheese, candied walnuts, and dried cranberries, drizzled with a light raspberry vinaigrette			
<b>ADD CHICKEN</b>	<b>5</b>	<b>ADD SHRIMP</b>	<b>8</b>

CHICKEN & VEAL		
Prepared any of the styles listed below and served with a side of pasta and a dinner salad		
<b>CHICKEN 22</b>	<b>VEAL 26</b>	
<b>PARMIGIANA</b> Topped with tomato sauce and mozzarella		
<b>ILLIANO</b> Sautéed with mushrooms in a marsala wine cream sauce		
<b>ALMONDINA</b> Sautéed in a very light amaretto cream sauce with sliced almonds		
<b>VERDE</b> Sautéed in a white wine butter sauce with fresh spinach and melted mozzarella		
<b>FRANCESE</b> Sautéed in a lemon white wine butter sauce		
<b>MARSALA</b> Sautéed with mushrooms and prosciutto in a marsala wine sauce		
<b>PICCATA</b> Sautéed with capers and garlic in a lemon white wine butter sauce		
<b>SORRENTINO</b> Layered with prosciutto, eggplant, and mozzarella sautéed in a white wine butter sauce		

SOUPS 6 per cup		
<b>PASTA E FAGIOLI</b> Authentic bean and pasta soup	<b>TORTELLINI IN BRODO</b> Cheese filled tortellini in fresh chicken broth	<b>STRACCIATELLI ROMANO</b> Spinach egg drop soup with romano and parmigiano

BAKED DISHES			
Served with a dinner salad			
<b>EGGPLANT PARMIGIANA</b> Topped with tomato sauce and mozzarella. Served with a side of pasta	<b>18</b>	<b>BAKED SAMPLER</b> A combination of lasagna, eggplant parmigiana and ravioli topped with tomato sauce and mozzarella cheese	<b>18</b>
<b>EGGPLANT FIORENTINA</b> Stuffed with ricotta, baby spinach, and topped with tomato sauce and mozzarella. served with a side of pasta	<b>19</b>	<b>LASAGNA</b> Homemade layers of pasta with 3 cheeses, ground beef, sausage, tomato sauce and mozzarella	<b>18</b>
<b>BAKED ZITI</b> Ricotta, tomato sauce and mozzarella	<b>17</b>	<b>RAVIOLI</b> Cheese-filled, topped with tomato sauce and mozzarella	<b>17</b>

# PASTA

Served with a dinner salad and your choice of:  
Penne • Linguine • Spaghetti • Angel Hair • Whole Wheat Penne

<b>PASTA</b> With tomato sauce, marinara sauce, or garlic and oil	<b>13</b>	<b>GNOCCHI</b> Potato dumplings with tomato sauce, fresh basil, and mozzarella, finished with romano and parmigiano	<b>19</b>
<b>PASTA</b> With tomato sauce and meatballs or sausage or meat sauce	<b>16</b>	<b>PENNE CON BROCCOLI</b> Sautéed in garlic and oil. finished with romano and parmigiano cheeses	<b>15</b>
<b>PENNE ALLA VODKA</b> Pink vodka sauce sautéed with ground beef and tossed with penne pasta	<b>18</b>	<b>BROCCOLI RABE</b> Sliced sausage and broccoli rabe sautéed with garlic and evoo and tossed with your choice of pasta (seasonal)	<b>19</b>
<b>LINGUINE WITH CLAM SAUCE</b> (Red or white) fresh chopped clams and whole littleneck clams sautéed in their natural juices with garlic, white wine, and evoo. not your typical canned clams here!	<b>22</b>	<b>PENNE VALDOSTANO</b> Julienne chicken breast, artichoke hearts, roasted peppers, and mushrooms sautéed with garlic, evoo, white wine and butter sauce	<b>20</b>
<b>TORTELLINI ALLA FINI</b> Mushroom, peas, and ham in a cream and cheese sauce	<b>20</b>		

CREATE YOUR OWN PASTA \$18.50		
Served with a dinner salad		
<b>CHOOSE YOUR PASTA</b> Penne • Linguine • Spaghetti • Angel Hair • Whole Wheat Penne		
<b>CHOOSE YOUR SAUCE</b> Tomato • Pink Cream • Pesto • Fra Diavolo • Garlic and Oil • Bolognese (meat sauce)		
<b>CHOOSE YOUR INGREDIENTS (UP TO 3)</b> Caramelized Onions • Kalamata Olives • Artichokes • Pine Nuts • Roasted Red Peppers Sun-Dried Tomatoes • Grape Tomatoes • Spinach • Broccoli • Garlic • Mushrooms • Capers		
<b>ANY EXTRAS? (ADDITIONAL CHARGE)</b> 4.00 Each: Sliced Grilled Chicken • Fresh Mozzarella • Meatballs (2) • Sliced Sausage 7.00 Each: Shrimp (4)		

ON THE LIGHTER SIDE

Served with a dinner salad

SHRIMP RUSTICA

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

24

CHICKEN ALLA GRIGLIA

6oz of grilled chicken tenders served over 1 cup of spinach sautéed in 1 tablespoon of evoo

18

BROILED FILET OF SOLE

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

18

SEAFOOD

Served with a dinner salad

FRUTTI DI MARE (red or white)

Shrimp, clams, mussels, calamari and scungillisautéed in your choice of a spicy marinara or garlic and oil broth and served over a generous helping of linguine

29

LOBSTER RAVIOLI

Lobster meat and ricotta filled ravioli sautéed with baby spinach and shrimp in a light brandy cream sauce

25

STUFFED SOLE

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

24

BAKED STUFFED SHRIMP

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

26

SHRIMP FRA DIAVOLO

Shrimp sautéed in a spicy marinara sauce and served over linguine

24

SHRIMP PARMIGIANA

Lightly breaded and fried, topped with our homemade tomato sauce and mozzarella cheese and served over a bowl of angel hair pasta

24

DESSERTS

CANNOLI made in-house  
Ricotta filling with chocolate chips

3.50

CARROT CAKE

Nancy's Creations | Middletown, CT

8

TIRAMISU made in-house  
Not too much coffee. A must try!!

8

OREO BASH

7

TOASTED ALMOND CREAM CAKE

8

MISSISSIPPI MUD

7

Made in-house you will think you were eating a good humor toasted almond bar!!

CHOCOLATE SPOON CAKE

7

CHOCOLATE PEANUT BUTTER TORTE

8

LEMON COCONUT CAKE

Nancy's Creations | Middletown, CT

7

Nancy's Creations | Middletown, CT

JUNIORS NEW YORK CHEESE CAKE

9

NEILLIANO BOMB 6

Freshly baked, warm, Neil's raised sugar doughnut with our famous Illiano's cannoli cream and finished with Nutella

Before placing your order, please inform your server if a person in your party has a food allergy.