

Appetizers

<i>Shrimp Villa</i>	\$12.99
<i>Sauteed shrimp and mushrooms in brandy cream sauce</i>	
<i>Shrimp Napoleon</i>	\$11.99
<i>Sauteed shrimp with cognac, garlic and lemon butter sauce</i>	
<i>Mussels Marinara</i>	\$10.99
<i>Red or White</i>	
<i>Vongole al Brodetto</i>	\$11.99
<i>Clams Red or White</i>	
<i>Calamari Lucciano</i>	\$10.99
<i>Calamari sauteed in olive oil, garlic and white wine, in a light marinara sauce</i>	
<i>Escargot alla Romano</i>	\$10.99
<i>Escargot sauteed in olive oil, garlic, white wine, and mushrooms in a light marinara sauce or white wine sauce</i>	
<i>Stuffed Mushrooms</i>	\$9.99
<i>Calamari Fritti</i>	\$10.99
<i>Fried Mozzarella Cheese</i>	\$8.99
<i>Melanzana Rollatino</i>	\$10.99
<i>Fresh eggplant stuffed with fresh spinach and ricotta, topped with our tomato sauce and mozzarella cheese</i>	
<i>Mozzarella Caprese</i>	\$10.99
<i>Fresh mozzarella with tomato, basil and olive oil.</i>	
<i>Soup of the Day</i>	
<i>Cup . . .</i>	<i>\$3.50</i>
<i>Bowl . . .</i>	<i>\$5.00</i>
<i>Side of Sauce . . .</i>	<i>\$1.50</i>
<i>With Pasta . . .</i>	<i>\$2.50</i>
<i>Alfredo Sauce . . .</i>	<i>\$2.50</i>
<i>With Pasta . . .</i>	<i>\$3.50</i>

Salads

<i>House Salad</i>	\$ 4.00
<i>Caesar Salad</i>	\$ 6.00
<i>Chef Salad</i>	\$ 9.99
<i>Grilled Beef Tenderloin Salad</i>	\$17.99
<i>Grilled Chicken Salad</i>	\$14.99
<i>Grilled Shrimp Salad</i>	\$16.99

*All menu items available for take-out.
Catering is available.*

All entrees served with soup or salad and garlic bread by request

Pasta

<i>Spaghetti or Penne Bolognese (meat sauce)</i>	\$12.99
<i>Spaghetti or Penne Polpette (meat balls)</i>	\$13.99
<i>Spaghetti or Penne Salsiccia (sausage)</i>	\$13.99
<i>Spaghetti or Penne con Sugo (tomato sauce)</i>	\$11.99
<i>Penne Carbonara</i>	\$13.99
<i>Penne pasta with pancetta, egg yolk, scallions and parmigiana cheese</i>	
<i>Linguini Cozze (Mussels, red or white)</i>	\$15.99
<i>Linguini Vongole (Clams, red or white)</i>	\$17.99
<i>Linguini Shrimp Scampi</i>	\$17.99
<i>Linguini pasta with shrimp sauteed in olive oil, garlic, white wine, lemon butter sauce with fine Italian herbs.</i>	
<i>Linguini Sea Scallops</i>	\$19.99
<i>Linguini pasta with sea scallops sauteed in olive oil, leeks, and roasted garlic in a fresh tomato sauce</i>	
<i>Capellini con Camberi</i>	\$18.99
<i>Angel hair pasta with shrimp and roasted garlic in a fresh romano sauce</i>	
<i>Capellini D'Angelo Alla Pescatora</i>	\$27.99
<i>Angel hair pasta with fresh seafood (red or white)</i>	
<i>Fettuccini Alfredo</i>	\$14.99
<i>Fettuccini Chicken Alfredo with roasted garlic</i>	\$16.99
<i>Fettuccini a Modamio</i>	\$15.99
<i>Fettuccini with sauteed broccoli, mushrooms, pancetta, and cognac in a pink cream sauce</i>	
<i>Fettuccini Marco Polo</i>	\$19.99
<i>Fettuccini with shrimp and assorted vegetables in a light pink cream sauce</i>	
<i>Fettuccini Chicken Primavera</i>	\$18.99
<i>Fettuccini with grilled chicken and sauteed vegetables in a brandy cream sauce</i>	
<i>Fettuccini Shrimp Alfredo with roasted garlic</i>	\$19.99
<i>Cheese Ravioli in pink cream sauce</i>	\$13.99
<i>Spinach Ravioli in white cream sauce</i>	\$16.99
<i>Lobster Ravioli Lobster base cognac pink cream sauce</i>	\$19.99
<i>Tortellini alla Panna</i>	\$14.99
<i>Lasagna alla Bolognese</i>	\$14.99
<i>Manicotti</i>	\$14.99
<i>Salsiccia alla Contadina</i>	\$16.99
<i>Italian sausage, bell peppers and onions in a light marinara sauce</i>	
<i>Eggplant Parmigiana</i>	\$16.99
<i>Baked eggplant with tomato sauce and mozzarella cheese</i>	
<i>Baked Ziti</i>	\$14.99
<i>Penne pasta baked with tomato sauce, mozzarella, parmesan and ricotta cheeses</i>	

Veal

<i>Scallopini alla Parmigiana</i>	\$21.99
<i>Breaded veal with tomato sauce and mozzarella cheese</i>	
<i>Scallopini alla Marsala</i>	\$22.99
<i>Veal sauteed with Marsala wine, demi-glaze and mushrooms</i>	
<i>Scallopini alla Piccata</i>	\$22.99
<i>Veal sauteed with capers, white wine, lemon and butter sauce</i>	
<i>Scallopini alla Francese</i>	\$22.99
<i>Veal sauteed in a light egg batter and simmered in a lemon white wine sauce</i>	
<i>Scallopini alla Pizzaiola</i>	\$22.99
<i>Veal sauteed in garlic, capers, white wine and marinara sauce</i>	
<i>Scallopini dama Bianca</i>	\$22.99
<i>Veal sauteed with mushrooms in a brandy cream sauce</i>	

Seafood

<i>Gamberi alla Provinciale</i>	\$21.99
<i>Shrimp sauteed with garlic, brandy, lemon and butter sauce</i>	
<i>Gamberi alla Parmigiana</i>	\$19.99
<i>Breaded shrimp with marinara sauce and mozzarella cheese</i>	
<i>Gamberi alla Diavlo</i>	\$21.99
<i>Shrimp sauteed in garlic, white wine and spicy marinara sauce</i>	
<i>Gamberi alla Villa</i>	\$22.99
<i>Shrimp sauteed in a Dijon mustard and mushrooms, in a brandy cream sauce</i>	
<i>Fresh Fish featured daily</i>	Market Price

Chicken

<i>Pollo Parmigiana</i>	\$18.99
<i>Breaded chicken with tomato sauce and mozzarella cheese</i>	
<i>Pollo Marsalla</i>	\$19.99
<i>Chicken sauteed with Marsala wine, demi-glaze and mushrooms</i>	
<i>Pollo Forestiera con Gamberi</i>	\$21.99
<i>Chicken and shrimp sauteed with brandy cream sauce</i>	
<i>Pollo con Vitello Monte Carlo</i>	\$23.99
<i>Chicken and veal stuffed with ham and provolone cheese, served in a mushroom cognac cream sauce</i>	
<i>Pollo Boscaiola</i>	\$19.99
<i>Chicken with mushrooms in white wine, lemon and garlic butter sauce</i>	
<i>Pollo Piccata</i>	\$19.99
<i>Chicken with capers, white wine, lemon and butter sauce</i>	
<i>Pollo Carciofo</i>	\$19.99
<i>Chicken sauteed with artichoke hearts, garlic and white wine sauce</i>	
<i>Pollo Rollatino</i>	\$21.99
<i>Chicken stuffed with provolone and mozzarella cheeses, sausage and Italian herbs, sauteed in a creamy mushroom pink sauce</i>	
<i>Chicken Cacciatore</i>	\$20.99
<i>Chicken sauteed with mushrooms, bell peppers, onions, capers, and fine Italian herbs in a light marinara sauce</i>	

Beef & Pork

<i>Lambata alla Griglia</i>	\$27.99
<i>Grilled filet mignon or rib eye steak</i>	
<i>Steak alla Pepe</i>	\$29.99
<i>Your choice of above steaks sauteed with green pepper corns, cognac and cream sauce</i>	
<i>Steak alla Pizzaiola</i>	\$29.99
<i>Your choice of above steaks sauteed with garlic, capers, white wine and marinara sauce</i>	
<i>Steak di Manzo alla Gaetano</i>	\$34.99
<i>Your choice of above steaks sauteed with prosciutto ham, shiitake mushrooms, Marsala wine and demi-glaze sauce</i>	

We feature the finest hand cut steaks in town. Filet Mignon is a 12oz portion and the Ribeye is a 16oz portion.

Children's Menu

<i>Fettuccini Alfredo</i>	\$7.99
<i>Tortellini</i>	\$7.99
<i>Pasta with Sauce</i>	\$7.99
<i>Lasagna</i>	\$7.99
<i>Garlic Bread with Cheese</i>	\$3.50

Desserts

<i>Italian Cream Cake - Tiramisu</i>	
<i>Plain - Strawberry - Chocolate Cheese Cake</i>	
<i>Cannoli - Spumoni Ice Cream</i>	
<i>Cappuccino Pie - Key Lime Pie</i>	
<i>Triple Chocolate Cake</i>	\$7.00

<i>Cappuccino</i>	\$5.50
<i>Espresso</i>	\$3.50

*All dishes are prepared fresh to order.
Please allow sufficient time for us to
prepare your food properly.*