



APPETIZERS

Choice of One

**House-Made Mozzarella**  
Roasted Peppers,  
Aged Balsamic Basil Oil

**Prince Edward Island Mussels Posillipo**  
San Marzano Tomato, Basil, White Wine Sauce

**Fried Mozzarella Coins**  
Tomato Basil Dipping Sauce

**Soup du Jour**  
Chef's Seasonal Soup

**Arancini Bianco "Rice Balls"**  
Shaved Parmesan Cheese and Honey

**Italian Eggroll**

Sausage, Broccoli Rabe, Sun-Dried Tomatoes,  
Risotto, Tomato Basil Sauce

**House-Made Meatballs**  
San Marzano Plum Tomato Sauce, Ricotta Cheese

**Baked Little Neck Clams**  
Oreganato Bread Crumbs

**Marina Caesar Salad**  
Romaine, Garlic Croutons, Parmesan Cheese

**Greek Salad**  
Romaine, Mixed Olives, Red Onion,  
Tomatoes, Artichoke Hearts, Cucumber,  
Feta Cheese, Red Wine Vinaigrette

ENTRÉES

Choice of One

\*Gluten Free Pasta Available \$2.00 Additional\*

**Linguine and Clams** Little Neck Clams, Garlic, Grape Tomatoes, White Wine and EVOO

**Chicken Breast Alla Nicco** Stuffed with Prosciutto, Ricotta and Fresh Mozzarella  
Cheese and Spaghetti Filetto Pomodoro

**Pasta Di Vincenzo** Sicilian-style, Eggplant, San Marzano Tomato Sauce over Rigatoni with Ricotta Salata

**Fillet of Sole Francaise** Lemon White Wine Sauce and Risotto

**Sauté Breast of Chicken** Marsala, Francaise or Sicilian-Style

**Chicken or Veal Parmesan** Plum Tomato Sauce, Mozzarella, Choice of Pasta

**Fusilli with Sausage & Broccoli Rabe** White Wine, Garlic, Grape Tomatoes and EVOO

**Mezza Rigatoni Alla Vodka** Chicken, Plum Tomatoes, Vodka and Cream

**Brick-Pressed Organic Chicken** Vegetables Du Jour, Garlic Smashed Potatoes, Chicken Jus

**Medallions of Mignon Sicilian** Oreganata Bread Crumb, Garlic, White Wine, Pepperoncini Peppers

**Seafood Stuffed Shrimp** Lobster Sauce, Leek Risotto and Asparagus

**Atlantic Salmon** Mustard Tarragon Crusted, Leek Risotto, Chardonnay Dijon Sauce

**Pan-Roasted Pork Chop** Prosciutto, Fontina Cheese and Sage-Stuffed  
with Shitake Mushroom Madeira Wine Sauce

**Blackened Mahi Mahi** Mango-Pineapple Salsa over Coconut Rice

ADDITIONAL \$14

**Steamed or Baked 1-1/4lb Lobster** Vegetable of Day and Garlic Smashed Potato

**Rack of Lamb** Dijon Mustard Oreganata Bread Crumb, Garlic Smashed Potato,  
Creamed Spinach, Rosemary-infused Jus

**Dry-Aged NY Strip Steak** Herb Butter, Creamed Spinach, Garlic Smashed Potato

**CHEF'S SELECTED DESSERTS**

**COFFEE, DECAF AND TEA**

**Chefs Joe Labriola and Michael Peluso**

NO SUBSTITUTIONS ~ NOT VALID WITH ANY CARDS OR COUPONS ~ MAY BE DISCONTINUED AT ANY TIME  
NOT VALID FOR PARTIES OF 12 OR MORE ~ NOT VALID FOR TAKE OUT