



RAW BAR

½ Dozen Fresh Oysters - 18

½ Dozen Raw Clams - 12

½ Dozen Oysters Rockefeller - 24

ANTIPASTI

Sautéed Portobella in a garlic and wine sauce with a touch of marinara 14

Grilled Homemade Sausage topped with peppers and marinara 14

Sautéed Asparagus in a light tomato & wine sauce w/crostini..... 14

Broiled Crab Cakes Tender served with a lemon butter sauce24

Eggplant Parmigiana baked and served in tomato sauce and topped with mozzarella 14

Sautéed Mussels marinara OR garlic butter sauce 14

Calamari fried OR sautéed in a garlic butter sauce..... 16

Clams Casino stuffed with peppers, onions, and bacon 18

Burrata Caprese with tomatoes and roasted red peppers & topped w/ balsamic..... 16

INSALATE

Add: Grilled Chicken \$8 **Add:** Grilled shrimp \$3/each

Gabriella's Salad freshly sautéed calamari, romaine lettuce, croutons, shaved Auricchio cheese, tossed in Caesar..... 18

Grilled Chicken Salad seasoned chicken over top fresh romaine lettuce, carrots, onions, and tomatoes 16

Grilled Shrimp Salad field greens, roasted peppers, and shaved Auricchio cheese tossed in balsamic topped w/grilled shrimp..... 20

Grilled Salmon Salad grilled salmon served over a bed of romaine lettuce with onions, tomatoes, and carrots 22

Caesar Salad romaine lettuce, parmesan cheese, sun dried tomatoes, and croutons tossed in Caesar dressing 12

PASTA

Served with homemade bread and salad or Caesar salad for \$4.75

Penne Salmon Pink Sauce topped w grilled shrimp..... 26

Grilled Shrimp Asparagus grilled shrimp, sautéed asparagus & penne in a wine butter sauce topped with shaved cheese 26

Penne Shrimp Sauce sautéed in a light marinara and wine sauce (try it Fradiovolò if you like spicy!) 32

Linguini Clam Sauce fresh clams sautéed in your choice of a red marinara OR white wine and garlic sauce 28

Penne Vodka Pink Sauce ham, bacon, and onions sautéed in a light vodka pink cream sauce 22

Gnocchi homemade potato gnocchi pasta tossed in a fresh marinara sauce 20

Penne Vegetali carrots, mushrooms, broccoli, asparagus, sun dried tomatoes tossed in a creamy Alfredo sauce 18

Lasagna layered w/ meat sauce and ricotta and topped with tomato sauce and melted cheese..... 20

Cheese Ravioli tossed with our homemade grilled sausage, peppers and marinara sauce 22

Rigatoni Boscaiola homemade pasta w/ mushrooms, sausage, and cherry tomatoes in a white wine sauce topped with cheese..... 26

Pasta With Meat Sauce OR Meatballs served in tomato sauce with penne, linguini, or capellini pasta 20

Shrimp Alfredo sautéed shrimp in an Alfredo sauce over linguini 32

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



ENTREES

All entrées served with homemade bread and salad or caesar salad for \$4.75

Piatto Di Mare	clams, shrimp, mussels, and calamari sautéed in your choice of a red or white garlic sauce over penne	34
Shrimp Francese	sautéed in a light egg batter and finished in a lemon butter sauce over a twirl of linguini	32
Grilled Salmon	topped with a sweet vermouth, butter, & caper sauce w/a twirl of linguini & steamed veggies	30
Lobster Ravioli	w/ sautéed shrimp, cherry tomatoes, asparagus, & Kalamata olives in a pink cream sauce w/ aurrichio cheese	36
Black Angus N.Y. Strip	topped with a portabella mushroom Marsala sauce and served w/ mashed potatoes & steamed veggies	38
Filet Mignon	topped with a portabella mushroom Marsala sauce and served w/ mashed potatoes & steamed veggies	56
Eggplant Parmigiana	baked and topped w/ marinara & mozzarella cheese and served with side of pasta	22
Eggplant Contadina	stuffed w spinach and ricotta topped w/ marinara & mozzarella cheese and served with side of pasta	22

Entrées below are served with a side of pasta

Choice of Penne, Linguini or Capellini with tomato, marinara, or garlic & oil sauce

Chicken Cardinale	24	Layered with eggplant, roasted red pepper and cheese in a light red sauce	Veal Cardinale	28
Chicken Marsala	24	Mushrooms sautéed in a Marsala wine and butter sauce	Veal Marsala	28
Chicken Picata	24	Capers in a fresh lemon and butter sauce	Veal Picata	28
Chicken Scaloppini	24	Mushrooms sautéed in a white wine sauce	Veal Scaloppini	28
Chicken Oscar	28	Crab meat, asparagus, and mushrooms sautéed in a light pink cream sauce	Veal Oscar	32
Chicken Francese	24	Sautéed in a light egg batter and finished in a lemon butter sauce	Veal Francese	28
Chicken Pizzaiola	24	Kalamata olives sautéed with garlic in a marinara sauce	Veal Pizzaiola	28
Chicken Parmigiana	24	Breaded, fried, and baked in a tomato sauce topped w/mozzarella cheese	Veal Parmigiana	28

SIDE DISHES

Side Penne Vodka	10	Garlic Bread	6	Side of Asparagus	8
Side Penne Alfredo	8	Side of Meatballs	6	Side of Brussels Sprouts	10
Side of Gnocchi Marinara	8	Side of Steamed Veggies	6	Side of Sautéed Spinach	8

Parties of 7+ Gratuity of 20% will be added