

## ANTIPASTI

**Garlic Cheese Bread**..... 4.50  
Melted mozzarella & baked fresh daily

**Bruschetta alla Romano** ..... 8.50  
Grilled bread, diced Roma tomatoes,  
basil, garlic & extra virgin olive oil

**Fried Mozzarella Cheese** ..... 8.50  
Hand breaded served with our  
homemade marinara sauce

**Calamari Fritti** .....12.00  
Lightly breaded calamari served  
with our homemade marinara sauce

**Mozzarella Caprese** .....10.00  
Fresh buffalo mozzarella, sliced tomato,  
basil, greek olives & extra virgin olive oil

**Calamari in Umido**.....12.00  
Sautéed calamari in marinara sauce

**Clams or Mussels al Brodetti** ....12.00  
Served in marinara sauce or  
white wine garlic sauce

**Gamberi alla Gondola**.....12.00  
Shrimp sautéed with mushrooms  
& shallots in a brandy cream sauce

**Gamberi alla Veneta** .....12.00  
Shrimp sautéed with shallots &  
prosciutto in a white wine sauce

**\* Carpaccio** .....14.00  
Thinly sliced filet with spring mix,  
shaved parmigiano & extra virgin olive oil

**Antipasto Misto** .....12.75  
Italian cold cuts, fresh buffalo mozzarella cheese,  
greek olives & roasted bell peppers

**Antipasto di Mare** .....14.00  
Steamed clams, mussels, calamari,  
& shrimp tossed in garlic lemon  
Italian herbs dressing

**La Gondola Crab Cake** .....14.00  
Lump blue crab cakes over spring mix,  
served with tartar sauce

## INSALATA E ZUPPE

**Soup of the day**..... 3.50

**\* Caesar Salad** ..... 4.50

**Insalata di Spinaci**..... 9.50  
Baby Spinach topped with bacon,  
roasted walnuts, bleu cheese crumbles,  
in a honey mustard vinaigrette dressing

## TRADITIONAL

**Spaghetti, Capellini, Penne, Fettuccini or Linguini** ..... 12.75  
Choice of marinara or garlic & oil  
Add Chicken \$4  
Add Shrimp \$6

**Spaghetti, Capellini, Penne, Fettuccini or Linguini** ..... 13.75  
Choice of meat sauce, meatballs or Italian sausage  
Add Chicken \$4  
Add Shrimp \$6

**Fettuccini Primavera** ..... 14.75  
Fettuccini with fresh zucchini, carrots & artichokes, mushrooms, broccoli,  
tomatoes in a light parmigiana cream sauce

**Fettuccini Alfredo** ..... 12.75  
Fettuccini pasta tossed in Alfredo sauce  
Add Chicken \$4  
Add Shrimp \$6

**Manicotti di Ricotta**..... 12.75  
Cannelloni pasta stuffed with ricotta cheese topped with tomato sauce & mozzarella cheese

**Capellini al Pomodoro e Basilico** ..... 13.75  
Angel hair pasta in a fresh basil Romano tomato sauce

**Lasagna alla Bolognese** ..... 13.75  
Baked with our homemade basciamella meat sauce topped with mozzarella

**Penne Sorrentino** ..... 13.75  
Penne in fresh romano tomato sauce topped with buffalo mozzarella & grilled eggplant

**Fettuccini con Funghi e Prosciutto** ..... 14.75  
Fettuccini with mushrooms & prosciutto in alfredo sauce

**Tortellini alla Panna** ..... 14.75  
Stuffed with meat served in alfredo sauce

**Eggplant Parmigiana** ..... 12.95  
Baked with tomato sauce & mozzarella cheese served with pasta marinara

**Salsiccia alla Contadina** ..... 16.50  
Italian sausage, bell peppers & onions sautéed in a fresh tomato sauce  
served over spaghetti

*\* Choose One Side: Pasta, Mixed Vegetables or Roasted Potatoes*

## POLLO

**Parmigiana** ..... 17.00  
Breaded chicken breast topped  
with mozzarella in marinara sauce  
served over pasta marinara

**Forestiera** ..... 17.00  
Sautéed chicken breast with mushrooms  
in a white brandy cream sauce

**Limone** ..... 16.00  
Sautéed chicken breast in  
lemon butter garlic wine sauce

**Val d'Aosta**..... 18.00  
Sautéed chicken topped with prosciutto,  
Asparagus & fontina cheese in sherry wine  
sauce

**Carciofo** ..... 17.00  
Sautéed chicken breast artichoke  
hearts in white wine garlic sauce

**Griglia** ..... 16.00  
Grilled chicken breast topped  
with sautéed mushrooms

**Marsala**..... 17.00  
Sautéed chicken breast with  
mushrooms in marsala wine sauce

**Rollatino** ..... 19.00  
Chicken breast stuffed with ground  
sausage & Italian herbs topped with  
Mushroom pink brandy cream sauce

ALL ENTREES ARE SERVED WITH A CUP OF SOUP OR HOUSE SALAD

\*\* Consuming raw or undercooked meats, poultry, seafood, or raw eggs may increase your risk of food illness, especially if you have a certain medical condition\*\*

Parties of eight or more will be charged an automatic 20% gratuity

\*Choose One Side: Pasta, Mixed Vegetables or Roasted Potatoes

## PESCE

<b>Linguini Vongole or Cozze</b> .....	18.50
Clams or mussels over linguini in light marinara or white wine garlic sauce	
<b>Linguini Shrimp Scampi</b> .....	16.50
5 sautéed shrimp in lemon white wine shallot garlic sauce over linguine	
<b>Capellini con Gamberi e Roasted Garlic</b> .....	16.50
5 sautéed shrimp with roasted garlic in fresh basil, romano tomato sauce over angel hair pasta	
<b>Capellini alla Pescatora</b> .....	26.95
Clams, mussels, shrimp & calamari over angel hair pasta in a light marinara sauce or a white wine garlic sauce	
<b>*Gamberi alla Provenciale</b> .....	18.50
6 shrimp sautéed in butter garlic white wine sauce	
<b>*Gamberi alla Parmigiana</b> .....	18.50
6 breaded shrimp topped with mozzarella in marinara sauce served with pasta marinara	
<b>*Gamberi alla Pizzaiola</b> .....	18.50
6 shrimp sautéed garlic & capers in marinara sauce	

## VITELLO

<b>Marsala</b> .....	24.95
Veal sautéed with mushrooms in marsala wine sauce	
<b>Milanese</b> .....	24.95
Pan fried breaded veal	
<b>Parmigiana</b> .....	24.95
Breaded veal topped with mozzarella in marinara sauce served with pasta marinara	
<b>Limone</b> .....	24.95
Veal sautéed in white wine lemon butter sauce	
<b>Pizzaiola</b> .....	24.95
Veal sautéed in garlic capers marinara sauce	
<b>Saltimbocca</b> .....	24.95
Veal with prosciutto, fontina cheese, sage in sherry wine sauce	

## STEAK

<b>*Griglia</b> .....	32.00
8oz Grilled filet mignon topped with sautéed mushrooms	
<b>*Diane</b> .....	36.00
8oz. Grilled filet mignon sautéed mushrooms with shallots in a worcestershire brandy cream sauce	
<b>*Poivre</b> .....	36.00
8 oz. Grilled filet mignon peppercorn crusted in cognac cream sauce	
<b>*Gaetano</b> .....	36.00
8 oz. Grilled filet mignon with sautéed mushrooms & prosciutto in demi glaze wine sauce	

## DESSERT

<b>Cannoli</b> .....	7.00
<b>Tiramisu</b> .....	7.00
<b>Lemoncello Cake</b> .....	7.00
<b>Cheese Cake</b> .....	7.00
<b>Crème Brulée</b> .....	7.00
<b>Chocolate Mousse Cake</b> .....	7.00

## BEVERAGE

<b>Tea/Coffee</b> .....	2.50
<b>Soft Drink</b> .....	2.75
<b>Espresso</b> .....	3.25
<b>Cappuccino</b> .....	4.00
<b>San Pelligrino</b> .....	5.00

## SIDES

<b>Side Mixed Veggies</b> .....	3.95
<b>Side Pasta</b> .....	5.95
<b>Meatball or Sausage (each)</b> .....	2.00
<b>Add Shrimp (3)</b> .....	6.00
<b>Add Chicken</b> .....	4.00
<b>Asparagus or Spinach</b> .....	5.95
<b>Sub Asparagus or Spinach</b> .....	3.95
<b>Sub Pasta Alfredo</b> .....	2.95
<b>Split Charge</b> .....	2.50
<b>Sub Caesar Salad</b> .....	2.50
<b>Roasted Potatoes</b> .....	3.95

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## **COCKTAILS**

### **Espresso Martini**

360 Vodka, Kahlua & espresso

### **Chocolate Martini**

360 Madagascar Vanilla Vodka, Kahlua,  
Godiva Chocolate Liqueur & Frangelico

### **Lemon Iced Tea**

Deep Eddy Sweet Tea Vodka & lemonade

### **Old Fashioned**

Woodford Reserve Bourbon, muddled sugar,  
bitters, an orange wheel & a cherry

### **Italian Ice**

Tuaca, lemoncello, triple sec & sweet n' sour

### **Ruby Mule**

Deep Eddy Ruby Red Vodka, Stoli Ginger Beer & lime juice

### **Cosmopolitan**

Absolut Mandarin Vodka, triple sec,  
cranberry juice & lemon juice

### **Lantern**

Malibu Coconut Rum, Midori, crème de banana,  
pineapple juice & a splash of sweet n' sour

### **Mint Cookie**

Kahlua, Frangelico,  
peppermint schnapps & irish cream