

ANTIPASTI/APPETIZERS

- Fried Calamari** - served with marinara sauce and lemon 15
Fresh Mozzarella - with locally grown tomatoes 10
Arugula Salad - with imported French goat cheese, red onion, candied pecans lightly tossed with a house made balsamic vinaigrette 11
Steamed Blue Mussels - served with garlic and e.v.o.o. 13
Steamed Virginia Little Neck Clams - with garlic and e.v.o.o. 13
Sautéed Broccoli Rabé - garlic with e.v.o.o. 10
Sautéed Mushrooms - garlic with e.v.o.o. 8
Eggplant Tower - with balsamic glaze 14

ENTRÉES

All entrées served with side of pasta, house salad or soup.
 Many items including pasta dishes may be prepared vegetarian or gluten free, please ask

CARNE / MEAT

- Veal Florentine Piccata** - served in lemon white wine sauce with fresh mushrooms and capers 23
Veal Marsala - served in marsala wine sauce and fresh mushrooms 23
Veal Sorrentino - Veal medallions dipped in egg, topped with eggplant, prosciutto, covered with fresh mozzarella, baked golden brown, served with marsala wine sauce 24
Veal Parmigiana - Veal, topped with mozzarella, served with ragu or marinara sauce 21
Veal Scarpariella - peppers, onions, sausage, broccoli, mushrooms, marsala wine sauce 24

POLLO / POULTRY

- Chicken Parmigiana** - topped with mozzarella cheese, served in a ragu or marinara sauce 18
Chicken Florentine Piccata - served in lemon white wine sauce with fresh mushrooms and capers 19
Chicken Marsala - marsala wine sauce with fresh mushrooms 19
Chicken Scarpariella - peppers, onions, sausage, broccoli, mushrooms, marsala wine sauce 21

MELANZANA / EGGPLANT

- Eggplant Parmigiana** - topped with mozzarella cheese, served in a ragu or marinara sauce 17
Eggplant Florentine - eggplant stuffed with fresh spinach, mozzarella and ricotta cheeses, served in a marinara sauce, baked to perfection 18
Eggplant Trio - ham & cheese, spinach, ricotta 19

PESCE / FISH

- Shrimp Parmigiana** - topped with mozzarella, served with ragu or marinara sauce 23
Shrimp Scampi - shrimp served with lemon butter sauce, served over angel hair pasta 24
Shrimp Chef Style - Jumbo shrimp, dipped in a light batter, pan seared, topped with lemon wine sauce, served with fresh mushrooms 24
Seafood 'DiMare' - clams, shrimp, mussels, calamari in a white garlic/basil sauce, served over linguine 21
Shrimp ala Fra Diavolo - spicy, served over linguini 24

PASTA FATTA IN CASA / HOUSE MADE FRESH PASTAS

- Spaghetti** - with meatball, sausage or classic meat sauce 15
Lasagna - made fresh in house daily 17
Linguine with clam sauce - red or white 20
Linguine Puttanesca - with capers, olives in a marinara sauce with fresh basil 15
Baked Ziti - with ricotta, mozzarella, baked with marinara sauce 17

We take pride in delivering a consistent quality experience.
 For your dining pleasure & to ensure quality & freshness, all meals are made to order.

*Some meals may take a little longer to prepare. We appreciate your patience.