Appetizers

***	Blue mussels in white sauce	12
	Blue mussels, olive oil, fresh garlic, white wine and	1
	red chili, fresh lemon juice butter & parsley	
*	Blue mussels in red sauce	12
	Blue mussels, house smoked bacon, olive oil, red o	nion,
	fresh garlic, tomato sauce, white wine, red chili an	n d
	parsley.	
*	Shrimp scampi	11
	Sauted with olive oil, fresh garlic, fresh lemon juice	e, caper
	white wine and butter sauce	
*	Grilled shrimp Greek style	11
	With feta dip: crumbled feta cheese with oregano	
	Red chili, black olives, olive oil	
*	Shrimp bella mugnaia	11
	Sauted shrimp with butter, mushrooms, tomato	
	Lemon juice and basil	
*	Shrimp aqua pazza	11
	Poached shrimp in white wine, olive oil, tomato,	
	Basil, lemon juice and garlic broth	
*	Shrimp & prosciutto	12
	Sauted shrimp wrapped in prosciutto with vodka	
	Tomato sauce	
*	Meatballs with Vodka Tomato Sauce	8
*	Meatballs with Marinara Sauce	7
	Salads	
*	Caprese Salad	8.50
	Tomato, freash mozzarella, artichoke hearts, blk o	lives,
*	Spinach Salad	6.50
	Feta cheese, red onion, blk olives, tomato	
*	Caesar Salad	6.50
	Romaine lettuce, house Caesar dressing, house cru	itons,
	Parmesan cheese.	
*	Mixed greens Salad	6.50
	Artichoke hearts, blk olives	
*	Greek Salad	6.50
	Romaine lettuce, feta cheese, blk olives, tomato,	

Pasta Entrée

	1 abta Entro		
*	All beef lasagna	14.00	
	Layered pasta sheets with a special house made all beef		
	Ragu sauce, creamy Besciamella sauce, and a special		
	blend of cheeses		
*	Hand made potato gnocchi	14.00	
	Italian dumplings with a special house made all be	eef	
	Ragu sauce and two meatballs		
*	Spicy penne with grilled chicken	14.00	
	Olive oil, red onion, fresh rosemary, heavy cream,		
	Gorgonzola blue cheese, grilled chicken, red chili		
*	Fettuccine Alfredo	14.00	
	Fresh garlic, white wine, heavy cream, Parmesan o	cheese.	
*	Shrimp Scampi Fettuccine	16.50	
	With olive oil, fresh garlic, fresh lemon juice, caper	ζ,	
	white wine and butter over fettuccine		
*	Fasano	14.00	
	House smoked bacon, red onion, artichoke heart,		
	fresh spinach, mushroom, Crudo and Pecorino ove	r	
	fettuccine		
*	Graveyard Penne	14.00	
	House smoked bacon, olive oil, red onion, grilled c	hicken,	
	artichoke heart, white wine, Pecorino Romano che	eese	
*	Capellini - Vodka Tomato Sauce & Meat Balls	14.50	
	Vodka Tomato Sauce, sautéed prosciutto, fresh ga	rlic,	
	Fresh chopped tomato, fresh basil and parmesan.		
*	Spaghetti & 2 Meat Balls	12.50	
	House made spaghetti sauce over pasta with		
	2 hand made all beef meat balls.		
*	Capellini with crudo, broccoli & blk olives	13.50	
	Freash cooked capellini over crudo sauce: olive oil		
	Garlic, chopped tomato,basil, with broccoli and old	ives.	