

DINNER MENU

ANTIPASTI

Mozzarella En Carrozza

\$11

Basil & mozzarella between slices of our homemade bread, egg battered & seared to golden perfection. Topped w/ marinara.

Eggplant Rollitini

\$13

Herb breaded eggplant rolled & stuffed with mozzarella, Parmesan & ricotta cheeses, and then topped w/ marinara.

Mussels Marinara

\$14

Simmered in a fresh herb & marinara sauce, topped w/ parmesan cheese.

Mussels Au Vin Blanc

\$14

Simmered in white wine and fresh herbs.

Calamari

\$13

Tossed in light seasoning, fried, & served with marinara.

Pizza Del Giorno

Market

10" Chef's special selected pizza of the day.

Hot Antipasto (for 2)

\$18

Mozzarella en Carrozza, rollitini, calamari & mussels marinara.

Cold Antipasto (for 2)

\$23

Assorted cured meats & cheeses w/ olives, roasted garlic, roasted peppers, pepperocinis and roasted garlic crostini

ZUPPA

Stracciatella

\$5 Cup
\$6 Bowl

Italian egg drop with spinach, parmesan & fresh herbs.

DINNER MENU

INSALATA

Caprese

\$12

Fresh mozzarella, tomato, pesto & balsamic drizzle

Spinach

\$11

Fresh spinach served with black olives, diced tomatoes, chopped egg & sliced mushrooms. Topped with a mango vinaigrette

Caesar

\$12

The Classic

Caesar

\$16

Topped with fresh mozzarella.

Local Greens

\$11

Served with creamy roasted garlic, casa vinaigrette or mango vinaigrette.

PASTA & ENTREES

Pasta Bolognese

\$25

Petite \$17

Veal, beef, & pork simmered in an herb & tomato sauce.

Pasta Pelicano

\$21

Petite \$14

Mushrooms, roasted tomatoes, onions, capers & black olives. Tossed with fresh herbs, garlic & olive oil.

Homemade Manicotti

\$21

Petite \$14

A flat circular pasta rolled & stuffed with ricotta, mozzarella & parmesan cheeses. Marinara topped.

Homemade Pappardelle

\$26

Petite \$17

Tossed in a white truffle & porcini cream sauce w/ roasted tomato and porcini mushrooms

DINNER MENU

Tortellini Carbonara

\$27

Petite \$18

Bacon, prosciutto, fresh herbs & garlic. Tossed in a parmesan cream sauce.

Veal Parmigiana

\$28

Scaloppine of veal breaded then topped with marinara & mozzarella cheese. Served w/ pasta

Meatballs

\$24

Served with pasta.

Italian Sausage

\$24

Served with pasta.

Eggplant Parmigiana

\$23

Roasted eggplant layered w/ mozzarella & marinara. Served w/ pasta

Eggplant Rollitini

\$23

Herb breaded eggplant rolled & stuffed with ricotta, parmesan & mozzarella cheeses. Marinara topped. Served w/ pasta

NY Striploin

\$30

16 oz. striploin served w/ demi-glacé, potato and vegetable.

Veal Scandinaro

\$30

Scaloppine of veal sautéed & topped with tomatoes, roasted eggplant, onions, prosciutto & mozzarella. Served w/ potato

Mussels Marinara

\$26

Simmered in a fresh herb & marinara sauce. Served w/ pasta

Mussels Au Vin Blanc

\$26

Simmered in white wine & fresh herbs. Served w/ pasta

Frutti D Mare

\$29

Shrimp, mussels, calamari & fresh catch. Simmered in white wine & marinara. Served over pasta.

Shrimp Scampi

\$26

Butter, garlic, wine, parmesan, lemon, and peppers. Served over pasta

DINNER MENU

Chicken Parmigiana

\$24

Boneless breast of chicken breaded then topped with marinara & mozzarella cheeses. Served w/ pasta

Fresh Catch Basil Parmesan Crusted

\$26

Served with risotto.

Fresh Catch Pelicano

\$26

Pan seared with mushrooms, capers, olives, roasted tomatoes & onion. Served over pasta.

Fresh Catch Francaise

\$26

Herb battered. Lemon beurre blanc. Served with risotto.

PIZZA & CALZONES

Pizza 16"

\$15

16" thin crust neapolitan pie with cheese.

Pizza 10"

\$10

10" thin crust neapolitan pie with cheese.

White Pizza 16"

\$26

Ricotta, mozzarella, parmesan and fresh herbs

White Pizza 10"

\$16

Ricotta, mozzarella, parmesan and fresh herbs

Calzones

\$16

Homemade fresh pizza dough wrapped around an herb, mozzarella, ricotta & parmesan stuffing.

DINNER MENU

PIZZA TOPPINGS & CALZONE FILLINGS

10" Pie & Calzone
16" Pie

\$2 Each
\$3 Each

Peppers, ham, plum tomatoes,
onions, black olives, fresh
tomatoes, anchovies, basil

10" Pie & Calzone
16" Pie

\$3 Each
\$5 Each

Meatball, Italian sausage, roasted
garlic, spinach, pepperoni, fresh
mushrooms, fresh mozzarella,
pancetta, arugula, green olives,
artichoke hearts

10" Pie & Calzone
16" Pie

\$6 Each
\$10 Each

Prosciutto, shrimp, porcini
mushroom

HOUSE SPECIALTIES

Shrimp Scampi Pizza

16" Pie
10" Pie

\$25
\$16

Shrimp scampi, mozzarella,
marinara

Margherita Pizza

16" Pie
10" Pie

\$23
\$14

Basil, fresh mozzarella, marinara

Chicken Parmigiana

16" Pie
10" Pie

\$23
\$14

Breaded chicken cutlet,
mozzarella, marinara

Vegetarian Pizza

16" Pie
10" Pie

\$23
\$14

Zucchini, summer squash, tomato,
pepper, onion, mushroom

DINNER MENU

DESSERT

Cannoli

\$11

Homemade cannoli shells wrapped around a creamy ricotta stuffing

Crème Brulee

\$11

Traditional egg custard dessert. Served w/ fresh berries and chocolate shards

Key Lime Tower

\$11

Key Lime ice cream poured into a tower mold and sits atop a graham cracker crust. Finished w/ crème anglaise and strawberry coulis

Olive Oil Cake

\$11

Moist, rich citrus cake finished w/ espresso crème anglaise and raspberry coulis

Profiteroles

\$11

Homemade pastries stuffed w/ homemade ice cream. Finished w/ crème anglaise and chocolate sauce.

Panna Cotta

\$11

Traditional Italian eggless custard. Served w/ fresh berries and chocolate shards.

Torre di Lussuria Dolce

\$11

Decadent cake tower consisting of rich chocolate cake soaked w/ amaretto and espresso. Layered w/ sweet whipped cream and finished w/ espresso crème anglaise and chocolate ganache.

Zucatto

\$11

Dome shaped cake. Outer layer is pound cake soaked w/ cherry brandy, cognac and grand marnier. Inside there are two mousse'. Vanilla walnut mousse and roasted hazelnut chocolate mousse. Served w/ chocolate shards and raspberry coulis.

White Chocolate & Raspberry Cheesecake

\$11

White Chocolate Mousse

\$11

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Dessert list will change daily. Call for today's selections. 340-773-3333



All menu items are available for take out. 340-773-3333



18% Gratuity may be added to parties of 6 or more.



Wheelchair access available. Please call us in advance so we can best accommodate your seating. 340-773-3333