



**Raw Bar**

Sampler (4 each: Shrimp, Oysters, Clams)	\$24.95
Countneck Clams	\$2.00/each \$11.00/six
Shrimp	\$2.95/each \$16.00/six
Oysters	\$2.95/each \$16.00/six

**Starters**

Pasta Fagioli	\$5.95
Broccoli Rabe w/Sausage	\$12.95
Eggplant Marinara	\$10.95
Fried Calamari	\$13.25
Fried Mozzarella (3 Pieces)	\$10.95
Brick Oven Chicken Wings	\$12.95
Sauteed Baby Artichokes	\$10.95



*Sausage • Pepperoni • Olives • Hot Peppers • Hamburg • Peppers • Bacon  
Caramelized Onions • Mushrooms • Onions • Anchovies • Extra Mozzarella*

Small \$9.75	Medium \$14.00	Large \$17.25
12" 8-Slice	15" 8-Slice	18" 12-Slice
\$2.25/topping	\$2.75/topping	\$3.00/topping

**Specialty Pizza**

Tomato Pie	\$11.95	\$16.95	\$19.95
<i>tomato sauce, grated cheese, fresh parsley and basil</i>			
Neapolitan	\$13.95	\$17.95	\$20.95
<i>mozzarella, fresh sliced tomatoes, olive oil, garlic, herbs</i>			
Spinach	\$13.95	\$17.95	\$20.95
<i>spinach, garlic, olive oil, mildly spiced with red pepper</i>			
Anchovy	\$13.95	\$17.95	\$20.95
<i>anchovies, light tomato sauce, garlic, romano cheese, herbs</i>			
Sweet Pea	\$13.95	\$17.95	\$20.95
<i>peas, tomato sauce, ricotta, mozzarella, parsley, basil</i>			
Broccoli	\$13.95	\$17.95	\$20.95
<i>broccoli, garlic, olive oil, mozzarella, ricotta</i>			
Margherita	\$15.95	\$20.95	\$24.95
<i>tomatoes, olive oil, mozzarella</i>			
Chicken Pesto	\$15.95	\$19.95	\$23.95
<i>chicken, sliced tomatoes, red onion, basil pesto</i>			
Eggplant	\$15.95	\$20.95	\$24.95
<i>eggplant, tomato sauce, mozzarella, ricotta, parsley, basil</i>			
Chicken Artichoke	\$15.95	\$20.95	\$24.95
<i>chicken, artichoke hearts, mozzarella, red onion (red or white)</i>			
Clam	\$17.95	\$22.95	\$25.95
<i>fresh clams, garlic, parsley, olive oil</i>			
Scampi	\$20.95	\$24.95	\$26.95
<i>fresh shrimp, garlic, olive oil, butter, herbs</i>			
Broccoli Rabe	\$16.95	\$20.95	\$24.95
<i>olive oil, garlic, red pepper flakes, mozzarella, ricotta</i>			

**Salads**

<i>Add Chicken \$3.95, Shrimp \$6.95, Salmon \$8.00</i>	
Wedge Salad	\$10.95
Tomato and Fresh Mozzarella	\$9.95
Tossed Salad	\$7.95
Caesar Salad	\$9.95
Antipasto	\$10.95
Arugula Salad	\$8.95

**Grinders**

*All Served with Peppers and Cheese*

Meatball	\$10.95
Sausage (Regular or Fried w/Onions)	\$10.95
Eggplant	\$10.95
Chicken Parm	\$10.95
Ham	\$10.95
Genoa Salami	\$10.95

**Original Menu**

#6 Shells w/Tomato Sauce	\$14.25
#7 Shells w/Meatballs	\$15.25
#8 Shells w/Sausage	\$15.25
#9 Spaghetti w/Tomato Sauce	\$14.25
#10 Spaghetti w/Meatball	\$15.25
#11 Spaghetti w/Sausage	\$15.25
#12 Italian Sausage and Peppers	\$18.95

**The Original Specials**

*Served with Salad*

#13 Shells w/Meatballs & Sausage	\$15.95
#14 Spaghetti w/Meatballs & Sausage	\$15.95

**Extended Menu**

<i>*Lunch until 3:45 weekdays</i>	<i>Lunch</i>	<i>Dinner</i>
Rigatoni Bolognese	(\$11.95)	\$20.95
Penne ala Vodka w/Chicken	(\$13.95)	\$22.95
Penne ala Vodka w/Shrimp	(\$16.95)	\$24.95
Meat Lasagna w/Salad		\$21.25
Stuffed Eggplant w/Salad		\$19.75
Chicken Parmesan w/Penne		\$21.95
Scampi w/Linguine	(\$13.95)	\$23.95
Chicken Stemperata		\$22.50
Chicken Piccata	(\$10.95)	\$22.95
Salmon		\$23.95
Chicken Milanese w/Arugula & potato	(\$16.95)	\$19.95
Linguine & Clams (Red or White)	(\$13.95)	\$21.95
Linguine Puttanesca	(\$13.95)	\$20.95



# Wine List

Bin Glass Bottle

## Sparkling

300	Prosecco, Maschio.....	10.00	39.00
301	Prosecco, Maschio Sparkling Rose.....	10.00	

## White

100	Riesling, Blüfeld.....	8.00	30.00
101	Chardonnay, Two Vines .....	8.50	32.00
102	Chardonnay, Estancia .....	9.50	36.00
103	Chardonnay, Simi .....		42.00
104	Chardonnay, Sonoma Cutrer, Russian River.....	11.00	40.00
105	Pinot Grigio, Santa Marina.....	8.25	33.00
106	Pinot Grigio, Santa Margherita .....		48.00
108	Sauvignon Blanc, Clifford Bay.....	9.00	35.00

## Red

201	Merlot, Hacienda.....	8.00	30.00
203	Cabernet Sauvignon, Guenoc.....	9.25	33.00
204	Cabernet Sauvignon, Storypoint .....	11.00	40.00
205	Cabernet Sauvignon, Girard.....		43.00
206	Cabernet Sauvignon, Franciscan .....		49.00
207	Cabernet Sauvignon, Starmont by Merryvale .....		56.00
210	Cabernet Sauvignon, Mt. Veeder .....		69.00
211	Amarone, Sartori.....		88.00
212	Pinot Noir, Murphy Goode.....	9.50	33.00
213	Zinfandel, Ravenswood 'Vintner's Blend' .....	9.50	33.00
214	Valpolicella, Masi .....		32.00
215	Montepulciano, Umani Ronchi 'Jorio' .....		36.00
216	Centine, Banfi.....	8.50	32.00
217	Santi Valpolicella Classico Ripasso Solane.....		30.00
218	Chianti, Ruffino.....	9.00	34.00
219	Chianti Classico 'Aziano', Ruffino .....		36.00
220	Chianti Classico 'Riserva Ducale Traditional', Ruffino .....		50.00
221	Barbera d'Alba DOC, Pio Cesare .....		43.00
222	Lignum, Red Blend, Sicily.....		36.00
223	Malbec, Ruta 22 .....	9.25	37.00
224	Banfi Rosso di Montalcino.....		40.00
225	Antinori Badia a Passignano Chianti Classico Riserva .....		90.00
226	M. Chapoutier's Belleruche Rose .....	10.00	40.00
227	Sassoregale Maremma Toscana Sangiovese .....		38.00



# Bottled Beer

## **DOMESTIC \$4.75**

**Budweiser  
Bud Light  
Coors Light**

**Michelob Ultra-Light  
Yuengling Lager  
Yuengling Light**

**Blue Moon  
Miller Lite  
O'Doul's N/A**

## **IMPORTED \$5.75**

**Heineken, Holland  
Amstel Light, Holland**

**Guinness Stout Can \$6.00**

**Corona, Mexico  
Stella Artois, Belgium**

# Beer on Tap

## **PABST BLUE RIBBON, WISCONSIN, \$4.00 GLASS/\$12.95 PITCHER**

Malted barley, select cereal grains and American and European hops is fermented with proprietary lager yeast. Smooth full-bodied beer with a clean, crisp finish with a fine noble hop aroma.

## **COORS LIGHT, COLORADO, \$5.00 GLASS/\$15.25 PITCHER**

These beers are extremely light colored, light in body, and high in carbonation.

## **CAPTAINS DAUGHTER, DOUBLE IPA, RI, \$6.00 GLASS/\$17.95 PITCHER**

Minimal bitterness, massive amounts of hops with a citrus finish.

## **PERONI, ITALY, \$6.00 GLASS/\$17.95 PITCHER**

A refreshing smooth lager, brewed using the finest spring barley malts and hops, its taste is slightly bitter.

## **STONEY CREEK IPA, CRANKY, CT, \$7.00 GLASS/\$19.95 PITCHER**

Assertive hop character enhanced by a smooth malt backbone.  
Citrus and tropical fruit hops balanced by notes of black pepper and pine.

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# Special Martinis and Cocktails

**\$11.00**

## **Black Manhattan**

Captain Morgan Spiced Rum, dark crème de cacao, bitters, orange wedge

## **Raspberry Lemonade**

Tito's Vodka, strawberry puree freshly squeezed lemonade

## **Rum Punch**

Bacardi White Rum, gosling's Dark Rum, lime, juice, pineapple juice, orange juice and grenadine

## **Espresso Martini**

Kahlua, Stoli Vanil Vodka, white crème de cacao and a shot of espresso

## **Cosmopolitan**

Stoli Citros Vodka, triple sec, cranberry juice and lime juice

## **French Martini**

Stoli Citros Vodka, Chambord and pineapple juice

## **Tavern Margarita**

1800 Silver Tequila, triple sec, hose lemonade, served up or on the rocks

## **Moscow Mule**

Tito's Vodka, lime juice, Gosling's Ginger Beer, served in a copper mug

## **Aperol Spritz**

Aperol, Prosecco and soda water

# Cold Beverages

**Freshly Squeezed Lemonade**

\$3.50

**Brewed Ice Tea**

\$2.95

**San Pellegrino Mineral Water**

\$3.75/ ½ Liter \$6.00 Liter

**Panna Water (non-carbonated)**

\$6.00 Liter

**Milk / Chocolate**

\$2.50

**Coke, Diet Coke, Sprite, Cream,  
Orange, Ginger Ale, Root Beer**

\$2.95

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# Hot Beverages

**Cappuccino**

\$4.00

**Espresso**

\$3.50

**Irish Coffee**

\$8.00

**Spanish Coffee**

\$8.00

**Coffee, Decaf & Tea**

\$3.00

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# Desserts

**Cannoli \$5.75**

fresh ricotta cheese with a hint of cherry

**Ice Cream Puff \$6.75**

with hot fudge

**Cheesecake \$7.75**

with seasonal fruit

**Tiramisu \$7.75**

coffee-flavored Italian dessert

**Vanilla Haagen-Daz Ice Cream \$5.75**

**Hot Fudge Sundae \$7.50**

with fresh whipped cream

**Caffe Affogato \$5.50**

scoop of vanilla ice cream, drowned in a shot espresso

**Apple Crisp - \$6.95**

served warm with vanilla ice cream

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# Post Script

**Gran Marnier**

9.00

**Campari**

8.25

**Sambuca Molanari**

8.75

**Disaronno Amaretto**

8.50

**Bailey's Irish Cream**

8.50

**Kahlua**

8.00

**Chambord**

7.50

**Tia Maria**

8.00

**Frangelico**

8.25

**Godiva Chocolate Liqueur**

8.00

**Gioia Luisa Limoncello**

7.25

# Cognac

**Remy Martin**

10.50

**Courvoisier V.S.**

9.75

**Hennessy V.S.**

8.75

# Grappa and Port

**Taylor Fladgate Porto First Estate**

Reserve

7.00

**Castello Banfi Grappa**

7.00