

Appetizers

~Greens and Beans~

White northern beans sautéed with fresh garlic and greens.

~Bruschetta~

Marinated tomatoes, peppers, sweet onions and garlic served with toasted house-made French bread.

~Shrimp Cocktail~

Three colossal chilled shrimp served with our special cocktail sauce

~Lobster and Crab Ravioli~

Served with fresh basil & crab cream sauce. Three per order

~Beef Carpaccio~

Thinly sliced seasoned filet of beef served with a Creole mustard mayonnaise, capers, shaved pecorino cheese and field greens

~Diavolo Mussels~

Steamed blue mussels tossed with a blend of spicy fresh crushed tomatoes with hints of white onion, garlic and fresh basil.

~Calamari Fritti~

Tender calamari lightly breaded and served with our house-made marinara sauce.

~Baby Clams~

Farm raised baby clams served with melted butter.

~Fritto Misto~

Fried calamari, shrimp, artichoke hearts, and provolone served with our marinara sauce & a creamy mustard peppercorn sauce.

~Provolone Fritti~

Two half moons of provolone, fried to perfection and served with house made marinara.

~Fococcina Bread~

Our secret recipe, served with marinara sauce.
Perfect size for two to share

Zuppa

Italian Minestrone or Pasta Fagioli

Insalatas

~Antipasto~

Mixed greens topped with plum tomatoes, red onions, marinated artichoke hearts, roasted red peppers, pepperoncini's, Nicoise olives, provolone cheese, Genoa salami, cappicola, fresh mozzarella rolled with Roma tomatoes and fresh basil; dressed in our house vinaigrette.

~Side House Garden Salad~

Mixed greens topped with sliced Roma tomatoes, cucumbers, Nicoise olives, and red onions with choice of dressing

~Warm Spinach Salad~

A warm pancetta gorgonzola honey mustard dressing with fresh spinach sliced mushrooms, nicoise olives, and crumbled gorgonzola cheese.

~Caesar Salad~

Chopped Romaine lettuce tossed with shredded parmesan cheese, our house-made Caesar dressing, and croutons

~Iceberg Wedge~

Crisp wedge of iceberg lettuce topped with chunky blue cheese dressing, our house-made Caesar dressing and croutons.

~Caprese Salad Ala Erica~

Sliced Roma tomatoes and fresh homemade mozzarella cheese topped with fresh basil and drizzled with olive oil and balsamic vinaigrette.

~Tomato Salad (in season)~

Diced vine-ripe tomatoes and sweet onions tossed with our house Italian dressing, crumbled gorgonzola cheese, and Italian spices. So Fresh!

Dressings:

House Italian, Balsamic Vinaigrette, Honey Mustard, Poppy Seed, Ranch, Creamy Gorgonzola Cheese, Crumbled Gorgonzola Cheese, and Caesar for an additional charge.

Flatbreads

~Salmon Flatbread~

Fresh salmon, boursin cheese and fresh basil

~Steak Gorgonzola~

Diced rib-eye served on butter and garlic toasted flatbread finished with gorgonzola cheese

~Pollo al limone~

Lemon citrus chicken breast served on toasted flatbread and finished with melted mozzarella cheese

~Roasted Red Pepper~

Roasted red pepper topped with fresh basil and mozzarella

~Bruschetta Flatbread~

A blend of diced roma tomatoes, green bell peppers and red onion topped with mozzarella cheese

Roma Style Pizza

Our thin crust pizza recipe and presentation came from our partnership with
Dionizio Orestia at La Sacrestia in Rome Italy.

~Pizza Rustica~

Pizza with everything

~Margherita~

Fresh mozzarella cheese, sliced fresh tomato and fresh basil

~The Classico~

Tomato sauce, mozzarella and fresh basil

~Pizza Florentine~

Spinach, Sun Dried Tomatoes, fresh mushrooms, onions, and garlic

~The Little Italy Special~

Sausage, green peppers, fresh mushrooms, and roasted red peppers

~Pizza di Carne~

Layers of Pepperoni, meatballs, and sausage

~Pollo, Bacon & Ranch~

Ranch dressing, grilled chicken, and chopped bacon, topped with mozzarella & cheddar cheese

~Garlic Bianco~

Special pizza dough topped with olive oil, fresh garlic, and parmesan cheese

~Pizza with Pollo Barbeque~

Grilled chicken topped with Barbeque sauce and a blend of cheddar & mozzarella cheese

Gluten-free pizza dough available for additional charge.

Additional Toppings:

Broccoli, Fresh Green Peppers, Pepperoni, Fresh Garlic, Sun-dried Tomatoes, Italian Sausage, Anchovies,
Fresh Mushrooms, Fresh Red Onions, Sliced Black Olives, Meatballs, Fresh Spinach, and
Roasted Red Peppers, Grilled chicken

Pasta Specialties

~Traditional Pasta~

Your choice of pasta, served with house tomato sauce or marinara and your choice of one large house-made meatball or an Italian sausage.

~Penne Arrabiata~

Spicy, pan-fresh marinara with red onions, fresh basil, and shaved garlic. Served over penne pasta. Not for the faint of heart, or ask for it mild.

~Ortolano~

A sherry, tomato cream sauce with fresh mushrooms and broccoli. Topped with grated parmesan and mozzarella cheese, served over a bed of fettuccini.

~Maurina's Penne Alla Vodka~

Penne tossed with a spicy, pan fresh, crushed tomato cream sauce with diced prosciutto ham and shaved garlic. A house favorite!

~Penne Carbonara~

Penne tossed in pancetta, bacon, and asparagus; sautéed with garlic and butter in a sherry heavy cream reduction with egg whipped in and asiago cheese.

~Fettuccini Alfredo~

Thick tender strips of pasta served in a smooth, rich and creamy parmesan cheese sauce.

~Pesto Pasta~

Your choice of pasta tossed in pesto, sautéed with fresh garlic, white wine and butter. This dish can be served with or without cream.

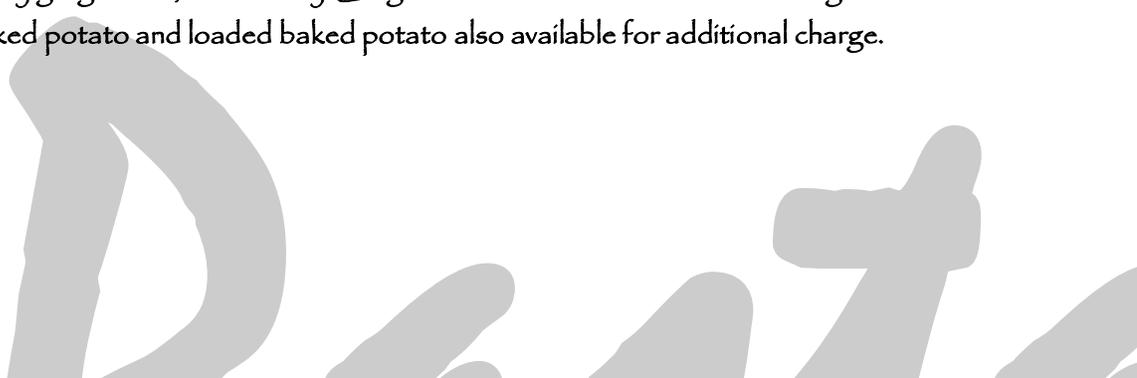
~Rigatoni Boulanaise~

Ground veal, sirloin, pork, and sausage sautéed with our house-made demi glaze, garlic, peppers, onion, celery, and carrots then infused with Cabernet Sauvignon and house sauce; tossed in rigatoni.

All entrees include choice of House Salad or Soup

Caesar Salad, crumbly gorgonzola, and creamy Gorgonzola available for additional charge.

Gluten-free Pasta, baked potato and loaded baked potato also available for additional charge.



Pasta Specialties

~Tour of Italy~

Chicken Parmesan, house-made Manicotti, and Fettuccini Alfredo.

~Aglio-Olio-Peppers~

Linguini tossed with olive oil, fresh garlic, and peppers. Ask for Mild, Medium, or Hot. A Ruggiero family recipe

~Penne Sauté~

Pancetta, sausage, mushrooms, and spinach in a gorgonzola cream sauce sautéed and tossed in penne.

~Lasagna~

Classic preparation of fresh pasta with layers of herbed ricotta cheese and our house-made meat sauce. A definite crowd pleaser!

~Linguini with Clam Sauce~

Linguini tossed with tender chopped clams sautéed in your choice of a herbed red or white sauce.

~Lobster & Crab Ravioli~

Pillows stuffed with lobster and crab, served with fresh basil & crab cream sauce.

~Baked Penne~

Imported Penne pasta tossed with our house sauce, ricotta and parmesan cheese then topped with mozzarella and baked to perfection.

~Pasta Pomodoro~

Capellini prepared with olive oil, fresh crushed tomatoes, basil, shaved garlic, and diced white onions.

~Cheese Ravioli~

A generous portion of our cheese-filled pillows served with choice of house tomato or marinara sauce.

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Gluten-free Pasta, baked potato and loaded baked potato also available for additional charge.

Pollo

~Chicken Bourgino~

Chicken sautéed with shallots, diced prosciutto ham, and artichoke hearts in a red wine sauce.
Topped with eggplant and provolone cheese then baked and served with side pasta.

~Pesto Chicken~

Grilled chicken with mushrooms, sun-dried tomatoes, and garlic in a pesto white wine sauce served with linguini.

~Chicken Sorrento~

Chicken parmesan topped with eggplant, mozzarella cheese, and our house made sauce served with side pasta.

Vegetariano

~Eggplant Parmesan & Pasta~

Thick rounds of eggplant baked with marinara sauce and mozzarella cheese.
Served with side pasta.

~Eggplant Roulette~

Eggplant stuffed with herbed ricotta cheese and fresh spinach topped with marinara and mozzarella cheese. Served with side pasta.

~Capellini Vegetalli~

Chef's choice of fresh vegetables in a pan-fresh marinara sauce. Served over capellini pasta.

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Gluten-free Pasta, baked potato and loaded baked potato also available for additional charge.

Vegetariano

Pollo

~Tony's Chicken Milanese~

Tender chicken cutlet pounded thin, breaded with herbed breadcrumbs and sautéed in olive oil. Served with lemon-garlic wine sauce and a side of pasta.

~Chicken Parmesan~

Chicken cutlet topped with mozzarella cheese and fresh tomato sauce, served with side pasta.

~Chicken Scampì~

Lightly breaded chicken tenders sautéed in olive oil and served with our special scampì sauce and a side pasta.

~Chicken Marsala~

Chicken sautéed with mushrooms in a Marsala wine sauce served with a side pasta.

~Chicken Franchise~

An egg battered breast of chicken, sautéed in a lemon, butter, and white wine sauce served with side pasta.

~Chicken Campagnola~

Chicken tenders sautéed with sausage, roasted red peppers, green peppers, fresh garlic, and rosemary in a white wine sauce served over linguini.

~Chicken Piccata~

Chicken sautéed with shallots and capers in a white wine, lemon butter sauce served with side pasta.

All entrees include choice of House Salad or Soup

Caesar Salad, crumbly gorgonzola, and creamy Gorgonzola available for additional charge.

Gluten-free Pasta, baked potato and loaded baked potato also available for additional charge.

Pesci

~Shrimp Fra Diavolo~

Large shrimp sautéed in olive oil and served with a spicy fra diavolo sauce over linguini. Ask for mild, medium, or hot.

~Shrimp Genovese alla Nevín~

Large shrimp lightly egg battered and sautéed in olive oil, garlic and mushrooms, in a lemon wine sauce. Served over a bed of steamed spinach with a side of linguini.

~Shrimp & Scallop Provencale~

Scallops and shrimp sautéed in a white wine lemon butter sauce with artichoke hearts, roasted red peppers, onions, diced tomatoes, sliced black olives, and fresh garlic served over a bed of penne pasta.

~Shrimp Scampi~

Large shrimp, lightly breaded and sautéed in olive oil and our famous scampi sauce tossed with linguini.

~Fettuccini Fruitta de Mar~

Shrimp, scallops, and crab meat sautéed in a fresh basil, white wine, and cream sauce served over a bed of fettuccini.

~Cioppino~

Mussels, scallops, shrimp, calamari and crab meat in a lightly spicy marinara sauce over linguini.

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Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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Caesar Salad, crumbly gorgonzola, and creamy Gorgonzola available for additional charge.

Gluten-free Pasta, baked potato and loaded baked potato also available for additional charge.

Pescí

Roasted Salmon Filet~

Cedar planked salmon, a truly unique flavor
Served with your choice of a lemon-garlic sauce or a piccata sauce

~Alaskan Halibut~

Grilled or Broiled served with potato and vegetable.

~Pan Fried Trout~

Butterflied Trout fillet delicately seasoned with lemon and pan seared,
served with asparagus and choice of potato

Friday Fish Fry

Beer Battered, Fried, or Broiled

Served with Pasta Fagioli, Minestrone or house salad and French Fries

~please no substitutions~

~price is subject to change when substitutions are made~

~Haddock Parmesan~

Breaded haddock fried and topped with our house made sauce and mozzarella cheese. Served with
side pasta

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Gluten-free Pasta, baked potato and loaded baked potato also available for additional charge.

Vitello

~Veal Milanese (Old Blue Eye's Favorite Dish)~

Tender cutlet of veal pounded thin and lightly breaded sautéed in olive oil. Served with a lemon butter wine sauce and side pasta

~Veal Sorrento~

Veal parmesan topped with eggplant, mozzarella cheese, and our house-made sauce. Served with side pasta

~Veal Scarpinello~

Veal scaloppini sautéed with rosemary, fresh garlic, roasted red peppers, green bell peppers, sliced Italian sweet sausage in a lemon butter wine sauce served over linguini.

~Veal Parmesan~

Tender cutlets of veal lightly breaded, topped with mozzarella cheese and fresh tomato sauce, served with pasta.

~Veal Marsala~

Tender scaloppini of veal sautéed with sliced mushrooms in a Marsala wine sauce served with side pasta.

~Veal Piccata~

Lightly floured scaloppini of veal sautéed with shallots & capers in a white wine lemon butter sauce served with side pasta.

~Veal Saltimbocca~

Veal scaloppini sautéed in a sherry wine, sage sauce, topped with Prosciutto ham and provolone cheese served on a bed of wilted greens.

~Veal Bourgino~

Veal scaloppini sautéed with shallots, diced prosciutto ham, and artichoke hearts in a red wine sauce. Topped with eggplant & provolone cheese then baked and served with side pasta.

All entrees include choice of House Salad or Soup

Caesar Salad, crumbly gorgonzola, and creamy Gorgonzola available for additional charge.
Gluten-free Pasta, baked potato and loaded baked potato also available for additional charge.

Carní

All steaks are aged 21 days

All steaks are cooked to your liking and served with potato and vegetable.

Steak temperatures

Rare- Red cold center

Medium- pink warm center

Well done- Brown throughout and warm

~Beef Tenderloin~

8 ounces

~Kansas City Strip Steak~

10 ounces ~ 20 ounces

~Grilled Ribeye~

10 ounces ~ 20 ounces

~Broiled Ground Sirloin Steak~

Served with sautéed mushrooms

Or with Mushrooms, peppers, & onions for additional charge.

~Grilled Pork Chop~

French cut tender pork chop grilled to perfection and served with potato, fresh vegetables and, of course, apple sauce.

(Please allow 30 minutes for this extra thick cut)

Saturday Only Prime Rib

Slow cooked for added tenderness and flavor.

Served with potato and vegetable.

8 ounce	12 ounce	16 ounce
Petite	Queen	King

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Gluten-free Pasta, baked potato and loaded baked potato also available for additional charge.

Children's Menu

Ages 12 and Under . Dinners include Salad or Applesauce

Pasta & Sauce

Chicken Parmesan with pasta

Ryan's Fried Chicken Tenders & Fries

Joey's Macaroni & Cheese

Bella's Cheese Pizza

Children's Drinks

Milk, juices, and soft drinks

Sides

French Fries or Steak Fries

Sweet Potato Fries

Side Pasta

Alfredo Sauce, Carbonara or Aglio
Olio Sauce sides

Vodka sauce side

Pomodora Sauce side

Meatball

Sausage

Baked Potato

Extra sauce

Broccoli

Asparagus

Vegetable of the Day

Sautéed Spinach

Sauteed Sweet Peppers

Sautéed Mushrooms

Sautéed Onions

Split charge \$2.50 per person

Substitutions or additions may result in an additional charge