



## Appetizer



### **Cold Appetizer**

Slices of hard Genoa salami, seasoned artichoke hearts, Calamata olives, fresh mozzarella and provolone 6.75

### **Sausage and Peppers (hot or mild)**

Pan fried Italian sausage and red peppers served with fresh mozzarella and soft provolone sticks 6.75

### **Broccoli di Rapa**

(Rapini/Broccoli Rabe)

Pan fried with fresh garlic in extra virgin olive oil. 7.35

### **Portabella Mushrooms**

Topped with seasoned roma tomatoes, red onions, and mozzarella cheese and baked 6.95

### **Shrimp Cocktail**

Jumbo Shrimp served on a bed of fresh Caesar salad. 6.95

### **Roasted Peppers**

Stove roasted red peppers served with fresh mozzarella and soft provolone sticks 6.25

### **Mussels or Clams**

Fresh mussels or clams sauteed in your choice of garlic-marinara sauce or white wine sauce 7.45

### **Polenta in Roasted Pepper Sauce**

Italian corn meal topped with creamy roasted pepper sauce 6.95

### **Stuffed Zucchini a la Bolognese**

Oven roasted zucchini stuffed with fresh ground beef and veal, Arborio rice, parmigiano and mozzarella cheese 7.75

## Veal

### **Scaloppine Ripiene Al Vino Bianco**

2 Breaded Veal Scaloppine stuffed with ham & cheese. 20.65

### **Veal Absolut (Family Creation)**

Absolut Vodka is the ultimate ingredient in veal cutlets, sauteed in fresh mushrooms and cream sauce. 20.95

### **Cotolette Alla Milanese**

Lightly breaded veal cutlets golden in a skillet on bed of fresh greens and shaved parmigiano cheese. 19.75

### **Veal Parmigiana Al Pomodoro**

Breaded veal cutlet topped with tomato sauce and cheese. 19.95

### **Saltimbocca Alla Romana**

Via Veneto's most known veal topped with Prosciutto Ham and fresh Sage leaves in White Wine. 20.75

### **Veal Picatta**

The lightest veal of all. Carefully prepared in a light touch of fresh lemon juice. 19.95

### **Scaloppine Al Marsala**

The best Sicilian Marsala Wine is the key ingredient in this outstanding well prepared veal combination. 19.95

## Traditional Baked Specialties

### **Eggplant Parmigiana**

Topped in Marinara sauce and cheese. 17.75

### **Cannelloni Fiorentina**

Cheese & spinach filled. 14.95

### **Manicotti Di Ricotta**

Cheese filled. 14.95

### **Cannelloni Di Carne**

Meat filled. 14.95

### **Lasagna Di Ricotta Alla Romana**

An excellent combination with Ricotta cheese, topped with ham, and sliced boiled eggs. 14.95

### **Rack of Lamb**

New Zealand baby rack dry rubbed in an seasoning blend. 25.95

### **Involtini Di Manzo (Braciole)**

Ham, fresh vegetables, and Italian spices rolled in thinly sliced Sirloin Tip, topped with mushrooms, and cheese in a light tomato sauce. 18.75

Daily Specials are available and are priced at Market Value. Quality food takes time to prepare. We prepare everything from scratch, please allow time to fully enjoy the experience.  
All Parties of 8 or more will have a 18% Gratuity added to their bill.  
Substitutions or changes may be subject to an additional charge and are subject to availability. There will be a split plate charge. Please, for the concern of others, No Cigars or Pipes.



## Seafood

### Orange Roughy

Tender white fish lightly breaded, topped with marinated seasoned tomatoes, Mozzarella & Provolone cheese and baked. 20.95

### Shrimp D'oro

Tender large shrimp dusted in flour golden in a skillet with garlic and fresh lemon juice. 21.95

### Shrimp Parmigiana

Sauteéd tender large shrimp topped in Marinara sauce and cheese. 20.95

### Stuffed Flounder Alla Primavera

A combination of cheeses, broccoli, crab meat prepared in a Marinara or white wine sauce. 20.95

### Grouper (Cernia)

Wild caught Grouper filet topped with fresh asparagus, served blackened in a white wine reduction or grilled with Italian herbs. 21.75

### Shrimp San Marzano (A Unique Seafood)

Grilled zucchini wrapped around jumbo shrimp, provolone cheese and prosciutto ham baked in a blend of Zucchini, San Marzano tomatoes and a wine sauce. 22.95

## Chicken

### Chicken Fiorentina all' Arancia (Rinaldo's Creation)

Twin chicken breast wrapped around spinach, Prosciutto Ham, Provolone and Mozzarella cheese topped with julienne-cut mushrooms and pine nuts in a light Creamy Orange Sauce. 21.75

### Chicken Parmigiana

Breaded filet of chicken topped with tomato sauce and cheese. 18.95

### Chicken Petti d'Oro

Lightly breaded filet of chicken golden in a skillet on a bed of fresh greens and shaved parmigiano cheese. 18.95

### Chicken Ripieno

Breaded Chicken breast stuffed with ham and cheese. Flamed in White Wine. 20.50

## Pasta

### Ravioli with Cheese

Choice of tomato or meat sauce. 15.25

### Gnocchi of Potato Alla Romana

House Specialty - Homemade Served with tomato or meat sauce. 17.95

### Linguine with Clams

Choice of red marinara or white wine sauce. 17.75

### Fettuccine Alfredo

Four different kinds of cheeses, mainly Ricotta, melted down then poured on top of the noodles. 16.55

### Linguine All' Ammiraglia

Small Shrimp in marinara sauce. 19.75

### Fettuccine Alfredo with Shrimp

For the extra touch to the Alfredo sauce, an excellent combination with small shrimp. 20.75

### Risotto Pescatora

Clams, shrimp, calamari, bay scallops, fish of the day and mussells in the shell, slowly cooked in a creamy rosé sauce with arborio rice and parmigiano cheese. 19.95

### Spaghetti with Meat or Tomato Sauce 13.45

### Spaghetti with Meat Balls 14.95

## Beverages

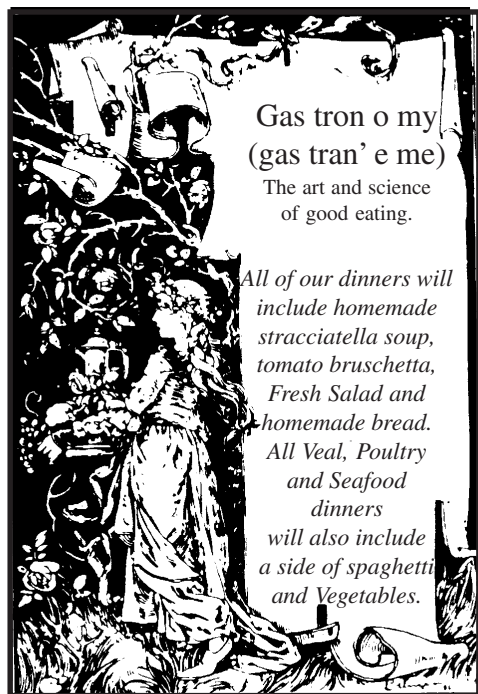
Coffee 1.50

Cappuccino 3.50

Caffe Espresso 2.75

Soft Drinks, Tea & Milk 2.25

San Pellegrino 1Liter btl. 4.75 or 8.45 oz. btl. 2.95



We Also Serve Domestic and Imported Beer and a Full Selection of Wine and Cocktails