

Antipasti

4pc Ghidgetini 12

Pinwheels of fresh dough with prosciutto, spinach, and ricotta hot from our brick oven.

4pc Bruscietta 8

Marinated spanish onions, tomato, and garlic, in olive oil and lemon with basil on toast points.

Calamari: 14 or 8 for half

Tender rings of calamari breaded and golden are served with your choice of marinara or lemon garlic sauce.

Spinaci alla Siciliana 10

Roasted garlic and sun-dried tomato flavor our sautéed spinach.

Insalata Caprese 12

Fresh mozzarella, sliced tomatoes, and basil are drizzled with reduced balsamic vinegar and olive oil.

8pc Shrimp 12

Large tiger shrimp breaded and fried or bang-bang.

Sicilian Pesto 4

Crushed garlic and fresh tomato make this spicy side a favorite. Served with our handmade dough hot and fresh from the brick oven.

Salse

Choose from: Fettuccini, Linguine, Spaghetti, Angel Hair, Penne, Ditali, or Farfalle.
We have Raviolis, Tortellini, and whole wheat pasta for an extra fee.

Alfredo 12

Heavy cream and parmesan dominate this rich sauce.

Marinara 10

Garlic, peeled plum tomatoes and fresh Italian parsley give our marinara it's simple and elegant flavor.

Boscaiola 14

Onion, garlic, bacon, mushrooms, prosciutto, black olives, and tomato simmered in a light cr me sauce.

Bolognese 12

This is our signature meat sauce.

Arrabbiata 15

Onion, garlic, and bacon provide fullness to fresh tomatoes and mild chili pepper. Ask for this dish fra diavolo and enjoy it at its spiciest.

Franciscani 11

Cauliflower, peas, tomato, and garlic simmered with pancetta ham.

Carbonara 12

Bacon and garlic flavor this rich traditional variety of alfredo.

Artanna 16

Hearts of artichokes saut ed with sweet onions and tomato simmered in wine.

Genovese Pesto 11

Fresh basil, pine nuts, and parmesan in olive oil create this authentic sauce.

Funghi Siciliano 10

Roasted sun-dried tomatoes and sweet onions are saut ed with fresh mushrooms.

Puttanesca 15

Garlic, olives, and capers make this a tangy tomato sauce.

Pollo e Vitello

Chicken Franchese 16

Two cutlets are sautéed in butter and freshly squeezed lemon.

Veal Marsala or Capriccioso 20

Two cutlets sautéed with whitecap mushrooms and flamed in Marsala wine.

Chicken Fiorentina 18

Two cutlets stuffed with spinach and mozzarella, flash fried and covered in a fresh crème sauce.

Veal Suzette 20

Two cutlets stuffed with provolone, prosciutto and scallions, flash fried and covered in a fresh crème sauce.

Chicken Marinaresca 22

Two cutlets topped with seafood and mozzarella, finished with lemon zest and white wine.

Veal In Carozza 20

Two cutlets seared with asparagus, prosciutto, and provolone cheese are simmered in white wine.

Chicken Portfoglio 19

Two cutlets stuffed with mozzarella, prosciutto and garlic, flash fried and covered with a lightly sweet sauce of fresh tomato.

Veal Piccata 20

Two cutlets simmered in white wine with capers.

Chicken Agli Ortacci 17

Two cutlets are sautéed with scallions, mushrooms, green peppers, and sliced tomato then simmered in our basil pesto.

Al Forno

Parmesan: Chicken 12, Veal 16, or Eggplant 14

Lightly breaded and fried with melted mozzarella and marinara sauce.

Lasagna 11

Our signature meat sauce layered with seasoned Ricotta and mozzarella.

Baked Ziti 9

Ziti pasta with ricotta and mozzarella cheese topped with marinara.

De Mare

Al Sonetto Dinner 23

Sweet onions and seared sundried tomatoes give mushrooms, green pepper, and black olives the perfect complement to shrimp or scallops.

Al Donato Dinner 24

Asparagus, green onion, and tomato are sautéed with shrimp; red chili and brandy then flavor a crème sauce.

Salmon Dijon 18

Salmon seared with peppercorns and glazed with a Dijon sauce.

Shrimp Scampi 22

Sautéed garlic and shrimp finish simmering in white wine.

Seafood Agro-dolce 20

Sweet onions and your choice of shrimp, scallops, or calamari are sautéed in oil and quickly deglazed with red wine vinegar.

Fried Shrimp 18

Lightly breaded shrimp are served with lemon-garlic sauce or marinara.