

## Antipasti

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| Baked Clams .....10.95<br>Whole Middleneck Clams baked with Bread Crumbs,<br>Garlic and Oregano.                    | Mozzarella Caprese .....13.95<br>Fresh Mozzarella, Tomato, Prosciutto Di Parma, Roasted<br>Red Peppers and Kalamata Olives in Balsamic Vinaigrette.                     |
| Bruschetta .....7.95<br>Garlic Bread with Basil and fresh Tomatoes.   | Mozzarella en Carrozza .....6.95<br>Fried Mozzarella with Marinara Sauce.   |
| Eggplant Rollatine .....9.95<br>Eggplant Slices stuffed with Ricotta, topped with<br>Mozzarella and Marinara Sauce. | Mussels a la Marinara.....10.50   |
| Escargot .....9.95<br>Sautéed in Garlic, Oil, Lemon, Butter and White Wine.   | Clams en Vino Bianco .....12.95<br>Steamed Clams sautéed with Garlic, Extra Virgin Olive Oil,<br>and White Wine.  |
| Fried Calamari .....9.95  | Stuffed Portobello Mushroom Cap .....12.95<br>Stuffed with Crabmeat topped with Mozzarella and Roasted Red<br>Peppers, served over Baby Greens in Balsamic Vinaigrette. |
| Jumbo Shrimp Cocktail (4) .....12.95  |   |

## Soups

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| Soup of the Day .....5.95<br>Ask your server for today's selection. | Stracciatella .....5.95<br>Chicken Consommé, Cheese, Spinach and Egg. |
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## Homemade Pasta

All Pasta and Eggplant dishes are served with a choice of House or Caesar Salads.  
Anchovies .95 extra, Gorgonzola Dressing 1.75 extra.

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| Angel Hair Primavera .....16.95<br>Array of Garden Vegetables sautéed in Virgin Olive Oil,<br>Garlic, Balsamic Vinegar.   | Linguini in White or Red Clam Sauce .....17.95<br>Chopped Clams, Sautéed in Virgin Olive Oil and Garlic.                    |
| Cheese Manicotti .....16.95<br>Filled with Ricotta, topped with Mozzarella and Marinara Sauce.  | Tortellini a la Panna .....17.95<br>In a Light Cream Sauce of Butter, Cream and Parmesan Cheese.                            |
| Edgar's al Modo Mio.....17.95<br>Penne with Artichoke Hearts, Sundried Tomatoes, Roasted Red<br>Peppers, Portobello Mushrooms and Peas sautéed in Garlic and Oil. | Penne a la Vodka .....16.95<br>Vodka, fresh Tomatoes and Cream.   |
| Eggplant Parmigiana with side of Penne Marinara.....18.95   | Penne Rosa Verde.....17.95<br>Arugula, Gorgonzola Cheese, Onion, Almond and fresh<br>Tomato in Garlic and Oil.              |
| Eggplant Rollatine with side of Penne Marinara.....18.95  | Rigatoni with Broccoli .....15.95<br>Sautéed with Virgin Olive Oil, fresh Garlic and Red Pepper flakes.                     |
| Fettuccine Alfredo.....17.95<br>Cheese, Cream, Egg and Butter<br><i>with Chicken</i> .....20.95<br><i>with Shrimp</i> .....23.95                                  | Seafood Ravioli .....17.95<br>In a Light Red Cream Sauce.   |
| Gnocchi a la Napoletana .....17.95<br>Potato Pasta with Prosciutto, Onion, Plum Tomatoes and Mozzarella.  | Shrimp and Scallops Mediterranean .....24.95<br>Sautéed in Garlic and Oil with fresh Tomato and Arugula<br>over Angel Hair. |
| Gnocchi Gorgonzola .....17.95<br>Potato Pasta in a Sauce of Cream, Butter and Gorgonzola Cheese.  | Spaghetti a la Bolognese .....16.95<br>Traditional Meat Sauce, Beef and Veal.   |
| Lasagna .....17.95<br>Traditional Meat  | Spaghetti Marinara .....14.95<br>Fresh Tomatoes, Garlic and Parmesan Cheese   |
| Linguini with Broccolirabe .....19.95<br>Sautéed in Virgin Olive Oil and Garlic<br><i>with Sausage</i> .....21.95   | Spaghetti a la Puttanesca.....17.95<br>Green and Black Olives, Capers, Anchovies, Garlic<br>and Fresh Tomatoes.             |
| Linguini Carbonara .....17.95<br>Diced Prosciutto, Onions and Parmesan Cheese finished<br>in a Cream Sauce.   |   |

All Pasta Sauces are sautéed with Butter and  
freshly grated Parmesan Cheese.

## Side Orders

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| Broccolirabe sauteed in Garlic & Olive Oil ..10.95 | Homemade Meatballs ..... 1.95 each | Side Pasta in Oil & Garlic .....2.95 |
| Garlic Bread..... 3.95                             | Homemade Sausage ..... 4.95 each   | Sautéed Spinach or Broccoli ... 4.95 |

# Entrees

All entrees are accompanied by Penne Marinara or Vegetable of the Day, and Choice of House or Caesar Salad.  
Anchovies .95 extra, Gorgonzola Dressing 1.75 extra. (No Substitutions)

## Chicken

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| Chicken Cacciatore .....   | 18.95 |
| Boneless Breast sautéed with Onions, Mushrooms and Green Pepper, Marinara Sauce and White Wine.                    |       |
| Chicken Francais .....   | 18.95 |
| Boneless Breast dipped in Egg, sautéed in White Wine, Lemon and Butter.  |       |
| Chicken Florentine .....   | 20.95 |
| Boneless Breast dipped in Egg, sautéed in White Wine, Lemon and Butter served over a bed of Spinach.               |       |
| Chicken Marsala .....  | 18.95 |
| Boneless Breast sautéed in Marsala Wine, finished with fresh Mushroom Sauce.                                       |       |
| Chicken Parmigiana .....   | 18.95 |
| Boneless Breast breaded, fried and dressed with Marinara Sauce, finished with Mozzarella Cheese.                   |       |
| Chicken Abbondanza .....   | 20.95 |
| Boneless Breast topped with Sun Dried Tomatoes, Artichoke Hearts, Roasted Red Peppers, sautéed in lite wine sauce. |       |
| Chicken Sorrentino .....   | 20.95 |
| Boneless Breast layered with Prosciutto, Eggplant, Marinara Sauce and Mozzarella Cheese, finished in a Wine Sauce. |       |

## Veal

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| Veal Francais .....  | 22.95 |
| Thinly sliced Nature Veal dipped in Egg and sautéed with Lemon, Butter and White Wine.   |       |
| Veal Marsala .....   | 22.95 |
| Sautéed with Marsala Wine and finished with a fresh Mushroom Sauce.  |       |
| Veal Parmigiana .....  | 22.95 |
| Breaded Veal fried and dressed with Marinara Sauce, finished with Mozzarella Cheese.   |       |
| Veal Picatta .....   | 22.95 |
| Sautéed in Lemon, Butter and White Wine with Capers.   |       |
| Veal Pizzaiola .....   | 22.95 |
| Sautéed with Onions, Peppers and Marinara Sauce.   |       |
| Veal Saltimbocca a la Romana .....   | 24.95 |
| Thinly sliced Veal sautéed with Prosciutto and fresh Herbs over a bed of Spinach.  |       |
| Veal Sorrentino .....  | 24.95 |
| Thinly sliced Veal with delicate layers of Prosciutto, Eggplant, Marinara Sauce and Mozzarella Cheese, finished in a Wine Sauce. |       |

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| Grilled Pork Chop Scarpariello .....                              | 21.95 |
| Sautéed with Red Potatoes, Cherry Peppers in Rosemary Wine Sauce. |       |
| Sausage and Peppers .....   | 18.95 |
| Sautéed with Onions in Marinara Sauce.                            |       |

## Seafood

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| Calamari Marinara .....   | 23.95 |
| Served over Linguini in a Marinara or Fra Diavolo Sauce.                              |       |
| Fresh Snapper Francais .....  | 24.95 |
| Dipped in Egg, sautéed with Lemon, Butter and White Wine.                             |       |
| Fresh Snapper Livornese .....   | 24.95 |
| Sautéed with Green Olives, Black Olives, Capers and Anchovies, in Plum Tomatoes.      |       |
| Fried Calamari .....  | 21.95 |
| Gently fried, golden, served with Marinara Sauce.                                     |       |
| Frog Legs Francais (8) .....  | 21.95 |
| Dipped in Egg, sautéed in Lemon, Butter, Garlic and White Wine.                       |       |
| Shrimp Francais .....   | 24.95 |
| Dipped in Egg, sautéed with Lemon, Butter, Garlic and White Wine served over Linguini |       |
| Shrimp Marinara .....   | 24.95 |
| Sautéed and served over Linguini. Also available a la Fra Diavolo.                    |       |
| Shrimp Scampi .....   | 24.95 |
| Broiled with White Wine, Garlic and Butter, served over Linguini.                     |       |
| Soft Shell Crabs Francais .....   | 22.95 |
| Dipped in Egg, sautéed in Lemon, Butter, Garlic and White Wine.                       |       |
| Talapia Florentine .....  | 24.95 |
| Dipped in Egg, sautéed in White Wine, Lemon and Butter served over a bed of Spinach.  |       |

*Please ask your server about our  
NIGHTLY SPECIALS including our Stuffed Pork Chop*