

# INSALATE

ADD ANCHOVIES \$2, WHITE ANCHOVIES \$3, CHICKEN \$6, SHRIMP \$9, SEARED TUNA \$12

<b>V<sup>GF</sup> INSALATA CASA</b> Field Greens, Red Onion, Kalamatta Olives, Tomato, Carrots, Cucumber, Balsamic 9	<b>V<sup>GF</sup> TRI COLORE</b> Arugula, Radicchio, Endive, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar 12
<b>V<sup>GF</sup> INSALATA CAESAR</b> Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan & Ciabatta Croutons 12	<b>INSALATA TOSCANA</b> Arugula, White Beans, Italian Tuna, Red Onion, Heirloom Cherry Tomatoes, EVOO 13
<b>GF INSALATA CAPRESE</b> Fresh Mozzarella, Sliced Tomato, Fresh Basil, EVOO & Balsamic Glaze 13	<b>GF INSALATA DI MARE</b> Fresh Chilled Seafood Salad, Calamari, Shrimp, Octopus, Scallops, Celery, Fennel, Garlic & Lemon Dressing 19
<b>V<sup>GF</sup> INSALATA ARUGULA</b> Arugula, Oven Roasted Red Peppers, Cucumbers & Shaved Reggiano Parmesan 12	<b>V<sup>GF</sup> INSALATA MEDITERRANEAN</b> Arugula, Raddichio, Fennel, Dried Apricot, Pear, Candied Walnuts, Gorgonzola Crumble, Citrus Dressing 17
<b>V<sup>GF</sup> INSALATA NANTUCKET</b> Field Greens, Crumbled Bleu Cheese, Red Onion, Dried Cranberries, Toasted Pine Nuts, Raspberry Vinaigrette 11	<b>V<sup>GF</sup> INSALATA DI BIETOLE</b> Roasted Gold & Red Beets, Arugula, Fennel, Orange Segments, Mint Candied Pistaccios, Goat Cheese, Citrus Dressing 17
<b>GF CHOPPED ANTIPASTO SALAD</b> Arugula, Iceberg, Imported Provolone, Soppresata, Genoa salami, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Peppercini & Red Wine Vinaigrette 17	<b>GF INSALATA WEDGE</b> Iceberg, Crumbled Blue Cheese, Red Onion, Diced Tomatoes, Apple Wood Smoked Bacon, Shaved Toasted Almonds, Blue Cheese Dressing & Balsamic Glaze 13

## ANTIPASTI

### AFFETTATO MISTO

Selection of Imported Meats & Cheese, Marinated Artichoke Hearts, Roasted Red Peppers, Olives, Local Honey & Candied Nuts

23

— Served with Housemade Focaccia —

<b>CALAMARI FRITTI</b> Lightly Dusted Tender Calamari & Zucchini, Crispy Fried & Served with House Made Pomodoro 16	<b>MEATBALLS &amp; RICOTTA</b> Carmine's Famous Beef Meatballs Served with Marinara & Whipped Ricotta 13
<b>ZUCCHINI FRITTI</b> Hand Breaded & Fried Zucchini, Served with House Made Buttermilk Ranch 11	<b>V<sup>GF</sup> BRUSCHETTA CAPRESE</b> Toasted Ciabatta Bread, Topped with Diced Tomatoes, Fresh Mozzarella, Basil & Balsamic Reduction 13
<b>CALAMARI FRA DIAVOLO</b> Tender Calamari Flash Fried with Hot Cherry Peppers 17	<b>V<sup>GF</sup> STUFFED MUSHROOMS</b> Vegetable Stuffed Mushroom Caps Topped with Béchamel Crème 13
<b>GF SHRIMP COCKTAIL</b> Served with House Made Cocktail Sauce 18	<b>V<sup>GF</sup> EGGPLANT STACK</b> Breaded Eggplant Layered with Mozzarella Cheese & Topped with Marinara, Pesto and Balsamic Glaze 16
<b>MOZZARELLA MARINARA</b> Lightly Breaded & Fried Served with Pesto and Marinara 14	<b>V<sup>GF</sup> EGGPLANT ROLLATINI</b> Breaded Eggplant Rolled & Stuffed with Ricotta Cheese, Topped with Melted Mozzarella & Marinara 14
<b>GF CARMINE'S FIRE ROASTED WINGS</b> 8 or 16 Served Original with Grilled Onions, Medium or Hot 16/26	<b>GAMBERI DELLO CHEF</b> Pan Seared Jumbo Shrimp, Shallots, Champagne-Truffle Sauce & Polenta 16
<b>SALSICCIA RAPINI</b> Sliced Italian Sausage, Fresh Garlic, Sautéed Broccoli Rabe 16	<b>GF MUSSELS OR CLAMS</b> Fresh Mussels, Sautéed with Garlic White Wine or San Marzano Tomato Sauce 17
<b>BANG-BANG SHRIMP</b> Fresh Shrimp, Hand Breaded & Tossed in a Spicy Sweet House Sauce 17	<b>CLAMS POSITANO</b> Fresh Littleneck Clams, Sautéed with Garlic, Spicy Chorizo, Fresh Parsley & Topped with Toasted Breadcrumbs 18
<b>GF BEEF CARPACCIO</b> Thin Sliced Raw Beef Carpaccio, Served with Arugula, Shaved Parmesan, Extra Virgin Olive Oil & Lemon Dressing 17	<b>GF OCTOPUS ADRIATICO</b> Tender Grilled Octopus, Served on a Bed of Arugula with Heirloom Cherry Tomato & White Bean Salad 21

## ZUPPA

PASTA FAGIOLI SOUP, LENTIL SOUP (V)  
OR ZUPPA DEL GIORNO

## MOZZARELLA BAR

SERVED WITH HOUSEMADE FOCACCIA, ADD PROSCIUTTO \$3

🍷 **STRACCIATELLA** Creamy Mozzarella 14  
& Heirloom Cherry Tomatoes On a Bed of  
Arugula

🍷 **BURRATA** Creamy Mozzarella, Served 17  
with Gold & Red Beets, Pear & Arugula

## COAL FIRED PIZZA

SERVED MEDIUM 14" OR LARGE 16"

Crafted with Hand Stretched Dough & Cooked Well Done in our 900  
Degree Coal Fired Oven Creating a Crispy Well Done Crust!

<sup>VEGAN</sup> GF **Gluten Free, Cauliflower Crust & Vegan Pizza Available Upon Request \$3**

🍷 **MARGHERITA PIZZA** Our 16 / 19  
Traditional Cheese Pizza with Fresh Basil

🍷 **WHITE PIZZA** Mozzarella, Ricotta, 20 / 23  
Parmesan, Fresh Garlic

🍷 **GARDEN PIZZA** Broccoli, 21 / 24  
Zucchini, Mushrooms, Roasted Red  
Peppers, Garlic, Mozzarella

**BBQ CHICKEN** Chicken, BBQ, Red 21 / 24  
Onion, Mozzarella

🍷 **PESTO PIZZA** Housemade Pesto, 20 / 23  
Mozzarella, Mushrooms, Cherry Tomatoes

🍷 **CAPRESE PIZZA** Fresh 20 / 23  
Mozzarella, Sliced Tomato, Fresh Basil,  
EVOO & Balsamic Glaze

**CARMINE PIZZA** Tomato Sauce, 19 / 22  
Mozzarella, Sausage & Fresh Basil

**PROSCIUTTO & HOT HONEY** 22 / 26  
**PIZZA** Prosciutto Di Parma, Mozzarella,  
Ricotta, Parmesan, Oregano & Drizzled  
with Cayenne Hot Pepper Honey

**PIZZA ALLA VODKA** Imported 22 / 26  
Burrata Cheese, Mozzarella, Pancetta  
Bacon, Flambeed Vodka Cream Sauce,  
Fresh Basil

🍷 **SOTTOBOSCO PIZZA** Tomato 24 / 27  
Sauce, Fresh Mozzarella, Assorted Wild  
Mushrooms, Caramelized Onions & Truffle  
Oil

🍷 **FLORENCE PIZZA** Artichoke, 20 / 23  
Spinach, Fresh Tomato, Mozzarella

🍷 **QUATTRO FORMAGGI PIZZA** 20 / 23  
Fresh Mozzarella, Gorgonzola, Provolone &  
Ricotta

**ARUGULA PIZZA** Prosciutto, Cherry 21 / 24  
Tomato, Reggiano Parmesan, Balsamic  
Reduction, EVOO

**SCAMPI PIZZA** Shrimp, Mozzarella, 21 / 24  
Italian Herbs, Extra Virgin Olive Oil

**MEAT LOVERS PIZZA** Tomato 21 / 24  
Sauce, Housemade Meatballs, Sausage,  
Pepperoni

**POLLO PIZZA** Chicken, Goat Cheese, 21 / 24  
Mozzarella, Roasted Red Peppers &  
Balsamic Glaze Drizzle

**VONGOLE 'CLAM' PIZZA** Whole 22 / 26  
Belly Clams, Pecorino Cheese, Fresh Garlic,  
EVOO  
— New Haven Style

## FLATBREADS

🍷 **PESTO FLATBREAD** Housemade Pesto, Mozzarella, Mushrooms, Cherry Tomatoes 13

**MEATBALL & RICOTTA FLATBREAD** House Made Meatball & Ricotta Cheese 13

🍷 **SPINACH & ARTICHOKE FLATBREAD** Spinach, Artichoke, Mozzarella Cheese 13

**PROSCIUTTO & HOT HONEY FLATBREAD** Prosciutto Di Parma, Mozzarella, Ricotta, 14  
Parmesan, Oregano & Drizzled with Cayenne Hot Pepper Honey

## PIZZA TOPPINGS

**MEAT & SEAFOOD TOPPINGS** Italian Sausage, Bacon, Pepperoni, Salami, Ham, Meatball 2/3  
— Prosciutto or Chicken 4/5 Chopped Clams, Shrimp, Anchovies 3/4

**CHEESE TOPPINGS** Fresh Mozzarella, Ricotta, Goat, Feta, Bleu 3/4  
— Stracciatella, Burrata 4/5

🍷 GF **VEGETABLE TOPPINGS** Mushrooms, Broccoli, Spinach, Zucchini, Red Onion, Pineapple, 2/3  
Caramelized Onion, Banana Peppers, Fresh Garlic, Black Olives, Kalamata Olives, Green Olives,  
Artichokes, Breaded Eggplant, Roasted Red or Green Peppers, Hot Cherry Peppers, Fresh  
Jalapenos  
— Sundried Tomatoes or Broccoli Rabe (3/4)

## PASTE E RISOTTI

**GF GLUTEN FREE (\$3) OR WHOLE WHEAT PENNE AVAILABLE UPON REQUEST**

<b>CARMINE'S LASAGNE</b> Traditional Meat 23 Lasagna, Tomato Sauce, Bechamel & Melted Mozzarella	<b>SPAGHETTI &amp; MEATBALLS</b> Meatballs & Tomato Sauce 17
<b>V FETTUCCINE ALFREDO</b> Parmesan 15/20 Cream Sauce	<b>SPAGHETTI &amp; SAUSAGE</b> Italian Sausage & Tomato Sauce 17
<b>RIGATONI ALLA VODKA</b> Pancetta 15 / 19 Bacon & Fresh Tomato Flambeed in a Vodka Cream Sauce — Add Grilled Chicken	<b>RAVIOLI MARINARA</b> Traditional Cheese 23 Ravioli, Marinara
<b>V BAKED PENNE</b> Penne Baked with 15 / 20 Ricotta & Mozzarella, Topped with Marinara	<b>V RAVIOLI AURORA</b> Spinach & Ricotta 23 Stuffed Ravioli, Tossed in a Pink Cream Sauce
<b>SPAGHETTI CARBONARA</b> Tossed 17/22 with Bacon, Green Peas, Egg Yolk & Creamy Parmesan	<b>V RAVIOLI DI ZUCCA</b> Butternut Squash 24 Stuffed Ravioli, Tossed with Butter and Fresh Sage, Topped with Walnuts & Crumbled Amaretto Cookies
<b>PAPPARDELLE BOLOGNESE</b> Classic 15/23 Northern Italian Sauce of Veal & Beef, San Marzano Tomato, Tossed with Wide Fettucini	<b>V HOMEMADE GNOCCHI</b> Delicate 23 Pillows of Homemade Potato Gnocchi Tossed in a San Marzano Tomato, Gorgonzola Cream OR Pesto Cream Sauce
<b>PENNE SALSICCIA</b> Sliced Italian 15/23 Sausage, Onions, Roasted Red Peppers, Fresh Mozzarella & Marinara	<b>AMATRICIANA</b> Imported Calamarata 23 Pasta 'Short Rigatoni', Tossed with Onions, Bacon & White Wine, Traditional Tomato Sauce
<b>PENNE CON POLLO</b> Grilled Chicken, 15/23 Arugula, Cherry tomatoes, Goat Cheese & Toasted Pine Nuts in a Mushroom Demi Reduction	<b>PIATTO DELLA NONNA</b> Meatball, 29 Italian Sausage & Pork Tenderloin, With Marinara Served Over Spaghetti
<b>V PENNE CAPRESE</b> Fresh 15/21 Mozzarella, Cherry Tomatoes, Fresh Basil, Garlic & EVOO	<b>PAPPARDELLE ALLA BARESE</b> Tossed 25 with Garlic, Italian Sausage, Sundried Tomatoes, Broccoli Rabe, Extra Virgin Olive Oil
<b>V VEGAN PENNE PRIMAVERA</b> Fresh 15/21 Seasonal Vegetables, Tossed with Garlic & Extra Virgin Olive Oil	<b>PAPPARDELLE SHORT RIB</b> Wide 29 Fettuccine Tossed With Slow Braised Short Rib & Porcini Mushrooms
<b>V VEGAN PENNE ALLA PUTTANESCA</b> 15/ 21 Tossed with Garlic, Onions, Capers, Olives & Anchovies, Spicy Marinara Sauce	<b>V EGGPLANT PARMIGIANA</b> Lightly 19 Fried Eggplant, Covered with Tomato Sauce & Mozzarella, Served with Spaghetti
<b>V VEGAN SPAGHETTI AGLIO E OLIO</b> 14/19 Broccoli, Garlic & Extra Virgin Olive Oil	<b>PASTA "SAN GIOVESE"</b> Tossed with 26 Assorted Mushrooms, Crumbled Italian Sausage, Onions, Spinach in San Giovese Red Wine Cream Sauce & Topped with Stracciatella Cheese
<b>V VEGAN PASTA MEDITERRANEO</b> Whole 24 Wheat Penne, Garlic & Oil, Kalamata Olives, Artichoke, Capers, Sundried Tomatoes, Spinach & Crumbled Goat Cheese	<b>V GF RISOTTO PORCINI</b> Imported 28 Carnaroli Rice, Tossed with Porcini Mushrooms, Parmesan Cheese & Truffle Oil

## PASTA DI MARE

<b>PAPPARDELLE FRA DIAVOLO</b> Wide 29 Fettuccini, Garlic, Jumbo Shrimp & Spicy San Marzano Sauce	<b>FETTUCCINI SALMONE</b> Tossed with 24 Shallots, Brandy, Asparagus, Diced Salmon Ragu, Chopped Tomato, Pink Cream Sauce
<b>RAVIOLI D' ASTICE</b> Homemade Maine 29 Lobster Ravioli, Tossed with Shallots, Diced Shrimp & Tomato in Scampi Sauce	<b>LINGUINE SCAMPI</b> Pan Seared Shrimp 24 in a Garlic Scampi Sauce over Linguine
<b>LINGUINE CLAMS OR MUSSELS</b> 23 Middleneck Clams or Mussels, White Wine or San Marzano Tomato Sauce	<b>PACCHERI SCOGLIO</b> Tossed with 33 Garlic, Mussels, Clams, Calamari, Jumbo Shrimp, San Marzano Tomato Sauce

## PESCE E CARNE

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<b>GF NY STRIP</b> Grilled NY Strip Steak, Served with Mashed Potato & Roasted Vegetables 32	<b>GF BRANZINO ACQUA PAZZA</b> Imported Mediterranean Sea Bass Fillet, Topped with Blistered Cherry Tomato Sauce, Served with Mashed Potatoes & Roasted Vegetables 33
<b>GF FILET MIGNON</b> Chefs Cut Filet, Grilled & Topped with Gorgonzola Cream. Served with Mashed Potato & Roasted Vegetables 33	<b>YELLOWTAIL FRANCESE</b> Fillet of Yellowtail Snapper, Egg Battered & Sautéed in a White Wine Butter-Lemon Sauce. Served with Mashed Potatoes & Roasted Vegetables 28
<b>RIBEYE FILET AU POIVRE</b> Tender Grilled Rib-Eye Filet, With Fresh Green Peppercorn Brandy Served with Mashed Potatoes & Roasted Vegetables 35	<b>SALMONE CRUDO</b> Pan Seared Fillet of Salmon, Topped with Cilantro Tomato Crudo Sauce, Served over Sautéed Spinach & Fregola Pasta 28
<b>PORK CHOP</b> Bone in Grilled Pork Chop, Topped with Oven Roasted Peppers & Onions Served with Sautéed Broccoli Rabe & Roasted Potatoes 18	

## POLLO E VITELLO

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<b>PARMIGGIANA</b> Lightly Breaded Chicken or Veal, Covered with Tomato Sauce & Mozzarella, Served with Spaghetti 23/27	<b>SCARPARELLO</b> Bone in Roasted Chicken, Sliced Italian Sausage, Hot Cherry Peppers, Kalamatta Olives & Roasted Potatoes in a Rosemary Lemon Sauce 24
<b>MARSALA</b> Chicken or Veal Sautéed with Mushrooms & Marsala Wine, Served with Mashed Potato & Roasted Vegetables 23/27	<b>GF CACCIATORE</b> Bone in Roasted Chicken, Peppers, Onions, Mushrooms, Capers, Marinara over Roasted Potatoes 24
<b>FRANCESE</b> Chicken or Veal Sautéed in a White Wine Butter-Lemon Sauce, Served with Mashed Potatoes & Roasted Vegetables 23/27	<b>SALTIMBOCCA</b> Chicken or Veal Topped with Sage, Prosciutto & Fresh Mozzarella in a White Wine Sauce, Served over Wilted Spinach 24/30
<b>PICCATA</b> Chicken or Veal Sautéed with Capers in White Wine Lemon-Butter Sauce, Served with Mashed Potato & Roasted Vegetables 23/27	<b>POLLO AL LIMONE</b> Chicken Breast 'Scampi Style' In a White Wine Lemon Garlic Sauce, Served Over Sautéed Garlic Spinach 23
<b>MILANESE</b> Chicken or Veal Lightly Crusted, Served over Tri Colore Salad & Topped with Chopped Tomatoes & Balsamic Glaze 23/27	<b>POLLO PIZZAIOLA</b> Chicken Breast Sautéed with Garlic, Olives & Capers, Topped with Pomodoro Sauce, Served with Mashed Potatoes & Roasted Vegetables 23
<b>SCALOPPINE PORCINI</b> Veal Scaloppine, Sautéed with Garlic, Porcini Mushrooms, Truffle Oil, White Wine Sauce Served with Champagne Risotto 29	<b>GF BATTUTA DI POLLO</b> Pounded Thin & Grilled Chicken Breast, Served over Insalata Tri Colore 23

## CONTORNI

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<b>V SPAGHETTI POMODORO</b> 7	<b>GF GARLIC MASHED POTATOES</b> 7
<b>VGF CHAMPAGNE RISOTTO</b> 9	<b>VGF ROASTED POTATOES</b> 7
<b>VGF ROASTED VEGETABLES</b> 7	<b>ITALIAN SAUSAGE</b> 10
<b>VGF GRILLED ASPARAGUS</b> 7	<b>'MEATBALLS' 2PC</b> Beef or Turkey 10
<b>V VEGAN BRUSSELS SPROUTS</b> 9	<b>V VEGAN GARLIC SAUTÉED SPINACH</b> 7
<b>VGF BROCCOLI RABE</b> with garlic 8	<b>VGF BROCCOLI</b> with garlic 7

## VEGAN PIATTI

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<b>GF VEGAN ESCAROLE &amp; BEANS</b> Sautéed Escarole, Cannelloni Beans, Fresh Chopped Tomatoes & Garlic 13	
<b>GF VEGAN CHOPPED ANTIPASTO</b> Arugula, Iceberg, Sliced Avocado, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Pepperoncini & Red Wine Vinaigrette 14	
<b>VEGANO PIZZA</b> Vegan Mozzarella, Tomato Sauce, Fresh Basil & Oregano — <b>Gluten Free &amp; Cauliflower Crust Available \$3</b> 15/18	
<b>GF ZUCCHINI NOODLES</b> Zucchini Noodles, Sautéed with Roasted Butternut Squash, Cherry Tomatoes, Olive Oil & Garlic 19	

## FAMILY STYLE SALADS

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SERVES 2-3

<b>FS INSALATA CASA</b> Field Greens, Cucumber, Carrots, Onions, Olives, Balsamic 18	<b>FS INSALATA CAESAR</b> Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan & Ciabatta Croutons 20
<b>INSALTA CAPRESE</b> Fresh Mozzarella, Sliced Tomato, Fresh Basil, EVOO & Balsamic Glaze 28	<b>INSALATA ARUGULA</b> Arugula, Oven Roasted Red Peppers, Cucumbers & Shaved Reggiano Parmesan 24
<b>FS INSALATA NANTUCKET</b> Field Greens, Crumbled Bleu Cheese, Dried Cranberries, Pine Nuts, Raspberry Vinaigrette 24	<b>FS CHOPPED ANTIPASTO SALAD</b> Arugula, Iceberg, Imported Provolone, Soppresata, Genoa salami, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Pepperoncini & Red Wine Vinaigrette 29

## FAMILY STYLE APPETIZERS

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<b>ITALIAN SAMPLER</b> Crispy Mozzarella Marinara, Calamari & Zucchini Fritti, Stuffed Mushrooms, Eggplant Rollatini, Italian Sausage & Meatballs 27	<b>FS MUSSELS OR CLAMS</b> Sautéed Mussels or Littleneck Clams, Garlic White Wine Sauce or Pomodoro 25
<b>FS POLPETTE RICOTTA</b> Italian Style Beef or Turkey Meatballs with Tomato Sauce & Whipped Ricotta 20	<b>BRUSCHTTA CROSTINI</b> Toasted Ciabatta Bread, Topped with Diced Tomato, Fresh Mozzarella, Basil & Balsamic Reduction 16
<b>FS CALAMARI FRITTI</b> Lightly Dusted Tender Calamari & Zucchini, Crispy Fried & Served with House Made Pomodoro 20	<b>FS STUFFED MUSHROOMS</b> Vegetable Stuffed Mushroom Caps Topped with Béchamel Crème 20

## FAMILY STYLE PASTAS

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<b>FS SPAGHETTI &amp; MEATBALLS</b> Homemade Meatballs & Tomato Sauce 30	<b>FS PENNE CAPRESE</b> Fresh Mozzarella, Cherry Tomatoes, Fresh Basil, Garlic & Extra Virgin Olive Oil 30
<b>FS RIGATONI ALLA VODKA</b> Pancetta Bacon, Fresh Tomato, Flambeed in a Vodka Cream Sauce 29	<b>RIGATONI BOLOGNESE</b> Classic Northern Italian Sauce of Veal & Beef, San Marzano Tomato 32
<b>FS PENNE SALSICCIA</b> Sliced Italian Sausage, Onions, Roasted Red Peppers, Fresh Mozzarella & Marinara 30	<b>FETTUCCHINE ALFREDO</b> Wide Fettuccine Tossed in Parmesan Cream Sauce 30

## FAMILY STYLE ENTRÉES

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<b>FS PARMIGGIANA</b> Lightly Breaded Eggplant, Chicken or Veal, Covered with Tomato Sauce & Mozzarella, Served with Spaghetti 32/35/40	<b>FS PICCATA</b> Chicken or Veal Sautéed with Capers in White Wine Lemon-Butter Sauce, Served over Spaghetti 35/40
<b>FS MARSALA</b> Chicken or Veal Sautéed with Mushrooms & Marsala Wine, Served over Spaghetti 35/40	<b>FS PIZZAIOLA</b> Pan Seared Chicken, Garlic, Olives & Capers, Topped with Pomodoro Sauce, Served with Mashed Potatoes & Roasted Vegetables 35
<b>FS FRANCESE</b> Chicken or Veal Sautéed in a White Wine Butter-Lemon Sauce, Served over Spaghetti 35/40	<b>GF FS CACCIATORE</b> Bone in Roasted Chicken, Peppers, Onions, Mushrooms, Capers, Marinara over Roasted Potatoes 35
<b>FS POLLO AL LIMONE</b> Pan Seared Chicken 'Scampi Style' In a White Wine Lemon Garlic Sauce, Served Over Sautéed Spinach 35	<b>FS POLLO SCARPARIELLO</b> Bone in Roasted Chicken, Italian Sausage, Hot Peppers, Olives and Roasted Potatoes in a Rosemary Lemon Sauce 35