

### Antipasti

Cozze Marinara .....	\$8.50
<i>New Zealand mussels sautéed with served in a homemade marinara suace.</i>	
Broccoli Rabe Italiano .....	\$8.5
<i>Broccoli rabe, sausage, cannellini beans and diced tomatoes, sautéed in garlic &amp; oil.</i>	
Antipasto .....	\$9.50
<i>Prosciutto, Fresh Mozzarella &amp; Roasted Peppers.</i>	
Vongole Oreganate .....	\$10.50
<i>Clams on the half shell stuffed with Italian seasoning and bread crumbs.</i>	
Shrimp Cocktail .....	\$12.50
<i>Six jumbo shrimp chilled and served with cocktail sauce.</i>	
Calamari Fritti .....	\$12.50
<i>Fresh Calamari lightly breaded and fried to perfection.</i>	

### Zuppe & Saladi

Insalada Di Casa .....	\$5.5
<i>Hearts of romaine lettuce tossed with tomato and red onion served in our house white balsamic dressing.</i>	
Cesare .....	\$6.5
<i>Hearts of romaine and seasoned croutons tossed in a creamy caesar dressing.</i>	
Zuppa Di Pollo .....	\$5.5
<i>Chicken soup served with imported pasta and diced vegetables.</i>	
Pasta Fagioli .....	\$5.5
<i>Traditional Italian soup, pasta and beans made with pancetta and a touch of marinara sauce.</i>	
Stracciatella Fiorentina .....	\$5.5
<i>A Florentine specialty, chicken broth with spinach and whipped egg.</i>	

### Italiano Entree's Classico

Pollo Francese .....	\$16.95
<i>Boneless chicken breast lightly battered and sauteed' in a lemon butter wine sauce.</i>	
Pollo Parmigiana .....	\$16.95
<i>Breaded chicken breast topped with mozzarella cheese and marina sauce served with cappellini pasta.</i>	
Pollo Giambotta .....	\$17.5
<i>Boneless pieces of chicken, sausage, peppers, onions, mushrooms &amp; potatoes sauteed' in a light tomato sauce.</i>	
Vitello Marsala .....	\$19.50
<i>Medallions of veal sauteed' with mushrooms in a marsala wine reduction.</i>	
Vitello Parmigiana .....	\$17.95
<i>Medallion of breaded veal topped with mozzarella cheese and marina sauce served with cappellini pasta.</i>	

### Pasta Speciale

Linguini Marinara or Aglia Olio .....	\$12.50
<i>Linguini pasta served in a marinara or garlic and oil sauce.</i>	



Penne Con Salsa Di Vodka .....	\$13.50
<i>Penne pasta served in our fresh homemade vodka sauce.</i>	
Fettuccini Alfredo .....	\$14.50
<i>Fettucini pasta tossed in a homemade rich cream sauce.</i>	
Rigatoni Bolognese .....	\$14.50
<i>Rigatoni pasta served in a homemade meat sauce.</i>	
Gnocchi Di Potati (Marinara or Bolognese) .....	\$15.50
<i>Italian potato dumplings served in your choice of traditional Italian sauces.</i>	
Cannelloni alla Casa .....	\$16.50
<i>A Diamond Spring Specialty stuffed with spinach and meat served with bechamel sauce and a touch of marinara.</i>	
Linguini Con Salsa Di Vongole (Red or White) .....	\$16.50
<i>Linguini pasta served in your choice of homemade clam sauce.</i>	

### Bistecca alla Griglia

Skirt Steak (Half / Full) .....	\$14.50 / 19.50
New York Sirloin (1 1/4 lb.) .....	\$22.50
T-Bone Steak (1 1/4 lb.) .....	\$25.50
<i>Charcoal grilled T-Bone served w/potato croquette and sautéed vegetable.</i>	
Lamb Chops Mediteraneo .....	\$29.50
<i>Petite lamb chops on the bone grilled and served with a brandy mushroom sauce.</i>	

### Especiale Di Mare

Filet of Sole Francese .....	\$18.50
<i>Filet of sole lightly battered and served in a lemon butter and white wine sauce.</i>	
Red Snapper Oreganata .....	\$21.50
<i>Red Snapper filet baked with traditional Italian oreganata seasonings.</i>	
Shrimp Aglia Olio .....	\$22.50
<i>Jumbo Shrimp seasoned and served in a garlic and oil sauce over linguini pasta.</i>	
Broiled Salmon Alla Casa .....	\$18.95
<i>Broiled salmon filet topped with a champagne cream and dill sauce.</i>	
Zuppa Di Pesce .....	\$26.50
<i>Shrimp, mussels, clams, calamari and red snapper served over a bed of linguini.</i>	

