
APPETIZERS

LONG ISLAND LITTLE NECK CLAMS
casino OR oreganata \$20

PRINCE EDWARD ISLAND MUSSELS
fra diavolo OR bianco, with crostini \$18

HOMEMADE MEATBALLS OR
EGGPLANT MEATBALLS
house tomato sauce with shaved
parmesan and crostini \$18

ITALIAN CHICKEN WINGS
24 hour brine, dry rub, romano cheese
fresh basil, parmesan-peppercorn
dipping sauce (6) \$15 (12) \$27

FRESH MOZZARELLA
layered with beefsteak tomatoes, aged
Parma prosciutto, roasted peppers, basil
and capers \$19

TENDER FRIED CALAMARI
fra diavolo sauce and garli aioli OR
thai style \$22

TEMPURA COCONUT SHRIMP
toasted shredded coconut, piña colada
sauce \$21

CRISPY BLUE POINT OYSTERS
truffle aioli, thin sliced aged Parma
prosciutto \$22

ESCARGOT A LA
BOURGUIGNONNE
(8) large snails in the shell, garlic parsley
butter, crostini \$24

COLD ANTIPASTO

RED AND YELLOW PEPPER, SICILIAN NOCELLARA
OLIVES, TOASTED CIABATTA

FOR ONE \$20 FOR TWO \$35

24 MONTH PARMA PROSCIUITTO
CAPOCOLLO

SWEET SOPPRESSATA

LARDO

FRESH MOZZARELLA OVER SLICED TOMATO

PARMIGIANO REGGIANO

AURICCHIO PROVOLONE

RAW BAR

** OYSTERS ON THE 1/2 SHELL \$3.50 EACH
Oysterponds Shellfish Co. Orient, Long Island

** LITTLE NECK CLAMS ON THE 1/2 SHELL \$2.50 EACH
JUMBO SHRIMP COCKTAIL \$8.00 EACH
COLOSSAL LUMP CRAB COCKTAIL \$29

SALADS

TRICOLORE
radicchio, arugula, endive, white balsamic vinaigrette
choice of crumbled blue cheese, goat cheese or shaved parmesan \$17

PICCOLO WEDGE
chilled iceberg lettuce, ripe tomatoes, creamy blue cheese dressing
crisp bacon bits \$17

POACHED PEAR
organic mesclun greens, candied walnuts, port wine dressing and
crumbled blue cheese \$17

GREEK
romaine lettuce, dolmades, pepperoncini, red onions, cucumbers
tomatoes, mixed olives and feta \$17

** CLASSIC CAESAR
\$17

PASTA

PENNE ALLA VODKA \$27
"Jack Kelly Style" add chicken cutlet \$5
PAPPARDELLE BOLOGNESE \$29
ground veal, pork and beef, house tomato sauce and a touch of cream

GNOCCHI AL PESTO \$29
basil cream sauce with pignoli nuts
add chicken cutlet \$5

ORECCHIETTE CAROLINE \$29
little ear pasta, hot and sweet sausage, broccoli rabe, fresh tomatoes
garlic and oil, toasted bread crumbs

SHORTRIB CANNELONI \$32
truffle cream sauce with peas

LINGUINE WITH WHITE CLAM SAUCE \$32
L.I. little neck clams sauteed in white wine, garlic and oil

SEAFOOD FRA DIAVOLO \$42
jumbo shrimp, calamari, little neck clams, PEI mussels over linguine
FRUTTI DI MARE "NADINE AND JAYME STYLE" \$42
jumbo shrimp, little neck clams, hot cherry peppers in a white wine sauce
over escarole OR linguini

Before placing your order, please inform your server if a person in your party has a food allergy. *this menu item can be cooked to order **this menu item is served raw. consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness especially if you have certain medical conditions.

ENTREES

FILLET OF SOLE ROBERTO \$29

lightly breaded, lemon white wine sauce with fresh tomatoes and basil
sautéed broccoli, cauliflower and carrots with basmati rice

SHRIMP ALLA PEGGY \$39

shrimp oreganata served over capellini pomodoro

SCAMPI PICCOLO \$42

jumbo shrimp in a garlic white wine sauce with artichoke hearts
sautéed broccoli, cauliflower and carrots with basmati rice

ORGANIC SCOTTISH SALMON FILLET OREGANATA \$45

topped with lump crabmeat, herbed breadcrumbs and beurre blanc sauce
sautéed broccoli, cauliflower and carrots with basmati rice

"TEDESCO" FREE RANGE HALF CHICKEN IN NATURAL JUS \$32

sautéed broccoli, cauliflower and carrots with roasted parmesan-rosemary potatoes

CHICKEN SCARPARELLO \$32

boneless breast of chicken, hot and sweet sausage, roasted peppers, onions and mushrooms
side roasted parmesan-rosemary potatoes

CLASSIC PARMIGIANA WITH LINGUINE POMODORO

eggplant \$26, chicken \$28, veal scallopini \$35, pork chop \$35, shrimp \$39, veal chop \$55

"MILANESE STYLE DISHES"

chicken \$28, veal scallopini \$35, pork chop \$35, veal chop \$55

topped with chopped tricolor salad and shaved parmesan, side roasted parmesan-rosemary potatoes

* 14 OZ GRILLED PORK CHOP \$35

hot cherry peppers, mushrooms, onions and home fries, with sautéed broccoli, cauliflower and carrots

PORK CHOP ALLA "TOOMEY" \$38

schnitzel style, layered with prosciutto, tomatoes, marsala mushroom sauce and melted mozzarella
served with capellini marsala OR sautéed broccoli, cauliflower and carrots with roasted parmesan-rosemary potatoes

VEAL CHOP VALDOSTANO OR "FLAHERTY" \$55

stuffed with parma prosciutto, parmesan and mozzarella cheese brandy mushroom sauce OR spicy vodka sauce
sautéed broccoli, cauliflower and carrots with roasted parmesan-rosemary potatoes

* GRILLED PRIME MEATS ALL SERVED A LA CARTE

10 OZ CENTER-CUT FILET MIGNON \$59

14 OZ N.Y. STRIP STEAK \$59

18 OZ CENTER-CUT RIB VEAL CHOP \$69

38 OZ PORTERHOUSE FOR 2 \$130

ACCOMPANIMENTS

AU POIVRE SAUCE \$6

MUSHROOM SAUCE \$6

BLUE CHEESE CRUST \$6

GRILLED JUMBO SHRIMP \$8 PER PIECE

SIDES

SAUTEED, STEAMED OR BURNT BROCCOLI \$13

SAUTEED SPINACH \$13

SAUTÉED MUSHROOMS \$13

SAUTEED ONIONS \$12

BROCCOLI RABE \$14

ESCAROLE WITH WHITE BEANS AND PANCETTA \$16

HAND CUT FRENCH FRIES \$12

ROASTED ROSEMARY-PARMESAN POTATOES \$12

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