
APPETIZERS

FRESH MOZZARELLA AND RIPE TOMATOES
fresh basil over a bed of baby arugula,
mixed Italian olives \$19
add parma prosciutto \$6

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

EGGPLANT ROLLATINE
ricotta, spinach, house tomato sauce,
melted mozzarella \$18

ITALIAN CHICKEN WINGS
24 hour brine, dry rub, fresh basil,
parmesan-peppercorn dipping sauce
(6) \$17 (12) \$30

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

LONG ISLAND LITTLE NECK CLAMS
casino OR oreganata \$20

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

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

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

CRISPY BLUE POINT OYSTERS
truffle aioli, thin sliced parma prosciutto
\$6 EACH

HOT ANTIPASTO FOR TWO \$47

2 PIECES OF EGGPLANT ROLLATINE
2 PIECES OF SHRIMP OREGANATA
WITH ROMAN ARTICHOKE HEARTS
4 PIECES OF CLAMS CASINO
4 PIECES OF BAKED CLAMS

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 \$7.50 EACH

COLOSSAL LUMP CRAB COCKTAIL \$29

SALADS

TRICOLORE

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

PICCOLO WEDGE

chilled iceberg lettuce, ripe tomatoes, shaved red onions
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

FOR ONE \$17 FOR TWO \$34

PASTA

PENNE ALLA VODKA \$27

"Jack Kelly Style" add chicken cutlet \$7

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 \$7

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

little neck clams sauteed in white wine, garlic and oil

SEAFOOD FRA DIAVOLO \$39

jumbo shrimp, calamari, little neck clams, PEI mussels over linguine

FRUTTI DI MARE "NADINE AND JAYME STYLE" \$39

jumbo shrimp, little neck clams, hot cherry peppers in a white wine sauce
over escarole OR linguini

*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.
Before placing your order, please inform your server if a person in your party has a food allergy.

ENTREES

FILLET OF SOLE ROBERTO \$35

lightly breaded, lemon white wine sauce with sautéed cherry tomatoes and basil
string beans, carrots and basmati rice

SHRIMP ALLA PEGGY \$39

shrimp oreganata served over capellini pomodoro

SCAMPI PICCOLO \$45

jumbo shrimp with Roman long stem artichoke hearts
served over capellini or string beans, carrots and basmati rice

NORWEGIAN SALMON FILLET

pan seared seasoned crispy skin with caper berry meuniere sauce \$39
OR topped with lump crabmeat, herbed breadcrumbs and beurre blanc sauce \$45
string beans, carrots and basmati rice

CHICKEN SCARPARELLO \$32

boneless breast of chicken, hot and sweet sausage, roasted peppers, onions and mushrooms
house-made mashed potatoes

"TEDESCO" FREE RANGE HALF CHICKEN IN NATURAL JUS \$35

string beans, carrots and house-made mashed potatoes

CLASSIC PARMIGIANA WITH PENNE POMODORO

eggplant \$27, chicken \$29, pork chop \$38, shrimp \$39, veal scallopini \$45, veal chop \$59

"MILANESE STYLE DISHES"

chicken \$29, pork chop \$38, veal scallopini \$45, veal chop \$59
topped with tricolor salad and shaved parmigiano reggiano, house-made mashed potatoes

PORK CHOP ALLA "TOOMEY" \$38

schnitzel style, layered with parma prosciutto, ripe tomato, marsala mushroom sauce and melted mozzarella
served with capellini marsala OR string beans, carrots and house-made mashed potatoes

* 14 OZ. BROILED HATFIELD PORK CHOP **GF** \$42

sliced cherry peppers, cipollini onions and roasted potatoes

VEAL CHOP VALDOSTANO OR "FLAHERTY" \$59

parma prosciutto, parmigiano reggiano and mozzarella cheese in a cognac mushroom sauce OR spicy vodka sauce
string beans, carrots and house-made mashed potatoes

GRILLED PRIME MEATS ALL SERVED A LA CARTE

* 10 OZ CENTER-CUT FILET MIGNON \$59

* 14 OZ N.Y. STRIP STEAK \$65

* 18 OZ CENTER-CUT RIB VEAL CHOP \$69

ACCOMPANIMENTS

AU POIVRE SAUCE \$6

MUSHROOM SAUCE \$6

BLUE CHEESE CRUST \$6

GRILLED JUMBO SHRIMP \$7.50 PER PIECE

SIDES

SAUTEED, STEAMED OR BURNT BROCCOLI \$12

SAUTEED SPINACH \$13

SAUTÉED MUSHROOMS \$12

SAUTEED ONIONS \$10

BROCCOLI RABE \$13

ESCAROLE WITH WHITE BEANS AND PANCETTA \$15

HAND CUT FRENCH FRIES \$10

HOUSE-MADE MASHED POTATOES \$10

POTATO CROQUETTE \$8

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