

~ANTIPASTI~CALDI~

*** CALAMARI FRITTI**

Served with Hot or Sweet Marinara
\$10.95

*** CAJUN CALAMARI**

Tender & Fried sautéed with Balsamic
Reduction & Cajun Spices
\$11.95

VEGETABLE SPRING ROLLS

Served with a Sweet Chili
Dipping Sauce
\$8.95

JUMBO LUMP CRAB CAKES

Roasted Corn Relish & Cajun Remoulade
\$14.95

MOZZARELLA EN CARROZZA

Lightly Battered Fresh Mozzarella
with Marinara Sauce
\$8.95

*** LOBSTER MAC & CHEESE**

\$12.95

*** ZUCCHINI FRITTI**

Served with Hot or Sweet Marinara
\$8.95

**PRINCE EDWARD ISLAND
MUSSELS**

Served in a Hot or Sweet Marinara
\$10.95

POLPETTE DI CASA

Meatballs in Nonna's Sauce
\$6.95

~ANTIPASTI~FREDDI~

TOMATO BRUSCHETTA

Served with Tuscan Toast Points
\$7.95

COLD ANTIPASTO

Assorted Imported Italian Meats,
Cheese, Olives & Marinated Vegetables
\$16.95

CAPRESE SALAD

Vine Ripe Tomatoes, Fresh Mozzarella,
Fire Roasted Peppers & Basil
\$11.95

**COLOSSAL LUMP
CRAB COCKTAIL**

\$14.95

**CHILLED JUMBO
SHRIMP COCKTAIL**

\$14.95

**FRESH OYSTERS
OF THE DAY MARKET PRICE**

CHILLED SEAFOOD TOWER

Alaskan King Crab Leg, Jumbo Shrimp
Cocktail, Colossal Crab Cocktail & Fresh
Oysters of the Day
\$18.95 PER PERSON
ADD LOBSTER MARKET PRICE

SALUMI-CURED MEATS

One/\$7
Three/\$11
Five/\$15

Chef's Daily Selections

FORMAGGI-CHEESE

Three/\$8
Five/\$12
Seven/\$16

Chef's Daily Selections

~ZUPPE DI CASA~

MINISTRONE

CHICKEN PASTINA

PASTA FAGIOLI

DAILY SPECIAL

BOWL: \$5.95

~INSALATE~

FERRARO'S

Organic Baby Greens, Fresh Strawberries,
Sugar Coated Walnuts & Goat Cheese in a
Raspberry Vinaigrette
\$10.95

ICEBERG WEDGE

Iceberg Wedge, Chopped Tomatoes
Crispy Bacon & Onions
Maytag Blue Cheese Dressing
\$10.95

PORT POACHED PEARS

Organic Baby Arugula, Shaved Fennel,
Applewood Smoked Bacon, Sun
Dried Cranberries,
Goat Cheese, Roasted Fig Vinaigrette
\$12.95

BABY GREENS

Organic Baby Greens, Pignoli Nuts,
Walnuts, Raisins & Gorgonzola Cheese
in a Balsamic Vinaigrette
\$10.95

FAMOUS HOUSE

Mixed Greens with Cucumbers,
Tomatoes, Olives & Onions in Our
Famous House Dressing
\$9.95

CHOPPED MURRAY

Iceberg, Romaine, Grape Tomatoes,
Avocado, Red Onions, Corn,
Black Beans, Cucumbers,
Aged Red Wine Vinaigrette &
Parmigiano Reggiano
\$12.95

CLASSIC CAESAR

Crisp Romaine, Homemade Croutons, &
Parmigiano Reggiano
\$9.95

BEET

Romaine, Cucumbers, Tomatoes, Red Onions,
Balsamic Vinaigrette & Gorgonzola Cheese
\$10.95

Add Jumbo Shrimp \$3.00 each

Add Chicken \$4.00

Add Flank Steak \$6.00

*** AVAILABLE IN GLUTEN FREE FOR AN ADDITIONAL CHARGE**

~PIZZA SPECIALTIES 12 INCH PERSONAL~

*** OUR FAMOUS PERSONAL PIZZA**
\$8.95

*** DELLA NONNA**
Traditional Margherita in a Plum Tomato Sauce & Fresh Basil
\$10.95

*** CHICKEN PARMIGIANA**
Light Sauce, Chicken Cutlet Topped with Mozzarella
\$12.95

ANNA'S
Square Thin Crust Sicilian, Garlic, Chopped Tomatoes, Basil, Oregano & Olive Oil
\$10.95

*** GIUSEPPE**
Whole Wheat Crust topped with Diced Chicken Cutlet, Fresh Mozzarella, Tomatoes & Baby Arugula & Balsamic Reduction
\$12.95

BROOKLYN SQUARE
Square thin Crust Sicilian made in the old fashion style, Mozzarella Cheese, Vine Sweetened Tomato Sauce, Fresh Basil
\$11.95

*** MEAT LOVERS**
Genoa Salami, Pepperoni, Ham, Sausage, Meatball & Mozzarella
\$12.95

*** MARGHERITA**
Sliced Seasoned Roma Tomatoes, Fresh Mozzarella Basil & Olive Oil
\$10.95

ALSO AVAILABLE IN GLUTEN FREE, WHOLE WHEAT AND THIN CRUST ADDITIONAL TOPPINGS \$1.50 EACH

Pepperoni, Onions, Sausage, Fresh Mushrooms, Meatballs, Anchovies, Peppers, Eggplant, Fresh Tomatoes, Broccoli, Black Olives & Garlic

~TRADIZIONALE~

ANNA'S SAUSAGE LASAGNA
Homemade Pasta layered with Mild Sausage, Ricotta and topped with Mozzarella in a Fresh Pork Ragu
\$18.95

*** EGGPLANT SORRENTINO**
Baked Eggplant Served with Basil in a Light Marinara Sauce
\$14.95

*** EGGPLANT PARMIGIANA**
Topped with Mozzarella & Marinara Sauce
\$15.95

*** EGGPLANT ROLLATINI**
Stuffed with Mozzarella & Ricotta in a Marinara Sauce
\$16.95

BAKED LASAGNA
Homemade Pasta layered with Seasoned Beef, Ricotta, Mozzarella & Meat Sauce
\$15.95

*** ZITI AL FORNO**
Creamy Ricotta, Mozzarella & Marinara
\$14.95
add Sausage or Eggplant **\$16.95**

~FARINACEI~

HOMEMADE WHOLE WHEAT FETTUCINE
Grilled Chicken, Asparagus, Sun Dried Tomatoes, Roasted Garlic Chardonnay Sauce
\$19.95

*** PENNE VODKA**
Sweet Baby Peas & Prosciutto Served in a Pink Vodka Sauce
\$16.95

HOMEMADE FUSSILI
Crumbled Sausage, Broccoli Rabe, Cannellini Beans & Plum Tomatoes, Olive Oil & Garlic Sauce
\$18.95

HOMEMADE GNOCCHI NAPOLITANO
Potato Dumplings, Plum Tomatoes, Fresh Mozzarella & Basil
\$15.95

*** LINGUINE VONGOLE**
White or Red Clam Sauce
\$16.95

SPAGHETTI & MEATBALLS
Served with Meat Sauce
\$15.95

LOBSTER RAVIOLI
Diced Shrimp, Asparagus Tips & Sun Dried Tomatoes in a Light Vodka Sauce
\$26.95

HOMEMADE FETTUCINE BOLOGNESE
Tossed in our Famous Hearty Meat Sauce
\$16.95

*** RAVIOLI**
Ricotta Cheese Filled with Marinara or Meat Sauce
\$14.95

*** AVAILABLE IN GLUTEN FREE FOR AN ADDITIONAL CHARGE**

~PESCE~

* **LINGUINI MALAFEMINA**
Lobster Tail, Diced Shrimp, Clams,
Kalamata Olives, Roasted Garlic
White Wine Sauce
\$28.95

CHILEAN SEA BASS
Broccoli Rabe, Asparagus, Grape Tomatoes
& Cannellini Beans in a Seafood Tomato
Broth with shaved Fennel
\$29.95

• **FLOUNDER FRANCESE**
Lightly Egg Battered, Served in a
White Wine Lemon Butter Sauce
with Sautéed Spinach
\$21.95

GRILLED SALMON
Seared Broccoli Rabe & Sun Dried Tomatoes,
Aged Balsamic Reduction
\$21.95

SALMON DIJONAISE
Grilled Asparagus Spears,
Dijon Mustard Cream Reduction
\$21.95

**JUMBO SHRIMP PREPARED
AS YOU WISH**
Marinara, Fra'Diavolo, Scampi,
or Oreganato Served Over a
Bed of Linguini
\$19.95

~CARNE~

* **CHICKEN FRANCESE**
Lightly battered, sautéed in
White Wine & Lemon Butter Sauce
\$17.95

* **CHICKEN MARGHERITA**
Lightly battered, Chicken Breast layered
with Eggplant, Ricotta, Tomato &
Mozzarella baked in a
light Marinara Sauce
\$18.95

* **CHICKEN PARMIGIANA**
Lightly Breaded topped with
Mozzarella & Meat Sauce
\$17.95

* **CHICKEN FUNGHI**
Exotic Mushrooms in a
Marsala Wine Demiglace
\$17.95

CHICKEN ROLLATINI
Stuffed with Prosciutto &
Mozzarella Wrapped in Bacon in a
Marsala Mushroom Wine Demiglace
\$18.95

* **CHICKEN GIUSEPPE**
Lightly Panko Crusted Breast,
Baby Arugula, Tomatoes & Mozzarella
in a Light Balsamic Vinaigrette
\$17.95

* **VEAL SALTIMBOCCA
ALLA ROMANA**
Prosciutto, Mozzarella & Spinach
in a Marsala Wine Demiglace
\$21.95

* **VEAL PARMIGIANA**
Lightly Breaded, Topped with
Mozzarella & Meat Sauce
\$20.95

* **VEAL FUNGHI**
Sautéed with Exotic Mushrooms
in a Marsala Wine Demiglace
\$20.95

~LA GRIGLIA~

SERVED WITH SEASONAL VEGETABLES & STARCH

8 OZ. FILET MIGNON
\$29.95

16 OZ. NEW YORK STRIP STEAK
\$27.95

MARINATED FLANK STEAK
\$21.95

ADD LOBSTER MARKET PRICE

~CONTORNI~

RISOTTO
\$6.95

SPINACH
\$6.95

**MASHED
POTATOES**
\$6.95

SALAD
\$4.95

* **PASTA**
\$4.95

MEATBALLS
\$6.95

* **LOBSTER MAC
& CHEESE**
\$12.95

**BROCCOLI
RABE**
\$7.95

* **MAC &
CHEESE**
\$6.95

**WILD
MUSHROOMS**
\$6.95

**ASPARAGUS
SPEARS**
\$6.95

* **FRENCH
FRIES**
\$5.95

* **AVAILABLE IN GLUTEN FREE FOR AN ADDITIONAL CHARGE**