

~APPETIZERS~

Fried Calamari

Served with Hot or Sweet Marinara

\$8.95

Caprese Salad

Garden Tomato, Fresh Mozzarella & Fresh Basil drizzled with Extra Virgin Olive Oil

\$7.95

Jumbo Shrimp Cocktail

\$10.95

Beet Salad – NEW

Diced Fresh Beets, Cucumbers, Tomatoes and Red Onions in a light Balsamic Vinaigrette topped with Gorgonzola cheese

\$7.95

Tossed Garden Salad

Mixed Greens with Cucumbers, Tomatoes, Olives & Onions

Reg \$5.95 Lg \$10.95

Grilled Portobello Salad

Baby Arugula, Grilled Portobello Mushrooms, Grape Tomatoes, Toasted Almonds, Red Onions & Gorgonzola Cheese, in a light Balsamic Vinaigrette

\$8.95

Add Chicken Breast (Breaded or Grilled): **\$3.00 • Additional Homemade Dressing Choices:** Bleu Cheese, Creamy Italian, French, Russian, Ranch

Cold Antipasto
Italian Imported Meats & Cheeses
Roasted Peppers & Marinated Vegetables

\$9.95

Grilled Eggplant, Roasted Peppers & Fresh Mozzarella Napolean

\$8.95

Fried Zucchini

\$5.95

~SALADS~

Turkey Cobb Salad – NEW

Chopped Turkey, Romaine, Boston lettuce, Tomatoes, Avocado, Red Onions, Bacon, hard boiled Eggs, Gorgonzola Cheese in a Red Wine Vinaigrette

\$10.95

Ferraro's Salad

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

\$8.95

Baby Greens

Organic Baby Greens with Pignoli Nuts, Walnuts, Raisins & Gorgonzola Cheese in a Balsamic Vinaigrette

\$8.95

Cajun Calamari

Tender Fried Calamari sautéed with Balsamic Vinegar & Cajun Spices topped with Tomatoes & Chives

\$9.95

Fresh Tomato Bruschetta

Served over Tuscan Toast Points

\$5.95

Garlic Bread \$3.95

(with Cheese \$4.95)

Caesar Salad

Crisp Romaine with Homemade Croutons Creamy Dressing & Shaved Parmigiano Reggiano

\$7.95

Tricolore

Radicchio, Endive, Arugula & Shaved Parmigiano Reggiano with a Balsamic Vinaigrette

\$8.95

Flank Steak Salad

Grilled Sliced Steak, Lettuce, Tomatoes, Crumbled Bleu Cheese & Onions in a Red Wine Vinaigrette

\$10.95

~HOMEMADE SOUPS~

Minestrone

CUP: \$3.95

Chicken Pastina

Pasta Fagioli

BOWL: \$5.95

Daily Special

~HEALTHY~

Whole Wheat Penne “Della Casa” – NEW

Portobello Mushrooms, Tomatoes, Roasted Eggplant, Asparagus Tips & Parmigiano Reggiano in a light Olive Oil & Garlic Sauce with a Touch of Marinara

\$12.95

Homemade Whole Wheat Fettucine

Tossed with Grilled Chicken, Asparagus & Sun Dried Tomatoes in a light Oil & Garlic Sauce

\$14.95

Broiled Tilapia Napolitano

Topped with chopped Tomatoes, sliced Garlic, Fresh Basil in a White Wine, Balsamic Sauce

\$14.95

Grilled Salmon

Served over Broccoli Rabe & Sun-Dried Tomatoes drizzled with a Balsamic Reduction

\$15.95

Eggplant Sorrentino

Baked Eggplant served with Fresh Basil in a light Marinara Sauce

\$10.95

~ON FRESH BAKED FOCACCIA~

Thinly Sliced Prosciutto

Fresh Mozzarella, Grilled Eggplant & Arugula

\$9.95

Grilled Eggplant

Roasted Peppers & Fresh Mozzarella

\$8.95

Roasted Peppers

Grilled Chicken, Fresh Mozzarella & Balsamic

\$9.95

~WRAPS~

Chicken Caesar

Grilled Chicken, Romaine, Croutons & Caesar Dressing on a Garlic Pesto Wrap

\$8.95

Chicken & Spinach

Grilled Chicken, Spinach, Onions, Mushrooms & Fresh Mozzarella on a Honey Wheat Wrap

\$8.95

Chicken & Broccoli Rabe

Grilled Chicken, Roasted Peppers, Broccoli Rabe & Fresh Mozzarella on a Garlic Pesto Wrap

\$8.95

Turkey Club –NEW

Thinly sliced Turkey Served with Bacon, lettuce, Tomato and light mayo on a Toasted White Bread

\$9.95

~SANDWICHES~

Italian Submarine

\$7.95

Bacon Burger

Grilled and topped with Bacon, Swiss Cheese, Lettuce, Tomatoes and Crispy Fried Onions

\$9.95

Chicken Parmigiana

\$7.95

Eggplant Parmigiana

\$6.95

Meatball Parmigiana

\$7.95

~FAVORITI~FAVORITES~

(SERVED WITH MEAT OR MARINARA SAUCE)

Anna's Homemade Meat Canneloni –NEW
Stuffed with ground Veal, Beef, and Chicken
topped with Mozzarella in fresh Tomato Basil Sauce
\$9.95

Anna's Homemade Sausage Lasagna–NEW
Homemade Pasta layered with Mild
Sausage, Ricotta and topped with
Mozzarella in a fresh Pork Ragu
\$13.95

Baked Lasagna
Layered Homemade Pasta with
Seasoned Beef, Creamy Ricotta & Mozzarella
\$11.95

Baked Ziti
Creamy Ricotta, Mozzarella in a Marinara Sauce
\$9.95

Eggplant Parmigiana
Topped with Mozzarella and Marinara
\$10.95

~ PASTA ~

Linguine With Clams
White or Red Clam Sauce
\$11.95

Homemade Gnocchi Napolitano
Potato Dumplings, Plum Tomatoes,
Fresh Mozzarella & Basil
\$12.95

Ravioli Marinara
Cheese Filled with Marinara
\$10.95

Cavatelli & Broccoli
\$11.95

Linguine "Mare Chiaro"
Shrimp & Clams in a delicate Marinara
\$14.95

Homemade Fettucine Bolognese
Tossed in our Famous Hearty Meat Sauce
\$12.95

Spaghetti, Lingini, Penne
With Marinara **\$9.95**, With Meat Sauce **\$10.95**
With Our Famous Meatballs **\$11.95**

Lobster Ravioli
Served with Chopped Shrimp, Asparagus
& Sun Dried Tomatoes in a Light Vodka Sauce
\$18.95

Penne Vodka
Pink Vodka Sauce with
Baby Peas & Prosciutto
\$11.95

~CHICKEN~

Chicken Margherita – NEW
Lightly battered Chicken breast layered with
Eggplant, Ricotta, Tomato and Mozzarella
baked in a light Marinara Sauce
\$13.95

Chicken Parmigiana
Lightly Breaded topped
with Mozzarella & Meat Sauce
\$13.95

Chicken Marsala
Sautéed with Exotic Mushrooms
in a Marsala Wine Demiglaze
\$11.95

Chicken Giambotta (Sweet)
Chicken Murphy (Hot)
Sautéed with Potatoes, Peppers, Mushrooms,
& Onions in a White Wine Demiglaze
\$12.95

Chicken Francese
Lightly battered, sautéed in
White Wine & Lemon Butter Sauce
\$11.95

Chicken Giuseppe
Lightly breaded cutlets with Arugula, chopped
Tomatoes & Fresh Mozzarella tossed in a
light Balsamic Vinaigrette
\$12.95

~VEAL~

Veal Parmigiana
Lightly breaded, topped with
Mozzarella & Meat Sauce
\$14.95

Veal Saltimbocca Alla Romana
Topped with Prosciutto & Mozzarella
over Spinach, in a Marsala Sauce
\$14.95

Veal Marsala
Sautéed with Exotic Mushrooms
in a Marsala Wine Demiglaze
\$13.95

~SEAFOOD~

Nori Tuna – NEW
Nori sheets, Panko & Sesame Crusted Ahi Tuna
served Over seared spinach finished
with a Wasabi Thai Glaze
\$17.95

Shrimp Oreganato
Baked with Garlic, Butter & Lemon
topped with Seasoned Bread Crumbs
\$14.95

Flounder Francese
Lightly battered Sautéed in a White Wine
& Lemon Sauce
\$14.95

Shrimp Scampi
Baked in a Lemon, Garlic,
Butter, White Wine Sauce
\$14.95

Shrimp Parmigiana
Oven Baked with Mozzarella & Marinara
\$15.95