

~ANTIPASTI~APPETIZERS~

Mozzarella En Carrozza
Lightly battered Fresh Mozzarella with Marinara
\$7.95

Mussels Marinara
Served in a Hot or Sweet Marinara
\$9.95

Cold Antipasto
Italian Imported Meats & Cheeses
Roasted Peppers & Marinated Vegetables
\$12.95

Cajun Calamari
Tender & Fried sautéed with Balsamic
Vinegar, Cajun Spices, Chives & Tomatoes
\$11.95

Zuppa Di Clams
Little Necks in an aromatic tomato broth
\$11.95

Jumbo Shrimp Cocktail
\$13.95

Jumbo Lump Crab Cakes
Served over Mixed Greens with
Cajun Mayonnaise
\$12.95

**Grilled Eggplant, Roasted Peppers &
Fresh Mozzarella Napolean**
\$10.95

Garlic Bread \$3.95 With Mozzarella \$4.95

Fried Calamari
Served with Hot or Sweet Marinara
\$10.95

Fresh Tomato Bruschetta
Served over Tuscan Toast Points
\$6.95

Fried Zucchini
Served with Marinara
\$7.95

Capresse Salad
Garden Tomato, Fresh Mozzarella &
Basil drizzled with Extra Virgin Olive Oil
\$9.95

~INSALATE~SALADS~

Beet Salad – NEW
Diced Fresh beets Tossed with Cucumbers,
Tomatoes and Red Onions in a light Balsamic
Vinaigrette topped with Gorgonzola cheese
\$9.95

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

Tricolore
Endive, Arugula & Radicchio with
Shaved Parmigiano Reggiano in a
Balsamic Vinaigrette
\$9.95

Turkey Cobb Salad – NEW
Chopped Turkey, Romaine, Boston lettuce,
Tomatoes, Avocado, Red Onions, Bacon, hard boiled
Eggs, Gorgonzola Cheese in a Red Wine Vinaigrette
\$13.95

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

Add Chicken Breast: \$3.00
Additional Homemade Dressings Choices:
Bleu Cheese, Creamy Italian, French,
Russian, Ranch

Caesar Salad
Crisp Romaine with Homemade
Croutons Creamy Dressing &
Shaved Parmigiano Reggiano
\$8.95

Garden Salad
Iceberg Lettuce with Cucumbers,
Tomatoes, Olives & Onions
Reg \$5.95 Lg \$10.95

Grilled Portobello Salad
Baby Arugula topped with Grilled Portbello
Mushrooms, Grape Tomatoes, Toasted
Almonds, Red Onions & Gorgonzola Cheese
in a light Balsamic Vinaigrette
\$10.95

~ZUPPE DI CASA~HOMEMADE SOUPS~

Minestrone

Chicken Pastina

Pasta Fagioli

Daily Special

BOWL: \$5.95

~NATURALE~HEALTHY~

Whole Wheat Penne “Della Casa” – NEW
Sliced Portbello Mushrooms, Tomatoes, Roasted
Eggplant and Asparagus Tips topped with shaved
Parmigiano Reggiano in a light Olive Oil & Garlic
with a touch of Marinara
\$17.95

Eggplant Sorrentino
Baked Eggplant, Served with Fresh Basil
in a light Marinara sauce
\$12.95

Homemade Whole Wheat Fettucine
Tossed with Grilled Chicken, Asparagus & Sun
Dried Tomatoes in a light Oil & Garlic Sauce
\$18.95

Broiled Tilapia Napolitano
Topped with Chopped Tomatoes, Garlic,
Fresh Basil in a White Wine Balsamic Sauce
\$18.95

Grilled Salmon
Served over Broccoli Rabe & Sun-Dried
Tomatoes drizzled With a Balsamic Reduction
\$20.95

~FARINACEI~PASTA~

Risotto of the Day – NEW
Priced Daily
\$

Homemade Gnocchi Napolitano
Potato Dumplings, Plum Tomatoes,
Fresh Mozzarella & Basil
\$14.95

Linguine With Clams
White or Red Clam Sauce
\$14.95

**Homemade Fussili &
Broccoli**
\$14.95

Cavatelli & Broccoli
\$13.95

Ravioli Marinara
Cheese Filled with Marinara
\$11.95

Fettuccine Alfredo
Tossed with
Parmigiano Reggiano
\$13.95

Penne Vodka
Pink Vodka Sauce with
Baby Peas & Prosciutto
\$15.95

Linguine “Mare Chiaro”
Shrimp & Clams
in a delicate Marinara
\$17.95

Homemade Fettucine Bolognese
Tossed in our
Famous Hearty Meat Sauce
\$15.95

Lobster Ravioli
Chopped Shrimp, Asparagus, Sun Dried
Tomatoes in a Light Vodka Sauce
\$22.95

Spaghetti, Linguine, Penne
With Marinara \$10.95 • With Meat Sauce \$11.95 • With Our Famous Meatballs \$13.95

~FAVORITI~FAVORITES~

(SERVED WITH MEAT OR MARINARA SAUCE)

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

\$18.95

Baked Ziti Sicilian

Ricotta, Mozzarella
Sicilian Eggplant **\$13.95**
or Sicilian Sausage **\$14.95**

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

\$18.95

Eggplant Rollatini

Stuffed with Mozzarella & Ricotta in a Marinara
\$14.95

Eggplant Parmigiana

topped with Mozzarella & Marinara
\$13.95

Baked Lasagna
Homemade Pasta layered with Seasoned Beef, Ricotta & Mozzarella

\$14.95

Baked Ziti

Creamy Ricotta, Mozzarella & Marinara
\$12.95

~POLLO~CHICKEN~

Chicken Francese

Lightly battered, sautéed in White Wine & Lemon Butter Sauce
\$15.95

Chicken Margherita –NEW

Lightly battered chicken breast layered with Eggplant, Ricotta, Tomato and Mozzarella baked in a light Marinara Sauce
\$18.95

Chicken Parmigiana

Lightly Breaded topped with Mozzarella & Meat Sauce
\$16.95

Chicken Marsala

Sautéed with Exotic Mushrooms in a Marsala Wine Demiglaze
\$15.95

Chicken Balsamico

Pan Seared Breasts, chopped Tomatoes in White Wine Balsamic Demiglaze over Seared Spinach
\$16.95

Chicken Giuseppe

Lightly breaded cutlets with Arugula, chopped Tomatoes & Fresh Mozzarella tossed in a light Balsamic Vinaigrette
\$16.95

Chicken Rollatini

Stuffed with Prosciutto & Mozzarella, wrapped in Bacon in a Marsala & Mushroom Sauce
\$16.95

Chicken Giambotta (Sweet)

Chicken Murphy (Hot)
Sautéed with Potatoes, Peppers, Mushrooms and Onions in a White Wine Demiglaze
\$16.95

~VITELLO~VEAL~

Veal Parmigiana

Lightly breaded, topped with Mozzarella & Meat Sauce
\$18.95

Veal Francese

Lightly battered, Sautéed in a Lemon, Butter, White Wine Sauce
\$18.95

Veal Marsala

Sautéed with Exotic Mushrooms in a Marsala Wine Demiglaze
\$18.95

Veal Saltimbocca Alla Romana

Topped with Prosciutto & Mozzarella over Spinach in a Marsala Sauce
\$19.95

~PESCE~SEAFOOD~

Nori Tuna – NEW

Nori sheets, Panko & Sesame Crusted Ahi Tuna served Over seared spinach finished with a Wasabi Thai Glaze
\$24.95

Shrimp Oreganato

Baked with Garlic, Butter & Lemon Topped with Seasoned Bread Crumbs
\$18.95

Flounder Francese

Lightly battered sautéed with White Wine, Lemon & Butter
\$18.95

Shrimp Marinara

or Fra' Diavolo
Hot or Sweet
\$18.95

Shrimp Parmigiana

Oven Baked with Marinara & Mozzarella
\$18.95

Shrimp Scampi

Baked in a Lemon, Garlic, Butter, White Wine Sauce
\$18.95

~LA GRIGLIA - THE GRILL~

Certified Angus Rib Eye Steak –NEW

\$24.95
(16 oz.)

Filet Mignon

\$27.95
(12 oz. cut)

New York Sirloin Steak

\$25.95
(16 oz.)

~SIDES~

Broccoli Rabe

\$7.95

Risotto

\$6.95

Spinach

\$6.95

Meatballs

\$5.95

* 18% Gratuity will be added to parties of 10 or more *