



APPETIZERS

STEAMED MUSSELS \$20

SAUTÉED WITH WHITE WINE OR FRA DIAVOLO SAUCE & SERVED WITH GRILLED CROSTINI

STUFFED MUSHROOMS \$18

SEAFOOD OR SAUSAGE STUFFED TOPPED WITH PROVOLONE CHEESE

FRIED CALAMARI \$20

WITH OR WITHOUT HOTS

SHRIMP COCKTAIL \$20

SIX JUMBO SHRIMP, SERVED WITH COCKTAIL SAUCE

GARLIC BREAD \$15

SERVED WITH MELTED MOZZARELLA

BRUSCHETTA \$15

RED ONIONS & TOMATOES IN A LIGHT VIRGIN OLIVE OIL WITH FRESH BASIL SERVED OVER TOASTED ITALIAN BREAD

SCALLOPS & BACON \$18

SIX SCALLOPS WRAPPED IN BACON, SERVED WITH CLOVE HONEY

UNCLE FREDDY'S BAKED LONG HOT PEPPERS \$15

PEPPERS BAKED IN A LIGHT OLIVE OIL, SALT & PEPPER, SERVED WITH CROSTINI

INSALADA

GARDEN SALAD \$10

ROMAINE LETTUCE, TOMATOES, CUCUMBERS, & ONIONS

CAPRESE SALAD \$18

TOMATOES & FRESH MOZZARELLA SERVED WITH BASIL, SALT, PEPPER, & FINISHED WITH BALSAMIC GLAZE

CAESAR SALAD \$15

ROMAINE LETTUCE, HOMEMADE CROUTONS, PARMESAN CHEESE, & CAESAR DRESSING

ANTIPASTO \$25

ROMAINE LETTUCE, TOMATOES, CUCUMBERS, ONIONS, KALAMATA OLIVES & ROASTED RED PEPPERS - CHOICE OF ITALIAN COLD CUT, HOMEMADE SAUSAGE, GRILLED CHICKEN OR SALMON

SALAD DRESSINGS

HOMEMADE ITALIAN, HOMEMADE BALSAMIC VINAIGRETTE, RANCH, BLEU CHEESE, PARMESAN PEPPERCORN, OR CAESAR

PASTA FRESCA

THREE CHEESE RAVIOLI \$22

FRESH PASTA STUFFED WITH RICOTTA, PARMIGIANO & PECORINO ROMANO SERVED WITH YOUR CHOICE OF RED, GARLIC & OIL, PESTO, PARMA, OR ALFREDO SAUCE

PORTOBELLO RAVIOLI \$23

FRESH PASTA STUFFED WITH PORTOBELLO MUSHROOMS & PARMIGIANO CHEESE SERVED WITH YOUR CHOICE OF RED, GARLIC & OIL, PESTO, PARMA, OR ALFREDO SAUCE

RAVIOLI ALL'ARAGOSTA \$30

FRESH PASTA STUFFED WITH LOBSTER MEAT & FINISHED WITH FRESH LOBSTER CHUNKS IN A NEWBURG CREAM SAUCE

PASTA MISTA \$22

YOUR CHOICE OF PASTA SERVED WITH RED, GARLIC & OIL, PESTO, PARMA, OR ALFREDO SAUCE, SERVED WITH CHOICE OF MEATBALLS, HOMEMADE SAUSAGE, OR BOLOGNESE

EGGPLANT PARMIGIANA \$24

HAND-BREADED EGGPLANT FRIED & TOPPED WITH MOZZARELLA CHEESE & RED SAUCE SERVED OVER CHOICE OF PASTA

GNOCCHI \$22

DUMPLING PASTA MADE WITH POTATOES, SERVED WITH YOUR CHOICE OF RED, GARLIC & OIL, PESTO, PARMA, OR ALFREDO SAUCE

SHORT RIB RAVIOLI \$29

HOMEMADE RAVIOLI STUFFED WITH BRAISED SHORT RIBS & PARMIGIANO CHEESE, FINISHED WITH A CREAMY MUSHROOM SAUCE

LASAGNA RUSTICA \$30

HOMEMADE PASTA STUFFED WITH GROUND BEEF SAUCE, HARD BOILED EGGS, HAM, MOZZARELLA, & PARMIGIANO CHEESE IN RED SAUCE

CARBONARA \$23

PANCETTA, FARM FRESH EGGS, BLACK PEPPER & GRATED PARMIGIANO CHEESE SERVED OVER YOUR CHOICE OF PASTA ADD CHICKEN

PARMIGIANO RISOTTO \$18

GLUTEN FREE PASTA \$20

GLUTEN FREE PENNE SERVED WITH RED, GARLIC & OIL, PESTO, PARMA, OR ALFREDO SAUCE

POLLO

POLLO SALTIMBOCCA \$30

CHICKEN BREAST DREDGED IN FLOUR & PAN-SEARED WITH GARLIC & WHITE WINE, TOPPED WITH PROSCIUTTO & LORRAINE CHEESE SERVED OVER CHOICE OF PASTA

CHICKEN & BROCCOLI \$29

CHICKEN PIECES SAUTÉED WITH BROCCOLI, YOUR CHOICE OF GARLIC & OIL OR ALFREDO SAUCE SERVED OVER CHOICE OF PASTA

CHICKEN COSENTINO \$30

CHICKEN PIECES SAUTÉED WITH ARTICHOKE HEARTS, KALAMATA OLIVES, & SUNDRIED TOMATOES IN A WHITE WINE SAUCE SERVED OVER CHOICE OF PASTA

CHICKEN PICCATA \$29

BONELESS BREAST OF CHICKEN, DREDGED IN FLOUR & PAN SEARED, SAUTÉED WITH CAPERS, LEMON, WHITE WINE WITH A TOUCH OF GARLIC SERVED OVER CHOICE OF PASTA

CHICKEN PARMIGIANA \$29

HAND-BREADED CHICKEN BREAST FRIED & TOPPED WITH MOZZARELLA CHEESE & RED SAUCE SERVED OVER CHOICE OF PASTA

POLLO GORGONZOLA \$33

CHICKEN PIECES SAUTÉED WITH SUNDRIED TOMATOES & BABY SPINACH TOSSED IN GORGONZOLA CREAM SAUCE SERVED OVER CHOICE OF PASTA

CHICKEN CALABRESE \$35

CHICKEN PIECES SAUTÉED WITH SUNDRIED TOMATOES, BROCCOLI, & KALAMATA OLIVES WITH GARLIC & OIL, SERVED OVER CHOICE OF PASTA

GRILLED CHICKEN SPECIAL \$35

GRILLED CHICKEN PIECES SAUTÉED WITH ROASTED RED PEPPERS, BROCCOLI, & MUSHROOMS WITH GARLIC & OIL SERVED OVER CHOICE OF PASTA

CHICKEN MARSALA \$33

BONELESS BREAST OF CHICKEN DREDGED IN FLOUR & PAN-SEARED, SAUTÉED WITH MUSHROOMS & GARLIC IN A MARSALA WINE SAUCE SERVED OVER CHOICE OF PASTA

CARNE

VEAL SALTIMBOCCA \$35

12 OZ TOP ROUND VEAL DREDGED IN FLOUR & PAN-SEARED, SAUTÉED WITH WHITE WINE & TOPPED WITH PROSCIUTTO & LORRAINE CHEESE SERVED OVER CHOICE OF PASTA

VEAL MARSALA \$35

12 OZ TOP ROUND VEAL DREDGED IN FLOUR & PAN-SEARED, SAUTÉED WITH MUSHROOMS & GARLIC IN A MARSALA WINE SAUCE SERVED OVER CHOICE OF PASTA

VEAL PICCATA \$35

12 OZ TOP ROUND VEAL DREDGED IN FLOUR & PAN-SEARED, SAUTÉED WITH CAPERS & LEMON IN A WHITE WINE SAUCE WITH A TOUCH OF GARLIC SERVED OVER CHOICE OF PASTA

VEAL PARMIGIANA \$35

HAND-BREADED VEAL FRIED & TOPPED WITH MOZZARELLA CHEESE & RED SAUCE SERVED OVER CHOICE OF PASTA

GRILLED LAMB CHOPS \$38

SERVED WITH RED-SKIN MASHED POTATOES, & MINT JELLY

GRILLED PORK CHOPS \$38

TWO 10 OZ PORK CHOPS SERVED WITH RED-SKIN MASHED POTATOES

HANDCUT NY SIRLOIN MKT \$

16 OZ HAND-CUT SERVED WITH RED-SKIN MASHED POTATOES

RIBEYE MKT \$

16 OZ HAND-CUT RIBEYE SERVED WITH RED-SKIN MASHED POTATOES

TRIBE \$25

SERVED THE CALABRESE WAY, SPICY WITH RED SAUCE

PESCE

BAKED HADDOCK ROSEANNE \$31

12 OZ FRESH HADDOCK TOPPED & BAKED WITH IMITATION CRAB MEAT & SEASONED CRACKER STUFFING

HADDOCK RIPIENO \$38

FRESH HADDOCK FILET STUFFED WITH LOBSTER MEAT, SPINACH, & RITZ CRACKERS, FINISHED WITH FRESH TOMATOES & CREAM SAUCE

HADDOCK ITALIANO \$38

A FRESH FILET OF HADDOCK SAUTÉED WITH ONIONS, KALAMATA OLIVES, & RED SAUCE WITH A TOUCH OF WHITE WINE

BOSTON BAKED HADDOCK \$29

12 OZ FRESH HADDOCK TOPPED & BAKED WITH SEASONED CRACKER STUFFING

SHRIMP & SCALLOPS \$38

SHRIMP & SCALLOPS SAUTÉED WITH SPINACH & ROASTED RED PEPPERS TOSSED IN A RICOTTA CREAM & SERVED OVER MINI CHEESE RAVIOLI

SEAFOOD CASSEROLE \$38

SHRIMP, SCALLOPS, IMITATION CRAB MEAT, SEASONED CRACKER STUFFING, MUSHROOMS, & GARLIC FINISHED IN A LIGHT CREAM SAUCE

SALMON \$38

GRILLED OR BROILED SALMON TOPPED WITH YOUR CHOICE OF DILL BUTTER OR PESTO SAUCE

SHRIMP SCAMPI \$38

SHRIMP SAUTÉED WITH FRESH TOMATOES, LEMON, WHITE WINE, & A TOUCH OF GARLIC SERVED OVER CHOICE OF PASTA

ZUPPA DI PESCE MKT \$

A MEDLEY OF SHRIMP, SCALLOPS, CALAMARI, BLACK MUSSELS, & HADDOCK SAUTÉED IN A RED BROTHY SAUCE, SERVED OVER YOUR CHOICE OF PASTA

A LA CARTE SIDES

MEATBALL \$4

SAUSAGE \$4

A 2% discount will be applied to all CASH transactions.

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

18% gratuity will be added to parties of six or more, checks can only be split up to 3 ways.

A reservation must be confirmed with a valid credit card for parties of 6 or more and requires a deposit of \$10 per guest that will be applied to the final bill. Any cancellations must be made 48 hours prior to the reservation. Failure to comply will result in the deposit being retained and non-refundable.