

Appetizers - Antipasti

Lasagnetta

Homemade thin pasta sheets stuffed w thin sliced grilled eggplant, homemade tomatoes sauce, mozzarella and parmigiano cheese; lightly baked until crispy and finished w a touch of pesto sauce...our chef feature.. a must try!

\$14.99

La Fragaia

Crispy assortment of calamari, shrimp and zucchini served with tomato sauce.

\$14.99

Involtino di Melanzana

Sliced eggplant rolled and stuffed with ricotta cheese, mozzarella and basil, baked and topped in our homemade marinara sauce.

\$12.99

Guazzetto

Mussels and clams sautéed in a fresh tomato sauce.

\$14.99

Calamari Adriatico

Calamari sautéed with artichoke hearts, calamata olives and cherry tomatoes served with tostitini bread.

\$14.99

Mozzarella di Parma

Fresh mozzarella wrapped and infused with prosciutto topped with roasted peppers and sliced tomato.

\$14.99

Bruschetta all' Italiana

Slices of Italian bread topped with chopped tomatoes marinated in an olive oil, garlic and chopped basil.

\$10.99

Salsiccia all' Italiana

Italian Sausage sautéed in oil, garlic, roasted peppers and onions. \$14.99

Paste

Trio dello Chef

A must try! Homemade meat lasagna, cannelloni and manicotti all in one dish with Bolognese sauce. \$21.99

Tortellacci

Homemade stuffed pasta with ground veal and beef topped with a fresh pomodoro sauce and shaved prosciutto di Parma. \$20.99

Fettuccine con salsiccia

Homemade pasta with mild Italian sausage, mushrooms, mildly spiced Tomatoes and basil. \$19.99

Linguini allo Scoglio

Linguini topped with clams, mussels, finished in a white wine sauce or red sauce. \$23.99

Pappardelle Bosco

Homemade pasta served with Bolognese meat sauce, porcini mushrooms, finished with a touch of truffle oil. \$21.99

Gnocchi Gorgonzola

Homemade potato dumplings in a creamy gorgonzola sauce. \$20.99

Cavatelli di Mare

Homemade cavatelli topped with shrimp in a spicy fradiavola tomato sauce. \$23.99

Gnocchi alla Sinatra

Homemade potato dumplings topped with pesto and shrimp in a creamy alfredo sauce. \$23.99

Penne alla Vodka

Penne sautéed with fresh tomatoes in a fresh cream sauce. \$19.99

Cavatelli Michelle

Homemade Cavatelli pasta served w Broccoli di Rape and Sausage in an oil and garlic sauce. \$23.99

Zuppe – Soups

Zuppa di Lenticchie

Lentil soup with carrots, onions and celery \$8.99

Zuppa di Fagioli

White beans soup with homemade pasta \$8.99

Zuppa Stracciatella

Chicken consume with fresh spinach, eggs, e parmigiano cheese \$7.99

Insalate – Salads

Insalata Mangia

Mixed greens, tomatoes, onions, roasted peppers, Kalamata olives, with balsamic dressing \$10.99

Insalata di Cesare

Romaine hearts, croutons, traditional Cesar dressing and parmigiano cheese \$8.99

Insalata Caprese

Ripe tomatoes served with sliced fresh mozzarella cheese, extra virgin olive oil and basil \$13.99

Side

Pasta oil garlic: \$5.99

Pasta Alfredo sauce: \$5.99

Pasta Bolognese sauce: \$5.99

Sauté Spinach: \$5.99

Broccoli Di Rape: \$7.99

Meat balls: \$5.99

Italian Sausage: 5.99

Carni - Meats

Pollo Ortolana

Chicken breast sautéed with mushrooms, garlic and light demiglace finished in a balsamic reduction served over a bed of arugula. \$22.99

Pollo Carciofini

Chicken breast, artichoke hearts, mushrooms and sundried tomatoes in a garlic white wine sauce. \$23.99

Pollo Piccata

Chicken breast sautéed in a white wine, capers, and lemon butter sauce. \$21.99

Veal Mangia

Veal scaloppini sautéed with mushrooms, Kalamata olives, and roasted peppers over fettuccine pasta in a light marinara sauce. \$27.99

Veal Marsala

Veal scaloppini sautéed in a light marsala wine sauce with mushrooms. \$24.99

Veal Modo Mio

Thin veal breaded, and pan seared, topped with arugula, tomatoes and onions. \$24.99

Maiale alla Pastore

Pork loin rolled and stuffed with prosciutto, spinach and fontina cheese topped with mixed mushrooms in a light demiglace sauce. \$26.99

Consuming raw or undercooked meats may increase your risk of food born illness.

Pesce - Fish

Brodetto alla Vastese

Filet of fresh saltwater fish, clams, mussels, calamari and shrimp finished in a fresh plump tomato sauce served with your choice of crostini bread or homemade cavatelli. \$28.99

Flounder Francese

Flounder dipped in egg batter and finished with a savory, light, white wine butter lemon sauce. \$22.99

Shrimp Scampi

Shrimps sautéed with garlic, white wine and lemon over spinach \$23.99

Dentice Marechiaro

Red snapper with clams and mussels in a light Pomodoro sauce. \$28.99

Tilapia Piccata

Tilapia sautéed in a white wine, cappers, and lemon butter sauce. \$21.99

Buon Appetito!

Trattoria Mangia