

Appetizers

CALAMARI FRITTI- served with 2 sauces [8]
BRUSCHETTA-diced tomatoes, red onions, basil on grilled chiabatta bread [5]
COZZE PADRINO-mussels sautéed in your choice of a fra Diablo, garlic white wine or lemon pesto sauce [9]
BISTRO-roasted peppers & homemade fresh mozzarella with imported cheese, olives & eggplant [7]
CLAMS CASINO-roasted peppers & bacon [8]
ZUCCHINI STICKS- served with marinara sauce [6]
VONGOLE-clams in your choice of a fra Diablo, garlic white wine or lemon pesto sauce [9]
BRUSCHETTA SAMPLER-traditional/ eggplant, sausage & fontina cheese/ roasted peppers & reggiano cheese [8]
MOZZARELLA STICKS- [5]
FRITTI SAMPLER-Zucchini sticks, mozzarella sticks, poppers & fried artichokes all on one plate [10]
PICCANTE-fried calamari sautéed with hot peppers, capers, olives, cherry tomatoes & a splash of white wine [8]
EGGPLANT ROLLATINI- in a pesto cream sauce [6]
FAMILY APPETIZER- Can't decide? Choose 3 appetizers to be served family style for all to share! [16]

Gourmet Appetizers

ESCARGOT-served in Portobello mushrooms served in a pinot grigio sauce with spinach [9]
MEDITERRA EGGROLLS- Eggrolls stuffed with Broccoli Rabe, shrimp, and smoked mozzarella topped with an Italian Salsa [11]
CRABCAKE NICO- served in a roasted pepper cream sauce topped with a tomato and olive salsa [11]
STUFFED PORTOBELLO- topped with roasted peppers, spinach, fresh mozzarella & Jumbo Lump Crabmeat in a Marsala cream sauce [11]
TRIO CALAMARI-Three different types of calamari-balsamic/ roasted pepper/ Cajun spiced [10]
FRIED GNOCCHI-served in a sundried tomato cream sauce with spinach & crabmeat [10]

Zuppa

Soup of the Day [3] Soup Special-[5]
Pasta Fagioli [3]

Homemade Manicotti

MIXED SEAFOOD-topped with an amaretto cream sauce [17]
VEGETARIANO-with ricotta cheese with a sharp provolone cream sauce [13]
BOLOGNESE- with a tomato sauce [13]
FORMAGGI- with fontina, Parmigiano, ricotta & asiago cheese in a filletto di Pomodoro sauce [13]

Risotto

White or Whole Wheat Risotto

WILD MUSHROOM-with peas & Parmigiana [15]
PESCATORE-shrimp, crabmeat, clams, mussels and scallops [22]
POMODORO- with grilled chicken & shrimp [18]
QUATTRO FORMAGGI-four cheese cream sauce prepared with mozzarella, gorgonzola, parmigiano and fontina cheese, roasted peppers & spinach
PADRINO'S PAELLA-shrimp, mussels, clams, calamari, chicken, & grilled sausage served in saffron risotto with peas [25]

Insalata

CAESAR- Romaine greens tossed with croutons & our homemade dressing or a Yogurt Caesar dressing [5]
*OLD WORLD ANTIPASTO-imported meats, imported cheeses, olives, roasted peppers, caprese salad, marinated grilled vegetables, artichokes, bruschetta [9]
*MESCULEN-Organic mixed greens, tomatoes, red onions, Balsamic Vinaigrette, shaved Parmigiano [6]
PADRINO'S INSALATA- fried calamari & crabmeat, roasted peppers, fresh mozzarella, sliced tomatoes tossed with organic mixed greens in a lemon-raspberry vinaigrette [13]
FAMIGLIA- Caesar salad with pan seared shrimp, crabmeat tossed with Arugula & dried cranberries [13]
*SPINACH-baby spinach, toasted almonds, sliced Portobello mushrooms, sundried tomatoes & Gorgonzola cheese in a Pomegranate dressing [8]
*PRIMAVERA- marinated grilled vegetables tossed with a spring mix & aged balsamic dressing and shaved parmigiano reggiano cheese [8]
*CAPRESE- mozzarella & sliced tomatoes [6]
*INSALATA con BISTECCA- Romaine lettuce, tomatoes, marinated sliced Portobello mushrooms, red onions and thinly sliced marinated flank steak topped with feta cheese in a lemon olive oil dressing [13]
*ARUGOLA – topped with marinated grilled asparagus wrapped in prosciutto garnished with fresh grapes, shredded reggiano cheese dressed with cranberry champagne vinaigrette [8]

Chicken, Shrimp, Salmon or Crabmeat for an additional charge

Pasta

Choose from: penne, fusilli, farfalle, linguine, spaghetti, Rigatoni, cappellini, fettuccini, whole wheat fettuccini, whole wheat penne. Add ravioli, tortellini or gnocchi for \$1.50
PADRINO'S SAUCES-Tomato sauce with meatballs or sausage [10], Bolognese [10], Alfredo [10], Pesto [10], Pomodoro [10], Marinara [10]
ALLA VODKA- prosciutto di Parma, & sun dried tomatoes in a pink vodka sauce [11]
VEGETALE-mixed vegetables topped with mozzarella cheese in either a white wine sauce or sundried tomato cream sauce [11]
RUSTICA-Cavatelli and broccoli rabe served with or without sausage [13]
GNOCCHI della CASA-Alfredo sauce with spinach and fresh tomatoes & melted mozzarella cheese [13]
SPINACH RAVIOLI-served in a roasted pepper cream sauce [12]
PUTTANESCA- olives, capers, & fresh tomatoes [11]
ARRABBIATA- onions, hot peppers, sun dried tomatoes, & Prosciutto in a spicy fresh tomato sauce [11]
GENOVESE-pesto cream sauce [11]
IL SOLE-sundried tomato cream sauce & spinach [11]
TRE P-parmigiana, peas, prosciutto & chicken [13]
AMATRICIANA-bacon & caramelized onions in a marinara sauce [11]
PALERMO- sautéed eggplant, olives, artichokes, tomatoes, & diced chicken topped with Fresh Mozzarella cheese [13]
WILD MUSHROOMS- parsley & garlic [11]
NAPOLETANA- sautéed grape tomatoes, diced fresh mozzarella, & loose sausage with a hint of sambuca [13]
VENICE-Shrimp and scallops served in a Gorgonzola cream sauce with spinach & cherry tomatoes [15]
GNOCCHI SORRENTO-Gnocchi in a marinara sauce topped with melted mozzarella cheese [13]

Please let us know if you have any food intolerances!

EXECUTIVE CHEF: LEONARDO COPPOLA

Frutti di Mare

COZZE- mussels over linguine in your choice of a sauce fresh tomato, garlic white wine, lemon pesto, or fra Diablo [15]

CRABCAKE -served with shrimp in a parsley white wine lemon sauce with fresh tomatoes over cappellini garnished with spinach [18]

MISTO-Jumbo Lump Crabmeat, Shrimp & pieces of salmon in your choice of sauce: fresh tomato, fra Diablo, garlic white wine or cognac cream sauce over cappellini [19]

MEDITERRANEO- shrimp, scallops, calamari, mussels, clams, pieces of our international catch of the day & lobster tail in your choice of a fra Diablo, garlic white wine, marinara or lemon pesto over linguini [22]

ISCHIA-Jumbo Lump Crabmeat, Shrimp and Clams in your choice if a fresh tomato sauce, fra Diablo, or garlic white wine or cognac cream over Bucatini pasta[19]

SALMON OREGANATA- shrimp, mixed vegetables & lobster ravioli in a lemon white wine sauce [19]

PESCE RIPIENO- Flounder stuffed with scallops & crabmeat served over cappellini & baby spinach served in a white wine lemon sauce. [19]

PESCARA-Clams and cockles in a choice of fresh tomato sauce, white wine, marinara or saffron lemon butter served over linguine [15]

GAMBERI-Sautéed shrimp, artichokes, shitake mushrooms in a fresh tomato herb sauce over whole wheat fettuccini [16]

TILAPIA FRANCESE- with shrimp & jumbo lump crabmeat, asparagus, sliced wild mushrooms, sundried tomatoes over spinach fettuccini. [19]

RED SNAPPER- marinated in extra virgin olive oil & parsley pan seared to perfection served with colossal crab, mussels, & shrimp in parsley lemon sauce over your choice of pasta or vegetables [22]

Pollo e Vittelo

Please choose from either Chicken or Veal

PROSCIUTTO E PISELLI- peas, porcini mushrooms, and diced prosciutto prepared in a Marsala wine sauce served over cappellini [C15] [V18]

PERE- in a port wine reduction prepared with sliced pears, cherry tomatoes and finished off with thinly sliced goat cheese served with cappellini [C15] [V18]

CAPRI-grilled & layered with pesto and fresh mozzarella then broiled and topped with bruschetta served with Broccoli Rabe and Fried Cheese Ravioli in a sundried tomato cream sauce [C15] [V18]

TOSCANO-in a sherry wine sauce served with artichokes, grilled asparagus, sundried tomatoes, and topped with Portobello mushroom& fontina cheese over cappellini [C15] [V18]

TREVI- cognac cream sauce with wild mushrooms, jumbo lump crabmeat, roasted peppers, topped with spinach & fontina cheese served with fried gnocchi [C17] [V20]

CROTONE-sautéed with pinot grigio roasted garlic sauce with fresh tomatoes topped with Portobello mushrooms and fresh mozzarella cheese served over fried stuffed rigatoni [C15] [V18]

*GRIGLIA-grilled and served over mixed vegetables with a fig reduction [C15] [V18]

*DIJON-Fresh herb crusted topped with asparagus, provolone cheese, artichokes, & sundried apricots in a white wine sauce with a touch of Dijon and lemon sauce over whole wheat fettuccini [C15] [V18]

*CHICKEN SCARPIELLO-Free Range chicken on the bone sautéed with peppers, sausage & potatoes [15]

SALINA-sautéed with shrimp, colossal crab& spinach in a port wine honey mustard cream sauce [C19] [V21]

Classics: Parmigiana, Marsala, Picata with capers, Francese, Vodka Parmigiana, & Alfredo also available [C15] [V17]

Pasta Al Forno

BAKED ZITI- with or without Bolognese sauce [10]

TRADITIONAL LASAGNA- layered with 4 cheeses & 4 meats served in our homemade marinara sauce [11]

SEAFOOD LASAGNA- in a velvety cream sauce topped with lobster meat and shrimp [17]

LASAGNA ROMANA- Chicken and spinach with Béchamel and grape tomato sauce [14]

STUFFED SHELLS- with our marinara sauce [11]

EGGPLANT PARMIGIANA-over cappellini [11]

EGGPLANT ROLLATINI- stuffed with ricotta & spinach topped with a vodka sauce or red sauce [12]

Alla Griglia

NEW ZEALAND LAMB CHOPS-marinated with roasted garlic & fresh rosemary served with roasted potatoes & mixed vegetables finished with a sour port wine reduction [market price]

SIENA-Porterhouse (16 ounces) with roasted vegetables & potato croquette in a Johnny Walker & Marsala green peppercorn wild mushroom roasted garlic demi-glace [23]

FIRENZE-Ribeye steak topped in a zesty parsley lemon garlic, pesto sauce with creamed spinach & roasted potatoes [24]

FERRARA-Ribeye steak topped with grilled asparagus, fontina cheese served with escarole and cannellini beans & lemon roasted potatoes served in a Chianti garlic fresh herb sauce [24]

TRAPANI-Tilapia fillet over spinach fettuccini in a fresh tomato sauce with colossal crabmeat & shrimp [18]

FREE RANGE CHICKEN CACCIATORE- grilled chicken on bone & then sautéed with peppers, fried onions in a light marinara sauce with a splash of white wine served with fried stuffed rigatoni [15]

THE COWBOY- Cowboy cut steak (18 ounces) served with leeks, grilled red onions & artichokes over broccoli rabe & Mezza Luna porcini filled ravioli finished with a caper Corvasier cognac cream sauce [26]

*LUCA-salmon topped with an artichoke salad accompanied with whole wheat pesto risotto [17]

*COSTOLETTA-(16 ounces) French cut pork chop marinated in pesto & grilled. Accompanied with sautéed mixed vegetables & roasted potatoes [18]

FILET MIGNON (8 ounces) Stuffed with spinach & sundried tomatoes served over a rice cake with grilled marinated zucchini in a Borolo wine reduction [23]

SURF & TURF- Filet Mignon and crabcake prepared in a roasted garlic cream sauce served with rice croquettes and mixed vegetables [26]

AMALFITANA-shrimp & scallops served over whole wheat fettuccini in Dijon caper lemon sauce accompanied with sliced mushrooms, grilled artichokes, & fresh tomatoes [18]

Sides

SOFT POLENTA-served with Bolognese sauce or four cheese sauce [5]

BROCCOLI RABE- sautéed with garlic & extra virgin olive oil [6]

GRILLED MIXED VEGETABLES or CAJUN STYLE VEGETABLES- [4]

HOMEMADE MEATBALLS OR GRILLED SAUSAGE- [3]

SAUTEED ESCAROLE- [5]

CREAM OF SPINACH- [5]

Add Mixed Vegetables in place of pasta for \$1.00

**Healthy Suggestions*

Inquire about our Gourmet Personal Pizza Menu. Great for Appetizers or Entrees