

BRACIOLE – PASTA – FRUTTI DI MARE – POLLO

Antipasti - Appetizers

Mozzarella Fresca

Beefsteak tomatoes, fresh mozzarella, fresh basil drizzled with olive oil.

Zucchini Fritti

Fresh zucchini, lightly fried served with tomato sauce.

Tuscany Bruschetta

Vine ripened plum tomatoes, fresh garlic and basil served with toasted toscano bread.

Funghi Ripieni

Stuffed mushrooms, housemade breadcrumbs, seasoned with fresh Italian herbs, garlic, olive oil and parsley.

Zuppa De Cozze

Fresh mussels, sautéed with fresh garlic, herbs and extra virgin olive oil (white or red sauce).

Calamari Fritti

Lightly fried to a golden brown, served with fresh tomato sauce.

Zuppa Di Vongole (White and Red)

(From L.I. New York) Little neck clams sautéed with fresh garlic, olive oil and parsley.

Calamari Arrabbiata (Fried or Sautéed)

Calamari, served in a cherry pepper infused marinara sauce.

Carpaccio (Di Manzo O Di Salmone)

Thinly sliced beef tenderloin OR Scottish salmon drizzled with extra virgin olive oil, fresh lemon, served with fresh arugula and capers.

Mediterranean Cozze

Imported mussels sautéed with extra virgin olive oil, sea salt and fresh lemon juice, roasted on a skillet.

Cocktail Di Gamberoni

Five jumbo shrimp, chilled and served with our housemade cocktail sauce.

Seafood Salad

Cold mixed seafood salad, including baby scallops, clams, mussels, shrimp, calamari, seasoned with extra virgin olive oil, garlic, lemon.

Served over a bed of chilled lettuce.

Baked Clams Oreganata (From L.I. New York)

Clams topped with housemade bread crumbs, garlic and parsley with oreganata sauce.

Sicilian Street Food

Prosciutto E Carciofi

Prosciutto and artichoke with tomato sauce and mozzarella on thick crust Sicilian dough.

Tre Formaggi

Parmigiano reggiano, gorgonzola, mozzarella and tomato sauce on thick crust Sicilian dough.

Pepe Farcite

Poblano peppers stuffed with Italian sausage and gorgonzola cheese.

Sausage and Peppers

Italian sausage sautéed with peppers and onions served on a skillet.

Insalata - Salad

Acquolina Chopped Salad

Chopped greens, tomatoes, red onions and pimentos in a red wine vinaigrette.

Caesar

Hearts of romaine, croutons made from our toscano bread and parmesan cheese. Served with our own Caesar dressing.

The Floridian

Arugula, orange wedges, red onions and gorgonzola cheese in a fresh lemon juice and olive oil dressing.

Strawberry Fields

Baby mixed greens, strawberries, walnuts and toasted almonds, tossed with a strawberry reduction vinaigrette.

Baby Spinach

Dried cranberries, pistachios and gorgonzola cheese tossed with balsamic vinaigrette.

Arugula and Romaine

Walnuts, goat cheese and roasted shallots in a cherry vinaigrette.

Gorgonzola

Baby mixed greens, red onions, tomatoes and olives, topped with imported gorgonzola cheese.

Add to any Salad

genoa salami / provolone cheese / anchovies / grilled shrimp / grilled chicken / grilled skirt steak / salmon

Pasta (Cooked to order)

Your choice of: Linguine, capellini, spaghetti, fettuccini, rigatoni, penne (regular or gluten free), whole wheat penne or whole wheat spaghetti.

Aglione E Olio

Fresh garlic, extra virgin olive oil, fresh Italian parsley.

Broccoli

Fresh broccoli, fresh garlic, extra virgin olive oil (white or red sauce).

Baked Ziti

Penne pasta with fresh tomato sauce, ricotta cheese, baked with mozzarella.

Marinara

Fresh plum tomatoes, garlic, basil and evoo.

Filetto Di Pomodoro

Fresh plum tomatoes, onion, fresh basil and evoo.

Vodka (with Prosciutto)

Onions, shallots and prosciutto sautéed in vodka, plum tomatoes and cream.

Puttanesca

Fresh plum tomatoes, red onions, black gaeta olives, capers, anchovies, tossed in evoo.

Alfredo

The original recipe is a combination of grana podano, parmesan cheese and heavy cream.

Amatriciana

Italian pancetta, onions, fresh plum tomatoes.

Pasta and Meatballs

Housemade meatballs slowly cooked in our red sauce, served over your choice of pasta.

Bolognese (Meat Sauce)

A rich meat sauce slowly simmered with tomato and herbs.

The "Old Country" Pasta

Housemade Italian sausage, broccoli rabe, fresh garlic, extra virgin olive oil with your choice of pasta.

Lasagna Bolognese Al Forno

Oven baked pasta layered with bolognese meat sauce, béchamel and mozzarella.

Gnocchi Pesto or Bolognese

Semolina gnocchi with your choice of sauce.

18% Gratuity will be applied to parties of 6 or more.

CIBO ITALIANO AMERICANO

Secondi - Main Course

Petto Di Pollo Marsala

Chicken breast, onions, marsala wine, fresh mushrooms, and a touch of tomato.

Petto Di Pollo Parmigiana

Chicken breast, lightly fried, topped with tomato sauce and melted mozzarella.

Petto Di Pollo Francese

Chicken breast, lightly egg washed, sautéed with white wine in a lemon butter sauce.

Pollo Scapariello

Convection oven roasted chicken, cut in pieces and seasoned with garlic, fresh lemon and herbs served with sausage, broccoli, peppers, onions and roasted potatoes.

Scaloppine Di Vitello Marsala

Veal medallions, fresh mushrooms, onions, marsala wine and a touch of tomato.

Vitello Alla Parmigiana

Tender veal cutlet lightly fried with tomato sauce, parmesan cheese and melted mozzarella.

Scaloppine Di Vitello Francese

Veal medallions, lightly egg washed, sautéed with white wine and lemon.

Melanzane Alla Parmigiana

Eggplant, oven baked with fresh tomato sauce and melted mozzarella.

From The Grill

Pollo Alla Griglia

Chicken breast marinated in garlic and extra virgin olive oil. Served with chilled tomato salad, (chopped tomato, onions, and aged balsamic vinegar)

Braciola di Maiale

Berkshire pork chop served with asparagus and smoked mozzarella filled potato croquette.

Black Angus Skirt Steak

Grilled to perfection, served with roasted peppers and onions, roasted potatoes and chimichurri sauce.

Pesce - Seafood

Clam Sauce (Red or White)

N.Y. top neck clams chopped with fresh garlic, parsley and olive oil.

Gamberoni Alla Scampi

Jumbo shrimp, sautéed with fresh garlic, olive oil, and fresh Italian parsley served over linguine or capellini.

Gamberoni (Marinara or Fra Diavolo)

Jumbo shrimp sautéed with olive oil, garlic, fresh basil, fresh tomatoes, (red pepper flakes for Fra Diavolo) served over linguine.

Gamberoni Oreganata

Jumbo shrimp butterflied topped with our seasoned bread crumbs oven baked. Served with oreganata sauce.

Calamari (Marinara or Fra Diavolo)

Tender calamari sautéed with olive oil, garlic, fresh plum tomatoes and basil served over linguine or Capellini.

Frutti Di Mare (Red or White)

N.Y. Clams, mussels, calamari, shrimp, fresh garlic, over linguine (red or white sauce).

Lobster Ravioli

Served in a brandy infused pink sauce with baby shrimp.

Filetto Di Sogliola Alla Francese

Fresh fillet lightly egg washed, sautéed with white wine and lemon. Accompanied by linguine served in the same sauce.

Filetto Di Sogliola Oreganata

Fresh fillet topped with our seasoned bread crumbs. Oven baked served with sautéed baby spinach.

Filetto Di Salmon Padella

Fillet of Scottish salmon, sautéed with garlic, white wine, chopped tomato. Served with grilled zucchini and grilled eggplant.

Contorni - Sides

Asparagus Steamed or Sautéed

Spinach Steamed or Sautéed

Broccoli Steamed or Sautéed

Sautéed Broccoli Rabe

Burned Broccoli

String Beans Steamed or Sautéed

Burned Green Beans

Risotto Milanese

Housemade Potato Croquette

Side "Acquolina" Salad

Side Pasta (Penne or Spaghetti)

Aglie e olio or tomato sauce

Grilled Italian Sausage

Broccoli Rabe & Sausage

Housemade Meatballs

Children's Menu

Cheese Ravioli

Chicken Fingers (with French Fries)

Mozzarella Sticks

Kids Pasta (Penne or Spaghetti)

Meatball, Tomato or Butter Sauce

Baked Ziti

ITEMS ON THIS MENU MAY BE COOKED OR COME IN CONTACT WITH PEANUT OIL
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.