



# DINNER TO GO

401.942.8060

1401 Park Avenue  
Cranston, Rhode Island 02903

## Appetizers

- Prosciutto, Melon & Buffalo Mozzarella. . . . .**9.00  
Drizzled with Honey Lime Vinaigrette
- Mozzarella Napolitano . . . . .**9.00  
Fresh Buffalo Mozzarella, Roasted Red & Yellow Peppers,  
& Vine ripe tomatoes. Dressed with olive oil and fresh basil.
- Snail Salad . . . . .**10.45
- Shrimp Cocktail . . . . .** 3.25 each
- Stuffed Hot Cherry Peppers . . . . .**8.75  
Stuffed with Italian Ham & Provolone Cheese
- Mozzarella Vincenzo . . . . .**9.00  
Fresh Buffalo Mozzarella Wrapped with Italian Ham & Fresh Basil,  
lightly Breaded & Pan Fried with Marinara Sauce
- Clams Casino . . . . .**8.45  
Fresh Littlenecks Baked with Bacon, Garlic Butter & Bread Crumbs
- Clams Zuppa . . . . .**9.00  
Fresh Whole Baby Littlenecks Sautéed with Garlic, Oil, White Wine  
& Fresh Herbs (White or Red)
- Fried Squid Vesuvio. . . . .**9.00  
Tender Calamari Rings Rolled In Corn Flour. Fried Golden Brown &  
Served with Hot Peppers in White Wine Garlic Sauce
- Omstead Fresh Water Smelts . . . . .**9.00  
Small to Medium Lake Smelts Lightly Breaded & Fried with Hot  
Peppers and Garlic Sauce
- Crispy Fried Chicken Wings . . . . .**9.00  
Buffalo Style served with Blue Cheese Dressing or  
Sorrentina Style with Lemon Rosemary Sauce
- Jumbo Shrimp Dante . . . . .**10.45  
Four Jumbo Shrimp Rolled In Fresh Ground Bread, Sautéed  
in Olive Oil & Finished with a Fresh Lemon Sauce
- Cajun Grilled Shrimp Vesuvio. . . . .**10.45  
Four Jumbo Shrimp Blackened Cajun style & Served with Red Roasted  
Peppers, Fresh Melon, Crumbled Bacon & a Honey Lime Vinaigrette on  
a Bed of Spring Mix Greens

## Soups

- Chicken Escarole Cup . . .** 3.00 **Bowl . . .** 4.00
- Soup of the Day . . .** *Please See Server for Today's Special*

## Salads

- Fresh Garden Salad . . . . .**3.50
- Caesar Salad . .** 6.25 *With Chicken Breast (add)* 3.75
- Antipasto Grande**  
Red Roasted Peppers, Fontinella Sharp Cheese, Buffalo Mozzarella, Lupini,  
Assorted Olives & Cured Meats, Served with Shredded Lettuce & Olive  
Oil and Fresh Garlic Dip. . .Sm.(1-2) 9.50 . .Lg.(3-5) 13.95

*All Of Our Salad Dressings Are Made Here  
In Our Kitchen with the Very Best Ingredients.*  
Honey Lime Vinaigrette, Red Wine Vinaigrette,  
Creamy French, Gorgonzola Cheese,  
(Olive Oil & Balsamic Vinegar Available Upon Request)

## Italian Specialties

- Eggplant Parmigiana. . . . .** 13.50
- Eggplant Vairano. . . . .** 14.50  
Tender pieces of Eggplant Fried Golden Brown and Layered  
with Italian Ham, Roasted Peppers, Mushrooms and  
Mozzarella Cheese then Baked with Tomato Sauce

### *a la carte*

- Polenta with Tomato Sauce & Cheese 9.50**

*All Dinners Include Fresh Baked Italian Bread,  
Garden Salad & your choice of (1) Side -  
Fresh Vegetable, Potato, Linguine or Penne  
(Marinara or Aglio Olio - \$.50 extra)*

## Chicken

- Chicken Scarpata . . . . .** 16.75  
Boneless Chicken Breast Sautéed in Olive Oil & Garlic with  
Roasted Potatoes, Fresh Mushrooms & thin slices of mild  
Italian Sausage in a Brown Sherry Wine Sauce w/Fresh Rosemary
- Chicken Volcanello . . . . .** 17.95  
Boneless Chicken Breast Sautéed in a Rich Cream Sauce with  
Imported Romano & Mozzarella Cheese, topped with Bread  
Crumbs & served with a bed of Fettuccini Noodles
- Chicken Fra Diavolo . . . . .** 16.75  
Boneless Chicken Breast Sautéed with Hot Cherry Peppers,  
Black Olives, Green Onion, White Wine, Marinara Sauce &  
Fresh Herbs & Spices
- Chicken Marsala . . . . .** 16.75  
Sautéed Boneless Chicken Breast with Fresh Mushrooms  
in a Light Brown Marsala Wine Sauce
- Chicken Saltimbocca . . . . .** 17.25  
Boneless Chicken Breast Pressed with Prosciutto Ham  
Sautéed with Fresh Mushrooms in a Marsala Wine Sauce  
& Glazed with Mozzarella Cheese
- Chicken Franchise . . . . .** 16.75  
Boneless Breast Dipped in Egg, Sautéed in Olive Oil &  
Finished with a Lemon White Wine Sauce
- Chicken Zingarella . . . . .** 16.75  
Boneless Chicken Breast Sautéed with Roasted Peppers, Fresh  
Mushrooms, Green Onions, White Wine & Marinara
- Chicken Vesuvio . . . . .** 16.75  
Boneless Chicken Breast, Rolled in Fresh Herbs & Spices,  
Sautéed with Roasted Potatoes, Garlic, White Wine & Butter
- Chicken Capriano. . . . .** 16.75  
Boneless Breast Sautéed with Artichoke Hearts, Roasted Peppers,  
Mushrooms & Black Olives in a White Wine Sauce w/Fresh Basil
- Chicken Parmigiana . . . . .** 14.95  
Breaded Chicken Cutlets topped with Tomato Sauce and Cheese

## Beef & Pork

- Bracciole** . . . . . 14.50  
Thinly Sliced Beef Rolled & Stuffed with Italian Ham, Mozzarella, & Spicy Bread Stuffing Baked with Tomato Sauce
- Twin Fillet Mignons** (two Petit Fillets) . . . . . 23.25  
Your Choice Of - (a) Plain grilled (b) Alla Mama Mushrooms & Garlic Butter or (c) Siciliano with Hot Cherry Peppers in a Red Wine Sauce
- Grilled Pork Chops** . . . . . 17.95  
Freshly Cut Center Pork Chops Charcoal Grilled Served Plain or with Garlic Butter or Marsala Wine Sauce
- Pork Cutlets** . . . . . 14.95  
Breaded Extra Lean Pork Cutlets served with Tomato Sauce or Brown Gravy                      Add Cheese . . . . . 1.00 extra

## Veal

- Veal Marsala** . . . . . 21.95  
Veal Scallopine Sautéed with Fresh Mushrooms in a Marsala Wine Sauce
- Veal Pizzaiolla** . . . . . 21.95  
Tender Veal Scallopine Sautéed in Olive Oil & Garlic with White . . Wine, Sun Dried Tomatoes, Black Olives, Marinara & Fresh Garlic
- Veal Michael Angelo** . . . . . 21.95  
Tender Veal Scallopine Sautéed with Porchini Mushrooms, Sun Dried Tomatoes, Peas, Black Olives, White Wine & Fresh Basil
- Veal Sorrentina** . . . . . 20.95  
Breaded Veal Cutlet Glazed with Italian Ham, Mozzarella Cheese & a small piece of Sliced Eggplant served with a Light Brown Marsala Wine Sauce with Mushrooms and Fresh Sage Leaves
- Veal Cutlets** . . . . . 18.95  
with Tomato Sauce or Brown Gravy
- Veal Parmigiana** . . . . . 18.95  
Breaded Veal Cutlets Topped with Tomato Sauce & Cheese

## Pasta

All Pasta Entrees Are Cooked to Order  
& Served *'Al Dente'* (tender but firm). They Include Fresh Garden Salad & Fresh Baked Italian Bread

*You May Choose Any of the Following Types of Pasta:*

- Linguine (*Flat*)    Cappellini (*Angel Hair*)  
Pennette (*Thin Macaroni*)    Spaghettini (*Round*)

- With:** Tomato Sauce, Marinara Sauce or Aglio Olio (Lots of Fresh Garlic, Olive Oil, Black Olives & Fresh Parsley) . . . . . 12.95
- Arabiatta** . . . . . 14.25  
Tossed with Sautéed Onions, Hot Peppers, Black Olives, Garlic, Marinara Sauce & Fresh Herbs
- Clam Sauce** . . . . . 14.25  
Made with Fresh Whole & Chopped Baby Clams, Fresh Clam Juice, White Wine & Fresh Herbs in a Red or White Sauce

## Pasta Specialties

- Gnocchi Piedmontese** . . . . . 14.25  
Homemade Pasta Dumplings (Made with Ricotta Cheese) Tossed in Marinara Sauce With Mozzarella & Romano Cheese & Fresh Basil
- Fettuccini Alfredo** . . . . . 14.25  
Pasta Ribbons Tossed with Fresh Cream, Imported Romano Cheese, Butter & Egg
- Fettuccini Carbonara** . . . . . 15.25  
Tossed with Bacon, Onions, Fresh Cream, Romano Cheese & Egg
- Cannelloni Sorrentina** . . . . . 16.25  
Homemade Pasta Cylinders Filled with Grilled Chicken Breast, Spinach, Sun Dried Tomatoes, Ricotta & Mozzarella Cheese & Served with a Pink Vodka Cream Sauce
- Ravioli Margherita** . . . . . 13.95  
Homemade Cheese Ravioli Baked with Tomato Sauce, Fresh Basil & Shredded Mozzarella

## Seafood

- Scallops Danté** . . . . . 20.95  
Jumbo Sea Scallops Lightly Rolled in Fresh Ground Bread, Sautéed in Olive Oil & Finished with a Lemon White Wine Sauce with Green Onion tips
- Fillet of Sole Franchese** . . . . . 17.95  
Fresh Sole Fillets Egg Battered and Sautéed with White Wine and Lemon Butter
- Baked Schrod Milanese** . . . . . 17.95  
Fresh Cod Fillets Baked with Seasoned Bread Crumbs, White Wine & Lemon
- Baked Schrod Pizzaiolla** . . . . . 17.95  
Baked with a Spicy Marinara with White Wine, Black Olives & Sun Dried Tomatoes
- Shrimp Scampi** . . . . . 20.95  
Jumbo Shrimp Sautéed in Olive Oil, Garlic, White Wine & Fresh Parsley Served over a Bed of Linguine
- Baked Stuffed Shrimp** . . . . . 19.95  
Baked with a Delicious Crabmeat Stuffing and Served w/Drawn Butter
- Shrimp Siciliano** . . . . . 23.95  
Jumbo Shrimp Sautéed in Olive Oil and Garlic with Fresh Diced Tomatoes, Black Olives, Green Onions, Hot Cherry Peppers, White Wine, Butter, Fresh Herbs & Spices
- Cioppino - Italian Fisherman Stew** . . . . . 20.50  
Jumbo Shrimp, Scallops, Squid, Cod & Clams Simmered in a Spicy Tomato Broth with Fresh Celery, Onions & Seasonings, Served in its own pot
- Fish & Chips (Friday only)** . . . . . 12.95  
Served with Garden Salad

## Sandwiches with French Fries

(Available Tuesday through Friday Only)

- Italian Ham, Provolone  
& Roasted Red Peppers . . . . . 8.95
- Chicken Cutlets . . . . . 8.95
- Veal Cutlets . . . . . 8.95
- Meatball . . . . . 7.95
- Eggplant . . . . . 8.50  
Add Cheese . . . . . 1.00  
Add Lettuce & Tomato . . . . . 50

## Side Dishes

- Meatballs . . . . . 3.75
- Grilled Chicken . . . . . 4.75
- Sausage . . . . . 3.75
- Olive Oil & Garlic Dip . . . . . 3.00
- French Fries . . . . . 3.75
- Garlic Bread . . . . . 3.95
- Vegetable . . . . . 3.50
- Mashed Potatoes with Brown Gravy . . . . . 3.50
- Side of Pasta . . . . . 3.50
- Angel Hair Pasta . . . . . 3.50

## Children's Menu

- Linguine or Pennette with Meatball . . . . . 7.25
- Ravioli with Meatball . . . . . 8.25
- Chicken Fingers with Smiley Fries . . . . . 8.75
- Coffee . . . . . 1.50 each
- Soda . . . . . 1.50 each

*We Offer a Complete Line of Homemade Desserts and International Coffee*