

CARAGIULOS

1989 ITALIAN 20 YEARS AMERICAN 2009

PRIMI

ARANCINI TELEFONO

mozzarella stuffed risotto balls with sundried tomato pesto & pepperonata 7.00

CALAMARI & ZUCCHINI FRITTI

with spicy sicilian sauce & anchovy mayo 11.00

MEDITERRANEAN FLATBREAD SPREADS

eggplant caponata, tuscan red pepper hummus & roasted garlic-goat cheese 8.00

MUSSELS PERONI

sausage, roasted tomato, peroni broth, bruschetta 11.00
(add pasta & a small salad to this for a great entree)

POLENTA BOARD

three cheese polenta with tonight's ragu 9.00

VEGETARIANO

mixed grilled vegetables, goat cheese & balsamic 9.00

ANTIPASTI

nice selection of cured Italian meats & cheeses 11.00

CHOPPED '1989' SALAD

grilled chicken, genoa salami, cecci bean, tomato, pepperoncini & parmesan dressing 10.00

WARM GOAT CHEESE SALAD

candied walnut, grape tomato, pickled mushroom, onion & roasted shallot vinaigrette 10.00

MOZZARELLA BOCCANCINI CAPRESE

heirloom tomatoes, prosciutto, basil, local arugula, onion & balsamic 10.00

INSALATA SPINACI

spinach, crispy prosciutto, pear, gorgonzola, mushroom, pecan & honey-balsamic vinaigrette 10.00

GRILLED CHICKEN CAESAR

substitute salmon or shrimp: add a dollar 10.00

WEDDING ZUPPA

housemade soup with spinach, chicken broth & piccolo meatballs 4.25

PIZZE

DA VINCI

sausage, mushroom & pepperoni

BIANCA

white pizza with roasted garlic ricotta

PALERMO

artichoke hearts, roasted red peppers & capers

POLLO PAZZO

blackened chicken, caramelized onions & 3 cheeses

MARGHERITA

roma tomatoes, basil & housemade mozzarella

'JOE DA GREEK'

calamata olives, baby spinach, feta & tomatoes

PEAR & GORGONZOLA FLATBREAD

caramelized onions & white balsamic-honey drizzle

FARMHOUSE

broccoli, zucchini, mushrooms & tomatoes

'PIZZA MIA'

any 3 toppings below

CALZONE

stuffed with any 2 toppings

all pizzas are... 9.00

*pepperoni, sausage, onions, ham, mushrooms, broccoli, roasted peppers, artichokes, calamata olives, feta, caramelized onion, anchovies.... 1.00 each
DAIYA vegan cheese also available add 2.50*

PASTA

FOUR CHEESE RAVIOLI

with wilted spinach & pomodori fresco 15.00

LASAGNA ai FORNO

with rustic beef & sausage ragu 16.00

PENNE PASOLINI

chicken, gorgonzola cream & sun-dried tomatoes 17.00

BRAISED BEEF TORTELLONI

'a la vodka', with tomato cream & pancetta 18.00

LINGUINE & CLAMS

white wine or red clam sauce 17.00

LINGUINE FRA DIAVOLO

shrimp, clams, mussels, calamari & whitefish in a spicy tomato sauce 22.00

PENNE A LA ZASA

spicy garlic oil, sundried tomatoes, capers, broccoli & toasted breadcrumbs 15.00 with **chicken** or **shrimp** add 3.00

SPAGHETTI

with housemade meatballs or sausage or both 14.00

GNOCCHI PUGLIESE

sausage aromatico, charred broccoli-rabe, cherry tomatoes & ricotta salata 17.00 with **chicken** or **shrimp** add 3.00

CESAR'S HOUSEMADE RAVIOLI

with tonight's preparation... great as an appetizer

LOBSTER MACnCHEESE

with english peas & parmesan breadcrumbs 21.00

all pasta and secondi dishes are served with a small garden salad or zuppa,

substitute a small chopped, goat cheese or spinach salad for an additional \$5

SECONDI

ARTICHOKE CRUSTED BUTTERFISH

baby spinach, risotto cake & lemon caper butter 23.00

OLIVE OIL POACHED SALMON

fava bean succotash, basil vinaigrette & garlic-broccoli-rabe \$21

'OLD SCHOOL' CHICKEN or VEAL PARMIGIANA

with choice of pasta or risotto 18.00

CHICKEN PICATTA or MARSALA

with choice of pasta or risotto 20.00

VEAL PICATTA or MARSALA

with choice of pasta or risotto 21.00

PORK OSSO BUCO

smashed root vegetables, natural jus, gremolata 19.00

GRILLED SKIRT STEAK

polenta, pickled vegetables & salsa verde 21.00

EGGPLANT PARMIGIANA

with ricotta & plum tomato sauce 17.00

ROCKAWAY SAMPLER choose two:

LASAGNE, CHICKEN or EGGPLANT PARMIGIANA with side of penne (Alfredo, Marinara or Garlic-Oil) 20.00

INOLTRE

FAVA BEAN SUCCOTASH
PARMESAN ASPARAGUS
GARLIC BROCCOLI-RABE

GARLIC SPINACH
RISOTTO & PEAS
SAUTEED MUSHROOMS

all sides are... 4.00

Gluten-free and whole wheat pasta available: add 3.00; please allow extra time. Consuming raw or undercooked meats may increase your risk of food-borne illness.