


Antipasti

 **Cold Antipasto** Assorted appetizer consisting of imported prosciutto, salami, provolone and mozzarella, finished with "Femmina's" special touch 11.99

Mozzarella Caprese Delicious homemade mozzarella cheese accompanied by sliced vine ripe tomatoes and Bermuda onions, drizzled with aged balsamic 8.99

Calamari Fritti Fried calamari with marinara sauce (*hot or sweet*) 8.99

Stuffed Mushrooms Baked stuffed mushrooms with our own special crab meat stuffing 7.99


Tower Di Pisa Fresh mozzarella layered with grilled marinated eggplant, portabella mushroom and roasted peppers 8.99

Antipasto Misto Femmina Chef's selection of Italian hot appetizers prepared fresh 12.99

Mozzarella In Corrozza Breaded mozzarella, tomato and basil with a marinara dipping sauce 8.99

 **Cozze Domestiche in Bianco or Rosso** Domestic mussels in white or red marinara sauce (*hot or sweet*) 9.99

Mozzarella Sticks With marinara sauce 6.99

 **Grigliata Di Verdura** Grilled Zucchini, eggplant and portabella mushrooms, layered with roasted peppers, wild mushrooms, and melted fresh mozzarella 7.99

Broccoli Rabe Sautéed broccoli rabe in garlic and extra virgin olive oil *Market Price*

Clams Casino Delicately seasoned to do us proud (*1/2 dozen*) 8.99

Garlic Bread 2.50 *with cheese* 2.99

Zucchini Sticks With marinara sauce 6.99

Homemade Zuppa

Pasta E Fagioli Pasta and imported cannelloni beans prepared our own special way 3.25

Zuppa Del Giorno Our chef's soup of the day 4.25

Saltati Di Vegetali

Patate Rosse Roasted red bliss potatoes in garlic, olive oil and fresh rosemary 4.99

Broccoli Saltati Broccoli sautéed with shaved garlic and olive oil 4.99

Spinach Saltati Fresh spinach sautéed with garlic and olive oil 4.99

 **Piselli Prosciutto E Fungi** Green peas, prosciutto and wild mushrooms with garlic and butter sauce 4.99

Roasted Peppers, Spinach and Mushrooms Sautéed in garlic and oil 5.99

Insalate

Insalata Di Arugola and Spinach Arugola and spinach tossed in a balsamic vinaigrette, topped with shaved provolone and red onions 7.99

with chicken 10.99 *with shrimp (3)* 11.99 *with a crab cake* 14.99

Insalata Di Scungilli or Calamari E Gamberetti Conch or squid prepared with fresh garlic, lemon, olive oil, celery, onions and baby shrimp 10.99

Insalata Cesare Crisp romaine lettuce, croutons and imported parmigiano in a delicious Caesar dressing 6.99

with chicken 9.99 *with shrimp (3)* 10.99 *with crab cake* 13.99

Chicken Bruschetta Salad Grilled chicken breast topped with our famous bruschetta diced tomatoes and melted mozzarella on a bed of romaine lettuce in a balsamic vinaigrette 9.99

Pasta Di Casa

Rigatoni Alla Vodka Rigatoni pasta tossed with pancetta and wild green onions, flamed in a pink vodka sauce 13.99


Capellini Positano Angel hair pasta with lump crab meat, sautéed garlic and fresh tomato sauce 20.99

Linguini Con Vongole Fresh little neck clams in a white or red sauce 14.99

Rigatoni Boscaiola Fresh plum tomatoes, sausage, mushrooms, Gaeta olives, onions and herbs in a pink sauce 12.99


Gnocchi Sorrentino Potato gnocchi, tomato sauce, basil and mozzarella cheese 13.99

Penne Alla Franco Oven roasted peppers, sweet Italian sausage, mushrooms, wild onions and fresh herbs in an olive oil sauce 13.99

 **Gamberi Almone** Shrimp sautéed with broccoli Rabe in a spicy garlic and oil sauce over linguini 19.99

Fusilli Alla Marco Pollo Tenderloin of chicken presented in a roasted garlic cream sauce with mushrooms and spiral pasta 14.99

Lobster Ravioli Maine lobster meat and fresh ricotta ravioli, finished in a tomato pink cream sauce 18.99


 **Penne Con Broccoli E Gamberi** Medley of broccoli and jumbo shrimp sautéed in extra virgin olive oil, garlic, basil and white wine 18.99

Fusilli Primavera Chef's selection of garden fresh vegetables with spiral pasta in a pink blush sauce 12.99

Mixed Mushroom Risotto Arborio rice with portobello, shitake and white mushrooms in a brandy cream sauce 13.99

Linguini Arugola E Gamberi Fresh Arugola sautéed with jumbo shrimp in a plum tomato sauce, resting on a bed of linguini 18.99

Pappardelle Al Maremonti Brazilian lobster meat, shitake mushrooms, peas and prosciutto tossed in a tomato with a touch of cream sauce, served with fresh pasta ribbons 21.99

 **Pappardelle Alla Nova** Ribbons of pasta with jumbo shrimp and pinenuts draped in a basil pesto cream sauce 18.99


Rigatoni Bolognese Our delicious sauce of fresh ground meat sautéed in onions, fresh herbs and Italian plum tomatoes 12.99

Capellini Al Pomodoro Fresh basil, Italian plum tomatoes and garlic 11.99

Penne Alla Tarantella Pieces of chicken, mushrooms, fresh tomatoes and peas in a light cream sauce 14.99

Pollo

Served with salad and pasta

 **Pollo Valdostana** Stuffed breast of chicken with prosciutto, mozzarella cheese, spinach, mushrooms and sun dried tomatoes in a wild onion, vodka pink cream sauce 16.99

Pollo Scarpariello Boneless breast of chicken sautéed with sausage, onions, peppers, mushrooms and potatoes in a rich wine sauce 16.99

Pollo Zingara Boneless breast of chicken with shallots, olives, capers, wild mushrooms and artichokes in a touch of tomato sauce 16.99

Pollo Monaco Boneless breast of chicken sautéed with shitake and domestic mushrooms in a sweet Frangelico brown sauce 16.99

Pollo Massimo Boneless breast of chicken with roasted peppers, mushrooms, and topped with mozzarella cheese in a sherry wine sauce 16.99

Pollo Alla Contadino Boneless breast of chicken sautéed with hot cherry peppers, mushrooms, capers and fresh tomatoes with garlic-white wine sauce 16.99

Pollo Alla Principessa Boneless breast of chicken layered with mozzarella cheese, eggplant, prosciutto and fresh tomatoes in a white wine demi glaze 16.99

Vitello


Served with salad and pasta

Vitello Milanese Veal cutlet lightly breaded with seasoned bread crumbs, served over a bed of baby Arugula salad, topped with Italian tomato sauce 18.99

Vitello Limoncello Veal medallions topped with crab meat and mozzarella, served in a lemon cream sauce 22.99

Vitello Femmina Sauteed veal layered with eggplant, prosciutto, tomato and mozzarella in a combination of pesto, marinara and demi-glaze 18.99

Vitello Pizzaiola Scallopine of veal sautéed with fresh tomato, olives, capers, fresh herbs and garlic 18.99

 **Vitello Monterosa** Scallopine of veal sautéed with shiitake mushrooms, artichokes, and sun dried tomatoes topped with spinach and mozzarella in a sherry wine pink-cream sauce 18.99

Vitello Saltimbocca Scallopine of veal topped with fresh spinach, prosciutto, and mozzarella in a Marsala wine and mushroom sauce 18.99

~Francese, Marsala, and Parmigiana available upon request~
Substitute any vegetable for pasta add \$2.00

Pesce


Served with salad and pasta

Gamberi Scampi Shrimp sautéed in a medley of garlic, butter, white wine, and lemon, served over linguini 18.99

Frutti Mare Marechiaro Domestic mussels, clams and calamari simmered with fresh tomatoes, basil and white wine, served over linguini 22.99

Gamberi Marinara or Fra Diavolo Shrimp and mussels in a sweet or hot plum tomato sauce over linguini 19.99

Sea Scallops Marinara or Fra Diavolo Sauce Sauteed in olive oil, garlic, fresh plum tomatoes and a touch of hot sauce or sweet sauce 19.99

 **Zuppa Di Pesce** Lobster, shrimp, clams, mussels and calamari are combined with garlic and white wine in your choice of white or red seafood sauce 29.99

Scungilli E Calamari Alla Marinara or Fra Diavolo Sauteed in oil, garlic, and white wine with fresh plum tomatoes in hot or sweet sauce 18.99


Cozze Marinara or Fra Diavolo Domestic mussels in sweet or hot plum tomato sauce over linguini 14.99

Da Forno

Served with salad

Lasagna Di Verdura Vegetable lasagna with zucchini, eggplant, and portabello mushrooms, layered with roasted red peppers, wild mushrooms, ricotta, mozzarella and parmigiano cheeses 13.99

Meat Lasagna Original triple layered lasagna with tomato sauce and mozzarella cheese 13.99

 **Rollantini Di Melanzane** Three cheeses surrounded by eggplant and baked to perfection with tomato sauce and topped with mozzarella cheese. Served with capellini 13.99

Melanzane Al Parmigiana Slices of eggplant battered, layered with tomato sauce and mozzarella cheese, served with capellini 13.99

Ravioli Al Forno Oven baked cheese ravioli topped with fresh mozzarella cheese 12.99

Conchiglie Ripiene Stuffed shells baked with tomato sauce and mozzarella cheese 12.99

Cannelloni Stuffed manicotti baked with tomato sauce and mozzarella cheese 12.99

La Griglia

Served with salad and pasta

Salmone Marinated and grilled Norwegian salmon served over a bed of fresh roast potatoes, topped with grilled vegetables 19.99

 **Salmone Marechiaro** Grilled Norwegian salmon, mussels, clams, and plum tomato sauce served over a bed of linguini 22.99

Costolette Di Maiale Arrabbiata Grilled twin pork chops topped with sautéed onions, sweet and hot peppers and roasted red bliss potatoes 17.99

Pollo Alla Femmina Chicken breast coated with virgin olive oil and garnished with grilled vegetables 16.99

Filetto Di Manzo Mare E Monti Grilled filet mignon topped with roasted shallots, jumbo shrimp and portabello mushrooms in a brandy cream sauce 27.99

Pollo Veneziana Grilled chicken with sun dried tomatoes, artichokes, wild onions, fresh garlic, olive oil and white wine 16.99

Grilled Sausage, Peppers and Onions Sauteed in garlic and olive oil with a touch of marinara sauce 14.99