

## Antipasti

- CALAMARI FRITTI**, Tender Fried Calamari Served with Marinara Sauce (Hot or Sweet) ..... 6.95  
**MOZZARELLA CAPRESE**, Fresh Mozzarella and Seasoned Tomatoes with Herb Olive Oil ..... 6.95  
**DOMESTIC MUSSELS**, Domestic Mussels in White or Red Marinara Sauce (Hot or Sweet)..... 6.95  
**ANTIPASTO ALLA FEMMINA**, Assorted Appetizers Consisting of Imported Prosciutto di Parma,  
 Salami, Provolone and Olives, Finished with a Special Touch ..... 7.95  
**MOZZARELLA EN CARROZZA**, Fresh Mozzarella, Tomato and Basil  
 Encased in Seasoned Bread Crumbs with a Marinara Dipping Sauce ..... 6.95

## Zuppe

- PASTA E FAGIOLI**, Pasta and Imported Cannellini  
 Beans Prepared our Own Special Way ..... 3.25  
**ZUPPA DEL GIORNO**,  
 Our Chef's Soup of the Day ..... 4.25



## Insalate

- INSALATA DI ARUGOLA & SPINACH**,  
 Arugula and Spinach Tossed in a Balsamic Vinaigrette,  
 Topped with Shaved Provolone & Red Onion. .... 5.95  
 with **CHICKEN**..... 7.95  
 with **SHRIMP (3)**..... 9.95  
 with **CRAB CAKE (1)**..... 11.95
- INSALATA DI SCUNGILLI O CALAMARI  
 E GAMERETTI**, Conch or Squid Prepared with  
 Fresh Garlic, Lemon, Olive Oil, Celery, Onions  
 And Baby Shrimp. .... 7.95
- INSALATA CESARE**, Crisp Romaine Lettuce,  
 Croutons and Imported Parmigiano in a  
 Delicious Caesar Dressing ..... 4.95  
 with **CHICKEN** ..... 6.95  
 with **SHRIMP** ..... 8.95  
 with **CRAB CAKE (1)** ..... 10.95
- 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 ..... 7.95

## Pasta di Casa

Served with Salad and Pasta

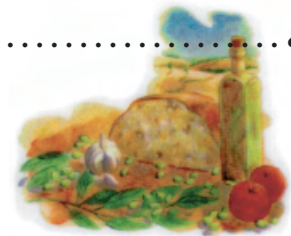
- PENNE POMODORO**, Fresh Plum Tomatoes, Garlic, Basil and Herbs  
**RIGATONI BOSCAIOLA**, Fresh Plum Tomatoes, Sausage, Wild Mushrooms, Gaeta Olives,  
 Onions, Herbs and Cream  
**FUSILLI PRIMAVERA**, Chef's Selection of Garden Fresh Vegetables with Spiral Pasta  
 in Pink Blush Sauce  
**PENNE CALABRESE**, Sundried Tomatoes, Broccoli in Garlic, Olive Oil Broth, Served over Penne  
**PENNE ALLA FRANCO**, Oven Roasted Peppers, Sweet Italian Sausage, Mushrooms, Wild Onions and  
 Fresh Herbs in an Olive Oil Sauce  
**PENNE ALA VODKA SAUCE**, Tossed with Pancetta and Wild Green Onions, Flamed in a Pink Vodka Sauce  
**LINGUINI PUTTANESCA**, Black Olives, Capers, Anchovies, Tomatoes, Fresh Basil and Garlic  
**PASTA with MEATBALLS or SAUSAGE**  
**PENNE ALLA TARANTELLA**, Pieces of Chicken, Mushrooms, Fresh Tomatoes  
 and Peas in a Light Cream Sauce ..... 8.95  
 ~PASTA ALFREDO AVAILABLE UPON REQUEST~



## Dal Forno

Served with Salad and Pasta

- LASAGNA DI VERDURA**, Vegetable Lasagna  
 with Zucchini, Eggplant & Portabello Mushrooms  
 Layered with Roasted Peppers, Wild Mushrooms,  
 Ricotta, Mozzarella and Parmigiano Cheeses .... 8.95
- MEAT LASAGNA**, Original Triple Layered Lasagna  
 with Tomato Sauce and Mozzarella Cheeses ..... 8.95
- ROLLANTINI DI MELANZANE**, Three Cheeses  
 Surrounded by Eggplant and Baked to Perfection, with  
 Tomato Sauce ..... 8.95
- MELANZANE AL PARMIGIANA**, Slices of Eggplant  
 Battered, Layered with Tomato Sauce and  
 Mozzarella Cheese ..... 7.95
- RAVIOLI AL FORNO**, Oven Baked Cheese Ravioli  
 Topped with Fresh Mozzarella Cheese ..... 7.95
- CONCHIGLIE RIPIENE**, Stuffed Shells Baked  
 with Tomato Sauce and Mozzarella Cheese ..... 7.95
- CANNELLONI**, Stuffed Manicotti Baked with  
 Tomato Sauce and Mozzarella Cheese ..... 7.95



## Polli / Chicken

*Served with Salad and Pasta*

**PETTO DI POLLO AL MARSALA**, Boneless Breast of Chicken Sauteed with Mushrooms, Marsala Wine and Sundried Tomatoes

**POLLO CON BROCCOLI**, Boneless Breast of Chicken with Broccoli, Sauteed in Garlic, Sundried Tomatoes, Olive Oil and White Wine

**PETTO DI POLLO ALLA FRANCESE**, Boneless Breast of Chicken, Egg Dipped, Then Sauteed in Lemon with Sundried Tomatoes and White Wine

**PETTO DI POLLO ALLA PARMIGIANA**, Chicken Cutlet, Breaded and Topped with Mozzarella Cheese and Tomato Sauce

**POLLO ZINGARA**, Boneless Breast of Chicken With Shallots, Capers, Olives, Artichokes, and a Touch of Fresh Plum Tomatoes with Wild Mushrooms

**POLLO SALTIMBOCCA**, Boneless Breast of Chicken Sauteed in Mushrooms and Marsala Wine Sauce, Sundried Tomatoes, Topped with Prosciutto, Mozzarella Cheese and Spinach

Your  
Choice

\$ 8.95

## Vitello / Veal

*Served with Salad and Pasta*

**VITELLO ALLA PARMIGIANA**, Breaded Veal Cutlet Topped with Mozzarella Cheese and Our Own Special Tomato Sauce

**VITELLO AL MARSALA**, Tender Veal Medallions Sauteed with Mushrooms, Sundried Tomatoes and Marsala Wine

**VITELLO ALLA FRANCESE**, Tender Veal Medallions Dipped in Eggs, Sundried Tomatoes and Sauteed in a Lemon Butter Sauce

**VITELLO ALLA PIZZAIOLA**, Tender Veal Medallions Sauteed with Fresh Tomato, Olives, Capers, Fresh Herbs and Garlic

**VITELLO ALLA ZINGARA**, Tender Veal Medallions with Shallots, Capers, Olives, Artichokes and a Touch of Fresh Plum Tomatoes with Wild Mushrooms

**VITELLO ALLA FEMMINA**, Tender Veal Medallions Layered with Eggplant, Prosciutto, Tomato and Mozzarella in a Combination of Pesto, Marinara and Demi-Glaze

Your  
Choice

\$ 9.95

## Pesce / Bounty of the Sea

*Served with Salad and Pasta*

**CALAMARI ALLA MARINARA**, Squid Sauteed in Oil, Garlic and Wine with Fresh Plum Tomatoes ..... 9.95

**SALMON GRILLED**, Served over Grilled Vegetables ..... 9.95

**SALMON MARECHIARO** Mussels, Clams and Plum Tomato Sauce ..... 10.95

**SCUNGILLI ALLA MARINARA**, Conch Sauteed in Oil, Garlic and Wine with Fresh Plum Tomatoes ..... 9.95

**SHRIMP SCAMPI**, Sauteed in a Medley of Garlic, Butter, White Wine and Lemon. .... 9.95



## Panini Speciali / Focaccia Sandwiches

*Made with Our Homemade Focaccia Bread or Traditional Bread,  
Served with French Fries or Salad*

**PANINO CAPRESE**, Fresh Mozzarella, Tomatoes, Roasted Peppers and Grilled Eggplant .. 6.95

**PANINO GRIGLIA MISTA**, Grilled Chicken, Portabello Mushrooms and Roasted Peppers ..... 6.95

**PANINO CON VITELLO PARMIGIANA**, Veal Parmigiana Sandwich ..... 6.95

**PANINO CON POLLO**, Grilled Chicken Breast With Roasted Peppers, Romaine Lettuce, Red Onions, Garlic and Oil ..... 6.95

**PANINO CON POLLO PARMIGIANA**, Chicken Parmigiana Sandwich ..... 6.95

**PANINO MAMMA MIA**, Grilled Chicken with Broccoli Rabe & Sharp Provolone Cheese .... 7.95

**PANINO CHALET**, Grilled Sausage, Roasted Peppers and Onions..... 6.95

**PANINO VEGETALE**, Vegetarian's Delight: Spinach, Sundried Tomatoes, Broccoli, Fresh Tomatoes and Mushrooms ..... 6.95

# Gourmet Brick Oven Style Pizza

~ALL PIZZAS ARE 14"~

PIZZA SERVED WITH HOUSE SALAD or SOUP, Add \$1.95

## PIZZA MARGHERITA

Traditional Pie, Tomato Sauce, Fresh Mozzarella, Olive Oil and Basil  
\$7.95

## MAKE YOUR OWN PIZZA

Start with Our Margherita Pizza  
\$7.95

**Add Your Choice of Our Toppings... \$1.50 Each**

Mushrooms • Ricotta • Pepperoni • Sausage • Spinach • Chicken • Roasted Peppers  
Eggplant • Carmelized Onions • Extra Cheese • Sundried Tomatoes • Hot Peppers • Artichoke Hearts

## AMATRICIANA \$8.95

White Pizza with Peas, Bacon, Onions,  
Fresh Tomatoes, Fresh Mozzarella  
and Parmigiano Cheeses

## PUTTANESCA \$8.95

Fresh Tomatoes with Anchovies, Capers, Black  
Olives, Fresh Garlic and Fresh Mozzarella Cheese

## PIZZA STAGIONE \$10.95

A Unique Pizza Divided into Quarters and Topped  
Individually with Mushrooms, Artichokes, Spinach  
and Red Peppers with Fresh Mozzarella

## PIZZA BIANCA \$8.95

White Pie with Fresh Tomatoes,  
Fresh Garlic, Olive Oil, Basil,  
Fresh Mozzarella and Ricotta Cheeses

## PIZZA MARINARA \$6.95

Cheeseless Pie with Tomato Sauce,  
Olive Oil, Fresh Garlic and Basil

## PIZZA ALLA MAMMA MIA \$10.95

White Pizza with Broccoli Rabe,  
Sausage and Fresh Mozzarella

## RUSTICANA \$9.95

With Grilled Chicken, Artichokes, Sundried  
Tomatoes and Fresh Mozzarella

## PRIMAVERA \$8.95

Eggplant, Zucchini, Artichoke Hearts,  
and Fresh Diced Tomatoes

## FEMMINA PIZZA \$8.95

Our Famous Vodka Sauce Topped with  
Lots of Mozzarella Cheese

## Side Orders

French Fries ..... 2.25    Meatballs ..... 2.95    Sausage ..... 2.95

## Desserts

**For the Perfect Complement to Your Meal... Enjoy a Fresh Cup of Cappuccino,  
Espresso or Coffee with One of Our Delicious Bindi Imported Specialty Desserts.  
Your Server will be Glad to Show You Today's Selections!**

## Beverages

COFFEE, TEA, MILK or SODA..... 1.75

ESPRESSO (Regular or Decaf) ..... 2.25    CAPPUCCINO (Regular or Decaf) ..... 2.75  
BOTTLED WATER SPARKLING..... 3.95    BOTTLED WATER STILL..... 2.95

Sharing Charge \$2.50

We Accept All Major Credit Cards.

Please Refrain from Smoking.