

— Pizza —

Neapolitan (18" Round) 16.00	Upside Down Sicilian 18.00
<i>Large 18" version of the traditional cheese & tomato pie</i>	<i>The cheese goes on the crust first and the sauce is on top... The effect is winning!</i>
Neapolitan (16" Round) 15.00	Pizzette (10" Round) 10.00
<i>Medium 16" version of the traditional cheese & tomato pie</i>	<i>10" mini pie prepared in the traditional Neapolitan style</i>
Sicilian (16" Square) 18.00	Pizzette Whole Wheat (10" Round) 10.00
<i>12 thick slices of this cheese & tomato favorite</i>	Pizzette Gluten-Free (10" Round) 12.00

— Toppings —

Sausage • Meatball • Pepperoni • Mushroom • Peppers • Onions • Black Olives
 Extra Cheese • Garlic • Jalapeno • Anchovies • Broccoli • Eggplant • Ham
 Pineapple • Prosciutto • Spinach • Fresh Tomatoes • Sundried Tomatoes
 Fresh Mozzarella • Artichoke Hearts • Sliced Hot Dog • Hot Peppers

1/2 topping2.50	2 toppings6.00
1 topping4.00	3 toppings8.00

— Specialty Pies —

18" Round • Sesame Crust also available \$1.00 extra

Quattro Stagione - "Four Seasons" 25.00	Hawaiian Pizza 25.00
<i>Fresh tomato basil sauce, fresh mozzarella, olives, artichoke hearts, mushrooms & ham</i>	<i>Pineapple & ham over a traditional neapolitan pizza</i>
Pizza Margherita 22.00	Primavera Pizza 25.00
<i>Traditional Neapolitan pizza w/ homemade mozzarella, fresh tomato basil sauce & a touch of virgin olive oil</i>	<i>Broccoli, peppers, mushrooms & eggplant over a neapolitan pizza</i>
Alla Melanzana 22.00	Salad Pizza 25.00
<i>Fresh tomato basil sauce & mozzarella topped w/ sliced battered eggplant, spotted w/ sauce & grated romano</i>	Stuffed Meat Pie 30.00
Capricciosa 30.00	<i>Classic Italian style sausage, pepperoni, mozzarella cheese & ham between two thin layers of pizza dough</i>
<i>Fresh tomato basil sauce, imported salami & prosciutto, black olives, mushrooms, artichoke hearts & homemade mozzarella</i>	Stuffed Broccoli & Spinach Pie 30.00
Bianca Neve 22.00	<i>Sauteed broccoli & spinach w/ a touch of whole milk ricotta & mozzarella between two thin layers of pizza dough</i>
<i>Mozzarella cheese spotted w/ whole milk ricotta, grated romano cheese & parsley</i>	Stuffed Chicken Pie 30.00
Crispino 25.00	Stuffed Shrimp Pie 35.00
<i>A thin crust pan pizza with fresh mozzarella, tomato, basil & extra virgin olive oil</i>	Stuffed Chicago Pie 30.00
Lasagna Pizza 25.00	<i>Classic Italian sausage, pepperoni, ricotta & mozzarella cheese between two thin layers of pizza dough</i>
Chicken Supreme 25.00	Barbeque Chicken Pie 25.00
<i>Fresh tomato basil sauce, tender chunks of chicken cutlet & mozzarella cheese</i>	Sicilian Mediterranean 25.00
Baked Ziti Pizza 22.00	<i>Our addictive sicilian pie topped w/ broccoli rabe & sweet Italian sausage</i>
Chicken Marsala Pizza 25.00	Buffalo Chicken 25.00
Bruschetta 25.00	Rustica 25.00
<i>Fresh plum tomatoes, garlic, basil, imported olive oil & herbs, topped w/ fresh mozzarella over a sicilian crust</i>	<i>Fresh tomato basil sauce, marinated roasted peppers, fresh tomatoes, black olives & mozzarella</i>
D'Anna's Special Neapolitan 25.00	Grandma 22.00
D'Anna's Special Sicilian 25.00	<i>Grandma's special recipe: fresh tomatoes, fresh basil, garlic & whole milk mozzarella over a thin sicilian pie crust</i>
<i>A hearty combination of sausage, eggplant, pepperoni, mushrooms, peppers, broccoli & extra cheese (Anchovies available by request)</i>	Grilled Chicken Caesar Pie 30.00
	Chicken Bacon Ranch 25.00

— Calzones & Rolls —

Calzone7.00	Bocconcini3.00
• add Ham, Pepperoni or Sausage1.00	Rice Balls4.00
Family Calzone18.00	Garlic Knots (6)3.00
NEW! Nutella Calzone8.00	NEW! Pepperoni Bites (6)4.00
Family Chicken Roll20.00	Zeppoles (4)3.00
Hippie Roll7.00	Pig in a Blanket3.00
Chicken Roll7.00	Beef Patties3.50
Eggplant Roll7.00	Family Stromboli20.00
Broccoli Roll7.00	NEW! Stromboli (Meat or Spinach)5.00
NEW! Buffalo Chicken Roll8.00	

— Pizza by The Slice —

Neapolitan (Round) 2.75	Chicken Supreme 4.50
Sicilian (Square) 2.75	Barbeque Chicken 4.50
Grandma's 3.00	Chicken & Mushroom 4.50
D'Anna's Special 4.50	Alla Melanzana 4.50
Bianca Neve (White Pizza) 4.50	Spinach Slice 4.50
Buffalo Slice 4.50	Crispino Slice 4.50
Baked Ziti Pizza 4.50	Stuffed Chicago Pizza 5.00
Lasagna Pizza 4.50	Stuffed Broccoli & Spinach Pizza 5.00

— Heros —

	PLAIN	w/PARM	L'Italiano 10.00
Meatball 9.00	9.00	10.00	<i>Prosciutto, fresh mozzarella & roasted peppers drizzled with extra virgin olive oil & balsamic vinegar</i>
Sausage 9.00	9.00	10.00	Godfather 9.00
Sausage & Peppers 9.00	9.00	10.00	<i>Prosciutto, salami, pepperoni, provolone & extra virgin olive oil</i>
Chicken Cutlet 9.00	9.00	10.00	Chicken Cutlet 9.00
Veal Cutlet 10.00	10.00	11.00	<i>With lettuce and tomato</i>
Veal & Mushrooms 10.00	10.00	11.00	Grilled Chicken Cutlet 9.00
Veal & Peppers 10.00	10.00	11.00	<i>With lettuce and tomato</i>
Shrimp 11.00	11.00	12.00	Grilled Chicken with Broccoli Rabe 12.00
Eggplant 9.00	9.00	10.00	Philly Cheesesteak 10.00
Peppers & Eggs 9.00	9.00	10.00	
Potato & Egg 9.00	9.00	10.00	
Bacon & Eggs 9.00	9.00	10.00	
Chicken Marsala 11.00			
Veal Marsala 12.00			

Cheeseburger Deluxe..... 11.00
More than 1/2lb. of Black Angus burger served with french fries

— Panini —

Grilled Chicken 10.00	Grilled Eggplant 10.00
Grilled Chicken w/Broccoli Rabe 12.00	Prosciutto & Fresh Mozzarella 10.00

— Wraps —

Grilled Chicken Caesar Wrap 10.00	Mexican Wrap 10.00
Grilled Vegetable Wrap 10.00	<i>Grilled chicken, jalapeño, spicy salsa</i>
<i>Eggplant, zucchini & tomato</i>	BBQ Chicken Wrap 10.00
Grilled Shrimp Wrap 10.00	Tuna Salad Wrap 10.00
Guido Wrap 10.00	D'Anna's Special Wrap 10.00
<i>Sausage, peppers, onions & mozzarella</i>	<i>Grilled chicken, fresh mozzarella, roasted peppers & baby greens</i>

— Desserts —

Zeppole Puffs ea. 2.50	
<i>Filled with cannoli cream</i>	
Nutella Calzone 8.00	
Cannoli 4.00	
Tiramisu 7.00	
Italian Cheese Cake 7.00	
Chocolate Mousse 7.00	
Shrimp Parmigiana 10.00	Ravioli 8.00
Fettuccine Alfredo 8.00	Chicken Fingers with French Fries 8.00
Spaghetti and Meatballs 8.00	Chicken Parmigiana 8.00
Penne with Butter 8.00	Zucchini Sticks 8.00
Baked Ziti 8.00	Pizzetta • 10" 10.00

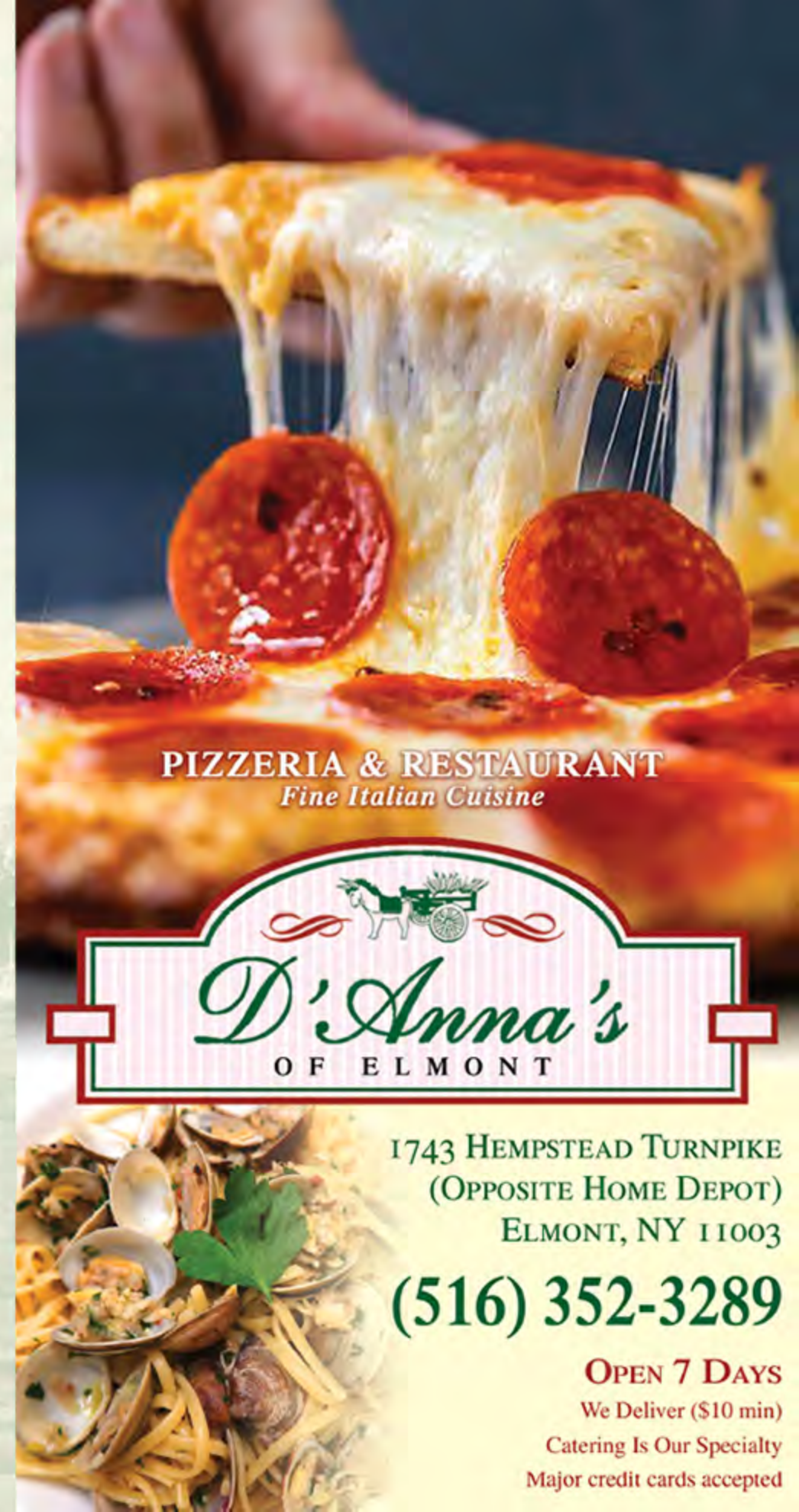
— Kids Menu —

— Side Orders —

Homemade Meatballs (2) w/tomato sauce 7.00	Pint of Tomato Sauce 6.00
Sauteed Italian Sausage (3) w/tomato sauce 7.00	Pint of Meat Sauce 9.00
Spinach Sautéed in garlic & virgin olive oil 8.00	Pint of Vodka Sauce 9.00
Broccoli Rabe Sautéed in garlic & virgin olive oil 10.00	Side of Spaghetti or Ziti 7.00
Escarole Sautéed in garlic & virgin olive oil 8.00	• Pomodoro Sauce 8.00
Escarole & Beans Sautéed in garlic & virgin olive oil 10.00	• Marinara Sauce 8.00
Cup of Ricotta 3.00	• Bolognese (Meat Sauce) 10.00
Grated Cheese 2.00	Pizza Dough 4.00

— Beverages —

Fountain Soda 2.00	Wine by the Glass 5.00
Soda Bottle • 2 Liter 4.00	Cappuccino 4.00
Soda Bottle • 20 oz. 3.00	Espresso 3.00
Domestic Beer 3.00	Hot Chocolate 3.00
Imported Beer 4.00	San Pellegrino Mineral Water 3.00



PIZZERIA & RESTAURANT
Fine Italian Cuisine



1743 HEMPSTEAD TURNPIKE
 (OPPOSITE HOME DEPOT)
 ELMONT, NY 11003

(516) 352-3289

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 We Deliver (\$10 min)
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— Antipasti —

D'Anna's Sampler	16.00
<i>Buffalo wings, fried ravioli, fried zucchini & mozzarella sticks</i>	
Cold Antipasto	sm 10.00 lg 14.00
<i>Tossed garden salad topped with Italian cold cuts & fresh cheeses with our homemade house dressing</i>	
Hot Antipasto for Two (2)	16.00
<i>Shrimp, baked clams, mussels, eggplant rollatini and stuffed mushrooms</i>	
Grilled Artichoke Hearts	11.95
<i>Young artichokes seasoned & grilled to tender perfection!</i>	
Bruschetta (4 slices)	9.00
<i>Toasted Italian bread topped with our marinated diced tomatoes</i>	
Buffalo Wings	8.00
Calamari Fritti	13.00
<i>Golden fried calamari with a side of homemade marinara</i>	
Cappellini Fritti (Fried Angel Hair)	10.00
Mac & Cheese Wedges (8 Pieces)	10.00
Chicken Fingers with Fries	10.00
Clams Oreganata (6 Clams)	10.00
• Large Order (12 Clams)	14.00
Crab Cakes (2 Cakes)	12.00
Eggplant Rollatini (3 Pieces)	12.00
<i>An appetizer portion of the traditional favorite</i>	
Grilled Eggplant	12.95
<i>Slices of fresh eggplant seasoned & grilled to perfection!</i>	
French Fries	6.00
• w/Melted Mozzarella Cheese	7.00

Garlic Bread	3.50
<i>Toasted Italian bread topped with fresh garlic, virgin olive oil and imported spices.</i>	
• w/Baked Mozzarella Cheese	4.50
Mozzarella di Casa	12.00
<i>Homemade mozzarella with our marinated roasted peppers, fresh tomatoes & basil, drizzled with virgin olive oil & balsamic</i>	
Burrata	13.95
<i>Fresh mozzarella shells filled shredded cheese & sweet cream</i>	
Mozzarella Sticks (6)	8.00
<i>Served with a side of Italian tomato sauce</i>	
Stuffed Mushrooms	10.00
<i>Fresh mushroom caps stuffed w/seasoned bread crumbs</i>	
Grilled Portobello Mushrooms	13.95
<i>Giant mushrooms seasoned & grilled to soft, tender perfection!</i>	
Onion Rings	10.00
<i>Beer-battered rings of onion, golden fried to perfection!</i>	
Potato Croquettes	10.00
Fried Ravioli (6)	10.00
<i>Golden fried jumbo ravioli with a side of marinara sauce</i>	
D'Anna's Special Rice Ball	10.00
<i>Our famous rice ball split & topped w/ricotta & grated romano</i>	
Shrimp Cocktail (8 Pieces)	12.00
Fried Shrimp (8 Pieces)	12.00
Zucchini Sticks	8.00
Grilled Zucchini	12.95
<i>Seasoned slices of green squash seared to tender perfection!</i>	

— Soups —

Tortellini in Brodo	7.00
Minestrone	7.00
Chicken Noodle Soup	7.00
Escarole & Bean	7.00
Spinach & Egg Soup	7.00

Lentil Soup	7.00
Pasta Fagioli	7.00
Escarole & Lentil	7.00
New England Clam Chowder	8.00

— Salads —

Tossed House Salad	8.00
• w/Fresh Grilled Chicken	11.00
• w/Fresh Grilled Sausage	11.00
• w/Shredded Mozzarella	9.00
• w/Hard Boiled Egg	9.00
• w/Fresh Grilled Shrimp	12.00
D'Anna's Chopped Salad	9.00
• w/Fresh Grilled Chicken	12.00
Caesar Salad	9.00
• w/Fresh Grilled Chicken	12.00
Greek Salad	10.00

Salad Alla Joann	13.00
<i>Tossed house salad with mushrooms, roasted peppers, shredded mozzarella, all topped with grilled chicken</i>	
Steve's Special Salad	13.00
<i>Grilled chicken, fresh mozzarella, bacon & boiled egg</i>	
Grilled Salmon Salad	14.00
<i>Grilled salmon with baby greens</i>	
Calamari Salad	14.00
Scungilli Salad	19.00
Insalata Di Mare (seafood salad)	20.00
Tuna Salad	10.00
NEW! Wedge Salad	13.95
<i>Topped with blue cheese and bacon</i>	

— Additional Salad Toppings —

Shredded Mozzarella	1.75	Grilled Chicken	4.00	Sliced Avocado	3.00
Fresh Mozzarella	3.50	Grilled Shrimp	6.00	Dried Cranberry	3.00
Feta Cheese	3.75	Buffalo Chicken	5.00	Walnuts	3.00
Bacon	3.00	Italian Tuna Fish	5.00		

— Pasta Entrees —

Choice of Spaghetti, Ziti, Fettuccine, Rigatoni, Penne or Linguine • Ravioli or Tortellini \$3.00 extra
100% Whole Wheat Pasta \$3.00 extra • Gluten Free Pasta \$3.00 extra • All served with fresh bread

Traditional Italian Tomato Sauce	10.00
• with Meatball or Sausage	12.00
Rigatoni Marinara	10.00
<i>Fresh Italian tomatoes sauteed w/garlic, olive oil & spices</i>	
Gnocchi Bolognese	15.00
<i>Fresh ground hearty meat sauce with a touch of cream</i>	
Linguine Clam Sauce	15.00
<i>Whole baby clams sauteed with fresh garlic & oil (choice of red or white)</i>	
Linguine Shrimp Aglio e Olio	20.00
Penne e Broccoli	15.00
<i>Sauteed broccoli w/fresh garlic in a light red or white sauce</i>	
Linguine Carbonara	15.00
<i>Our own version of this Northern Italian favorite includes Italian bacon & onion sauteed in a rich cream sauce</i>	
Fettuccine Alfredo	15.00
<i>Fettuccine pasta served with a creamy Alfredo sauce</i>	
• w/ Fresh Grilled Chicken	17.00
• w/ Shrimp & Chicken	20.00
Tortellini Alfredo	15.00
• w/ Fresh Grilled Chicken	17.00
Rigatoni alla Vodka	15.00
<i>Sauteed onions & prosciutto in a pink vodka cream sauce over rigatoni</i>	
• w/Grilled Chicken	17.00
Penne Primavera	15.00
<i>Broccoli, carrots, zucchini and mushrooms in a light garlic & oil sauce</i>	
Penne Melanzana	15.00
<i>Penne tossed w/fresh cubed eggplant, sauteed in a marsala plum tomato sauce & topped w/fresh mozzarella</i>	
Linguine Alla Pescatore	25.00
<i>Clams, mussels, calamari & shrimp sauteed in garlic & oil and served in a white wine/plum tomato sauce</i>	
Ravioli Pistachio	15.00
<i>Homemade ravioli in a parmigiano cream sauce topped with pistachio nuts</i>	
Linguine Al Pesto	15.00
<i>Fresh basil, garlic, olive oil, pignoli nuts & romano cheese</i>	
Bow Ties Puttanesca	15.00
<i>Bow tie pasta tossed w/capers, olives, peas & our famous marinara sauce</i>	
Lobster Ravioli (6)	18.00
<i>In a pink sauce with a touch of brandy</i>	
Stuffed Rigatoni	15.00
<i>Rigatoni pasta filled w/ricotta & parmigiana, all topped with our traditional pomodoro sauce</i>	
Penne Del Papa	15.00
<i>Penne pasta tossed w/broccoli rabe, garlic, extra virgin olive oil & a touch of white wine</i>	
Penne Alla Mamma	15.00
<i>Penne pasta sauteed with julienne zucchini in a rich, cream Alfredo sauce</i>	
Fettuccine Alla Frangelica	16.00
<i>Fettuccine topped with ham bits & fresh mushrooms in a light cream sauce with a touch of cognac</i>	

Gnocchi Alla Gabriella	16.00
<i>Potato pasta with fresh shrimp, sauteed garlic, diced tomatoes & zucchini in a light sauce</i>	
Rigatoni Alla Rosario	16.00
<i>In a delicate vodka sauce tossed with artichoke hearts and fresh shrimp</i>	
Angel Hair Alexia	16.00
<i>Cappellini pasta tossed with a delicate cream sauce, bacon, peas and a touch of brandy</i>	
Linguine Alla D'Anna's	16.00
<i>Our family favorite includes sweet Italian sausage and broccoli in a garlic & oil sauce</i>	
Penne Meat Sauce	15.00
<i>Fresh ground hearty meat sauce</i>	
Fettuccine Fiorentina	18.00
<i>Egg noodles sauteed with spinach & fresh chicken bits in a delicate pink sauce with a splash of vodka</i>	
Linguine with Scallops & Shrimp	20.00
<i>Fresh scallops & jumbo shrimp sauteed with garlic, oil and white wine</i>	
Ravioli Bolognese (6)	16.00
<i>Hearty meat sauce with a touch of cream</i>	
NEW! Zucchini Spaghetti	20.00
<i>Fresh sheared green squash noodles prepared in your choice of styles: Bolognese, Alfredo with Grilled Chicken, or Shrimp Marinara</i>	
NEW! Penne Salmone	22.00
<i>Fresh wild salmon sauteed in our delicious pink sauce</i>	

— Baked Pasta —

Baked Ziti	12.00
Baked Ziti Siciliana	13.00
<i>With fresh battered eggplant</i>	
Baked Ziti w/Meat Sauce	15.00
Baked Ravioli	15.00
Baked Ziti w/Sausage	15.00
Baked Ravioli w/Meat Sauce	16.00
Baked Stuffed Rigatoni	15.00
Baked Stuffed Shells	15.00
Baked Manicotti	15.00
Homemade Meat Lasagna	16.00
Baked Tortellini	15.00
Baked Tortellini Alfredo	16.00
• w/Fresh Grilled Chicken	19.00
Baked Gnocchi	15.00

— Combination Platters —

Baked Ziti w/Chicken Parmigiana	18.00
Baked Ziti w/Shrimp Parmigiana	20.00
Baked Ziti w/Eggplant Parmigiana	18.00
Baked Gnocchi w/Veal Parmigiana	20.00
Baked Ravioli w/Meatballs	17.00
Baked Manicotti w/Eggplant Parm	18.00
Lasagna w/Meatballs	18.00
D'Anna's Special Combo	20.00
<i>Veal, chicken, eggplant, mushrooms, peppers and broccoli topped with marinara sauce & melted mozzarella</i>	

— Entrees —

All Served with choice of Spaghetti, Ziti or House Salad

— Seafood —

Shrimp Parmigiana	20.00
<i>Breaded shrimp pan-fried and topped with tomato sauce and mozzarella cheese</i>	
Shrimp Oreganata	20.00
<i>Fresh shrimp (6) topped w/our homemade seasoned bread crumbs, broiled in a garlic & white wine scampi sauce</i>	
Shrimp Scampi	20.00
<i>Tender shrimp sauteed with garlic and white wine</i>	
Shrimp Marinara	20.00
<i>Shrimp sauteed in garlic & oil topped with marinara (mild, medium or hot) on a bed of linguine</i>	
Shrimp Delizia	20.00
<i>Fresh shrimp tossed with onions & scallions, sauteed in a brown sauce and topped with melted mozzarella</i>	
Calamari Marinara	19.00
<i>Sauteed in garlic & oil in a choice of mild, medium or hot sauce and served over linguine</i>	
Calamari, Scungilli & Shrimp Marinara	25.00
<i>Sauteed in garlic & oil in a choice of mild, medium or hot sauce and served over linguine</i>	
Scungilli Marinara	20.00
<i>Sauteed in garlic & oil in a choice of mild, medium or hot sauce and served over linguine</i>	
Lobster Tail Marinara	25.00
<i>Sauteed in garlic & oil in a choice of mild, medium or hot sauce and served over linguine</i>	
Filet of Sole	22.00
<i>Choice of three: broiled, oreganata or livornese</i>	
Grilled Salmon	22.00
<i>Served over a bed of spinach</i>	
Salmon Al Barolo	22.00
<i>Fresh wild salmon fillet in a Barolo wine reduction</i>	
Salmon Oreganata	22.00
<i>Beautiful salmon fillet topped w/our homemade seasoned bread crumbs, broiled in a garlic & white wine scampi sauce</i>	
NEW! Trio Oreganata	24.00
<i>Fresh sole, shrimp & clams prepared Oreganata-style</i>	

— Chicken —

Chicken Parmigiana	19.00
<i>Breaded cutlets topped w/tomato sauce & mozzarella</i>	
Chicken Sorrentino	19.00
<i>Breast of chicken topped w/eggplant, prosciutto & mozzarella, baked in a sherry wine sauce</i>	
Grilled Balsamic Chicken	19.00
<i>Grilled breast of chicken in authentic vinegar, imported olive oil & spices</i>	
Chicken Verde	19.00
<i>Battered breast of chicken topped with fresh broccoli & melted mozzarella in a white wine lemon butter sauce</i>	
Chicken Mamma Mia	19.00
<i>Spicy chicken sauteed with eggplant & peppers in a spicy tomato sauce</i>	
Chicken Francese	19.00
<i>Fresh battered breast of chicken sauteed in a lemon butter & wine sauce</i>	
Chicken Scarpariello	19.00
<i>Tender pieces of chicken breast sauteed in a white wine sauce w/sausage, peppers, olives and potatoes</i>	
Chicken Marsala	19.00
<i>Tender medallions of chicken sauteed in a classic marsala wine sauce w/fresh mushrooms</i>	
Chicken Rollatini	19.00
<i>Chicken cutlet rolled w/fresh spinach & mozzarella, sauteed in a brown sauce with a touch of Barolo</i>	
Chicken Oreganata	19.00
<i>Breast of chicken sauteed in white wine, topped w/seasoned bread crumbs & baked</i>	
Chicken Asti Spumante	19.00
<i>Breast of chicken sauteed w/sundried tomatoes, artichoke hearts in Asti Spumante champagne</i>	
Chicken Cordon Bleu	19.00
<i>Chicken breast stuffed with ham & mozzarella</i>	
Chicken Bruschetta	19.00
<i>Tender cutlets topped with Roma tomatoes, red onion and extra virgin olive oil with spices</i>	

— introducing —

D'Anna's New Risotto Dishes

- w/Veal & Mushrooms22.00
- Prepared in a red wine reduction
- w/Fresh Shrimp22.00
- In a white wine & butter sauce
- w/Fresh Shrimp & Chicken.....22.00
- In a white wine & butter sauce

Grilled Chicken w/Spinach	19.00
<i>Tender breast of chicken on a bed of fresh spinach, sauteed in extra virgin olive oil</i>	
Grilled Chicken w/Broccoli	19.00
<i>Tender breast of chicken on a bed of fresh florettes sauteed in extra virgin olive oil</i>	
Grilled Chicken w/Broccoli Rabe ..	19.00
<i>Tender breast of chicken on a bed of fresh broccoli rabe, sauteed in extra virgin olive oil</i>	

— Veal —

Veal Parmigiana	20.00
<i>Breaded cutlets topped w/tomato sauce & mozzarella</i>	
Veal Pizzaiola	20.00
<i>Veal sauteed with plum tomatoes, white wine, garlic, oil, mushrooms & fresh basil</i>	
Veal Marsala	20.00
<i>Tender medallions of veal sauteed in a classic marsala wine sauce with fresh mushrooms</i>	
Veal and Peppers	20.00
<i>Medallions of veal sauteed in a marinara sauce with red & green peppers</i>	
Veal Alla Vodka	20.00
<i>Nature veal sauteed with scallions, onions & prosciutto in a delicate pink sauce</i>	
Veal Sorrentino	20.00
<i>Medallions of nature veal topped w/eggplant, prosciutto & mozzarella, all baked in a sherry wine sauce</i>	
Veal Piccata	20.00
<i>Tender medallions of veal sauteed in a white wine sauce with fresh artichoke hearts & capers</i>	
Veal Rollatini	20.00
<i>Nature veal rolled & filled with ricotta & ham, and sauteed in a marsala wine sauce</i>	
Veal Saltimbocca	20.00
<i>Medallions of veal sauteed with fresh mushrooms & white wine over a bed of spinach</i>	
Veal Valdostana	20.00
<i>Pan fried veal medallions topped with prosciutto & mozzarella in our homemade brown gravy sauce</i>	

— And More —

Grilled Sausage w/Broccoli Rabe	19.00
<i>Grilled Italian sausage on a bed of broccoli rabe</i>	
Eggplant Parmigiana	17.00
<i>Fresh battered eggplant topped with tomato sauce and mozzarella cheese</i>	
Eggplant Rollatini	18.00
<i>Fresh battered eggplant rolled with fresh ricotta, mozzarella and romano cheese</i>	
Trio Francese or Parmigiana	22.00
<i>Veal, chicken & shrimp sauteed in a lemon, butter & white wine sauce OR topped with tomato sauce & melted mozzarella</i>	