

Dinner Menu

Pay cash and save 3%

Appetizers

Pasta Fagioli Cup \$6.99 *French Onion Cup* \$7.99

Large Buffalo Wings \$14.99

Zuppa Di Clams in a red sauce \$17.99

Stuffed Mushrooms \$13.99

Mushroom caps with crabmeat stuffing in a white wine sauce

Spiedini \$16.99

Breaded mozzarella pan seared with bacon, mushrooms, capers, and fresh garlic in a burgundy wine sauce

Garlic Bread with Cheese \$6.99 *Fried Mozzarella* \$12.99

Shrimp Cocktail (four jumbo shrimp) \$14.99

Shrimp Oreganata \$17.99

Butterflied shrimp baked with capers, fresh garlic, and oregano in a white wine sauce

Fried Calamari NY Style or plain \$17.99

Plain served with a side of homemade marinara, NY with sliced hot peppers, garlic and capers in a lemon butter white wine

Lobster Ravioli \$22.99

Sautéed with sun-dried tomatoes in a vodka blush sauce

Baked Portabella \$10.99

Baked in a balsamic vinegar and olive oil with capers, garlic served over spring mix

Spinach Salad \$15.99

Baby spinach, bacon, hardboiled egg, marinated mushrooms, tomatoes, roasted red peppers, red onions, provolone, with house dressing

Burrata Salata \$17.99

Burrata Cheese, Arugula, served on pitta bread with the fig jam spread and balsamic glaze

Pasta & Pasta Al Forno

Served with salad and our garlic knots

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Gluten free penne available - \$3.00 Risotto instead of pasta \$5.00

Baked Ziti \$14.99 **Halal Lasagna** \$17.99 **Manicotti** \$16.99

Ravioli Cheese or Meat \$17.99

Your choice of Marinara sauce, Alfredo cream sauce or Meat Sauce

Eggplant Parmigiana \$18.99

Eggplant Florentine \$19.99

Breaded eggplant rolled with spinach, ricotta cheese, and roasted red peppers, topped with marinara sauce and mozzarella cheese baked golden brown

Spaghetti Bolognese \$22.99

Spaghetti with homemade meat sauce, marinara, and a touch of basil

Spaghetti and 3 Meatballs \$22.99

Spaghetti and Sausage \$20.99

Linguine Primavera \$21.99

Linguine with fresh vegetables in a white wine sauce

Linguine Adriatico \$22.99

Sautéed garlic, capers, olives, sun-dried tomatoes, grilled chicken in a butter and olive oil sauce

Fettuccine Alfredo with chicken and broccoli \$22.99

Fettuccine Carbonara \$21.99

onion, bacon bits

Gnocchi Romano \$22.99

Potato pasta with spinach and bacon bits in a cream sauce

Penne al a Vodka \$22.99 **add chicken +\$3**

Penne with asparagus and sun-dried tomatoes in a delicate vodka blush sauce

Mushroom Truffle Ravioli

Mushroom Ravioli with a touch of truffle oil in a brandy cream sauce with spinach and

dry porcini \$29.99

Lobster Ravioli \$29.99

Sautéed with sun-dried tomatoes in a vodka blush sauce

Chicken or Veal

Served over penne pasta, Risotto instead of pasta \$3.00

Side of sautéed or steamed vegetables \$5 **Pay cash and save 3%**

Breast of chicken \$25.99 or Medallion of veal \$30.99

Hand tenderized and sautéed with your choice of sauce

Served with salad and our garlic knots

GF available on some entrees please ask.

Parmigiana

Breaded cutlet topped with fresh marinara sauce and mozzarella cheese baked golden brown

Picatta

With capers, artichoke hearts, and broccoli in a lemon butter white wine sauce

Terrazza

Sautéed with mushrooms, spinach, sweet Italian sausage and bacon bites in a brandy cream sauce

Francaise

Dipped in egg batter and served over linguine in a lemon butter white wine sauce

Marsala

Sautéed with mushrooms in a marsala brown sauce

Seafood

*Served with salad and our garlic knots. **Pay cash save 3%**
Gluten free penne available - \$3.00 Risotto instead of pasta -\$5.00*

Haddock Florentine

\$31.99

Fresh Haddock dipped in egg-batter in a lemon butter white wine sauce, served over spinach risotto

Shrimp al a Eddie

\$31.99

Six butterflied shrimp, fresh garlic, capers, roasted red peppers in a white wine over linguine

Frutti di Mare Alfredo

\$41.99

Clams, Shrimp, Calamari, Scallop sauteed with fresh garlic in a brandy cream sauce over fettuccine

Clams Posilipo

\$33.99

1doz Little necks steamed clams in a white wine served over linguine

Shrimp and Scallops

\$33.99

Shrimp and scallops, with a touch of fresh tomatoes, in a delicate vodka cream sauce over penne

Scallops Pepino

\$37.99

5 Fresh Sea Scallops wrapped with bacon, in a brandy cream sauce & Julian vegetable served over Spinach Risotto

Salmon Napolitana

\$31.99

Atlantic fresh salmon filet sautéed with fresh garlic, tomatoes, artichoke hearts, and spinach in a lemon butter white wine sauce

Salmon Denito

\$33.99

Pan seared Atlantic salmon topped with fetta cheese and asparagus, served with RR peppers, yellow squash, zucchini, and baby spinach topped with balsamic glaze

“A meal without wine is like a day without sunshine.” Louis Pasteur

100% Black Angus Choice Beef

served with salad

Side of sautéed or steamed vegetables \$5

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Bistecca e Scaloppine

\$47.99

Angus steak, 2 blackened scallops topped with garlic butter sauce served with asparagus

Ny Steak Gorgonzola **\$39.99**

*16oz topped with gorgonzola cheese and balsamic glaze,
served with spinach risotto*

Ny Sirloin Savoy **\$39.99**

*16oz Steak topped with fontina cheese and mustard Dijon sauce
served with baked potato*

Steak Brioni **\$39.99**

*16oz. Grilled NY strip with bacon and mushroom caps in a brown cognac sauce
Served with baked potato*

Grilled NY Strip **\$36.99**

16oz Served with baked potato and sautéed vegetable

Dear Customers,

Beef takes a longer time to prepare. Good food takes time. Patience is a virtue.

Please be patient and relax. Thank you!

*Before placing your order please inform your server if anyone in your party has a
food allergy.*

*Thoroughly cooked meat, poultry, seafood, shellfish or eggs reduces the risk of
foodborne illness.*

Splitting \$4.00 extra Additional Salad \$5.50

No splitting allowed on beef entrees

Any changes or alterations of entrees will be charged extra

ENJOY!

Terrazza