

APPETIZERS/SMALL PLATES

MEATBALL PLATTER \$10

SAUSAGE PLATTER..... \$10

TRIPE.....\$15

SOFRITTA.....\$13

VEAL & PEPPERS.....\$13

COCONUT SHRIMP.....\$11

CALAMARI FRITA \$11

Fresh Calamari, Dredged in Seasoned Flour, Fried and Served with
Homemade Marinara Sauce

OLD FORGE STYLE PIZZA

RED... 6 Cuts \$9 12 Cuts \$15

Fresh Tomato, Basil, & Garlic... 6 Cuts \$11 12 Cuts \$18

Shrimp & Hot Pepper... 6 Cuts \$12 12 Cuts \$22

Open Face White... 6 Cuts \$12 12 Cuts \$15

Double Crust White... 6 Cuts \$12

Add Spinach or Broccoli..... \$3

SALADS

CAESAR SALAD..... \$9

Crisp Romaine Lettuce, Pecorino Romano Cheese, Garlic Croutons
and Homemade Caesar Dressing

INSALADA ANGELINA \$10

Mixed Field Greens, Grape Tomatoes, Pears, Dried Cranberries,
Golden Raisins, Homemade Candied Cashews, Shaved Asiago Cheese
and Homemade Strawberry Citrus Vinaigrette

TUSCANO..... \$12

Romaine Lettuce, Roasted Red Peppers, Crumbled Bleu Cheese,
Pine Nuts, Grape Tomatoes, Marinated Chickpeas and
House Balsamic Dill Vinaigrette

CHOPPED ANTIPASTO..... \$12

Imported Meats, Cheese, Peppers, Olives, & Veggies, over Mixed Greens

CAPRESSA SALAD (SEASONAL)..... \$12

An Arrangement of Fresh Mozzarella Cheese, & Grape Tomatoes Drizzled with
our House Balsamic Vinaigrette with a Fresh Basil Pine Nut Pesto.

Add
Chicken,
Salmon,
or
Shrimp
to your
Salad.

PASTA SPECIALTIES

BAKED LASAGNA WITH A MEATBALL..... \$16

MEAT OR CHEESE RAVIOLI..... \$16

PENNE ALA VODKA.... \$15

LINGUINE ALFREDO..... \$17

ANGEL HAIR WITH MEATBALL..... \$16

GNOCCHI MARINARA...\$16

Add
Chicken,
or
Shrimp
to your
Pasta.

CLASSIC ENTREES

PARMIGIANOEggplant \$19 Chicken \$20 Veal \$25
A Generous Portion of Tender Breaded Cutlets, Topped with Tomato Sauce, Then Baked
With Cheese.

MARSALA..... Chicken \$20 Veal \$25
A Fragrant Sauce of Sautéed Mushrooms, Garlic and Marsala Wine.

SALTIMBOCCA Chicken \$21 Veal \$26
A White Wine and Mushroom Sauce, Finished with Fresh Herbs, Spinach and
Imported Prosciutto, Then Baked with Cheese.

ANDOLINI SAUCE Chicken \$21 Veal \$26
"The House Favorite." A Delicate Combination of Shrimp, Sundried Tomatoes, Mushrooms,
White Wine, Fresh Herbs and a Hint of Lemon.

PESCE

SALMON FLORENTINE \$27

Spinach, Mushrooms, Roasted Red Peppers.

LINGUINE with RED or WHITE CLAM SAUCE \$19

SHRIMP SCAMPI over LINGUINE \$22

MEDITERRANEAN HADDOCK..... \$22

Wine, Garlic, & Herbs, Sun-Dried Tomatoes, Olives, & Lemon.

All Entrées are accompanied by your choice of a Side Garden Salad or Cup of Tortellini Soup