

A la Carte Dinner- (7 Days a week)

Appetizers

Jumbo Shrimp Cocktail.....	17.95	Smoked Salmon.....	16.95	Clams Casino.....	13.95
Shrimp in Garlic Sauce.....	17.95	Marinated Herring in		Baked Clams Oreganata.....	13.95
Fresh Roasted Peppers		Sour Cream.....	13.95	Clams on the Half-Shell.....	13.95
w/ Anchovy.....	12.95	Mussels Possillipo.....	12.95	Escargots.....	12.95
Melon & Prosciutto.....	14.95	Mussels Oreganata.....	12.95	Mushrooms in Garlic Sauce.....	10.95
Carpaccio Di Manzo.....	16.95	Chopped Chicken		Hot Antipasto alla Gene's.....	24.95
Cold Antipasto Italiane.....	21.95	Livers Mimosa.....	13.95	Fried Calamari.....	12.95
Blue Point Oysters on the Half-Shell	16.95				

Soups

Cold Vichyssoise.....	12.95	Onion Soup au Gratin.....	11.95
Stracciatella.....	9.95	Consomme with Tortellini...	9.95
Minestrone.....	9.95	Soup du Jour.....	9.95

Salads

Caesar Salad.....	14.95	Sta Luisa.....	10.95	Mesclun Salad.....	9.95
Mixed Green Salad.....	9.95	Endive and Arugula.....	10.95	Spinach, Mushroom, Bacon.....	13.95
		**add 10.00 for Grilled Chicken		**add 17.95 for Shrimp	

Pasta

(Also available in appetizer portions)
(Whole Wheat and Gluten Free Pasta Available)

Penne with Tomato and Basil....	14.95	Tortolini Alfredo.....	18.95	Penne alla Vodka.....	18.95
Linguine alla Marinara.....	14.95	Ravioli Bolognese.....	17.95	Fusili.....	16.95
Linguine in White Clam Sauce..	21.95	Manicotti.....	16.95	Gnochi Pesto.....	19.95
Rigatoni Matriciana.....	16.95	Eggplant Parmigiana.....	16.95	Baked Ziti alla Siciliana.....	16.95
Fettuccini Alfredo.....	18.95	**add 17.95 for Shrimp		**add 10.00 for Grilled Chicken	

Entrees

Entrees come with a side dish of Rice, **or Vegetable and Potato,
or Spaghetti with: Marinara **or** Tomato and Basil Sauce only**

**Add 5.95 for sauce change i.e., Garlic and Oil, Bolognese, etc. - Add \$6.95 per extra side dish. **

Seafood

(Ask about our Fresh Catch of the Day)

Fresh Maine Lobster.....	(Market price)
Seafood Fra Diablo.....	35.95
Shrimp Parmigiana.....	31.95
Shrimp Francese.....	31.95
Shrimp Fra Diablo.....	31.95
Broiled Shrimp alla Genes.....	31.95
Mussels Possillipo.....	20.95
Clams in Green Sauce.....	23.95
Sea Scallops - Fried or Broiled.....	31.95
Fried Calamari.....	24.95
Escargots Bourguignonne.....	24.95
Filet of Sole - Broiled or Saute Meuniere.....	27.95
Filet of Salmon - Poached or Broiled.....	27.95

Steaks and Chops

Every Sunday

Roast Prime Rib

Broiled Filet Mignon.....	47.95
Broiled Sirloin Steak Maitre d'Hotel.....	43.95
Broiled Pork Chops.....	25.95
Broiled Veal Chop.....	45.95
Sauteed Calf's Liver w/ Bacon and Onions	25.95
Broiled Lamb Chops Maitre d'Hotel.....	46.95
Rack of Lamb for two.....	88.95
Surf and Turf Maitre d'Hotel.....	46.95
Chateaubriand Champignons for two.....	89.95

Chicken

Broiled 1/2 Chicken alla Toscana (40 min)	21.95
Chicken Parmigiana.....	21.95
Chicken Livers Veneziana.....	21.95
Chicken in Garlic Sauce.....	21.95
Chicken Francese.....	21.95
Chicken Marsala.....	21.95
Chicken Piccata.....	21.95

Veal

Veal Cutlet Parmigiana.....	26.95
Veal Scallopine Marsala.....	26.95
Veal Cutlet Milanese.....	26.95
Veal Scallopine Francese.....	26.95
Veal Scallopine Piccata.....	26.95
Veal Saltimbocca alla Romana.....	28.95

Side Orders

Basket of Garlic Bread.....	6.50	Fried Zuchchini.....	10.95	Spinach Aglio Olio.....	12.95
Broccoli Florets Parmigiano.....	10.95	French Fries.....	9.95	Mashed Potato.....	10.95
Broccoli Rabe.....	13.95				

Desserts & Beverages

Poached Pear with Raspberry Sauce...	8.95	Crème Caramel.....	7.95	Tiramisu.....	9.95
Chocolate Mousse Cake.....	8.95	Profierole au Chocolate	7.95	Italiane Cheesecake.....	8.95
Ice Cream.....	7.95	Sorbet.....	7.95	Tartufo.....	10.95

Coffee, Decaf, or Tea..... 2.50

Espresso..... 5.50

Cappuccino..... 6.50