

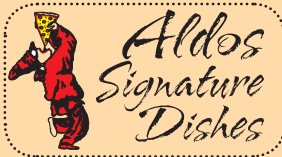
## Appetizers

<b>Bruschetta Pomodoro</b>	<b>\$8.95</b>
<i>Toasted bread topped with tomatoes, garlic and basil</i>	
<b>Bruschetta Quattro Formaggi</b>	<b>\$9.95</b>
<i>Toasted bread with gorgonzola, mozzarella, ricotta and romano cheeses</i>	
<b>Bruschetta Fagioli</b>	<b>\$8.95</b>
<i>Toasted bread topped with cannellini beans, red onions, garlic and basil</i>	
<b>Bruschetta Trio</b>	<b>\$11.95</b>
<i>Combination of Pomodoro, Quattro Formaggi and Fagioli</i>	
<b>Sausage &amp; Peppers</b>	<b>\$10.95</b>
<i>Sautéed sausage, peppers and onions.</i>	
 <b>Kelly's Artichokes</b>	<b>\$9.95</b>
<i>Artichoke hearts simmered in white wine, extra virgin olive oil, garlic, fresh herbs served over crostini topped with shaved Reggiano</i>	
<b>Calamari</b>	<b>\$10.95</b>
<i>Fried calamari lightly seasoned and served with marinara</i>	
 <b>Impepata di Cozze</b>	<b>\$12.95</b>
<i>Steamed mussels in white wine, garlic and parsley</i>	
 <b>Antipasto Aldos</b>	<b>\$12.95</b>
<i>Imported meats, cheeses and roasted red peppers</i>	
<b>Mozzarella Fritta</b>	<b>\$8.95</b>
<i>Fried mozzarella cheese with marinara</i>	
<b>Zuppa di Mare</b>	<b>\$13.95</b>
<i>Sauté of mussels and clams in a light marinara. Fra Diabolo also available.</i>	

## Salads

<b>Antipasto</b>	<b>\$11.95</b>
<i>Imported meats and cheeses over house salad with homemade balsamic vinaigrette</i>	
<b>Caprese</b>	<b>\$8.95</b>
<i>Fresh tomatoes, fresh mozzarella and basil drizzled with imported olive oil and aged balsamic reduction</i>	
 <b>Caprese di Parma</b>	<b>\$14.95</b>
<i>Layered fresh tomatoes, fresh mozzarella, Prosciutto di Parma and basil drizzled with extra virgin olive oil and aged balsamic reduction</i>	
 <b>Insalata di Arugula</b>	<b>\$11.95</b>
<i>Arugula, fresh cherry tomatoes, shaved red onions, tossed with extra virgin olive oil, fresh lemon juice topped with shaved Reggiano cheese</i>	
<b>Mediterranean</b>	<b>\$11.95</b>
<i>Mixed greens with tomatoes, cucumbers, red onion, artichokes, Gaeta olives, pepperoncini, feta cheese and served with feta vinaigrette</i>	
<b>House</b>	<b>\$7.95</b>
<i>Mixed greens with tomatoes, cucumbers, black olives, artichokes and pepperoncini</i>	
<b>Caesar</b>	<b>\$8.95</b>
<i>Romaine lettuce tossed with homemade croutons and Caesar dressing</i>	
<b>Side Salad</b>	<b>\$2.95</b>
<b>Side Caesar</b>	<b>\$3.95</b>

**Add Chicken \$4.00**  
**Add Shrimp \$7.00**



## Entrees

All entrees served with homemade bread, soup or salad and choice of angel hair, linguini, spaghetti, fettuccine or penne pasta, or vegetables. (\$2 extra)

<b>Eggplant Parmigiana</b>	<b>\$18.95</b>
<i>Layers of thinly sliced eggplant with mozzarella cheese and marinara</i>	
 <b>Chicken Aldos</b>	<b>\$19.95</b>
<i>Chicken breast sautéed with roasted red peppers, artichoke hearts, mushrooms and provolone cheese in a pink sauce</i>	
<b>Chicken Marsala</b>	<b>\$19.95</b>
<i>Chicken sautéed with mushrooms in a marsala wine sauce</i>	
<b>Chicken Francese</b>	<b>\$19.95</b>
<i>Chicken dipped in egg and flour, sautéed in white wine and a lemon butter sauce</i>	
<b>Chicken Parmigiana</b>	<b>\$18.95</b>
<i>Breaded chicken cutlet topped with mozzarella cheese and marinara</i>	
<b>Chicken Picatta</b>	<b>\$19.95</b>
<i>Chicken sautéed with fresh capers and a lemon butter sauce</i>	
<b>Chicken Saltimbocca</b>	<b>\$19.95</b>
<i>Chicken topped with Prosciutto and fresh spinach, topped with mozzarella in a red wine sauce</i>	
<b>Catch of the Day Francese</b>	<b>Market Price</b>
<i>Catch of the day dipped in egg and flour, sautéed in white wine and a lemon butter sauce</i>	
 <b>Catch of the Day Bacoli</b>	<b>Market Price</b>
<i>Catch of the day sautéed with roma tomatoes, Gaeta olives, capers and basil served over linguini</i>	
<b>Catch of the Day Picatta</b>	<b>Market Price</b>
<i>Catch of the day sautéed with fresh capers and a lemon butter sauce</i>	
 <b>Veal Aldos</b>	<b>\$21.95</b>
<i>Veal sautéed with roasted red peppers, artichoke hearts, mushrooms and provolone cheese in a pink sauce</i>	
 <b>Veal Carmelita</b>	<b>\$22.95</b>
<i>Veal medallions wrapped in prosciutto and provolone sautéed in a caramelized white wine sauce</i>	
 <b>Veal del Nonno</b>	<b>\$27.95</b>
<i>Grilled bone in veal chop served with sautéed broccolini and steak fries</i>	
<b>Veal Francese</b>	<b>\$21.95</b>
<i>Veal dipped in egg and flour, sautéed in white wine and a lemon butter sauce</i>	
<b>Veal Marsala</b>	<b>\$21.95</b>
<i>Veal sautéed with mushrooms in a marsala wine sauce</i>	
<b>Veal Parmigiana</b>	<b>\$20.95</b>
<i>Breaded veal cutlet topped with mozzarella cheese and marinara</i>	
<b>Veal Picatta</b>	<b>\$21.95</b>
<i>Veal sautéed with fresh capers and a lemon butter sauce</i>	
<b>Veal Saltimbocca</b>	<b>\$21.95</b>
<i>Veal topped with prosciutto and fresh spinach topped with mozzarella in a red wine sauce</i>	
 <b>Veal &amp; Shrimp Galante</b>	<b>\$25.95</b>
<i>Veal medallions and shrimp sautéed with sundried tomatoes, capers in a brandy sauce</i>	

Caesar Salad upcharge \$2.95  
Plate Sharing Charge \$5.95  
Ask About Our Dessert Menu

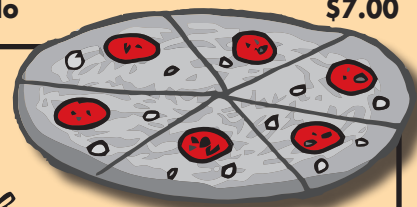
## Pasta

All entrees served with homemade bread, soup or salad

<b>Manicotti</b>	<b>\$14.95</b>
<b>Cheese Ravioli</b>	<b>\$14.95</b>
<b>Meat Ravioli</b>	<b>\$15.95</b>
<b>Baked Ziti</b>	<b>\$14.95</b>
<b>Baked Ziti with Meatballs</b>	<b>\$16.95</b>
<b>Lasagna</b>	<b>\$14.95</b>
<b>Lasagna with Meatballs</b>	<b>\$16.95</b>
<b>Lasagna with Bolognese</b>	<b>\$16.95</b>
<b>Gnocchi Sorrentina</b>	<b>\$18.95</b>
<i>Homemade gnocchi with light pomodoro sauce, fresh basil and mozzarella cheese</i>	
<b>Gnocchi Bolognese</b>	<b>\$18.95</b>
<i>Homemade gnocchi with meat sauce</i>	
<b>Gnocchi Gorgonzola</b>	<b>\$18.95</b>
<i>Homemade gnocchi with creamy gorgonzola sauce</i>	
<b>Gnocchi Genovese</b>	<b>\$18.95</b>
<i>Homemade gnocchi with creamy pesto sauce</i>	
<b>Spaghetti Marinara</b>	<b>\$13.95</b>
<b>Spaghetti with Meatballs</b>	<b>\$15.95</b>
<b>Spaghetti with Sausage</b>	<b>\$15.95</b>
<b>Spaghetti Bolognese</b>	<b>\$15.95</b>
<b>Spaghetti Aglio e Olio</b>	<b>\$14.95</b>
 <b>Penne Aldos</b>	<b>\$16.95</b>
<i>Penne with sausage and roasted red peppers sautéed in white wine and garlic</i>	
 <b>Penne Pulcinella</b>	<b>\$16.95</b>
<i>Penne sautéed with fresh tomatoes, basil, garlic, white wine and mozzarella cheese</i>	
<b>Penne Pulcinella with Chicken</b>	<b>\$18.95</b>
<b>Penne Pulcinella with Shrimp</b>	<b>\$20.95</b>
<b>Penne Vodka</b>	<b>\$16.95</b>
<b>Penne Vodka with Chicken</b>	<b>\$18.95</b>
<b>Penne Vodka with Shrimp</b>	<b>\$20.95</b>
<b>Fettuccine Alfredo</b>	<b>\$16.95</b>
<b>Fettuccine Alfredo with Chicken</b>	<b>\$18.95</b>
<b>Fettuccine Alfredo with Shrimp</b>	<b>\$20.95</b>
<b>Linguini with Clams</b>	<b>\$21.95</b>
<i>White or red</i>	
<b>Linguini al Frutti di Mare</b>	<b>\$24.95</b>
<i>Sauté of calamari, mussels, clams and shrimp in a light marinara. Fra Diabolo also available.</i>	
<b>Lobster and Crab Ravioli</b>	<b>\$22.95</b>
<i>In pink vodka sauce</i>	
<b>Shrimp Scampi</b>	<b>\$20.95</b>
<i>Shrimp sautéed with garlic, white wine and lemon butter sauce over linguini</i>	

## Sides

<b>Meatballs (2)</b>	<b>\$5.75</b>
<b>Sausage (2)</b>	<b>\$5.75</b>
<b>Sautéed Spinach</b>	<b>\$5.50</b>
<b>Sautéed Broccolini</b>	<b>\$5.50</b>
<b>Sautéed Vegetables</b>	<b>\$5.50</b>
<b>Fries</b>	<b>\$3.95</b>
<b>Pasta with Marinara</b>	<b>\$6.50</b>
<b>Pasta with Bolognese</b>	<b>\$7.00</b>
<b>Pasta with Pink Vodka Sauce</b>	<b>\$7.00</b>
<b>Fettuccine Alfredo</b>	<b>\$7.00</b>



## Gourmet

 <b>American</b>	<i>Pepperoni, sausage, mushrooms, peppers and black olives</i>
<b>Meat Lovers</b>	<i>Pepperoni, sausage, meatballs and ham</i>
<b>Pizza Steak</b>	<i>Steak, sausage, mushrooms and onions</i>
 <b>Napoli</b>	<i>Sausage and roasted red peppers</i>
<b>Italian</b>	<i>Ham, salami and pepperoni</i>
<b>Chicken Fajita</b>	<i>Chicken, peppers and onions</i>
<b>Chicken BBQ</b>	<i>Chicken, red onions and BBQ sauce</i>
 <b>Pulcinella</b>	<i>Fresh tomatoes, basil, garlic and mozzarella</i>

## Pizza New York Style

<b>Cheese 10"</b>	<b>\$8.99</b>
<b>Cheese 14"</b>	<b>\$12.99</b>
<b>Cheese 16"</b>	<b>\$14.99</b>
<b>Gourmet or White 10"</b>	<b>\$10.99</b>
<b>Gourmet or White 14"</b>	<b>\$18.99</b>
<b>Gourmet or White 16"</b>	<b>\$20.99</b>
<b>Toppings 10"</b>	<b>\$1.99</b>
<b>Toppings 14"</b>	<b>\$2.59</b>
<b>Toppings 16"</b>	<b>\$2.99</b>

### Toppings:

Extra Cheese, Ricotta, Gorgonzola, Garlic, Pepperoni, Sausage, Meatballs, Ham, Chicken, Pesto, Spinach, Onions, Broccoli, Roasted Red Peppers, Green Peppers, Black Olives, Artichoke Hearts, Tomatoes, Sundried Tomato, Mushrooms, Anchovies, Pineapple, Extra Sauce

## White

 <b>Gorgonzola</b>	<i>Gorgonzola, ricotta, garlic and mozzarella</i>
 <b>Holiday</b>	<i>Spinach, broccoli, tomatoes, garlic and three cheeses</i>
 <b>Four Seasons</b>	<i>Artichokes, mushrooms, tomatoes, broccoli, garlic and three cheeses</i>
 <b>California</b>	<i>Pesto, garlic, chicken, spinach and tomatoes</i>
 <b>Campania</b>	<i>Fresh arugula, cherry tomatoes, shaved Reggiano tossed with extra virgin olive oil and fresh lemon over white pizza</i>



*Casi si Mangia a Napoli!*

## Domestic and Import Beer

**Non-Alcoholic Bottle \$3.75** O'Douls • Becks

**Bottle \$3.75** Bud • Bud Light • Michelob Ultra • Yuengling

**Import Bottle \$4.75** Amstel Light • Bass Ale • Corona • Corona Light • Becks • Beck Light  
Moretti • Moretti La Rossa • Islamorada Sandbar Craft

**Draft ~ Glass \$3.5 Pitcher \$14** Bud Light • Michelob Ultra • Amberbock

**Import Draft Glass \$5.5** Stella Artois



## House Wines

Zonin, Italy

Cabernet Sauvignon, Chianti, Merlot, Chardonnay,

Pinot Grigio, White Zinfandel

glass \$6 • ½ Carafe • \$15 • Full Carafe \$20



## White Wine

Prosecco, Zonin, Italy	\$7	\$28
Chardonnay, Hess, California	\$8	\$32
Chardonnay, Sterling, Napa	\$11	\$44
Pinot Grigio, Paradosso, Italy	\$8	\$32
Sauvignon Blanc, Frenzy, New Zealand	\$9	\$36
Riesling, Bolla, Italy	\$8	\$36
Sauvignon Blanc, Lazo, Chile		\$38
Pinot Grigio, Volpe Pasini, Italy		\$40
Pinot Grigio, San'Angelo Banfi, Italy		\$40
Chardonnay, Sidewood, Australia		\$52



## Red Wine

Cabernet Sauvignon, Hess, California	\$8	\$32
Cabernet Sauvignon, Uppercut, Napa Valley	\$12	\$48
Sangiovese, Valvirginio, Italy	\$8	\$36
Merlot, Woodwork, Central Coast	\$10	\$40
Castiglioni Chianti, Tuscany, Italy	\$9	\$36
Pinot Noir, DeLoach, California	\$8	\$32
Pinot Noir, Meomi, Sonoma	\$12	\$48
Super Tuscan, Frescobaldi, Remole	\$8	\$32
Shiraz, Sidewood, Australia	\$13	\$52
Malbec, Terrazas Reserva, Argentina	\$10	\$40
Chianti Classico Reserva, Quercialta, Italy		\$44
Chianti Classico Reserva, Nozzole, Italy		\$42
Chianti Classico Reserva, Castello di Bossi, Italy		\$68
Chianti Classico Reserva Antinori, Italy		\$70
Tuffo Amaroni, Italy		\$85
Super Tuscan, Rosso di Altesino, Italy		\$36
Montepulciano d'Abruzzo, Valle Reale, Italy		\$32
Nipozzano Risevra, Italy		\$36
Amarone, Tuffo, Italy		\$58
Amarone, Luigi Righetti, Italy		\$65
Barbera d'Asti, Chiarlo, Italy		\$40
Barolo Cellar One, Italy		\$64
Nero d'Avola, Butera, Sicily		\$38
Cabernet Sauvignon, Liberty School, Paso Robles, California		\$36
Cabernet Sauvignon, Maculan "Palazzotto", Italy		\$56
Laetiia, Reserve du Domaine, Arroyo Grande Valley, California		\$80
Cabernt Sauvignon, Merryvale Starmont, Napa, California		\$52
Cabernet Sauvignon Sabastianl, Alexander Valley, California		\$68
Antinori Il Bruciato		\$65
Cakebread Pinot Noir, Napa, California		\$95
Cakebread Cabernet Sauvignon, Napa, California		\$120
Amarone Masi, Italy		\$120
Antinori Tignanello		\$180
Brunello DiMontalcino IO2, Italy		\$72
Amarone Terri DiMonteforte, Italy		\$80

## Martinis

<b>Espresso</b> Three Olives Triple Espresso, Stoli vanilla.	<b>\$10</b>
<b>Tiramisu</b> Our secret recipe, a decadent concoction featuring Rumchata and Espresso.	<b>\$10</b>
<b>Raspberry Whisp</b> Grey Goose, Le Citron, Chambord Liqueur, a touch of simple syrup and a squeeze of fresh lemon juice.	<b>\$10</b>
<b>Classic Martini</b> Grey Goose or Ketel One vodka and Gorgonzola stuffed olives.	<b>\$10</b>
<b>Mangotini</b> Finlandia Mango Vodka blended with passion fruit and mango liquors.	<b>\$9</b>
<b>Ruby Red</b> Finlandia Grapefruit, Triple Sec and fresh Ruby Red Grapefruit juice.	<b>\$9</b>
<b>Chocolate Martini</b> Stoli Vanilla, Godiva white chocolate, Creme de Cacao.	<b>\$10</b>
<b>Limoncello Lemon Drop</b> Ketel One Citron Vodka, Limoncello and fresh lemon juice.	<b>\$10</b>
<b>West Palm</b> A flavorful combination of Stoli Raz, Stoli Oranj, fresh orange juice and Chambord.	<b>\$9</b>
<b>Co Co Nut</b> Ciroc Coconut and pineapple juice.	<b>\$9</b>
<b>Classic Martini 007</b> Belvedere 007 Vodka with Dry Vermouth, shaken with a lemon twist.	<b>\$10</b>



## Signature Cocktails

<b>Italian Margarita</b> The Italian twist on the classic cocktail. Don Julio 70 tequila, blended with DISARONNO and triple sec.	<b>\$12</b>
<b>Bellini</b> Proseco blended with peach puree to add a new twist to this classic.	<b>\$8</b>
<b>Negroni</b> A fantastic blend of Bombay Gin, Campari and Vermouth.	<b>\$9</b>
<b>Classic Manhattan</b> Woodford Reserve Bourbon blended with Sweet Vermouth and garnished with a cherry.	<b>\$10</b>
<b>Italian Breeze</b> DISARONNO, Bacardi, pineapple juice and cranberry juice.	<b>\$9</b>
<b>Moscow Mule</b> Ketel One Vodka, ginger beer and lime juice.	<b>\$10</b>
<b>Peach on the Beach</b> Ciroc Peach Vodka, glute free, Peach Schnapps with a splash of cranberry and orange juice.	<b>\$10</b>
<b>Classic Old Fashioned</b> Crown Royal Deluxe, simple syrup and bitters.	<b>\$9</b>
<b>The Ultimate Cape Codder</b> Ketel One Vodka, cranberry juice with lime wedge.	<b>\$10</b>
<b>The Italian Stallion</b> Captain Morgan Spiced Rum, Amaretto, orange juice, pineapple juice and a splash of grenadine.	<b>\$10</b>

