

Pizza

Pizza come in Small/Large

Margherita Plum tomato sauce,
Fresh mozzarella, basil 14/16

Prosciutto Fresh Mozzarella, sliced tomato,
Prosciutto, Arugula, shaved Grana Padano 16/18

Capiciosa Plum tomato sauce, fresh Mozzarella,
Prosciutto, Artichokes, Mushrooms, olives, truffle oil 16/18

Sausage & Broccoli Rabe Mozzarella,
Italian sausage And broccoli rabe 16/18

Bianca Mozzarella dollops of
Ricotta, spinach, diced tomatoes 16

Primavera Mozzarella, eggplant, Spinach, peppers,
mushrooms 16/18

La Diavola Plum tomato sauce, fresh Mozzarella,
Hot sopressata and fried long hots 16/18

Vongole Mozzarella imported, baby
Clams, garlic and parsley 16/18

American Classics Cassic cheese Or white Pie 12/14

Add a topping Small 2 Large 3

Additional Toppings: Mushrooms · Pepperoni
Onions · Sausage · Anchovies · Sweet and hot
peppers · Olives · Garlic · Spinach

House Made Pasta

Spaghetti Pescatore Shrimp, clams,
Mussels, calamari served red or white 28

Linguini and Clams Linguine and little neck
Clams served red or white spicy or not 24

Fettuccine Bolognese House made
Fettuccine tossed in our Homemade
All beef Bolognese sauce 22

Fusilli with Shrimp & Scallops
Fusilli pasta, sautéed Shrimp, scallops
and sundried tomatoes in vodka sauce 26

Sunday, Sunday Meatball, sausage,
Gravy your choice of pasta 26

Ravioli Three cheese ravioli served
With Marinara or blush sauce 20

Gnocchi House made ricotta gnocchi tossed
In marinara, blush or gorgonzola sauce 20

Strozzapreti Primavera "Priest Strangler"
Pasta tossed with zucchini, Eggplant,
Mushrooms, cherry tomatoes, Spinach

A Appetizers & Salads

Caesar Salad
Crisp Romaine, Pecorino Romano
Cheese, House made croutons, Caesar dressing 12

Arugula Salad Baby Arugula, lemon olive oil
Dressing Shaved Grana Padano cheese 12

Beet Salad Roasted beets, arugula, fried goat cheese,
Candied walnuts, red wine vinaigrette 12

House Salad Mixed greens, tomato, cucumbers,
Red onion, balsamic vinaigrette 10

Fritto Misto Fried calamari, shrimp
Tempura mixed vegetables 14

Mixed Grill grilled Spanish octopus, Calamari, Shrimp,
cannellini bean Puree and salsa verde 16

Eggplant Fried eggplant and zucchini,
Mozzarella and tomato 14

Suppli Arborio rice balls stuffed with mozzarella
And peas topped with a rosé sauce 12

mussels Mussels sautéed in a white wine, Lemon,
Garlic sauce OR a white wine Plum tomato broth 12

Meatballs House made all beef meatballs,
With a scoop of ricotta 12

Entrées

Bronzino Roasted Whole or Filleted
Mediterranean Sea Bass MP

Veal Chop / 4 ways
Grilled / Parmigiana / Milanese / Francese MP

Zuppa di Pesce Clams, mussels, shrimp, scallops,
4oz Lobster tail in a white wine, plum tomato broth 34

Filet of Veal Mushroom Marsala, Port wine
Reduction, sautéed garlic mashed potatoes 26

Mare e Monte Veal tenderloins, shrimp, crabmeat,
White wine lemon, asparagus risotto 28

Pork Chop Breaded fried pork chop, broccoli rabe,
Provolone cheese sauce 28

Chicken Cacciatore Bone in chicken sautéed
With peppers, mushrooms, onions and crushed
Plum tomatoes 22

Chicken Contadina Oven roasted bone in herbed
Chicken, potatoes, carrots and red onions 22

The Parm; Veal 25 · Chicken · 22 · Eggplant 20
Veal & Chicken served with Spaghetti or rigatoni.
Eggplant Parm served without pasta

Catering

Let us cater your next affair

We provide a wide variety of catering Options To fit any budget
From cold and hot trays for you to pick up, to a fully staffed On or Off site
event complete with bar (You provide the alcohol and we'll provide the bartenders)

We even do barbeques at Your home or on the Beach
Give us a call for a menu of our catering trays Or ask for Maria or
Jack about our On or Offsite Catering.

Don't forget to visit us at the Ventnor, Margate, Brigantine,
And Ocean City Farmer's markets this summer and the Linwood Farmer's market
this spring & fall where you can purchase our Artisan pasta, sauces and Prepared Foods