



## ANTIPASTO

Italian Antipasto	Prosciutto di Parma, salami, capicollo, provolone & fresh mozzarella cheese artichokes, marinated mushrooms, olives, roasted eggplant and red peppers and fresh basil.	\$18
House Antipasto	Housemade fresh mozzarella cheese, grilled vegetables, roasted red peppers, and tomatoes	\$14
Eggplant Rollatini	Eggplant rolled with ricotta cheese and spinach, topped with melted mozzarella cheese and marinara sauce and baked in Italian terracota.	\$9
Mozzarella Caprese	Housemade fresh mozzarella cheese, tasty tomatoe slices, basil and sprinkled with extra virgin olive oil.	\$11
Pasta e` Fagioli Soup	Totally vegetarian. Made to Order	\$10
Fried Calamari	Dusted with flour, flash fried and served with Diavola Sauce.	\$14
Meatball	Nonna's recipe. "Best in Broward"	\$5

### SALADS

Side Caesar	Our own secret dressing.	\$5
Side House Salad	Mixed greens tossed with our house dressing	\$5
Mediterranean Salad	House greens, mozzarella cheese, red peppers, grilled eggplant, gorgonzolla cheese, garbanzo beans, olives, pepperoncini peppers and tomatoes tossed with our house dressing.	\$15

### PASTAS & More

Sunday Sauce	Select cuts of beef & pork simmered for hours in tomatoe sauce and served over housemade rigatoni	\$17
Penne Puttanesca	Penne pasta tossed with capers, marinara and black Gaeta olives.	\$17
Cheese Ravioli \$16	Fresh pasta stuffed with ricotta cheese and topped with our own house sauce.	
Portobello Ravioli	Made especially for us - fresh pasta stuffed with portobello mushrooms and served with our chopped tomatoe sherry cream sauce.	\$16
Penne Norma	Penne pasta tossed with grilled eggplant, mozzarella cheese and tomatoe sauce.	\$16
Linguini Sausage	Italian sweet sausage tossed with tomatoe sauce over linguini.	\$18
Gnocchi Pomodoro	Delicate potato pillows tossed with tomatoe sauce.	\$16
Linguini Bolognese	Linguini topped with our own housemade meat sauce.	\$17
Pesto Gorgonzola	Penne tossed with chicken in a gorgonzola pesto sauce.	\$17
Penne Enzo	Penne tossed with onions, peas and shrimp in a light cream sauce.	\$17
Baked Penne	Penne tossed with ricotta, mozzarella cheese, and our own tomatoe sauce and baked in Italian Terracotta.	\$17
Eggplant Rollatini	Thin sliced eggplant stuffed with spinach and ricotta cheese and baked in Italian Terracotta.	\$16
Eggplant Parmigiana	Thin sliced eggplant layered with mozzarella and Parmesan cheese and tomatoe sauce baked in Italian Terracotta.	\$16

### PESCE (FISH)

Shrimp Pesto	Shrimp tossed with penne in a creamy gorgonzolla pesto sauce	\$19
Zuppa di Pesce	Shrimps, clams, calamari and mussels sauteed and tossed with tomatoe sauce over linguini.	MKT
Shrimp Marinara	Sauteed shrimp tossed with tomatoe sauce over linguini (spiced or not).	\$19
Linguini Vongole	Slow simmered clams tossed in a fres tomatoe sauce or garlic & extra virgin olive oil served over linguini pasta.	\$19
Linguini Calamari	Sauteed calamari tossed in a fresh tomatoe sauce or garlic & extra virgin olive oil served over linguini.	\$19

### CHICKEN

Sorrentino	Cutlet sauteed and topped with eggplant, prosciutto, and mozzarella and finished with a white wine tomatoe sauce.	\$18
Mediterranean	Cutlet sauteed with dried plums, dried apricots, pepperoncini, and red bell vinegar peppers and a splash of white wine.	\$18
Francaise	Cutlet dipped in a light egg wash and finished with a lemon butter and white wine sauce.	\$18
Marsala	Cutlet sauteed with mushrooms and Marsala wine.	\$18
Parmigiana	Cutlets layered with mozzarella and parmessan cheese and tomatoe sauce baked and served with a sprinkling of parmessan cheese and fresh basil.	\$18
Cacciatore	Chicken on the bone sauteed with mushrooms, red peppers and onions in a white wine and tomatoe sauce.	\$18

### VEAL

Parmigiana	Tender veal layered with mozzarella and parmesan cheese and tomatoe sauce baked and served with a sprinkling of parmesan cheese and fresh basil.	\$19
Piccata	veal medallions sauteed with capers in extra virgin olive oil and a white wine lemon sauce.	\$19
Alla Sorentino	Veal medallions topped with eggplant, prosciutto and melted mozzarella cheese finished in a white wine pomodoro sauce.	\$19
Alla Marsala	Veal medallions sauteed with domestic mushrooms and Marsal wine	\$19

***All entrees are served with a side salad***

### DESSERTS

Choice of Chocolate cake, Tiramisu, Cannoli, Sfogliatelle, Home made Bread Pudding	\$6
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954-480-6464

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