

ITALIANO

# Primo

## STARTERS

### Antipasti

**Insalata Caprese 9.95**  
Slices of our homemade fresh mozzarella, ripe tomato and basil drizzled with extra virgin olive oil.

**Calamari Fritti 9.95**  
Tender crispy calamari served with a side of spicy tomato and basil sauce, or spicy Rhode Island style **10.95**

**Zuppa di Cozze**  
2 lbs. of Mussels served three different ways:

**Cozze Blanche** -  
garlic, white wine **12.95**

**Zuppa Di Cozze** -  
plum tomatoes, garlic, oil and parsley **12.95**

**Cozze Sambuca** -  
white wine, garlic, sambuca, touch of cream **13.95**

**Vongole Al Forno 9.95**  
Little neck clams seasoned with Italian breadcrumbs and baked in our oven.

**Mozzarella Calda 8.95**  
Three slices of fresh homemade mozzarella, breaded and deep-fried, served with our homemade tomato sauce.

**Duetto Fritto 8.95**  
A combination of lightly fired artichokes and zucchini strips, served with a side of marinara sauce.

**Gamberi Gonnella 12.95**  
Marinated shrimp wrapped in pancetta and baked in our oven.

**Bruschetta Classica 6.95**  
Hand cut Tuscan bread toasted in our oven with garlic topped marinated chopped tomatoes, fresh basil and imported olive oil.

### Zuppe

**Minestrone 4.95**  
An old Italian favorite composed of mixed vegetables in a light tomato broth

**Minestre Del Giorno 4.95**  
Soup of the day

### Insalate

**Insalata Peloponneso 9.95**  
Our version of Greek salad. Mixed leaf lettuce topped with tomatoes, cucumbers, black olives, roasted red peppers and imported feta cheese in our house vinaigrette.

**Insalata Di Cesare 7.95**  
Crisp romaine lettuce, seasoned croutons and imported parmesan cheese tossed in our homemade Caesar dressing.

**Insalata Vinny T's 6.95**  
Mixed greens topped with provolone cheese, roasted peppers and sliced tomato in balsamic vinaigrette.

**Insalata Gorgonzola 7.95**  
Field greens, Granny Smith apples, gorgonzola cheese, dried cranberries and toasted walnuts served in balsamic vinaigrette.

**Classic Chopped Salad 7.95**  
Iceberg and romaine lettuce, roasted red peppers, onions, celery, cucumbers, gorgonzola, bacon, tomatoes and olives tossed in a creamy Italian dressing, topped with crispy fried onion strips.

**Warm Tomato Salad 9.95**  
Sautéed tomatoes, baby spinach, mixed with extra virgin olive oil and balsamic vinegar topped with goat cheese.

**Add to any of the above:**  
Grilled Chicken 4.00  
Grilled Shrimp 6.00  
Oven Baked Salmon 5.00

### Pizze

Enjoy a signature thin crust 10 inch pizza fresh from our oven as an entree for one, or as the perfect starter for the table.

**Pizza Margherita 8.95 10 inch, 12.95 16 inch**  
Crushed San Marzano tomatoes, mozzarella and fresh basil finished with extra virgin olive oil.

**Pizza Quattro Stagioni 9.95 10 inch, 14.95 16 inch**  
Four separate sections of mouth-watering toppings: mozzarella and tomatoes, prosciutto cotto and ricotta, marinated artichoke hearts and fire roasted portobello mushrooms in a red wine reduction.

**Pizza Rustica 9.95 10 inch, 13.95 16 inch**  
Hearty San Marzano tomato sauce, mozzarella, sliced sweet sausage and sauteed mushrooms.

**Pizza Gabriella 9.95 10 inch, 14.95 16 inch**  
Grilled chicken breast, spinach, broccoli rabe sauteed with garlic and olive oil topped with mozzarella.

**Pizza Amore 9.95 10 inch, 13.95 16 inch**  
Thinly sliced ham, Spanish green olives, red onion, topped with mozzarella.

**Pizza Con Polpette 9.95 10 inch, 13.95 16 inch**  
Nonna Lidia's handmade meatballs sliced thin over mozzarella and our tomato and basil sauce.

## ENTREES

### Specialita della Mamma

All entrees can include a small house salad or Caesar salad for an additional 2.25

**Lasagna Con Carne 12.95**  
Rich and tasty Bolognese with bechamel sauce, layered between sheets of pasta and imported parmesan cheese, oven baked to perfection.

**Rollatini Di Melanzane 13.95**  
Breaded eggplant rolled and stuffed with ricotta cheese served in a homemade tomato sauce.

**Melanzane Parmigiana 13.95**  
Thinly sliced eggplant layered with mozzarella and parmesan in a tomato basil sauce served with a side of spaghetti.

**Manicotti 12.95**  
Homemade crepes filled with ricotta and pecorino cheese, baked in a hearty tomato sauce.

**Ziti Alforno 12.95**  
Ziti pasta tossed in our homemade tomato sauce and creamy ricotta, topped with melted mozzarella and finished in the oven.

### Le Paste

All entrees can include a small house salad or Caesar salad for an additional 2.25

**Penne Alla Vodka 13.95**  
Penne pasta prepared in a light cream sauce with peas, and finished with a touch of vodka.

**Spaghetti con Pollo E Broccoli 14.95**  
Thin spaghetti with tender pieces of chicken and broccoli, sauteed in garlic and imported olive oil.

**Farfalle Primavera 13.95**  
Bowtie pasta with assorted mixed vegetables in a light olive oil and garlic sauce.

**Conchigliette Con Rabe E Salsiccia 15.95**  
Pasta shells sauteed with broccoli rabe and sausage in a fresh garlic and imported olive oil sauce.

**Linguine Pescatore 18.95**  
Linguine sauteed with mussels, shrimp, scallops, clams and calamari in a plum tomato sauce with fresh garlic.

**Linguine O Penne Puttanesca 14.95**  
Choice of whole wheat linguine or penne pasta, fresh tomatoes, roasted black olives, capers, garlic, fresh herbs and extra-virgin olive oil, sprinkled with Romano cheese.

**Linguine Alla Vongole 17.95**  
Linguine pasta with cockles, sauteed in garlic and olive oil in your choice of red or white sauce.

**Cavatelli Al Carciofo 13.95**  
Cavatelli pasta tossed with sun-dried tomatoes and marinated artichokes, served in a light cream tomato sauce.

**Tortellini Con Piselli 14.95**  
Cheese tortellini sauteed in a light cream sauce with imported prosciutto and green peas.

**Spaghetti Con Polpette 12.95**  
An old family recipe of traditional spaghetti and homemade meatballs.

**Rigatoni Alla Norma 14.95**  
Rigatoni pasta in a light tomato sauce with pan fried diced eggplant topped with fresh mozzarella.

**Farfalle D'este 13.95**  
Bowtie pasta with asparagus, portobello mushrooms and garlic in a fresh tomato sauce.

**Linguine Pomodoro 11.95**  
Linguini prepared in a Roman style tomato sauce with fresh basil and garlic.

**Ravioli Al Formaggio 13.95**  
Homemade ravioli stuffed with ricotta cheese, served in a plum tomato and basil sauce.

**Ravioli Con Porcini 14.95**  
Ravioli stuffed with chicken, herbs and ricotta cheese, served in a porcini mushroom sauce with a touch of cream.

**Linguini Oreganata 18.95**  
Shrimp sauteed in white wine, garlic, oregano and seasoned bread crumbs, served over linguini.

**Pappadelle Alla Bolognese 14.95**  
Wide fettuccine with tomato and meat sauce.

**Ravioli Alla Noci 14.95**  
Ravioli filled with spinach and ricotta cheese in a walnut cream sauce.

**Rigatoni Con Carne 14.95**  
Rigatoni with sweet sausage and portobella mushrooms in a plum tomato sauce.

**Spaghetti Carbonara 14.95**  
An old fashioned favorite: spaghetti with caramelized shallots, peas, pancetta and parmesan with a touch of cream.

### Piatti Torti

All entrees can include a small house salad or Caesar salad for an additional 2.25

**Pollo A Piacere 15.95**  
Chicken any style: Parmigiana, Marsala, Francese served with pasta, roasted potato and vegetable of the day.

**Gamberi Scampi 18.95**  
Shrimp sauteed in a white wine and garlic sauce, served over linguine.

**Salmone Con Spinaci 17.95**  
Oven baked salmon, served over sauteed spinach, with roasted potatoes.

**Baccala 17.95**  
Fresh New England scrod baked with a lightly herb bread crumb topping and a lemon sauce, served with roasted potato and vegetable of the day.

**Vitello A Piacere 18.95**  
Veal any style: Parmigiana, Marsala, Francese served with pasta, roasted potato and vegetable of the day.

**Tagliata Di Carne 18.95**  
Sliced grilled skirt steak smothered in sauteed onions and topped with crumbled gorgonzola, served with mashed potato and vegetable of the day.

**Pollo Ala Nino 15.95**  
Sautéed chicken breast prepared in a marsala wine sauce, simmered with portobello mushrooms, green peas and sundried tomatoes.

**Paillard Di Pollo 16.95**  
Pan seared chicken breast pounded thin and seasoned with rosemary and olive oil, served over a bed of broccoli rabe or topped with baby arugula, red onion and lemon.

**Vitello Capricciosa 18.95**  
Veal cutlet pounded, breaded and lightly fried, topped with diced fresh mozzarella, tomato and basil, served with daily potatoes and vegetables.

**Pork Chops Sicilano 18.95**  
Homemade vinegar peppers over large grilled center cut pork chops. Served with roasted potatoes and vegetables.

**Tre Mari 19.95**  
A delicious combination dish of shrimp scampi, pan seared salmon filet, and oven baked clams, served with potatoes and vegetables of the day.

**Tre Terre 21.95**  
A delicious combination of chicken paillard, grilled New Zealand lamb chops seasoned with rosemary and grilled portobello mushrooms, served with potato and vegetables of the day.

**Agnello Scottadito 23.95**  
Grilled New Zealand lamb chops seasoned with salt and pepper, served with a drizzle of rosemary scented olive oil, served with potato and vegetables of the day.

## SIDES

### Contorni

**Pasta Al Pomodoro 4.95**  
Pasta in a Roman-style tomato and basil sauce.

**Spinach 5.95**  
Fresh spinach sauteed with imported olive oil and garlic.

**Broccoli Di Rabe 5.95**  
Fresh broccoli rabe sauteed with imported olive oil and garlic.

**Asparagi Grigliati 5.95**  
Grilled asparagus with balsamic vinaigrette and sprinkled Romano cheese.

**Polpette Di Nonna 5.95**  
A generous helping of nonna's handmade meatballs in marinara sauce.

An 18% gratuity will be added to parties of 8 or more.

Live like you mean it.