

## ~ Appetizers ~

<b>Build Your Own Cold Seafood Tower*</b> .....	
<i>Shrimp \$7 each, Blue Point Oyster or Delaware Bay Oyster \$4 each, Kumamoto Oyster \$7 each,</i>	
<i>Clams on the half shell \$2 each, King Crab Leg M/P, Lobster Meat M/P, Colossal Crab Meat \$26 1/4LB</i>	
<b>Shrimp Cocktail*</b> .....	<b>\$21</b>
3 U-8 Gulf Shrimp	
<b>Colossal Crab Meat*</b> .....	<b>\$26</b>
<b>Tomato Mozzarella Tower with Prosciutto de Parma*</b> .....	<b>\$26</b>
Add Burrata .....	<b>\$10</b>
<b>Bruschetta Pomodoro</b> .....	<b>\$14</b>
<b>Broccoli Rabe Frittata</b> .....	<b>\$23</b>
<i>Egg Battered and lightly fried in a white wine lemon sauce</i>	
<b>Broccoli Rabe*</b> .....	<b>\$23</b>
Add Sausage or Cherry Peppers.....	<b>\$6</b>
<b>24 Month Aged Prosciutto de Parma &amp; Parmesan Reggiano*</b> .....	<b>\$29</b>
<b>Grilled Vegetable Platter*</b> .....	<b>\$19</b>
Asparagus, Roasted Red Peppers, Broccoli Rabe, Eggplant, Portabella Mushrooms	
<b>Eggplant Rollatini</b> .....	<b>\$18</b>
<b>Smoked Maple Wood Bacon*</b> .....	<b>\$24</b>
<b>Filet Mignon Braciola</b> .....	<b>\$30</b>
<i>Pounded Filet with Provolone &amp; Capicola Rolled &amp; Sautéed in a sweet Vermouth Sauce with Mushrooms &amp; Onions</i>	
<b>Fried Calamari</b> .....	<b>\$23</b>
<b>Clams Oreganato</b> .....	<b>\$15</b>
<b>Clams Casino</b> .....	<b>\$16</b>
<b>Octopus Arrabiata*</b> .....	<b>\$30</b>
<i>Sautéed Tomatoes with Pancetta, Onions and Cherry Peppers</i>	
<b>Prince Edward Island Mussels Marinara, Hot or Sweet*</b> .....	<b>\$16</b>
<b>Mozzarella in Carrozza</b> .....	<b>\$18</b>
<i>Lightly Breaded Italian Toast with Mozzarella Cheese served in a Anchovy White Wine Lemon Reduction</i>	
<b>Bresaola</b> .....	<b>\$30</b>
<i>With fresh Burrata drizzled with Pesto</i>	
<b>Tagliere Misto di Formaggi e Salami*</b> .....	<b>\$38</b>
<i>Chefs Selection Speck, Bresaola, Mortadella &amp; Imported Italian Cheeses</i>	
<b>Stuffed Meatball</b> .....	<b>\$25</b>
<i>Fresh Kobe Beef seasoned and stuffed with Fresh Burrata Cheese</i>	
<b>Stuffed Artichoke</b> .....	<b>\$22</b>
<i>Seasoned with our Famous Bread Crumbs finished with Mozzarella</i>	
<b>Sardinian Pizza</b>	
<i>All Sardinian Pizzas are made with Cultured Dough imported from Sardinia, 0/0 Flour</i>	
<b>Tomato Fresh Mozzarella and Basil</b> .....	<b>half \$10/ full \$18</b>
<b>Roasted Tomatoes and Onion Fresh Mozzarella</b> .....	<b>half \$12/ full \$20</b>
<b>Pesto and Burrata</b> .....	<b>half \$14/ full \$24</b>
<b>“Artisan” Egg with Reggiano Parmesan</b> .....	<b>half \$14/ full \$24</b>
<b>Traditional Neapolitan Pizza</b>	
<b>Margherita</b> .....	<b>\$18</b>
<b>Clam</b> .....	<b>\$25</b>
<b>Caponata – eggplant, olives, goat cheese, mozzarella &amp; roasted tomatoes</b> .....	<b>\$25</b>
<b>Broccoli Rabe, Sausage &amp; Fresh Mozzarella</b> .....	<b>\$25</b>

All (\*) asterisks indicate Gluten Free Items

## ~ Soups & Salads ~

<b>Pasta Fagioli</b> .....	half \$7/ full \$10
<b>Escarole and Bean*</b> .....	half \$7/ full \$10
<b>Lobster Bisque</b> .....	half \$10/full \$15
<b>Boston Bibb*</b> .....	\$14
Finished with a Walnut Vinaigrette and Gorgonzola Cheese	
<b>Spinelli Salad</b> .....	\$13
Baby Arugula, Reggiano & Olive Oil served over Eggplant Milanese	
<b>Iceberg Salad*</b> .....	\$13
With Poached Pears, Gorgonzola Cheese and a Red Wine Vinaigrette	
<b>Wedge Salad*</b> .....	\$14
With Bacon and Blue Cheese Dressing	
<b>Arugula Salad*</b> .....	\$12
With Fresh Mozzarella, Roasted Peppers & Sun-Dried Tomatoes	
<b>Caesar Salad</b> .....	\$14
<b>Mesclun*</b> .....	\$8

## ~Pasta & Seafood~

We offer Whole Wheat & Gluten Free Penne \$4 extra

	<u>FULL</u>	<u>HALF</u>
<b>Buona Sera Famous Capellini Aglio Olio</b> .....	\$15	
Capellini garlic oil roasted tomatoes; add Shrimp \$12/Calamari \$14/Lobster \$20/Octopus \$18		
<b>Perciatelli Pasta</b> .....	\$17	
Served with crispy pancetta, escarole and beans		
<b>Fettuccini Pesto Pomodoro</b> .....	\$17	
Fresh pesto & filet de Pomodoro over fettuccini		
<b>Vodka Penne</b> .....	\$20	\$16
A light pancetta cream sauce		
<b>Stuffed Rigatoni</b> .....	\$23	\$17
<b>Tortellini Carbonara</b> .....	\$23	\$17
Homemade tortellini served in a pancetta cream sauce		
<b>Pasta Bolognese</b> .....	\$23	\$17
Fresh pork and beef sautéed with onions, mushrooms, garlic and marinara Choice of Penne or Gnocchi		
<b>Broccoli Rabe with Penne</b> .....	\$25	\$17
Fresh Broccoli Rabe sautéed in garlic and oil (add \$5.00 for sausage or peppers)		
<b>Mussels Marinara</b> .....	\$22	\$16
Prince Edward Island Mussels sautéed in Marinara served hot or sweet over linguine		
<b>Fresh Clam Sauce – White or Red</b> .....	\$21	\$16
Fresh shucked clams sautéed with garlic and oil in our own special sauce served over linguine		
<b>Calamari Marinara</b> .....	\$28	\$20
Calamari sautéed in our marinara, served hot or sweet over linguine		
<b>Shrimp and Scallops</b> .....	\$36	\$25
Served in a tomato basil cream sauce over linguine		
<b>Zuppa Di Pesce</b> .....	\$48	
Shrimp, scallops, lobster tail, mussels, clams, & calamari served in a spicy marinara sauce over linguine		
<b>Salmon DeCarlo*</b> .....	\$38	
<b>Baked Bronzino*</b> .....	\$38	
Simply Baked with Olive Oil and Seasonings and served with Asparagus & Roasted Potatoes		
<b>12oz Brazilian Lobster Tail*</b> .....	\$60	
Served with Clarified Butter		
<b>Swordfish Puttanesca</b> .....	\$45	
Served over linguine		

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**~ Ravioli & Traditional Favorites ~**

<b>Cheese Ravioli</b> .....	\$21
<b>Lobster Ravioli</b> .....	\$38
Served with shrimp & scallop in a tomato blush sauce	
<b>Chicken Parmigiana</b> .....	\$29
<b>Veal Parmigiana</b> .....	\$35
<b>Veal Chop Parmigiana</b> .....	\$70
<b>Eggplant Parmigiana</b> .....	\$25
Side of Meatballs.....	\$8 Each
Side of Sausage.....	\$8 Each

**~Pork Specialties~**

<b>Pork Giambotta*</b> .....	half \$25/full\$40
Two Bone-in 10oz French Cut grilled with mushrooms, onions, peppers, and roasted potato, served hot or sweet	
<b>Pork Paillard*</b> .....	\$30
Thinly pounded, grilled and served with pancetta and onions over gnocchi in a sweet vermouth sauce	
<b>French Cut Pork Chops*</b> .....	half\$25/full\$40
Two Bone-in 10oz. Chops grilled with long hot peppers and roasted potato	
<b>Pork Osso Busso</b> .....	\$32
Braised Pork with celery, carrots, and a light tomato sauce. Served over Risotto	

**~Chicken Specialties~**

<b>Chicken Paillard*</b> .....	\$26
Grilled marinated chicken breast topped with a mixed green salad with tomatoes cucumbers red onions with a balsamic vinaigrette or a grilled vegetable platter	
<b>Chicken Savoy ~ Boneless</b> .....	\$29
Slow roasted chicken breast served with roasted peppers, garlic, onions, oregano balsamic vinegar & roasted potatoes	
<b>Chicken Scarpello ~ Boneless</b> .....	\$29
Chicken & sweet Italian sausage sautéed in a Brandy demi-glaze over roasted potatoes	
<b>Chicken Rossini</b> .....	\$29
Lightly egg battered boneless chicken breast with melted mozzarella cheese & fresh tomatoes over linguine	
<b>Chicken Milanese</b> .....	\$29
Thinly pounded, lightly breaded and fried, served over Arugula with tomatoes balsamic vinegar & oil, garnished with parmesan cheese	
<b>Famous Oven Roasted Chicken Cacciatore*</b> .....	\$32
Deboned half chicken served with a plum tomato pepper onion sauce	

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## ~ Famous Buona Sera Veal Chops & Lamb Chops ~

<b>Veal Chop Milanese</b> .....	\$70
Lightly Breaded and Fried with fresh green salad	
<b>Veal Chop Paillard*</b> .....	\$70
Pounded and grilled served with long hot peppers and potatoes "Puglisi Style"	
<b>Veal Chop Brennan*</b> .....	\$70
Sautéed in a sweet vermouth sauce with wild mushrooms, onions and spinach	
<b>Veal Chop Grilled</b> .....	\$70
<b>French Cut Veal Parmigiana</b> .....	\$70
<b>Australian Free Range Lamb Chops</b> .....	\$58
3 Double cut Lamb Chops grilled and finished with a Port Wine Demi	

## ~Steak Specialties~

Angus Beef

<b>20oz Angus Ribeye Steak*</b> .....	\$65
<b>20oz Angus New York Strip Steak*</b> .....	\$65
<b>12oz Angus Filet Mignon*</b> .....	\$70
<b>32oz In House Prime Dry Aged Prime Kansas City NY Strip*</b> .....	\$90
<b>24oz In House Dry Aged Prime Porterhouse*</b> .....	\$90
<b>44oz In House Dry Aged Prime Porterhouse for Two*</b> .....	\$140
<b>40oz In House Dry Aged Prime Tomahawk Steak for Two*</b> .....	\$135

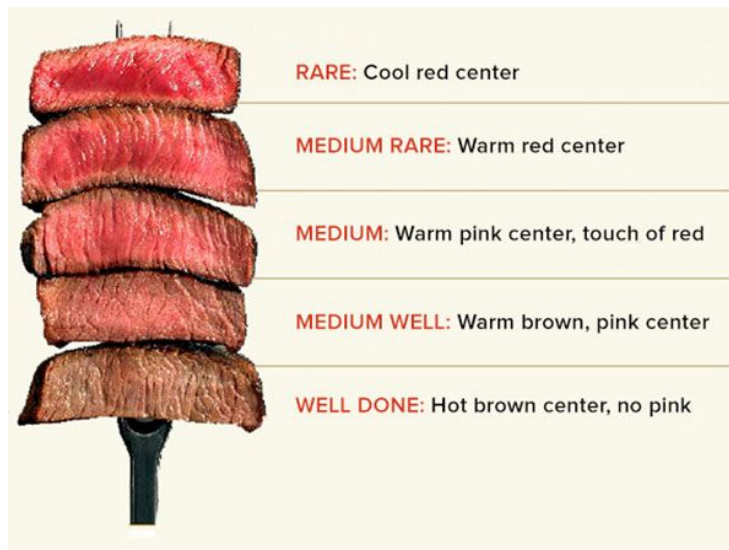
## ~Sides~

<b>Steak Fries*</b> .....	\$8	<b>Asparagus*</b> .....	\$12
<b>Beer Battered Onion Rings</b> .....	\$8	<b>Roasted Brussel Sprouts w/Pancetta*</b> .....	\$12
<b>Baked Potato*</b> .....	\$10	<b>Sautéed Mushrooms &amp; Onions*</b> .....	\$8
<b>Loaded Potato*</b> .....	\$15	<b>Sautéed Roasted Peppers w/Garlic &amp; Oil*</b> .....	\$12
<b>Mashed Potatoes*</b> .....	\$8	<b>Crab Mac &amp; Cheese</b> .....	\$25
<b>Spinach*</b> .....	\$12	<b>Lobster Mac &amp; Cheese</b> .....	\$28

## ~Gourmet Sauces~

*2.5oz servings*

Au Poivre - \$5    Chimichurri - \$5    Port Wine Demi - \$5



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