

~ Appetizers ~

Build Your Own Cold Seafood Tower*
<i>Shrimp \$7 each, Blue Point Oyster or Delaware Bay Oyster \$4 each, Kumamoto Oyster \$7 each, Clams on the half shell \$2 each, King Crab Leg M/P, Lobster Meat M/P, Colossal Crab Meat \$26 1/4LB</i>	
Shrimp Cocktail*	\$21
3 U-8 Gulf Shrimp	
Colossal Crab Meat*	\$26
Tomato Mozzarella Tower with Prosciutto de Parma*	\$28
Add Burrata	\$10
Bruschetta Pomodoro	\$14
Broccoli Rabe Frittata	\$24
<i>Egg Battered and lightly fried in a white wine lemon sauce</i>	
Broccoli Rabe*	\$24
Add Sausage or Cherry Peppers	\$6
24 Month Aged Prosciutto de Parma & Parmesan Reggiano*	\$30
Grilled Vegetable Platter*	\$20
Asparagus, Roasted Red Peppers, Broccoli Rabe, Eggplant, Portabella Mushrooms	
Eggplant Rollatini	\$18
Smoked Maple Wood Bacon*	\$25
Filet Mignon Braciola	\$30
Pounded Filet with Provolone & Capicola Rolled & Sautéed in a sweet Vermouth Sauce with Mushrooms & Onions	
Fried Calamari	\$24
Clams Oreganato	\$16
Clams Casino	\$17
Octopus Arrabiata*	\$30
Sautéed Tomatoes with Pancetta, Onions and Cherry Peppers	
Prince Edward Island Mussels Marinara, Hot or Sweet*	\$16
Mozzarella in Carrozza	\$18
Lightly Breaded Italian Toast with Mozzarella Cheese served in a Anchovy White Wine Lemon Reduction	
Bresaola	\$30
With fresh Burrata drizzled with Pesto	
Tagliere Misto di Formaggi e Salami*	\$40
Chefs Selection Speck, Bresaola, Mortadella & Imported Italian Cheeses	
Stuffed Meatball	\$28
Fresh Kobe Beef seasoned and stuffed with Fresh Burrata Cheese	
Stuffed Artichoke	\$22
Seasoned with our Famous Bread Crumbs finished with Mozzarella	
Sardinian Pizza	
All Sardinian Pizzas are made with Cultured Dough imported from Sardinia, 0/0 Flour	
Tomato Fresh Mozzarella and Basil	half \$10/ full \$18
Roasted Tomatoes and Onion Fresh Mozzarella	half \$12/ full \$20
Pesto and Burrata	half \$14/ full \$24
“Artisan” Egg with Reggiano Parmesan	half \$14/ full \$24
Traditional Neapolitan Pizza	
Margherita	\$18
Clam	\$25
Caponata – eggplant, olives, goat cheese, mozzarella & roasted tomatoes	\$25
Broccoli Rabe, Sausage & Fresh Mozzarella	\$25

All (*) asterisks indicate Gluten Free Items

~ Soups & Salads ~

Pasta Fagioli	half \$7/ full \$10
Escarole and Bean*	half \$7/ full \$10
Lobster Bisque	half \$10/full \$15
Boston Bibb*	\$15
Finished with a Walnut Vinaigrette and Gorgonzola Cheese	
Spinelli Salad	\$14
Baby Arugula, Reggiano & Olive Oil served over Eggplant Milanese	
Iceberg Salad*	\$14
With Poached Pears, Gorgonzola Cheese and a Red Wine Vinaigrette	
Wedge Salad*	\$16
With Bacon and Blue Cheese Dressing	
Arugula Salad*	\$14
With Fresh Mozzarella, Roasted Peppers & Sun-Dried Tomatoes	
Caesar Salad	\$15
Mesclun*	\$10

~Pasta & Seafood~

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

	<u>FULL</u>	<u>HALF</u>
Buona Sera Famous Capellini Aglio Olio	\$15	
Capellini garlic oil roasted tomatoes; add Shrimp \$12/Calamari \$14/Lobster \$20/Octopus \$18		
Perciatelli Pasta	\$18	
Served with crispy pancetta, escarole and beans		
Fettuccini Pesto Pomodoro	\$18	
Fresh pesto & filet de Pomodoro over fettuccini		
Vodka Penne	\$22	\$17
A light pancetta cream sauce		
Stuffed Rigatoni	\$24	\$18
Tortellini Carbonara	\$24	\$18
Homemade tortellini served in a pancetta cream sauce		
Pasta Bolognese	\$24	\$18
Fresh pork and beef sautéed with onions, mushrooms, garlic and marinara		
Choice of Penne or Gnocchi		
Jumbo Rigatoni Creamy Bolognese	\$28	\$20
Broccoli Rabe with Penne	\$25	\$18
Fresh Broccoli Rabe sautéed in garlic and oil (add \$5.00 for sausage or peppers)		
Mussels Marinara	\$22	\$17
Prince Edward Island Mussels sautéed in Marinara served hot or sweet over linguine		
Fresh Clam Sauce – White or Red	\$22	\$17
Fresh shucked clams sautéed with garlic and oil in our own special sauce served over linguine		

Calamari Marinara	\$28.....	\$20
Calamari sautéed in our marinara, served hot or sweet over linguine		
Shrimp and Scallops	\$38.....	\$27
Served in a tomato basil cream sauce over linguine		
Zuppa Di Pesce	\$48	
Shrimp, scallops, lobster tail, mussels, clams, & calamari served in a spicy marinara sauce over linguine		
Salmon DeCarlo*	\$40	
Baked Bronzino*	\$40	
Simply Baked with Olive Oil and Seasonings and served with Asparagus & Roasted Potatoes		
12oz Brazilian Lobster Tail*	\$70	
Served with Mashed Potatoes and Vegetables		
Swordfish Puttanesca	\$45	
Served over linguine		

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~ Ravioli & Traditional Favorites ~

Cheese Ravioli	\$22
Lobster Ravioli	\$38
Served with shrimp & scallop in a tomato blush sauce	
Chicken Parmigiana	\$30
Veal Parmigiana	\$38
Veal Chop Parmigiana	\$75
Eggplant Parmigiana	\$26
Side of Meatballs.....	\$10 Each
Side of Sausage.....	\$10 Each

~Pork Specialties~

Pork Giambotta*	half \$28/full\$45
Two Bone-in 10oz French Cut grilled with mushrooms, onions, peppers, and roasted potato, served hot or sweet	
Pork Paillard*	\$30
Thinly pounded, grilled or breaded served with pancetta and onions over gnocchi in a sweet vermouth sauce	
French Cut Pork Chops*	half\$28/full\$45
Two Bone-in 10oz. Chops grilled with long hot peppers and roasted potato	
Pork Osso Busso	\$32
Braised Pork with celery, carrots, and a light tomato sauce. Served over Risotto	

~Chicken Specialties~

Chicken Paillard*	\$30
Grilled marinated chicken breast topped with a mixed green salad with tomatoes cucumbers red onions with a balsamic vinaigrette or a grilled vegetable platter	

Chicken Savoy ~ Boneless	\$30
Slow roasted chicken breast served with roasted peppers, garlic, onions, oregano balsamic vinegar & roasted potatoes	
Chicken Scarpiello ~ Boneless	\$30
Chicken & sweet Italian sausage sautéed in a Brandy demi-glaze over roasted potatoes	
Chicken Rossini	\$30
Lightly egg battered boneless chicken breast with melted mozzarella cheese & fresh tomatoes over linguine	
Chicken Milanese	\$30
Thinly pounded, lightly breaded and fried, served over Arugula with tomatoes balsamic vinegar & oil, garnished with parmesan cheese	
Famous Oven Roasted Chicken Cacciatore*	\$32
Deboned half chicken served with a plum tomato pepper onion sauce	

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~ Famous Buona Sera Veal Chops & Lamb Chops ~

Veal Chop Milanese	\$75
Lightly Breaded and Fried with fresh green salad	
Veal Chop Paillard*	\$75
Pounded and grilled served with long hot peppers and potatoes "Puglisi Style"	
Veal Chop Brennan*	\$75
Sautéed in a sweet vermouth sauce with wild mushrooms, onions and spinach	
Veal Chop Grilled	\$75
French Cut Veal Parmigiana	\$75
Australian Free Range Lamb Chops	\$60
3 Double cut Lamb Chops grilled and finished with a Port Wine Demi	

~Steak Specialties~

Angus Beef

20oz Prime Ribeye Steak*	\$75
20oz Prime New York Strip Steak*	\$75
12oz Angus Filet Mignon*	\$75
32oz In House Prime Dry Aged Prime Kansas City NY Strip*	\$90
24oz In House Dry Aged Prime Porterhouse*	\$95
44oz In House Dry Aged Prime Porterhouse for Two*	\$145
40oz In House Dry Aged Prime Tomahawk Steak for Two*	\$140
20oz Snake River Farms Wagyu NY Strip	\$125

~Sides~

Steak Fries*	\$8	Spinach*	\$12
Beer Battered Onion Rings	\$8	Asparagus*	\$12
Baked Potato*	\$10	Roasted Brussel Sprouts w/Pancetta*	\$12
Loaded Potato*	\$15	Sautéed Mushrooms & Onions*	\$8
Mashed Potatoes*	\$8	Sautéed Roasted Peppers w/Garlic & Oil*	\$12

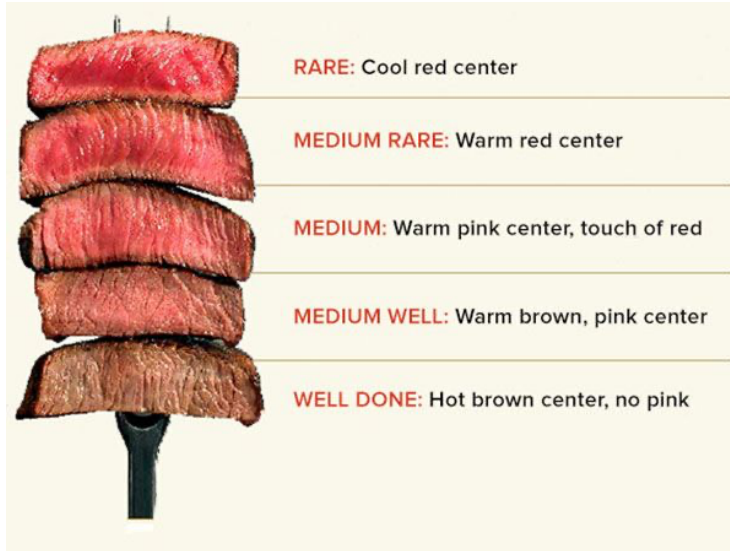
Crab Mac & Cheese.....\$25

Lobster Mac & Cheese.....\$28

~Gourmet Sauces~

2.5oz servings

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



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