

## APPETIZERS:

**Wedding Soup** Homemade soup consisting of risotto, chicken, spinach, carrots, celery, & onions, in a chicken broth, touch of marinara-9

**Ravioli Tostati** Breaded & toasted meat filled ravioli, complemented with our homemade meat sauce-11

**Calamari Fritti** Lightly floured & fried squid, complemented with our homemade marinara-12

**Fried Artichokes** Breaded & fried artichoke hearts, with drawn butter-10

**Bruschetta** Italian bread toasted & topped with tomato, basil, garlic, olive oil, & white wine, broiled mozzarella to finish-10

**Eggplant Parmigiana** Breaded with a hint of oregano, finished with charbroiled mozzarella, in our homemade marinara-11

**Involtini** Thin grilled slices of eggplant stuffed with a blend of spinach & ricotta cheese, finished with melted mozzarella, in our homemade marinara-12

**Crab Cakes** Blend of crab meat & vegetables, breaded & toasted with homemade aioli-12

## SALADS

**Gian~Tony's** Mixed greens with red onion, carrots, parmesan & vinaigrette dressing-9

**Caesar** Mixed greens & parmesan in Caesar dressing with croutons-9

**Procopio** Sliced tomatoes, topped with anchovies, red onion & vinaigrette dressing-10

**Mozzarella Bufala** Sliced tomatoes with mozzarella buffalo cheese, vinaigrette dressing-10

# PASTA

**Cavatelli Con Broccoli** Cavatelli with broccoli & mushrooms, in a cream sauce-19

**Pasta Primavera** Cavatelli with broccoli, tomato, mushrooms, & peas, in a vegetable broth-18

**Ravioli Bolognese** Meat filled ravioli in our homemade meat sauce-18

**Pasta Milanese** Linguini with fennel, sardines, raisins, onion, pine seeds, olive oil, & marinara, finished with toasted bread crumbs-18

**Pasta Carbonara** Linguini in a cream sauce with Italian ham, tossed egg, & parmesan-20

**Penne Arabriata** Penne in a spicy marinara with capers & kalamata olives-18

**Cappellini Alla Gian~Tony's** Cappellini with sauteed Italian ham & onion, in our homemade marinara, touch of white wine-18

**Pasta Con Polpette** Linguini with meatballs in our homemade meat sauce-18

**Tortellini** Meat filled noodles in a cream sauce with sauteed Italian ham, peas, & mushrooms, touch of sherry-20

**Fettucine Alla Gian~Tony's** Fettuccine in a cream sauce with shrimp & mushrooms, parmesan-20

**Pasta Alla Roma** Penne in a cream sauce with pine nuts & gorgonzola-20

**Linguini or Risotto Con Pesce** Shrimp & clams sauteed with mushrooms & tomatoes, served in a seafood broth, touch of white wine, served in a choice of linguini or a saffron infused risotto-20

**Risotto Con Pollo Alla Veneziana** Saffron infused risotto with chicken, asparagus, garlic, mushrooms, & tomatoes, in a chicken broth-20

**Pasta with Scallops** Cappellini with bay scallops & mushrooms, served in a marinara cream sauce-20

**Seafood Ravioli** Lobster, shrimp, & scallop stuffed ravioli served in a light white wine & marinara with garlic & diced bay scallops-20

**Veal Cannelloni** 3 homemade egg crepes stuffed with ground veal & vegetables, finished with our homemade meat sauce & bechamel cream-22

# CHICKEN

**Limone** Breasts of chicken served in a white wine lemon butter sauce-26

**Marsala** Breasts of chicken sauteed with bell peppers, mushrooms, onion, & tomatoes, served in a marsala wine sauce-27

**Parmigiana** Breasts of chicken breaded & topped with eggplant & a hint of oregano, in our homemade marinara, broiled mozzarella to finish-27

**Romana** Breasts of chicken breaded & grilled with prosciutto & mozzarella cheese, finished in a white wine sauce, touch of sage-28

**Bianco Con Spinaci** Breasts of chicken served over spinach, in a cognac cream sauce-29

**Spedini** Breasts of chicken stuffed with broccoli & provel, breaded & grilled, served in a peppercorn cream sauce with broccoli-29

# VEAL

**Milanese** Veal scallopini breaded & served with a squeeze of lemon, touch of parmesan-35

**Marsala** Veal scalloppini's sauteed with bell peppers, mushrooms, onion, & tomatoes, served in a marsala wine sauce-37

**Parmigiana** Veal scallopini breaded & topped with eggplant & a hint of oregano, in our homemade marinara, broiled mozzarella to finish-37

**Saltimbocca** Veal scallopini sauteed with prosciutto, broiled with mozzarella, finished in a white wine sauce, touch of sage-37

\*Above Entrees Served with a House Salad

## FILET

**Mignon** 8oz cut, charbroiled, finished in our white wine filet sauce-43

**Modiga** 8oz cut, breaded & charbroiled with mozzarella, finished in our white wine filet sauce with mushrooms-45

**Ripieno** 8oz cut, breaded & stuffed with Italian ham, mozzarella & mushrooms, charbroiled, finished in our white wine filet sauce-48

## SEAFOOD

**SHRIMP SCAMPI** Lightly breaded, broiled with lemon, garlic & bay leaves-30

**SEA SCALLOPS SCAMPI** Lightly breaded, broiled with lemon, garlic & bay leaves-Market Price

**SEA SCALLOPS CAPRICCIO** Seared in olive oil, finished in a cognac cream sauce with mushrooms & shallots-Market Price

\*Above Entrees Served with a House Salad

## SIDE DISHES

### PASTA

- Marinara-5
- Butter Garlic-5
- Meatsauce-6
- Cream sauce-6

### VEGETABLE

- Spinach-5
- Broccoli-5
- Asparagus-5
- Italian Potatoes-6



