

Appetizers

Clams Casino	\$ 9.95
Zuppa di Clams	\$ 11.95
Eggplant Roulade Smoked mozzarella cheese, roasted red peppers with warm lemon oregano vinaigrette	\$ 8.95
Hazelnut Crusted Brie Raspberry Chambord sauce	\$ 8.95
Stuffed Mussels Spinach, sundried tomatoes, pancetta and shallots with a sweet bourbon cream	\$ 9.95
Fried Calamari	\$ 8.95
* Grilled Shrimp Rubbed with horseradish and wrapped with pancetta with a lemon dill beurre blanc	\$ 10.95
Garlic Bread for Two	\$ 6.95
Bruschetta Roasted garlic, diced tomato, fresh basil topped with mozzarella cheese	\$ 5.95
* Nicole's Hot Antipasto for Two Clams casino, stuffed mussels, grilled shrimp, eggplant roulade, fried calamari, roasted red peppers and broccoli	\$ 18.95

Soup

Pasta e Fagioli with sausage, pancetta, white beans and pasta	\$ 5.95
Chicken Escarole Soup	\$ 4.95

Salads

Warm Spinach Salad with red onions, mushrooms, nicoise olives and a warm pancetta gorgonzola dressing	\$ 8.95
Caesar Salad \$5.95 for two	\$ 8.95
House Salad	\$ 5.95

Sautéed Greens	\$ 3.95
Sautéed Spinach	\$ 4.95
Sautéed Broccoli Rabe	\$ 6.50

Pasta

Pasta Miscuglia Chicken, shrimp, scallops, pancetta, broccoli, sundried tomatoes, fontina in an apple brandy cream sauce	\$ 22.95
Linguini Puttanesca Pan-fresh marinara with anchovies, onions, capers, green and black olives	\$ 16.95
Pasta with Tomato or Marinara	\$ 11.95
with Sausage	\$ 14.95
Linguini with Clam Sauce	\$ 17.95
Linguini with Calamari	\$ 16.95
Penne Sorgento Shrimp, prosciutto ham, hazelnuts, broccoli and roasted red peppers, sweet basil cream sauce	\$ 21.95
Cappellini Angelica Shrimp and spinach in a garlic wine sauce	\$ 21.95
Seafood Quattro Formaggio Shrimp and scallops with four cheeses over fettuccini	\$ 26.95

Vegetarian

Eggplant Parmigiana	\$ 14.95
Stuffed Eggplant Herbed goat cheese, spinach, marinara and mozzarella cheese	\$ 16.95
Grilled Portobella Napoleon Grilled marinated portabella layered with grilled vegetables and spinach topped with fresh mozzarella	\$ 19.95
Grilled Stuffed Mushroom with gorgonzola and vegetables over sautéed spinach and broccoli with a black bean and lentil couscous	\$ 19.95
Linguini with Greens and Beans	\$ 14.95

Side Dishes

Sautéed Greens and Beans	\$ 5.95
Sautéed Roasted Red Peppers	\$ 5.95

Poultry

Chicken Parmigiana	\$ 16.95
Chicken Saltimbocca	\$ 18.95
Prosciutto ham and fontina cheese over spinach	
* Hazelnut Chicken	\$ 18.95
Coated with toasted hazelnuts in a Frangelico-orange cream	
Chicken Vegetali	\$ 19.95
Broccoli, mushrooms in a tomato cream sauce over fettuccini topped with mozzarella	
Oven Roasted Duck	\$ 27.95
Served semi-boneless with a sauce of the day	

Seafood Selections

* Salmon Angelina	\$ 28.95
Pistachio nut crusted salmon topped with shrimp in a lemon-dill beurre blanc over spinach on black bean and lentil couscous	
Shrimp Genovese	\$ 21.95
Lightly battered shrimp sautéed with mushrooms, lemon, garlic, butter wine sauce over spinach	
Shrimp Vegetali	\$ 21.95
Battered shrimp, mushrooms, broccoli and mozzarella in a tomato cream sauce over fettuccini	
Pan-Seared Sea Bass	\$ 31.95
Pinot Noir-stewed shallots, Portobello mushroom in a veal reduction	
Gamberi e Vongole	\$ 21.95
Shrimp and clams in a white wine sauce and fresh oregano over linguini	
Zuppa di Pesce	\$ 29.95
Shrimp, scallops, calamari, clams, mussels, white wine, fish fume in a marinara sauce	
Seafood Fra diavolo	\$ 29.95
Shrimp, scallops, clams, mussels, simmered in a spicy marinara sauce served over linguini	
Shrimp Arrabiatta	\$ 21.95
Shrimp sautéed with red onions, capers and hot peppers in a spicy marinara over penne	
Plate Sharing	\$ 5.00

Veal

Veal Parmigiana	\$ 20.95
Veal cutlet topped with tomato sauce and mozzarella cheese	
Veal Sorrento	\$ 22.95
Veal cutlet with eggplant, marinara sauce and mozzarella cheese	
Veal Pizaiola	\$ 24.95
Scaloppini veal, sausage, mushrooms, peppers and onions in a spicy marinara sauce	
Veal Tuscany	\$ 24.95
Scaloppini veal, grilled eggplant, portabella mushrooms, roasted garlic and balsamic demi	
* Veal Theresa	\$ 25.95
Lightly battered scaloppini veal layered with prosciutto ham and mozzarella in a pan-fresh marinara sauce	
Veal Saltimbocca	\$ 24.95
Scaloppini veal, prosciutto ham, fontina cheese, wine and veal demi over spinach	
Veal Puttanesca	\$ 24.95
Scaloppini veal, olives, capers, red onions and anchovies in a spicy marinara sauce	
<h2>From the Grill</h2>	
* Tuscan Tuna	\$ 26.95
Tuscan Marinade with fresh thyme, garlic, olives and seared plum tomato	
Grilled Salmon	\$ 20.95
over spinach	
Salmon and Lobster alla Nicole	\$ 34.95
Grilled Salmon, lobster, and asparagus topped with hollandaise served over rice	
Grilled Chicken and Vegetables	\$ 17.95
Chicken, eggplant, portabella mushrooms, roasted red peppers, broccoli and smoked mozzarella	
Black Angus Strip	\$ 26.95
* Stuffed Steak	\$ 31.95
Stuffed with shrimp and prosciutto ham with a wild mushroom, sundried tomato and bourbon cream sauce	
Grilled Filet Mignon	\$ 29.95
Caramelized onion and port wine demi glaze over spinach with grilled sliced portabella mushroom	