

## appetizers

### Arancini - Sicilian Rice Balls

Mixture of rice croquettes, fried and filled with Italian cold cuts, peas and mozzarella cheese 8.50

### Clams Casino

Baked littlenecks gently topped with seasoned Ritz cracker crumbs, freshly squeezed lemon and crispy bacon 10

### Stuffed Squid

Large squid tubes filled with seasoned fresh vegetables and minced squid stuffing, then slowly simmered in our house tomato sauce 10

### Smelts

Crispy fried smelts deboned and lightly pan fried and tossed with white wine, garlic butter and served with a side of hot peppers 8

### Calamari Giovanni

Fresh squid lightly breaded and fried, sautéed with roasted red peppers, hot peppers, tossed in a garlic butter, sherry wine sauce 9

### Stuffed Eggplant Rolls

Grilled eggplant rolls stuffed with prosciutto di Parma and provolone cheese topped with our house balsamic vinaigrette 9

### Rabe and Cannellini

Sautéed broccoli rabe & cannellini beans sautéed in extra virgin olive oil and garlic and topped with shaved Reggiano Parmigiano 8.50

### Rabe and Veal Sausage

Sautéed Broccoli Rabe and crumbled veal sausage sautéed in extra virgin olive oil and topped with shaved Reggiano Parmigiano 11

### Polenta and Wild Mushrooms

Soft grilled polenta topped with sautéed wild mushrooms and artichokes in a garlic extra virgin olive oil and white wine basil sauce 9.50

### Caprese

Housemade fresh mozzarella over sliced vine ripe tomato, topped with aged balsamic and basil infused olive oil 9

### Hummus

Housemade chickpea and garlic dip drizzled with extra virgin olive oil, served with cucumbers, tomato, black olives and grilled pita bread 7.50

### Antipasto di Casa

An assortment of kalamata olives, prosciutto di Parma, sharp provolone, roasted red peppers, hummus and stuffed banana peppers and served with grilled pita bread. 12.50

## salads

### Mista Salad

Baby arugula topped with poached pear, gorgonzola cheese, sweet and sour roasted walnuts, drizzled with extra virgin olive oil, fresh lemon and finished with shaved reggiano parmigiano cheese 9

### Main Street Salad

Sun-dried cranberries, sweet and sour roasted walnuts, gorgonzola cheese, red onions, cucumber, and tomatoes over a spring mix medley with our house balsamic dressing 8.50

### Cobb Salad

Crisp romaine hearts, apple-wood smoked bacon, ham, gorgonzola cheese, cucumber, red onion, tomato, and chopped egg tossed with blue cheese dressing 8.50

### Baby Spinach Salad

Baby spinach with sliced fresh mushrooms, smoked apple-wood bacon, and chopped egg with our raspberry vinaigrette, topped with shaved reggiano parmigiano cheese 8.50

### Caesar Salad

Crisp romaine hearts tossed with a creamy Caesar dressing, multi-grain garlic croutons and topped with shaved Reggiano Parmigiano cheese 7

Add To Any Salad  
Grilled Chicken 3.50  
Grilled Shrimp 5.00

## grilled pizza

### Caprese

Vine ripe tomato and basil topped with our housemade fresh mozzarella cheese and drizzled with basil infused olive oil 11

### Mista

Poached sliced pear, ricotta cheese, prosciutto di Parma and caramelized red onions then drizzled with basil infused olive oil. 12

### Tuscan

Sautéed wild mushrooms, crumbled veal sausage, mascarpone cheese, baby arugula, topped with reggiano parmigiano cheese and drizzled with basil infused olive oil. 12

## pasta

(gluten-free pasta available)

### Fussili Vodka

Fussili pasta tossed in a pink tomato parmesan cream sauce and fresh basil 12

### Penne Gorgonzola

Grilled chicken, spinach and diced vine ripe tomatoes tossed in a gorgonzola cream sauce 16

### Gnocchi Alforno

Fresh housemade potato dumplings tossed in a plum San Marzano tomato sauce topped with fresh house-made mozzarella and baked to perfection 15

### Orecchiette Rabe

Veal Sausage, broccoli rabe tossed with wild mushrooms and roasted cherry tomato in a extra virgin olive oil and white wine garlic sauce 18

### Tagliatelle Bolognese

Classic bolognese style meat sauce of braised ground veal, beef and pork served over tagliatelle pasta 16

### Caruso

Sautéed chicken tenders, mushrooms, scallions and sun-dried tomato in a pink tomato parmesan cream sauce over tagliatelle 16

### Spaghettoni Mista

Sea scallops and shrimp sautéed in a brandy tomato cream sauce with fresh spinach served over spaghettoni 19

### Shrimp Fradivolo

Jumbo shrimp sautéed with onions, white wine and hot peppers in a spicy plum tomato sauce served over linguine 16

### Frutti di Mare

A seafood medley of littlenecks, mussels, scallops, shrimp and calamari in a spicy tomato sauce served over linguine 21

### Lobster Ravioli

Lobster ravioli with sea scallops and fresh spinach in a tomato cream sauce 19

## chicken & veal

### Chicken Mediterranean

Sautéed chicken and shrimp, kalamata olives, roasted red peppers in a white wine butter reduction topped with feta cheese, served with potato and vegetable 17.00

### Chicken Marsala

Chicken breast and wild mushrooms sautéed in a marsala wine demi-glaze, served with potato and vegetable 15.50

### Chicken Rollatini

Chicken breast rolled with prosciutto di Parma, broccoli rabe and mozzarella cheese, breaded and pan-fried, topped with a peppercorn cream sauce, served with potato 17.50

### Chicken Saltimbocca

Chicken breast sautéed with fresh mushrooms in a white wine sauce, touch of marinara and topped with prosciutto di Parma and mozzarella cheese, served with potato and vegetable 16.50

### Chicken Parmesan

Breaded chicken cutlet topped with San Marzano tomato sauce and mozzarella cheese, served with penne pasta 15.50

### Chicken Madeira

Seasoned chicken breast stuffed with spinach and ricotta cheese, lightly pan seared, then baked to perfection and finished in a Madeira wine sauce, served with potato and vegetable 16.50

### Chicken Paillard

Seasoned chicken breast flattened and sautéed in a fresh lemon extra virgin olive oil & white wine sauce 15

### Eggplant Parmesan

Breaded eggplant topped with San Marzano tomato sauce & mozzarella cheese, served with penne pasta 14

### Veal Francese

Scaloppine veal medallions, lightly battered in egg and sautéed in a lemon, white wine butter reduction, served with potato and vegetable 20

**Veal Osso Bucco** Slowly braised veal shank served with risotto Milanese 25

### Veal Chop

Grilled Veal chop finished with wild mushrooms, fresh shallots in a port wine demi sauce 28

### Veal Zingarella

Scaloppine veal medallions, sautéed in a red wine marinara sauce with mushrooms, roasted peppers and onions, served with potato and vegetable 21

### Veal Parmesan

Breaded veal cutlet topped with mozzarella cheese and tomato sauce, served with penne pasta 17.50

## seafood, pork & meat

### Scrod Francese

Fresh scrod lightly battered in egg and sautéed in a lemon, white wine butter reduction, served with potato and vegetable 17

### Scrod Romana

Fresh scrod with mozzarella cheese and panko breading, lightly pan fried and sautéed in a garlic butter white wine sauce, served with potato and vegetable 16.50

### Scallops Forno

Large sea scallops baked with white wine and butter gently topped with Ritz cracker crumbs, served with potato and vegetable 19

### Scallops Venezia

Large sea scallops sautéed in a red roasted pepper pesto cream sauce, served with potato and vegetable 19

**Salmon Primavera** Fresh Pan-seared fillet of salmon topped with roasted tomato, garlic and fresh spinach, served with potato and vegetable 18

### Salmon Wellington

Fresh fillet of salmon with fresh spinach and feta cheese, baked in a pastry crust and topped with Newburg sauce, served with potato and vegetable 20

**Swordfish Messinese** Grilled swordfish loin, topped with fresh herbs, lemon, and extra virgin olive oil, served with potato and vegetable 20

### Pork Balsamico

Breaded pork tenderloin medallions, topped with sautéed onions and hot peppers in a balsamic reduction over broccoli rabe, served with potato 17.50

**Pork Milanese** Tenderloin of pork cutlets, lightly breaded then topped with a lemon and white wine butter reduction, served with arugula and potato 17

**Pork Portofino** Grilled sliced pork tenderloin finished with a port wine and rosemary demi-glaze, served with potato and vegetable 17.50

### New Zealand Rack of Lamb

Baby rack of lamb encrusted with Dijon mustard and breadcrumbs cooked to your preference and topped with a rosemary and garlic demi-glaze, served with potato and vegetable 24.50

### Filet Mignon

Choice Black Angus filet mignon grilled to your preference with a side of peppercorn cream sauce, served with potato and vegetable 29

**Sirloin Steak** 14oz. Angus Choice Sirloin steak wrapped with prosciutto di Parma and Gorgonzola cheese, pan seared and finished with a shallot port wine demi sauce 25

*Cucina  
Mista*

## Dinner Menu

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