

# PASTAS

## TRADITIONAL PASTAS

**Baked Ziti** ~ Mixed with ricotta cheese, homemade tomato-basil sauce & topped with mozzarella cheese.

**Tortellini Alfredo** ~ Cheese, meat or spinach-filled pasta served with our homemade Alfredo sauce.

**Penne Creamy Pesto** ~ Our homemade Alfredo & our classic pesto together in a creamy, flavorful sauce.

**Baked Tortellini** ~ Cheese, meat or spinach-filled pasta in our homemade tomato-basil sauce baked with mozzarella cheese.

**Fettuccine Alfredo with Broccoli** ~ Our homemade Alfredo sauce enhanced with fresh broccoli & served over imported fettuccine.

**Manicotti or Stuffed Shells** ~ Ricotta-filled pasta served in our homemade tomato-basil sauce or our creamy rosa sauce & topped with melted mozzarella.

**Meat Lasagna** ~ Ham, sausage, ground beef, ricotta cheese, herbs & spices topped with melted mozzarella cheese.

**Vegetable Lasagna** ~ Eggplant, spinach, zucchini, herbs & spices topped with melted mozzarella cheese.

**Ravioli** ~ Your choice of meat, cheese, spinach or lobster in our homemade tomato-basil sauce, creamy rosa sauce, vodka sauce or Alfredo sauce.

**Ziti or Penne Red** ~ Imported ziti or penne served with our homemade tomato-basil sauce.

**Rigatoni alla Roasted Peppers & Sun-Dried Tomatoes** ~ Prepared in our homemade tomato-basil sauce.

**Stuffed Rigatoni** ~ Homemade rigatoni filled with ricotta cheese served in our tomato-basil sauce or our creamy rosa sauce.  
Available baked with melted mozzarella cheese.

## VEGETABLE PASTAS

**Primavera** ~ Broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in fresh garlic & olive oil.

**Cavatelli & Broccoli** ~ Small ricotta-filled pasta sautéed with broccoli & fresh garlic in sherry wine sauce or prepared in our homemade tomato-basil sauce.

**Della Nonna** ~ Artichoke hearts & sun-dried tomatoes in our creamy rosa sauce over rigatoni.

**Roasted Peppers, Eggplant & Sun-Dried Tomatoes** ~ Breaded & baked eggplant with roasted peppers & sun-dried tomatoes prepared in our creamy rosa sauce over rigatoni.

**Campagna** ~ Artichokes, sun-dried tomatoes & broccoli sautéed in our sherry wine sauce, topped with melted mozzarella and served over rigatoni.

**Eggplant, Spinach & Garlic** ~ Breaded & baked eggplant with sautéed spinach & fresh garlic prepared in our homemade tomato-basil sauce over rigatoni.

**Tortellini Verdura** ~ Fresh zucchini, mushrooms & sweet bell peppers sautéed with fresh garlic. Served in garlic & olive oil or prepared in our homemade tomato-basil sauce.

**Romano** ~ Breaded & baked eggplant sautéed with roasted peppers in our sherry wine & garlic sauce.

**Spinach Ravioli** ~ Served in our creamy pink rosa sauce with fresh tomatoes, red onions & basil.

**Roasted Pepper Ravioli** ~ Served in our homemade tomato-basil sauce or our creamy pink rosa sauce.

**Spinach Tortellini** ~ Served in our homemade tomato-basil sauce or our creamy pink rosa sauce.

**Penne Di Santo** ~ Marinated eggplant, grilled zucchini, cherry tomatoes & capers in a mildly spicy red sauce.

## CREAMY RISOTTOS

**Chicken** ~ Chicken, bacon, sun-dried tomatoes & onion in our white cream sauce with tender risotto.

**Sausage** ~ Prepared with mild Italian sausage, black olives, sweet bell peppers & asparagus in our creamy light red sauce.

**Seafood** ~ Mussels, clams and shrimp with in our pink champagne sauce with a touch of rosemary.

**Vegetable** ~ Asparagus, sweet bell peppers, zucchini & grilled tomatoes in our creamy light red sauce with tender risotto.

For your convenience, many dishes may be prepared with whole wheat or gluten-free pasta.

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## SPECIALTY PASTAS

- Penne Vodka or Rosa** ~ *Our creamy pink sauce over penne. Available with a touch of vodka. May be enhanced with prosciutto.*
- Champagne Penne Palma** ~ *Sun-dried tomatoes, spinach & artichokes in our homemade white champagne sauce over imported penne*
- Terezza** ~ *Creamy Parmesan sauce, sausage medallions, green peppers, onions & mushrooms.*
- Champagne Casena** ~ *Our creamy pink champagne sauce served over imported rigatoni and topped with fresh bruschetta*
- Spinach Ravioli with Sausage** ~ *Prepared in a light tomato sauce with Parmesan & fresh basil.*
- Vesuvio** ~ *Mushroom, peas & bacon in our creamy rosa sauce or our Alfredo sauce with imported fusilli pasta.*
- Penne Vodka with Grilled Chicken** ~ *Prepared in our famous vodka sauce.*
- Lannuzzi** ~ *Vodka sauce with bacon & roasted peppers.*
- Mushrooms & Bacon** ~ *Prepared in our Alfredo sauce or our creamy pink rosa sauce.*
- Andorra** ~ *Asparagus & mushrooms in our creamy Parmesan sauce.*
- Capresa** ~ *Imported prosciutto & mushrooms served in Alfredo sauce or creamy pink rosa sauce.*
- Verona** ~ *Spinach, mushrooms & imported prosciutto prepared in garlic & olive oil or our homemade tomato-basil sauce.*
- Asparagus & Prosciutto** ~ *Fresh asparagus & imported prosciutto sautéed in garlic & olive oil.*
- Rossi** ~ *Spinach & bacon in our Alfredo sauce.*
- Formaggio Di Terra** ~ *Imported spirelli in Alfredo sauce with sun-dried tomatoes & roasted red peppers over fettucini*

## SEAFOOD PASTAS

- Shrimp Primavera** ~ *Shrimp, broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in garlic & olive oil.*
- Lobster Ravioli** ~ *Prepared in our homemade creamy rosa sauce with fresh tomatoes, red onions & basil.*
- Calamari** ~ *Fresh calamari sautéed with garlic in our homemade tomato-basil sauce. Served spicy or mild.*
- Baby Clams** ~ *Sautéed in fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Kiwi Mussels** ~ *Sautéed in fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Shrimp Toscana** ~ *Shrimp, imported prosciutto & roasted peppers over spinach in an imported white wine sauce topped with melted mozzarella cheese. Served over rigatoni.*
- Pescatore** ~ *Mussels, clams & shrimp sautéed with fresh garlic. Served in our white wine sauce or prepared in our homemade tomato-basil sauce. Available with scungilli.*
- Shrimp & Broccoli** ~ *Sautéed with fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Clams & Shrimp** ~ *A perfect duo sautéed with fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Shrimp Vesuvio** ~ *Prepared with mushrooms, peas & bacon in our creamy rosa sauce.*
- Shrimp & Bacon** ~ *Prepared in your choice of our homemade creamy rosa sauce, famous vodka sauce or tomato-basil sauce.*
- Shrimp Verona** ~ *Shrimp, spinach, mushrooms & imported prosciutto sautéed with fresh garlic. Served in garlic & olive oil or prepared in our homemade tomato-basil sauce.*
- Shrimp Parmigiana** ~ *Shrimp sautéed with fresh garlic in our homemade tomato-basil sauce topped with melted mozzarella cheese.*
- Pesto Shrimp** ~ *Shrimp in our classic pesto sauce with sun-dried tomatoes and topped with grated Parmesan.*
- Shrimp Scampi** ~ *Shrimp sautéed with butter, garlic, seasoned bread crumbs, white wine & lemon.*
- Salmon Sapore** ~ *Fresh salmon, capers and onions prepared in our creamy rosa sauce or our famous vodka sauce over fettuccine.*

## SEAFOOD OVER WILD RICE

- Parmesan-Herb Crusted Tilapia** ~ *Served in our rustic piccata sauce with grape tomatoes, mushrooms, onions, capers & fresh basil.*
- Lemon-Herb Salmon** ~ *Served in our homemade lemon-herb sauce.*
- Salmon alla Creamy Pesto** ~ *Served in a delightful combination of our homemade Alfredo sauce and our classic pesto with grape tomatoes & pignoli nuts.*