

Antique Table

ZUPPE

MINISTRONE	\$7.95
CHICKEN VEGETABLE	\$7.95
CLAM CHOWDER	\$8.95

INSALATA

CAESAR ROMAINE HEARTS, SERVED WITH CROSTINI & PARMIGIANO CHEESE IN OUR OWN CAESAR DRESSING.	\$9.95
HOUSE MIXED GREENS SERVED WITH CHERRY TOMATOES, RED ONIONS & CUCUMBERS IN A CREAMY BALSAMIC HOUSE DRESSING.	\$9.95
CAPRESE FRESH MOZZARELLA, VINE TOMATOES, ROASTED PEPPERS, BASIL & EXTRA VIRGIN OLIVE OIL TOPPED WITH A DRIZZLE OF BALSAMIC REDUCTION.	\$12.95
CUCUMBER SALAD FRESH ARUGULA, CHERRY TOMATOES, AND CARROTS DRIZZLED WITH A LEMON DRESSING VINAIGRETTE WRAPPED WITH SLICED CUCUMBERS TOPPED DRIED CRANBERRIES.	\$12.95

PIZZA

SHRIMP SCAMPI PIZZA PREPARED WITH BABY SHRIMP, GARLIC, LEMON, OLIVE OIL & MOZZARELLA CHEESE.	\$15.95
BOSCAIOLA PIZZA PINK SAUCE, MUSHROOMS, RED ONIONS, PROSCIUTTO & MOZZARELLA.	\$14.95
ANTIQUE TABLE PIZZA PREPARED WITH RED & GREEN PEPPERS, ONIONS, MUSHROOMS, GRILLED CHICKEN BREAST & MOZZARELLA CHEESE.	\$13.95
MARGHERITA PIZZA PREPARED WITH ROASTED GARLIC, TOMATOES, FRESH MOZZARELLA CHEESE & BASIL.	\$11.95

ANTIPASTI

MUSSELS SAUTÉED WITH FRESH TOMATOES AND SPINACH WITH CHOICE OF GARLIC, OLIVE OIL & WHITE WINE OR MARINARA SAUCE.	\$16.95
ANTIQUE TABLE ANTIPASTO OUR TRADITIONAL ANTIPASTO SERVED WITH SELECTED COLD CUTS, ROASTED PEPPERS, FRESH MOZZARELLA, ARTICHOKE, AND TOMATOES.	\$15.95
SHRIMP GRAND MARNIER FOUR EGG BATTERED SHRIMP, FLAMED WITH GRAND MARNIER LIQUEUR & ORANGE JUICE.	\$16.95
CALAMARI FRITTI CRISPY FRIED CALAMARI RINGS SERVED WITH HOT CHERRY PEPPERS IN OUR HOUSE SPICY MARINARA SAUCE.	\$15.95
PROSCIUTTO ROLLATINE SLICES OF PROSCIUTTO ROLLED WITH PROVOLONE CHEESE, PEPPERS & BASIL, DRIZZLED WITH A BALSAMIC REDUCTION.	\$14.95
THREE MEATBALLS HOMEMADE WITH PORK AND BEEF SERVED IN MARINARA TOPPED WITH RICOTTA CHEESE.	\$13.95
EGGPLANT ROLLATINE STUFFED WITH RICOTTA, ROMANO CHEESE & BASIL SERVED IN A MARINARA SAUCE.	\$13.95

SIDE

SIDE OF RISOTTO	\$7.95
SIDE OF PASTA	\$6.95
SAUTÉED SPINACH WITH GARLIC & OIL	\$6.95
OVEN ROASTED SEASONAL MIXED VEGETABLES	\$5.95
OVEN ROASTED POTATOES	\$5.95

PASTA

CHICKEN, ZITI & BROCCOLI CHOICE OF GARLIC OIL & FRESH TOMATOES OR OUR TRADITIONAL ALFREDO SAUCE.	\$16.95
PENNE VODKA SAUTÉED CHICKEN SERVED WITH BELL PEPPERS, ONIONS, GARLIC & TOMATOES IN A PINK VODKA SAUCE.	\$17.95
CHEESE RAVIOLI OUR HOMEMADE RAVIOLI SERVED WITH MARINARA SAUCE. · ADD BOLOGNESE SAUCE \$5.95	\$13.95
RICOTTA GNOCCHI HAND ROLLED GNOCCHI WITH CHOICE OF A ALFREDO SAUCE AND MUSHROOMS OR BAKED WITH MARINARA, MOZZARELLA CHEESE & BASIL. · ADD CHICKEN \$4.95 OR SHRIMP \$5.95	\$17.95
GNOCCHI BASILICO POTATO GNOCCHI SAUTÉED WITH GARLIC, FRESH TOMATOES, BASIL, OLIVE OIL & ROMANO CHEESE.	\$16.95
ORECHIETTE SWEET ITALIAN SAUSAGE RAGU, SAUTÉED WITH GARLIC & SPINACH IN A LIGHT TOMATO SAUCE.	\$18.95
BOLOGNESE OUR DELICIOUS MEAT SAUCE MADE FROM MINCED VEAL, PORK AND BEEF, WITH OUR HOMEMADE MARINARA SAUCE, SAUTÉED GARLIC AND WINE. SERVED OVER CHOICE OF PASTA.	\$18.95
CARBONARA SAUTÉED PROSCIUTTO, RED ONIONS & ROMANO CHEESE IN OUR HOUSE ALFREDO SAUCE. · ADD CHICKEN \$4.95 OR SHRIMP \$5.95	\$15.95
LINGUINE & MEATBALLS LINGUINE PASTA IN OUR TRADITIONAL HOME-MADE MARINARA SAUCE AND TWO MEATBALLS.	\$17.95
LINGUINE SHRIMP FRA DIAVOLO PAN-SEARED SHRIMP WITH GARLIC & BASIL IN A SPICY MARINARA SAUCE.	\$18.95
LINGUINE SHRIMP SCAMPI PAN-SEARED SHRIMP SERVED IN A WHITE WINE GARLIC AND OIL SAUCE WITH TOMATOES, SPINACH, SHRIMP, AND FRESH LEMON JUICE.	\$20.95
LOBSTER RAVIOLI LOBSTER MEAT STUFFED RAVIOLI SERVED IN OUR DELICIOUS LOBSTER CREAM SAUCE.	\$18.95

IL MARE

ANTIQUE TABLE HADDOCK PANKO CRUSTED & PAN SEARED HADDOCK SERVED OVER RISOTTO IN A LEMON WHITE WINE CAPER SAUCE	\$22.95
HADDOCK FRANCESE EGG BATTERED & SAUTÉED WITH ARTICHOKE HEARTS & FRESH TOMATOES IN A LEMON WHITE WINE SAUCE. SERVED OVER PASTA OR RISOTTO.	\$22.95
SALMON PAN SEARED SALMON IN TOMATO & CAPER WHITE WINE SAUCE. SERVED WITH SEASONAL MIXED VEGETABLES.	\$23.95
DI MARE SAUTÉED MUSSELS, CALAMARI, & SHRIMP TOPPED WITH A HADDOCK FILET. CHOICE OF RED SAUCE OR WHITE WINE SAUCE, SERVED OVER PASTA.	\$28.95
ANTIQUE SHRIMP ALFREDO SAUTÉED WITH SHRIMP & SPINACH IN OUR HOUSE ALFREDO SAUCE. SERVED OVER CHOICE OF PASTA.	\$19.95

LA TERRA

E: EGGPLANT | C: CHICKEN | V: VEAL

PARMIGIANA BREADED WITH PANKO, BAKED WITH MARINARA SAUCE, BASIL AND MOZZARELLA CHEESE. SERVED OVER CHOICE OF PASTA .	E 17.95 C 19.95 V 23.95
VALDOSTANO LAYERED WITH PROSCIUTTO, FONTINA CHEESE, BABY SPINACH & ROASTED RED PEPPERS IN A TARRAGON AND TRUFFLE OIL CREAM SAUCE. SERVED OVER SEASONAL MIXED VEGETABLES.	C 21.95 V 23.95
PICCATA PAN-SEARED WITH CAPERS AND SPINACH IN A LEMONY WHITE WINE SAUCE. SERVED WITH CHOICE OF PASTA.	C 19.95 V 23.95
FRANCESE EGG BATTERED & SAUTÉED WITH ARTICHOKE HEARTS & FRESH TOMATOES IN A LEMON WHITE WINE SAUCE. SERVED OVER PASTA OR RISOTTO.	C 19.95 V 23.95
MARSALA PAN SEARED WITH PORTABELLO & CREMINI MUSHROOMS IN A MARSALA WINE SAUCE. GARNISHED WITH ARUGULA, & SERVED OVER CHOICE OF PASTA.	C 19.95 V 23.95
FLORENTINE CUTLETS WITH ROASTED RED PEPPERS AND BABY SPINACH IN AN ALFREDO SAUCE. SERVED OVER CHOICE OF PASTA.	C 19.95 V 23.95
PORK CHOP FRENCH CUT PORK STUFFED WITH BACON, FIGS & GOUDA CHEESE SERVED IN A CREAMY PORT WINE SAUCE WITH MUSHROOMS AND ROASTED POTATOES.	\$24.95
CHICKEN MIGUEL PANKO CRUSTED CHICKEN PREPARED WITH PORTABELLO MUSHROOMS OVER OUR POTATO GNOCCHI IN A CREAMY PORT WINE SAUCE.	\$22.95
FILET MIGNON A 10 OZ PAN-SEARED FILET, SERVED OVER ROASTED POTATOES, AND SAUTÉED SPINACH DRIZZLED WITH A HOUSE SPECIAL DEMI GLAZE SAUCE.	\$29.95