

Antique Table

ZUPPE

MINISTRONE	\$7.50
CHICKEN VEGETABLE	\$7.50

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
SPINACH SALAD SPINACH WITH ROASTED RED PEPPERS, CANDIED WALNUTS AND SLICED VINE TOMATOES TOSSED WITH OUR HOMEMADE LEMON VINAIGRETTE.	\$9.95
CAPRESE FRESH MOZZARELLA, VINE TOMATOES, ROASTED PEPPERS, BASIL & EXTRA VIRGIN OLIVE OIL TOPPED WITH A DRIZZLE OF BALSAMIC REDUCTION.	\$12.95
GRILLED ROMAINE GRILLED AND SERVED WITH BACON, CHICKPEAS, MUSHROOMS, RED ONIONS AND ROMANO CHEESE IN A LIGHT CREAMY BALSAMIC DRESSING.	\$15.95

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
CHEESE PIZZA	\$10.95

ANTIPASTI

BRUSCHETTA SLICED CROSTINI TOPPED WITH DICED TOMATOES, BASIL, OLIVE OIL, GARLIC & PROVOLONE.	\$10.95
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
CALAMARI FRITTI CRISPY FRIED CALAMARI RINGS SERVED WITH HOT CHERRY PEPPERS IN OUR HOUSE SPICY MARINARA SAUCE.	\$15.95
SHRIMP GRAND MARNIER FOUR EGG BATTERED SHRIMP, FLAMED WITH GRAND MARNIER LIQUEUR & ORANGE JUICE.	\$16.95
ANTIQUE TABLE CLAMS SAUTÉED WITH GARLIC, OLIVE OIL, ONIONS, FRESH TOMATOES, & BABY SPINACH IN A WHITE WINE SAUCE.	\$16.95
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

PROSCIUTTO ROLLATINE SLICES OF PROSCIUTTO ROLLED WITH PROVOLONE CHEESE, PEPPERS & BASIL, DRIZZLED WITH A BALSAMIC REDUCTION.	\$14.95
EGGPLANT STUFFED PORTABELLO STUFFED WITH RICOTTA CHEESE, ARTICHOKE, ROASTED RED PEPPERS. SERVED IN A PESTO SAUCE WITH PROVOLONE CHEESE.	\$14.95

SIDES

SIDE OF FRIES	\$4.95
OVEN ROASTED POTATOES	\$5.95
SIDE OF RISOTTO	\$6.95
SAUTÉED SPINACH WITH GARLIC AND OIL	\$6.95
OVEN ROASTED SEASONAL VEGETABLES	\$5.95

PASTA

CHICKEN, ZITI & BROCCOLI \$17.95

CHOICE OF GARLIC OIL & FRESH TOMATOES OR OUR TRADITIONAL ALFREDO SAUCE.

PENNE VODKA \$18.95

SAUTÉED CHICKEN SERVED WITH BELL PEPPERS, ONIONS & GARLIC IN A PINK VODKA SAUCE.

CHEESE RAVIOLI \$14.95

OUR HOMEMADE RAVIOLI SERVED WITH MARINARA SAUCE.

- ADD BOLOGNESE SAUCE \$5.95

RICOTTA GNOCCHI \$17.95

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

GNOCCHI BASILICO \$16.95

POTATO GNOCCHI SAUTÉED WITH GARLIC, FRESH TOMATOES, BASIL, OLIVE OIL & ROMANO CHEESE.

ORECHIETTE \$18.95

SWEET ITALIAN SAUSAGE RAGU, SAUTÉED WITH GARLIC & SPINACH IN A LIGHT TOMATO SAUCE.

BOLOGNESE \$18.95

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.

CARBONARA \$15.95

SAUTÉED PROSCIUTTO, RED ONIONS & ROMANO CHEESE IN OUR HOUSE ALFREDO SAUCE.

- ADD CHICKEN \$4.95 OR SHRIMP \$5.95

LINGUINE & MEATBALLS \$17.95

LINGUINE PASTA IN OUR TRADITIONAL HOME-MADE MARINARA SAUCE AND TWO MEATBALLS.

IL MARE

BAKED HADDOCK \$23.95

WITH SPINACH & LOBSTER STUFFING IN A CREAMY BUTTER LEMON SAUCE. SERVED WITH SEASONAL MIXED VEGETABLES.

LINGUINE SHRIMP SCAMPI \$20.95

PAN SEARED SHRIMP SERVED IN A WHITE WINE GARLIC AND OIL SAUCE WITH TOMATOES, SPINACH AND FRESH LEMON JUICE.

LOBSTER RAVIOLI \$20.95

LOBSTER MEAT STUFFED RAVIOLI SERVED IN OUR DELICIOUS LOBSTER CREAM SAUCE.

ANTIQUÉ TABLE HADDOCK \$22.95

PANKO CRUSTED & PAN SEARED HADDOCK SERVED OVER RISOTTO IN A LEMON WHITE WINE CAPER SAUCE.

LINGUINE SHRIMP FRA DIAVOLO \$18.95

PAN SEARED SHRIMP SERVED WITH GARLIC ONIONS AND BASIL IN A SPICY MARINARA SAUCE.

HADDOCK FRANCESE \$22.95

EGG BATTERED & SAUTÉED WITH ARTICHOKE HEARTS & FRESH TOMATOES IN A LEMON WHITE WINE SAUCE. SERVED OVER PASTA OR RISOTTO.

SALMON \$23.95

PAN SEARED SALMON IN TOMATO & CAPER WHITE WINE SAUCE. SERVED WITH SEASONAL MIXED VEGETABLES.

ANTIQUÉ SHRIMP ALFREDO \$19.95

SAUTÉED WITH SHRIMP & SPINACH IN OUR HOUSE ALFREDO SAUCE SERVED OVER OUR FETTUCINE PASTA.

DI MARE \$28.95

SAUTÉED MUSSELS, CALAMARI, & SHRIMP. CHOICE OF RED SAUCE OR WHITE WINE SAUCE, SERVED OVER PASTA.

SEAFOOD RISOTTO \$29.95

OUR HOUSE MADE CREAMY RISOTTO SERVED WITH PAN SEARED SHRIMP, SCALLOPS, LOBSTER MEAT & SPINACH IN A SAFFRON CREAM SAUCE.

LA TERRA

E: EGGPLANT | C: CHICKEN | V: VEAL

PARMIGIANA E 17.95 | C 19.95 | V 23.95

BREADED WITH PANKO, BAKED WITH MARINARA SAUCE TOPPED WITH BASIL AND PROVOLONE CHEESE OVER CHOICE OF PASTA.

VALDOSTANO C 21.95 | V 23.95

LAYERED WITH PROSCIUTTO, CHEESE, BABY SPINACH, ROASTED VEGETABLES AND POTATOES.

SALTIMBOCCA C 19.95 | V 23.95

TOPPED WITH PROSCIUTTO, PROVOLONE & ROMANO CHEESE IN ALFREDO SAUCE SERVED WITH CHOICE OF PASTA.

PICCATA C 19.95 | V 23.95

PAN SEARED WITH CAPERS IN A LEMON WHITE WINE SAUCE OVER CHOICE OF PASTA.

FRANCESE C 19.95 | V 23.95

EGG BATTERED & SAUTÉED WITH ARTICHOKE HEARTS & FRESH TOMATOES IN A LEMON WHITE WINE SAUCE. SERVED OVER PASTA OR RISOTTO.

MARSALA C 19.95 | V 23.95

PAN SEARED WITH MUSHROOMS IN A MARSALA WINE SAUCE & SERVED OVER CHOICE OF PASTA.

FLORENTINE C 19.95 | V 23.95

CUTLETS WITH ROASTED RED PEPPERS AND BABY SPINACH IN AN ALFREDO SAUCE. SERVED OVER CHOICE OF PASTA.

PORK CHOP \$24.95

FRENCH CUT PORK SERVED IN A CREAMY PORT WINE SAUCE WITH MUSHROOMS, ROASTED POTATOES

CHICKEN MIGUEL \$22.95

PANKO CRUSTED CHICKEN PREPARED WITH PORTABELLO MUSHROOMS OVER OUR POTATO GNOCCHI IN A CREAMY PORT WINE SAUCE

FILET MIGNON \$29.95

A 10 OZ PAN SEARED FILET, SERVED OVER ROASTED POTATOES AND ASPARAGUS DRIZZLED WITH HOUSE SPECIAL DEMI GLAZE SAUCE.