

#### Sirloin Salad

Crisp romaine lettuce, mix greens, tomatoes, onions, walnuts, cranberries, bleu cheese crumbles topper with sirloin steak 15.00

#### Caesar Salad

Crisp romaine lettuce with croutons, tomatoes & shaved parmesan cheese 8.00 With chicken 13.00

#### **Ahi Tuna Salad**

Pan seared tuna over spring mix, candied walnuts, dried cranberries, cherry tomatoes with homemade lemoncello 15.00

#### **Grilled Shrimp Salad**

Grilled shrimp, baby spinach, grilled asparagus, roasted red peppers & cherry tomatoes 16.00

#### Arugula Salad

Touch of fennel, lemon, virgin olive oil & topped with shaved parmesan cheese 10.00

#### **Greek Salad**

Lettuce, tomatoes, onions, kalamata olives, cucumbers, feta cheese, oil and vinegar. With grilled chicken 14.00 With salmon or shrimp 18.00

## Antipasti

#### **Mellanzane Rollantine**

Eggplant, stuffed with prosciutto mozzarella in a light marinara 13.00

#### Taste of Italy (For Two)

Prosciutto, salami, parmesan, buffalo mozzarella artichokes, Kalamata olives 19.00

#### **Escarole & Faggiole**

Escarole with cannelini beans sautéed in extra virgin olive oil & garlic 13.00

#### Crab Bruschetta

Thin crostini, topped with jumbo lump crab meat 14.00

#### SeaFood Spring Roll

Fresh lobster meat, crab meat, shrimp, scallops & spinach in a honey sriracha sauce 14.00

#### Calamari Calabrese

(Fried Calamari) With our special marinara sauce 14.00

#### Cozze & Vongole

Mussels & clams in a red or white sauce 14.00

#### Piatto Di Formaggi

Mixed cheese platter 14.00

#### Carppaccio

Smoked salmon with arugula, capers, oil & lemon juice 14.00

# Our Signature all World Pasta Lobster Ravioli Penne Alla Vodlo

Crab meat, cherry tomatoes, rosa cream sauce 21.00

#### **Linguine Carbonara**

Mushrooms, pancetta in a caramelized onions, light cream sauce 20.00

#### **Gnocchi Marinara**

In our special marinara sauce 17.00

#### Tortellini Tre Colori

(Tricolor Tortellini)

With sautéed chicken breast in an Alfredo sauce 20.00

Blush tomato sauce with chicken 20.00

#### Ravioli Napoletano

Cheese Ravioli in a tomato sauce 17.00

#### **Eggplant Parmigiana**

Breaded eggplant with mozzarella cheese in a marinara sauce 20.00

#### **Fettuccine Bolognese**

With tomato meat sauce 20.00

## Pollo (Chicken)



#### **Florentina**

Sautéed chicken breast with spinach, mozzarella, roasted peppers in a white wine sauce **21.00** 

#### **Saltimbocca**

Sautéed chicken breast topped with prosciutto, mozzarella cheese in a red wine sage demiglace **21.00** 

#### Aragosta

Sautéed chicken breast with lobster meat, cherry tomatoes & basil in a blush sauce **26.00** 

#### Marsala

Sautéed chicken breast with mushrooms in a marsala wine demiglace sauce **21.00** 

#### **Parmigiana**

Chicken cutlet, lightly breaded topped with mozzarella cheese & tomato sauce **21.00** 

#### Veneziano

Sautéed chicken breast with Shiitake mushrooms, artichokes in a red wine demiglace sauce **21.00** 

#### Medditerrano

Sautéed chicken breast with sun dried tomatoes, spinach, onions & capers in a oil garlic sauce **21.00** 

#### Piccata

Sautéed chicken breast in lemon, white wine sauce, with capers **21.00** 

### Ditello (Deal)

#### Sorrento

Sautéed veal medallions with roasted peppers topped with mozzarella cheese in a light marinara sauce **23.00** 

#### **Amalfi**

Sautéed veal medallions topped with lobster meat in a rosa sauce **28.00** 

#### **Asparagi**

Sautéed veal medallions, asparagus, mushrooms, cherry tomatoes in a light demiglace sauce **28.00** 

#### **Parmigiana**

Veal cutlet lightly breaded topped with mozzarella cheese & fresh tomato sauce **23.00** 

#### Marsala

Sautéed veal medallions with mushrooms & marsala wine **23.00** 

#### Saltimbocca

Sautéed veal Medallions with prosciutto topped with mozzarella in a marsala sage sauce **23.00** 

#### **Piccata**

Sautéed veal medallions with capers in a lemon white wine sauce **23.00** 

#### Scallopini

Sautéed veal medallions served with green peppers, onions, mushrooms in a light tomato sauce **23.00** 



Zuppa Di Pesce

Lobster meat, shrimp, scallops, clams, mussels & calamari tossed with pasta in red or white sauce 29.00



Spinach, crab meat, capers, in a lemon Beurre blanc sauce 24.00

Pesce del Giorno

Market price

Medditerrano Scampi

Sautéed shrimp tossed with spinach, roasted peppers, feta cheese in a white wine sauce 23.00

> Alla Gringlia **New York Strip**

Served with side of veggies & a portabella demiglace 27.00

8 oz. Filet Mignon

Served with side of veggie & a portabella demiglace sauce 32.00

> Pita Pizza 6.00

**Grilled Cheese** With French fries 7.00

Fountain Soda 3.00

Juices 3.00

Iced Tea 3.00

Cozze & Vongole Marinara

Mussels & clams over pasta in a red or white sauce 23.00

Shrimp Caprese

Shrimp, cherry tomato, fresh mozzarella, marinara sauce over fettuccine 23.00

Linguini Con Vongole

Clams sautéed in a white wine garlic sauce 21.00

16 oz. Bone In Pork Chop

Grilled & marinated in extra virgin olive oil, garlic, oregano salt & pepper 27.00

Menu Di Bambini

**Spaghetti** With (1) meatball 8.00

Macaroni & Cheese

6.00

Coffee 3.00

Kids Menu

Espresso 3.50

Cappuccino 5.00

**Hot Chocolate 5.00** 

**Hot Chocolate** Di Vienna 5.00

Fredo Cappuccino 5.00





#### All Pastas comes with side of salad & garlic knots

#### Monicotti 17.00

Topped with marinara & mozzarella cheese.

Baked in the oven

#### Stuffed Shells 17.00

Topped with marinara & mozzarella cheese. Baked in the oven

#### Lasagna 18.00

Pasta layers with meat sauce, bechamel & grated pecorino romano

#### Spaghetti il Aglo et Olio 17.00

Spaghetti with oil & garlic

#### Penna Con Vodka 17.00

Penne tossed in creamy vodka sauce, sweet peas & sundries tomatoes

#### Riso Selvatico Con Keftah 18.00

Wild rice & fried meatballs. Topped with spicy marinara sauce

#### Portabello Ravioli 17.00

Ravioli with cream sauce & mushrooms

#### Linguini Con Zuccini & Pancetta 18.00

Satted zuccini en crispy pancetta on oil & garlic sauce

#### Spaghetti Con Cima Di Rapa 18.00

Mushrooms, broccoli, diced tomatoes, crushed peppers on oil garlic sauce

#### Fettuccine Con Gorgonzola 20.00

Smoked salmon, capers, gorgonzola cheese on roza sauce

#### Pollo Cacciatore 20.00

Tomatoes, onions, greens peppers, tossed with marinara sauce

#### Spaghetti Con Polpette 18.00

Spaghetti with meatballs

#### Farfalle Con Prosciutto Di Parma 20.00

Bow ties with prosciutto, spinach & pine nuts, tossed with oil & garlic sauce



# Piahi Leggeri (Light Fare)

#### Seafood Spring Roll 14.00

Lobster meat, crab meat, shrimp, scallops & spinach in a honey sriracha sauce

#### Chicken Parmigiano Panino 10.00

Chicken parm sandwich

#### **ArtiChoke Aristito 14.00**

Prosciutto, kalamata olives & fresh mozzarella topped with shaved parmesan

#### Thai Calamari 13.00

Fried calamari with a sweet chili sauce

#### Mozzarella Caprese 12.00

Sliced tomatoes with fresh mozzarella topped with balsamic reduction & basil

#### Panino Italiano 10.00

Italian hoagie, served long hot peppers

#### CheeseBurger Classico 11.00

On a Kaiser roll with lettuce, tomatoes & onions

Philly CheeseSteak 10.00

Philly Chicken CheeseSteak 10.00

#### Crab Cake Sandwich 11.00

On a brioche roll with lettuce, tomatoes & side of tartar sauce

#### **Beef Sliders** 10.00

2 Kobe beef sliders with cheddar cheese, lettuce & tomatoes

#### Buffalo Wings (Spicy) 10.00

Served with celery & bleu cheese

#### Carppaccio 14.00

Smoked salmon with arugula, capers, oil & lemon juice

#### Our Famous Hummus Dip 11.00

Served with pita bread

#### Taste of Italy (for two) 19.00

Variety of mix veggies, mix cheeses & meats

#### Mixed Cheese Platter 14.00

Chef's selection of cheeses

#### Meatball Parmigiano Panino 10.00

Meatball parmigiana sandwich

#### Prosciutto Panino 11.00

With fresh mozzarella, roasted red peppers & prosciutto di parma

#### Greek Village Salad 15.00

With shrimp or salmon 17.00

#### Chicken Quesadilla 11.00

Grilled chicken & cheese, on the side pico de gallo & sour cream

# Try Our Award - Winning Dizzo Voted Red or White Small 10" Large 14" Plain 9.00 13.00 Create Your Own Pizza Each Topping 1.50 2.50

Add as many toppings from our list

Anchovies, Broccoli, Chopped Beef, Extra Cheese, Extra Sauce, Feta Cheese, Green Peppers, Ham, Hot Peppers, Mushrooms, Olives, Onions, Spinach, Pepperoni, Pineapple, Roasted Peppers, Sausage, Sweet Peppers

## Specialty Pizzas

	Small 10"	Large 14"
Tomato	10.00	13.00
Margherita Pizza	14.00	18.00
Red sauce, mozzarella, basil & tomatoes		
Chicken Florentine Pizza	14.00	18.00
Chicken, roasted peppers and spinach on a white pizz	za	
Greek Style	14.00	18.00
Tomatoes instead of sauce, onions, green peppers,		
mushrooms, spinach, a blend of feta and pizza cheese	е	
Hawaiian Pineapple and ham	14.00	18.00
Steak or Chicken Pizza	14.00	18.00
Chicken or Cheese Steak spread over a pizza		
Valley Forge Special	14.00	18.00
Pepperoni, mushrooms, sausage, chopped		
beef, olives, green peppers and onions		
Vegetable	14.00	18.00
Green pepper, onions, broccoli and spinach		
Shrimp Pizza	14.00	18.00
White pizza topped with shrimp, prosciutto, roasted		
red peppers & pizza cheese topped with fresh basil		
Gorgonzola Pizza	14.00	18.00
Tomato sauce, grilled portabello, spinach,		
roasted red peppers, pizza & gorgonzola cheese		

Strombolis/Calzones

Strombolis are made with sauce. Calzones are made with no sauce and ricotta cheese.

	Small	Large
Plain	10.00	13.00
Italian	12.00	16.00
Meatball	12.00	16.00
Ham	12.00	16.00
Pepperoni	12.00	16.00
Vegetarian	14.00	18.00
Special	14.00	18.00
Steak	14.00	18.00
Chicken	14.00	18.00
Hawaiian	14.00	18.00
Extra Sauce	1.00	1.00
Extra Cheese	2.00	3.00
Extra Item	2.00	3.00