

cold Antipasti

Choose Three \$10

Choose Six \$16

Choose Nine \$20

Salumi

Hot Dried Italian Sausage
Sweet Dried Italian Sausage
Sopressata
Pizza Rustica

Cheeses

Parmigiano-Reggiano
Taleggio
Gorgonzola

Vegetable Selections

Marinated Crimini Mushrooms
Eggplant Caponata
Roasted Peppers

Marinated Sicilian Olives
Grilled Fennel and Citrus
Beets and Ricotta

Chilled Fish Selections

White Anchovies in Olive Oil
Marinated Sardines
Olive Oil Poached Tuna

Shrimp and Garlic and Olive Oil
Calamari with Lemon
Octopus Marinated in Lemon Garlic and Olive Oil

Single Antipasto Plates

Chilled Seafood Salad (Serves Two) \$39.95
*Whole Lobster, Shrimp, Crab, Squid, and Octopus
All Tossed In Lemon-Garlic Dressing*

Hand-Sliced Prosciutto di Parma with Parmigiano-Reggiano \$12.95

House-Made Fresh Mozzarella with Roasted Peppers and Basil \$9.95

Hot Antipasti

Shrimp Scampi \$12.95

Eggplant Rollatini (unrolled) \$10.95
Thinly Sliced with Ricotta, Mozzarella, Basil, Marinara

Mozzarella in Carozza with Prosciutto \$9.95
Mozzarella Sandwiched Between Bread and Fried

Spiedini (Carozza with Anchovy) with Prosciutto \$9.95

Fried Calamari with Roasted Garlic Aioli and Spicy Marinara \$10.95

Stuffed Mushrooms with Parmigiano-Reggiano \$8.95

“Cumare” Nancy’s Stuffed Calamari with Red Sauce \$9.95

Stuffed Clams \$10.95

20% Service Will Be Added To Parties of 6 or Larger

Selection of Macaroni \$19.95

Cavatelli	Kalamata Olives, Tomato & Balsamic Vinegar with Ricotta Salata
Black Fettuccine	Shrimp, Spicy Sopressata & Mint
Fettuccine	Roasted Garlic, Pepper Flakes, Tomato & Mussels (Add Shrimp \$9.95)
Garganelli	Truffle Cream, Prosciutto, Asparagus (add Chicken \$6.95 or Scallops \$9.95)
Orecchiette	Sausage (Hot or Sweet), Garlic, Broccoli Rabe
Spaghetti & Meatballs	Marinara
Long Fusilli	Walnut Basil Pesto Cream (add chicken \$6.95) *Can Be Served without Cream
Linguine	Clam Sauce
Manicotti	Marinara
Pappardelle	Bolognese

Accompaniments

Very Garlic Bread	\$6.95	Macaroni	\$5.95
Polenta	\$7.95	Escarole and Beans	\$6.95
Black Meatballs	\$8.95	Garlic and Broccoli Rabe	\$6.95
Red Meatballs	\$8.95		
Sausage (sweet or hot)	\$7.95		

*Our bottled water comes from local spring water.
It's delicious and fewer fossil fuels are used to bring it to your table.*

House Specialties

Lasagna with Meat Gravy	\$24.95
<i>Catherine Lombardi's is a Hearty, Rustic Lasagna stuffed with Meat and Cheese</i>	
Eggplant Parmigiana with Sauteed Spinach and Marinara	\$19.95
<i>Our Eggplant is Dried Overnight to Achieve a Firm, Meaty Texture</i>	
Tortelloni with Parmigiano-Reggiano Cream and Bolognese Sauce	\$21.95
Tomato Fennel Ravioli in a Rosemary-Garlic Cream Sauce	\$23.95

Meat

Chicken Scarpariello	\$25.95
<i>Chicken, Sausage, Peppers, Mushrooms and Lemon (Please Specify White or Dark Meat)</i>	
Veal Scaloppini alla Marsala with Arugula and Parmigiano-Reggiano	\$29.95
Wood-Grilled Filet Mignon	\$38.95
<i>with Roasted Rosemary Potatoes and Porcini Mushroom Sauce</i>	
Pork Chop	\$29.95
<i>With Berkshire Sausage Stuffing</i>	
Pork Osso Bucco with Polenta, Spinach, and Braising Jus	\$27.95
Veal Porterhouse	\$39.95
<i>Grilled with With Pancetta, Crimini Mushroom, and Polenta</i>	

Fish

Wood-Grilled Salmon with Roasted Garlic Risotto, House-Preserved Tomato & Fennel Confit	\$27.95
Wood-Grilled Swordfish with Creamy Farro & Puttanesca Sauce	\$32.95
"Cumare" Nancy's Stuffed Calamari with Red Sauce and Spinach	\$19.95
Scallops with Broccoli Rabe, Olive Oil, Lemon, and Garlic	\$26.95

Insalate

Pear, Gorgonzola, Pecans, Greens, Honey Vinaigrette	\$10.95
Caesar Salad	\$10.95
Arugula and Parmigiano-Reggiano	\$9.95
Mixed Green Salad, Balsamic Vinaigrette	\$7.95