

# Dinner Menu

## -> ANTIPASTI <-

<b>ANTIPASTO ABBONDANZA</b> Prosciutto di Parma, Fresh Burrata, Arugula, Red Peppers, Balsamic Glaze	\$17.99	<b>ROLATINI DI MELANZANE</b> Fresh Ricotta and Spinach Stuffing, Tomato Sauce, Mozzarella, Basil	\$16.99
<b>PROSCIUTTO E BURRATA</b> Prosciutto di Parma, Fresh Burrata, Basil	\$17.99	<b>RICOTTA CROSTINI</b> Whipped Ricotta, Toasted Bread, Sea Salt, Honey	\$15.99
<b>ANTIPASTO DI CASA</b> Sharp Auricchio Cheese, Sweet Sopressata, Fried Peppers	\$17.99	<b>CALAMARI FRITTI</b> Lightly Breaded Calamari, Cherry Peppers, Marinara Sauce	\$15.99
<b>POLPETTE</b> Fresh Veal and Beef Meatballs, San Marzano Tomato Sauce, Fresh Ricotta	\$15.99	<b>MUSSELS</b> Mussels P.E.I, Champagne Sauce, Spinach	\$17.99
<b>BROCCOLI DI RAPI</b> Broccoli di Rapi, Garlic, Olive Oil	\$15.99	<b>ITALIAN WINGS</b> Choice of: Buffalo, Sweet Chili, Served, Ranchor blue Cheese Dressing	\$15.99
<b>ESCAROLE &amp; BEANS</b> Escarole and Cannellini Beans, Garlic, Olive Oil	\$15.99		

## -> INSALATE E ZUPPA <-

<b>CAPRESE</b> Sliced Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze	\$13.99	<b>PASTA FAZUL</b> Traditional Peasant Soup Tubettini Pasta Cannellini Beans	\$7.99
<b>ARUGULA PARMIGIANO</b> Baby Arugula, Cherry Tomatoes, Shaved Parmigiano, Balsamic Fig Glaze	\$12.99	<b>MINISTRONE</b> Fresh Vegetables, Chicken, Tubettini Pasta	\$7.99
<b>CAESAR   HOUSE   GREEK</b>	\$12.99	<b>STRACCIATELLA</b> Chicken Broth, "Shreds" of Egg, Parmigiano	\$7.99

## -> ADDITIONS <-

<b>SALMON</b>	\$7.99   <b>STEAK TIPS</b>	\$7.99   <b>CHICKEN</b>	\$5.99
<b>SHRIMP</b>	\$7.99   <b>TURKEY TIPS</b>	\$7.99   <b>SCALLOPS</b>	\$7.99

## -> PIZZA <-

<b>SMALL 12" PIZZA</b>	\$11.99   <b>LARGE 16" PIZZA</b>	\$14.99
<b>TOPPINGS</b> Peppers, Mushrooms, Caramelized Onions, Eggplant, Pepperoni, Meatballs, Sausage, Extra Cheese		\$1.99 EACH

## -> PASTA <-

<b>GNOCCHI ALLA SORRENTINA</b> Homemade Potato Pillows, Tomato Sauce, Fresh Mozzarella Basil	\$20.99	<b>RIGATONI ALLA AMATRICIANA</b> Rigatoni, Pancetta, Onions, Red Peppers, Spicy Cherry Tomato Sauce	\$23.99
<b>RIGATONI ALLA VODKA</b> Homemade Rigatoni, Spicy Tomato & Creamy Vodka Sauce	\$20.99	<b>POLLO, BROCCOLI, E FUSILLI</b> Chicken, Broccoli, Fusilli Garlic & Olive Oil or Alferdo Sauce	\$23.99
<b>RAVIOLI AL POMODORO</b> Homemade Ricotta Ravioli, Tomato Sauce, Basil	\$20.99	<b>FETTUCINI BOLOGNESE</b> Homemade Pasta, Veal & Beef Ragù, Fresh Tomato Sauce	\$23.99
<b>CARBONARA</b> Homemade Pasta, Pancetta, Egg Yolk Light Cream Sauce, Parmigiano	\$23.99	<b>FUSSILI BROCCOLI DI RAPI E SALSICCIA</b> Homemade Fussili, Broccoli di Rapi Sausage, Garlic & Olive Oil	\$25.99
		<b>SHRIMP VEGETABLE RISOTTO</b> Risotto, Fresh Vegetables, White Wine Sauce	\$28.99

## -> SECONDI <-

<b>PARMIGIANA</b> Eggplant, Chicken, or Veal, Breaded and Pan Fried, Tomato Sauce, Mozzarella, Served Over Linguine Pasta	\$22.99   \$23.99   \$25.99	<b>FRUTTI DI MARE</b> Fresh Mussels, Clams, Shrimp, Scallops & Calamari, Garlic & Olive Oil, Scampi, Tomato, or Fra Diavolo Sauce, Served over Linguine	\$35.99
<b>MARSALA</b> Chicken or Veal, Sautéed Mushrooms & Ham, Marsala Wine Sauce, Served Over Linguine Pasta	\$23.99   \$25.99	<b>LINGUINI: VONGOLE   GAMBERI</b> Choice of: Fresh Count Neck Clams or Shrimp Garlic & Olive Oil, Scampi, Tomato or Fra Diavolo Sauce	\$27.99
<b>PICCATA</b> Chicken or Veal, Lemon, Capers, White Wine, Served Over Linguine Pasta	\$23.99   \$25.99	<b>SEAFOOD SCAMPI</b> Maine Lobster, Shrimp, & Scallops, Garlic & Olive Oil, White Wine, Homemade Fettuccini	\$38.99
<b>SALTIMBOCCA</b> Chicken or Veal, Prosciutto di Parma, Fresh Sage, Provolone Cheese, Garlic Wine Sauce, Served Over Linguine Pasta	\$24.99   \$26.99	<b>FILETTO BIANCO AL FORNO</b> Fresh Baked Haddock Filet, Seasoned Breadcrumbs, Served With Sautéed Vegetables or Pasta	\$29.99
<b>POLLO ALLA CAMPAGNA</b> Chicken, Sautéed Onions & Vinegar Peppers, Pan Roasted Potatoes	\$24.99	<b>MISTO DI PESCE AL FORNO</b> Fresh Baked Haddock Filet, Scallops, Shrimp & Scallops Filet Seasoned Breadcrumbs Served with Sautéed Vegetables or Pasta	\$34.99
<b>MILANESE</b> Choice of: Chicken or Veal, Breaded and Pan Fried, Served Over Arugula Parmigiano Salad	\$23.99   \$25.99	<b>SALMONE ALLA GRIGLIA</b> Fresh Grilled Atlantic Salmon, Lemon Garlic & Olive Oil, Sautéed Seasonal Vegetables, Roasted Potatoes	\$32.99
<b>POLLO E GAMBERI ROMANA</b> Chicken, Shrimp, Artichoke Hearts, Sun Dried Tomatoes, Mushrooms, White Wine, Fusili	\$30.99	<b>HADDOCK PIZZAIOLA</b> Fresh Haddock Filet, Garlic, Wine, Tomato Sauce, Served With Linguine Pasta	\$29.99
<b>FUSILLI</b> Chicken or Veal, Breaded and Pan fried, Over Arugula Parmigiano Salad	\$23.99   \$25.99	<b>STEAK TIPS</b> Steak tips, Vegetable Risotto, Arugula Parmigiano Salad	\$27.99
<b>COSTATINE DI MAIALE</b> 12 Oz Grilled Bone-In, Thick Cut Pork Chops Vinegar Peppers, Pan Roasted Potatoes	\$28.99	<b>ABBONDANZA HAMBURGER</b> Homemade Burger, Caramelized Onion, Bacon, Tomato, Lettuce on a Brioche Bread, Served With Fries	\$18.99
<b>TRIPPA</b> Signature House Recipe, Fresh Cut Trip, Marinara Sauce	\$25.99		
<b>BISTECCA ALLA FIORENTINA</b> Grilled 12 oz USDA Angus Ribeye Steak, Roasted Potatoes, Broccoli Rapi	\$36.99		
<b>HOMEMADE FUSILLI, CAVATELLI, RIGATONI, UPGRADE</b>	\$4.99		

## -> CONTORNI <-

<b>ROSEMARY POTATOES</b>	\$7.99   <b>VEGETABLE RISOTTO</b>	\$8.99   <b>SAUTÉED BROCCOLI</b>	\$7.99
<b>SAUTÉED VEGETABLES</b>	\$7.99   <b>SAUTÉED SPINACH</b>	\$7.99   <b>FUSSILI POMODORO</b>	\$7.99   <b>SIDE HOUSE SALAD</b>
			\$6.99

## CONSUMER ADVISORY

Consumption of under-cooked meat, poultry, eggs or seafood may increase the risk of food-borne illnesses  
Alert your server if you or anyone on your party have special dietary requirements.