

ANTIPASTI

Sautéed Portobella mushroom in a garlic with a touch of marinara sauce	10
Grilled Homemade Sausage topped with peppers and marinara sauce	11
Sautéed Asparagus served in a light tomato & wine sauce w/crostini	11
Broiled Crab Cake Tender lump crab cakes with a lemon butter sauce	14
Eggplant Parmigiana baked eggplant served in our homemade sauce and topped with mozzarella cheese	11
Sautéed Mussels in your choice of marinara <u>OR</u> garlic butter sauce	10
Calamari served your choice golden fried <u>OR</u> sautéed in a garlic butter sauce.....	10
Clams Casino served stuffed with pepper, onions, and bacon in butter wine sauce.....	12

INSALATE

Gabriella's Salad freshly sautéed calamari, romaine lettuce, spiced croutons, shaved Auricchio cheese, tossed in Caesar.....	12
Grilled Chicken Salad seasoned chicken over top of fresh romaine lettuce, carrots, onions, and tomatoes	12
Grilled Shrimp Salad field greens, roasted peppers, and shaved Auricchio cheese tossed in balsamic topped w/grilled shrimp.....	15
Grilled Salmon Salad fresh filet of salmon grilled served ovetop a bed of romaine lettuce with onions, tomatoes, carrots	13
Caesar Salad romaine lettuce, shaved Auricchio cheese, and our spiced homemade croutons tossed in Caesar dressing	9

Add: Grilled Chicken \$4 Add: Grilled shrimp \$2/each

PASTA

Served with homemade bread and salad

Penne Salmon Pink Sauce w grilled shrimp on top	18
Grilled Shrimp Asparagus grilled shrimp, sautéed asparagus & penne in a wine butter sauce topped with shaved cheese	18
Penne Shrimp Sauce sautéed in a light marinara and wine sauce (try it Fradivolo if you like spicy!)	20
Linguini Clam Sauce fresh clams sautéed in your choice of a red marinara <u>OR</u> white wine and garlic sauce	19
Gnocchi potato gnocchi pasta tossed in a fresh marinara sauce	15
Penne Vodka Pink Sauce ham, bacon, and onions sautéed in a light vodka pink cream sauce	17
Vegetali carrots, mushrooms, broccoli, asparagus, sun dried tomatoes tossed in creamy Alfredo sauce w/penne pasta	16
Lasagna pasta layered w/homemade meat sauce & ricotta baked in our traditional tomato sauce & topped with melted cheese.....	15
Cheese Ravioli tossed with homemade grilled sausage, peppers and our homemade marinara sauce	18
Manicotti stuffed w ricotta cheese served in our traditional tomato sauce	15
Homemade Meat Sauce <u>OR</u> Meatballs choice served in a traditional tomato sauce with penne or capellini pasta	14
Shrimp Alfredo sautéed shrimp finish in Alfredo sauce over linguini	24

Entrées

All entrées served with homemade bread and salad

Piatto Di Mare Clams, shrimp, mussels, and calamari sautéed in your choice of a red or white garlic sauce over penne	24
Shrimp Francese Sautéed in a light egg batter, pan seared and finished in a lemon butter sauce over a twirl of linguini	22
Grilled Salmon topped with a sweet vermouth, butter, & caper sauce w/a twirl of linguini & steamed veggie's	22
Flounder Francese Sautéed in a light egg butter, over a twirl of capellini	22
Black Angus New York Strip Topped with a portabella mushroom Marsala sauce w/ mashed potatoes and steamed veg	24
Filet Mignon Topped with a portabella mushroom Marsala sauce served w/mashed potatoes & fresh steamed veggie's	36
Eggplant Parmigiana Breaded, baked and topped w/marinara sauce & mozzarella cheese served with side of pasta	16
Eggplant Contadina Stuffed w spinach and ricotta topped w marinara and mozzarella cheese served with side of pasta	18

Calabriella

*Entrées below are served with side of pasta
Choice of Penne, Linguini or Capellini with tomato, marinara, or garlic & oil sauce*

Chicken Cardinale	19	Veal Cardinale	22
Layered with eggplant, roasted red pepper and cheese in a light red sauce			
Chicken Marsala	19	Veal Marsala	22
Mushrooms sautéed in a Marsala wine and butter sauce			
Chicken Picata	19	Veal Picata	22
Capers, fresh lemon, and butter sauce			
Chicken Scaloppini	19	Veal Scaloppini	22
Mushrooms sautéed in a white wine sauce			
Chicken Oscar	22	Veal Oscar	26
Crab meat, asparagus, and mushrooms sautéed in a light pink crème sauce			
Chicken Francese	19	Veal Francese	22
Sautéed in a light egg batter, pan seared and finished in a lemon butter sauce			
Chicken Pizzaiola	19	Veal Pizzaiola	22
Seasoned Calamata olives sautéed with garlic in a marinara sauce			
Chicken Parmigiana	19	Veal Parmigiana	22
Breaded, golden fried, and baked in a tomato sauce topped w/mozzarella cheese			

Side Dishes & Up-charges

*Sautéed Spinach	7	*Asparagus	7	*Steamed Veggie's	4
*Side Penne Vodka Pink	8	*Side of Penne Alfredo	5	*Side of Gnocchi Marinara	8
*Garlic Bread	4	*Side of Meatball (2)	4	*Side of Meat Sauce	4

Parties of 7+ Gratuity of 20% will be added