



**SMALL PLATES AND ANTIPASTI**

**HOT CRAB DIP WITH RUSTIC BREAD** 8.95

**STUFFED SHRIMP WITH LEMON DILL SAUCE** 8.

**MUSSELS WITH WHITE WINE, GARIC AND DICED FRESH TOMATOES WITH ROMANO CROSTINI** 9.50.

**"EGGPLANT SANDWICHES" WITH MORTADELLA AND FONTINELLA AND PESTO** 6.50

**MUSHROOM BRUSCHETTA**  
TOASTED RUSTIC BREAD GOAT CHEESE, PORTABELLOS AND SUNDRIED TOMATOES 6.50

**ROASTED PEARS GORGONZOLA & WALNUTS, RASPBERRY VINAIGRETTE** 6.

**ANTIPASTO WITH ITALIAN MEATS, CHEESE, CAPONATA AND RUSTIC BREAD** 8.

**FRESH AND DRIED FRUITS, AND CHEESES WITH FLATBREADS, HONEY AND NUTS** 7.

**HUMMUS PLATTER PEPPERONCINI, OLIVES AND WARMED PITA BREAD** 6.95

**ROASTED ARTICHOKE HEARTS STUFFED WITH HERBED GOAT CHEESE** 6.95

**BROCCOLI CHEESE GRATIN** 4.50

**BAKED "MAC AND CHEESE"** 6.50

**DONNA'S ROASTED VEGETABLES** 5.

**SOUPS DAILY SPECIALS: CUP 3.25/BOWL 4.95**

**PIZZAS & QUESADILLAS**

**SEAFOOD PIZZA SHRIMP, CRAB AND MUSSELS WITH GARLIC BROCCOLI AND ROMANO CREAM** 14.95

**BALSAMIC FIGS, PEARS AND PROSCIUTTO, AND MOZZARELLA TOPPED WITH AN ARUGULA SALAD** 12.95

**ITALIAN SAUSAGES PIZZA**  
SWEET PEPPERS WITH MARINARA AND GORGONZOLA MOZZARELLA 9.95

**PORTABELLO MUSHROOM, SPINACH AND TOMATOES WITH GOAT CHEESE** 9.95

**DONNA'S MARINARA & MOZZARELLA** 7.95

**FOUR CHEESE: GORGONZOLA, MOZZARELLA, PROVOLONE & FONTINELLA** 9.95

**CHICKEN QUESADILLA** MOZZARELLA, SWEET & HOT PEPPERS, TOMATOES ONIONS, SALSA, SOUR CREAM 9.95

**ROASTED VEGETABLE QUESADILLA** EGGPLANT, PEPPERS, ONIONS, ARTICHOKE, MOZZARELLA 9.95

**SALADS TO START**

**DINNER SALAD**

MIXED GREENS WITH BALSAMIC VINAIGRETTE 5.

**GRANNY SMITH APPLES**

GORGONZOLA, WALNUTS, RASPBERRY VINAIGRETTE 7.

**DONNA'S CAESAR SALAD** 6.

**FRESH MOZZARELLA & PLUM TOMATOES AND PESTO** 6.

**FETA SALAD** OLIVES, PEPPERS, CUCUMBERS HERBED ROMANO VINAIGRETTE 6.

**ROASTED BEETS AND GOAT CHEESE, ON ARUGULA ORANGES, PISTACHIOS SHERRY VINAIGRETTE** 6.50

**ENTREES**

**WILD MUSHROOM RAVIOLI**

IN A MUSHROOM AND SUNDERED TOMATO CREAM SAUCE 16.95

**RISOTTO WITH ROASTED PEARS, FIGS AND GORGONZOLA** 16.95

**WALNUT ENCRUSTED CHICKEN ON FETTUCCINI**

IN A ROASTED RED PEPPER GORGONZOLA CREAM SAUCE 15.95

**HERBED CHICKEN BREAST** WITH ARTICHOKE HEARTS, ROASTED RED POTATOES IN A LEMON CAPER BUTTER 15.95

**BAKED EGGPLANT ROMANO**

WITH MARINARA RICOTTA, PROVOLONE AND MOZZARELLA 13.95

**PAELLA SHRIMP, MUSSELS, SAUSAGE AND CHICKEN WITH TOMATOES AND PEAS AND A SAFFRON RICE** 17.95

**SEAFOOD TORTELLINI**

SHRIMP, SALMON AND CRAB IN AN OLD BAY CREAM SAUCE 16.95

**SESAME ENCRUSTED SALMON**

ROASTED FALL VEGETABLES AND A CURRIED CREAM SAUCE 15.95

**SEARED HERBED AHI TUNA**

ON A WHITE BEAN PUREE WITH SAUTEED SPINACH AND EGGPLANT CAPONATA 17.95

**SICILIAN MEATLOAF** WITH GARLIC BROCCOLI GORGONZOLA MASHED RED POTATOES 13.95

**DONNA'S SICILIAN PENNE**

MARINARA WITH EGGPLANT, PEPPERS OLIVES, CAPERS 13.95

**MOMMA'S BOLOGNESE**

RICH MEAT SAUCE WITH CAVATAPPI TOPPED WITH RICOTTA 14.95

**PASTA AL FORNO: BAKED PASTA WITH FOUR CHEESES** 14.95

**DINNER SALADS**

**HERBED CHICKEN ON GRANNY SMITH APPLE SALAD** GORGONZOLA, WALNUTS & RASPBERRY VINAIGRETTE 12.95

**PAN SEARED SALMON FILLET ON SPINACH SALAD**

PLUM TOMATOES, RED ONIONS, WITH PESTO VINAIGRETTE 12.95