

ORIGINAL
TAVERN MENU
 Since 1936

GRINDERS

- 1 Sausage \$6.75
- 2 Genoa Salami. \$6.75
- 3 Meatball \$6.75
- 4 Ham \$6.75
- 5 Fried Sausage (*with peppers & onions*) . . . \$7.25
- Fresh Roasted Turkey \$6.50
- Eggplant \$7.25
- Chicken Parmesan. \$7.95
- Veal Parmesan \$8.25

SHELLS

- 6 Shells with Tomato Sauce \$9.50
- 7 Shells with Meatballs \$11.25
- 8 Shells with Sausage \$11.25

Fresh Ricotta, excellent addition to pasta. \$2.00

SPAGHETTI

- 9 Spaghetti with Tomato Sauce \$9.50
- 10 Spaghetti with Meatballs \$11.25
- 11 Spaghetti with Sausage \$11.25

SAUSAGE & PEPPERS

- 12 Italian Sausage fried with a combination of sweet and hot peppers, served with a side of shells \$15.50

THE ORIGINAL SPECIALS

- 13 Shells - Meatball, Sausage, Salad \$11.95
- 14 Spaghetti - Meatball, Sausage, Salad. . . \$11.95
(served on the same plate)

EXPANDED MENU

- 15 Clam Sauce \$17.50
Fresh clams in their shell over linguine (white or red)
- 16 Puttanesca \$15.50
Tomatoes, garlic, imported olives, capers, anchovies, and hot peppers over linguine
- 17 Carbonara \$15.50
Linguine with Prosciutto Di Parma, peas in a creamy Parmesan sauce
- 18 Scampi \$17.50
Gulf shrimp, garlic, olive oil, butter, lemon, capers and white wine over linguine
- 19 Pasta Primavera \$15.50
Fresh vegetables and cheese, light tomato cream sauce, tossed with Penne
 Add Chicken \$17.50
- 20 Chicken Parmesan. \$16.50
Boneless breast of chicken, lightly breaded and sautéed, topped with mozzarella and a light tomato sauce, served with Penne pasta
- 21 Cioppino \$18.50
Shrimp, scallops, mussels, clams, calamari, sautéed with garlic, simmered in Marinara sauce over linguine

- 22 Broccoli Rabe & Penne \$15.50
Tossed with olive oil, garlic, and a touch of red pepper
 With sausage \$16.50
- 23 Stuffed Eggplant \$13.50
Lightly seasoned eggplant stuffed with ricotta cheese, topped with Marinara sauce and mozzarella
- 24 Chicken Stemperata. \$17.50
Half chicken, bone-in pieces, sautéed with garlic, olives and pepperoncini, served with a side of shells – relatively spicy
- 25 Manicotti \$14.50
Our fresh pasta filled with ricotta cheese, topped with Marinara
- 26 Lasagna (*meat or vegetarian*) \$14.50
- 27 Housemade Ravioli
 Dinner (*includes house salad*) \$15.50
Six housemade pasta pillows stuffed with three cheeses and herbs, in a light tomato basil coulis
 Lunch \$12.50
- 28 Steamed Mussels \$15.50
Fresh mussels in their shells over linguine (white or red)

29 Scallops and Sweet Onion Risotto \$19.50

Served with tender pan seared sea scallops and portabello mushroom (includes house salad)

30 Chicken Marengo \$17.50

Boneless breast of chicken sautéed with fresh tomato and mushrooms, Deglazed with white wine and lemon served with oven roasted potatoes

31 Veal Parmesan \$18.50

Lightly breaded veal cutlet topped with marinara sauce and mozzarella. Served with spaghetti

32 Bolognese \$15.50

Classic Italian meat sauce tossed with penne and topped with herbed ricotta

33 Daily Fresh Fish (market price)

Please ask your server for today's fresh fish selection and preparation

AUTHENTIC BRICK OVEN PIZZA

STANDARD TOPPINGS

**Sausage • Pepperoni • Olives • Peppers • Hot Peppers • Hamburg
Mushrooms • Bacon • Chicken* • Onions • Anchovies • Extra Mozzarella**

Small . . \$8.25

Medium . . \$12.25

Large . . . \$16.25

Item . . \$1.95

Item . . . \$2.25

Item . . . \$2.50

12" (8 slices)

15" (8 slices)

18" (12 slices)

**Some toppings listed below are priced as double items. Restrictions may apply.*

SPECIALTY PIZZA

Tomato Pie	<i>tomato sauce, grated cheese, fresh parsley and basil</i>	\$9.25	\$14.25	\$17.25
Neapolitan	<i>mozzarella, fresh sliced tomatoes, olive oil, garlic, herbs</i>	\$11.25	\$16.25	\$19.25
Spinach	<i>spinach, garlic, olive oil, mildly spiced with red pepper</i>	\$11.25	\$16.25	\$19.25
Anchovy	<i>anchovies, light tomato sauce, garlic, romano, herbs</i>	\$11.25	\$16.25	\$19.25
Sweet Pea	<i>peas, tomato sauce, ricotta, mozzarella, parsley, basil</i>	\$11.25	\$16.25	\$19.25
Broccoli	<i>broccoli, garlic, olive oil, mozzarella, ricotta</i>	\$11.25	\$16.25	\$19.25
Puttanesca*	<i>tomatoes, olives, capers, anchovies, hot peppers</i>	\$11.25	\$16.25	\$21.25
Eggplant	<i>eggplant, tomato sauce, mozzarella, ricotta, parsley, basil</i>	\$13.25	\$19.25	\$23.25
Chicken	<i>chicken, artichokes, mozzarella, red onion, crumbled bleu cheese</i>	\$13.25	\$19.25	\$23.25
Mexican	<i>salsa, onions, olives, hot cherry peppers, cheese, tortilla chips</i>	\$13.25	\$18.25	\$22.25
Clam	<i>fresh clams, garlic, parsley, olive oil</i>	\$14.25	\$19.25	\$23.25
Scampi	<i>fresh shrimp, garlic, olive oil, butter, herbs</i>	\$16.25	\$21.25	\$24.25

**Note: Very spicy. Pits in olives*

SAUCES AND BREADS PREPARED DAILY IN OUR BAKERY

SAUCE, ASSORTED BREADS AND ALL MENU ITEMS AVAILABLE TO GO

Traditional Sauce \$6.00 Marinara Sauce \$6.00 Puttanesca Sauce \$7.00

Combination Gift Box of Sauces \$20.00

GIFT CERTIFICATES • GIFT BASKETS *Available upon request*

Large groups can be accomodated for special occasions

A gratuity of 18% will be applied to parties of 10 or more

TAVERN SPECIALTIES

RAW BAR

	each	1/2 doz.
Countneck Clams	\$1.85	\$10.25
Shrimp	\$2.35	\$13.25
Oysters	\$2.35	\$13.25
Steamed Countnecks	\$13.25	
Steamed Mussels (<i>red or white</i>) . . .	\$13.25	

BOWL OF SOUP

Made fresh daily	\$4.35
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SALADS

Antipasto (<i>anchovies optional</i>)	\$7.75
Tossed Salad <i>Housemade Italian</i> <i>dressing</i>	\$5.25
<i>with crumbled bleu cheese</i>	\$5.75
Orange Salad	\$6.75
<i>Sliced naval oranges, red onion, olives on a</i> <i>bed of arugula with orange vinaigrette</i>	
Spring Salad (<i>delicate greens</i> <i>with goat cheese</i>)	\$6.75
Arugula Salad <i>dressed with lemon,</i> <i>olive oil, and shaved parmesan</i>	\$6.75
Asparagus Salad	\$6.75
<i>Garnished with a hint of spring greens and</i> <i>julienned red pepper</i>	
Caesar Salad	\$6.75
<i>with grilled chicken</i>	\$9.50
Chopped Salad <i>with crumbled bleu cheese</i>	\$6.75
<i>with grilled chicken</i>	\$9.50
Add Chicken to any Salad	\$3.00

APPETIZERS

Calamari <i>with hot cherry peppers</i>	\$9.25
Fried Mozzarella	\$6.95
Tomato Basil Bruschetta	\$5.95
Roasted Peppers <i>with capers</i> (<i>anchovies optional</i>)	\$6.95
Spinach or Broccoli Rabe <i>with sausage</i>	\$8.25
Eggplant Marinara	\$7.75
Hot Peppers (<i>not responsible for the</i> <i>hotness of the peppers</i>)	\$5.75
Garlic Bread	\$4.25
<i>with mozzarella cheese</i>	\$4.50
Meatball or Sausage (<i>each</i>)	\$1.85
Anchovies	\$2.25
Side of Sauce	\$1.50

DESSERTS

Cannoli	\$4.50
Deep Chocolate Haagen Daas	\$4.50
Vanilla Haagen Dazs Ice Cream	\$4.50
Hot Fudge Sundae <i>with whipped cream</i>	\$5.50
Ice Cream Puff <i>with hot fudge sauce</i>	\$5.50
Bread Pudding <i>served warm</i>	\$5.25
<i>with Vanilla ice cream</i>	\$6.25
White Chocolate Cheesecake <i>with strawberry sauce</i>	\$5.50
Chocolate Ganache Torte	\$5.25
Tiramisu	\$5.50
Carrot Cake <i>with cream cheese frosting</i>	\$5.50
Triple Layer Chocolate Cake	\$5.50
Freshly Baked Pie	\$4.75
Whole Pie	\$16.00
Birthday Cakes available (<i>24 hour notice required</i>) <i>(\$1.25 per person plate charge will be applied</i> <i>to desserts brought in)</i>	

BEVERAGES

Coffee, DeCaf, Tea	\$1.75
Espresso	\$2.75
Cappuccino	\$2.95
Freshly Squeezed Lemonade	\$2.25
Iced Tea	\$2.00
San Pellegrino Mineral Water 1/2 ltr .	\$3.25
San Pellegrino Mineral Water 1 ltr . .	\$5.25
Panna Water (<i>non-carbonated</i>) 1/2 ltr .	\$3.25
Panna Water (<i>non-carbonated</i>) 1 ltr . .	\$5.25
Milk	\$2.25
Juice	\$2.00

SODA

Coke, Diet Coke, Sprite, Cream Soda, Ginger Ale, Orange	
Glass	\$1.95
Pitcher	\$8.25

HOURS

Sunday –Thursday
11:30AM to 9:00PM
Friday & Saturday
11:30AM to 10:00PM

SUMMER HOURS

Memorial Day weekend through Labor Day
Sundays
open at 4:00PM

* Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness.