

ppetízers

Salads

Golden Fried Zucchini\$12.00
Plain Breadsticks \$5.00
Fried Provolone Sticks
Stuffed Hot Peppers With Veal (3 to an order)
Our Famous Stuffed Breadsticks\$13.00 With pepperoni and provolone cheese
Steamers DeBlasio
Sautéed Greens, Sausage or Chicken\$14.00

With beans, hot peppers, onions and garlic

Diamond Salad	\$13.00
Tossed salad with artichokes, black olives, diced of	onions,
tomatoes, dry bleu cheese, pecans and Italian dre	essing

Caesar Salad\$11.0	0
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Add Chicken - 6.95, Shrimp - 9.00, Salmon - 9.00 Bleu Cheese \$1.25 extra

Homemade Soups

Soup of the Day Cup \$4.00 Bowl \$5.00

Cup \$4.00 Bowl \$5.00

Onion Soup Bowl \$6.00

Linguine ▲ Spaghetti ▲ Capellini ▲ Fettuccine ▲ Penne

oice of Sauce

	With Your Cho
Tomato Sauce	\$15.00
Meat Sauce	\$16.00
Alfredo	\$16.00
Shrimp and Lobster Florentine Tossed in lobster sauce	\$30.00
Fettuccine Carbonara With prosciutto, pancetta, peas, and ch	· ·
Linguine Don Diablo	
Penne Mona Lisa	\$24.00

With prosciutto, peas and damiano sauce

Eggplant Parmigiana Breaded and fried slices of eggplant in tome sauce and melted provolone cheese	
Pasta Primavera With fresh vegetables and alfredo sauce	\$17.00
Ravioli Homemade	\$17.00
Manicotti Homemade With ricotta filling	\$17.00
Linguine With white or red clam sauce Add shrimp \$8.50	\$21.00
Meatball or Hot Sausage	\$3.00

Add chicken to any pasta \$6.95 All Pasta Entrées Include a Tossed Salad or Soup A split dinner is a \$5.00 plate charge Add 20% gratuity for parties of 6 or more

Seatood

Stuffed Shrimpwith crabmeat stuffing	. \$30.00
Shrimp Scampi sautéed in garic butter and plum tomatoes	. \$24.00
Shrimp Romano	. \$22.00
Twin Jumbo Crabcakes Broiled or Fried	. \$35.00
Broiled Boston Scrod	. \$21.00
Stuffed Scrod	. \$29.00
Large Golden Fried Jumbo Shrimp	. \$22.00

Veal Rosa	\$29.00
Sautéed veal and shrimp piccata with mushroon roasted tomatoes	is and
Veal Romano	\$27.00
Dipped in egg batter and lightly sautéed	
Veal Milanese	\$27.00
Lightly breaded and sautéed in lemon butter	
Veal Parmigiana	\$27.00
With our homemade tomato sauce and melted	
Veal Vincenzo	\$28.00
With hot sausage, sweet peppers, onions, mush	irooms
and damiano sauce	

hicken

Chicken Milanese	\$23.00
Lightly breaded and sautéed in lemon butte	er
Chicken DeBlasio	
With mushrooms, prosciutto, fontina che and marsala wine	ese
Chicken Romano	\$23.00
Dipped in egg batter and lightly sautéed	
Chicken Parmigiana	
With our tomato sauce and melted cheese	e

everages

Freshly Brewed Coffee/Decaf Espresso A Cappaccino Iced Tea or Hot Tea ▲ Soft Drinks

Steaks

12 oz. Broiled New York Strip With mushrooms ~ USDA Choice	\$29.00
12 oz. Peppercorn Steak	
8 oz. Filet with Mushrooms	\$34.00

esserts

Try one of our homemade desserts Our famous Pecan Ball

> **Ice Cream** Vanilla or Spumoni

* Please note: There will be a \$2.50 charge per person if you bring your own desserts

Entrées Include <u>Tossed Salad</u> and a choice of one of the following: Side of Pasta, Potato or Vegetable

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Dinner Starts at 4:00pm