

# SPRING THREE COURSE SPECIAL

*Promotional offers not available. For a limited time only!*

**\$14.95 p/p**

**First;** choose any **Small Appetizer** from our **Antipasti Menu**  
(Appetizer Trio not available)

or a **Half Dessert** from these choices;  
(Small Canoli, Tiramisu, Chocolate Sogno, Apple-Cherry Crisp or Spumoni)

**Second;** Choice of **Soup or Salad**  
*Minestrone Soup or Salad Della Casa*  
(for Zuppa del Giorno or Italian Wedding Soup add 1.00)

**Third;** Choose a **“Perfect Portion” Entree** from the following;

**Spinach & Ricotta Ravioloni**

Extra jumbo fresh spinach and ricotta cheese ravioli served with our provenciale tomato sauce

**Ravioli Verdura**

Ravioli stuffed with Spring vegetables and served with a roasted bell pepper cream sauce & green peas

**Rotelle Carnivale**

Sliced Claro's Italian sausage, red and yellow bell peppers and zucchini sautéed in a tomato glaze and tossed with spiral rotelle pasta

**Fettuccine Primavera**

Saute of red and yellow bell peppers, red onions, asparagus, tomatoes, green peas, a touch of cream, finished with lemon zest, black pepper and Romano cheese - Mangia Bene calories 359

**Gemelli al Forno**

Twin spiral shaped pasta sautéed with pancetta, onions and romano cheese, tossed in a spicy tomato glaze and baked with a three cheese blend

**Penne Indiano**

Penne pasta tossed in saute of chicken and sliced zucchini in a spicy Cajun tomato cream sauce

*Add \$3 for any Entree below*

**Italian Pot Roast**

Tender pot roast simmered in its own juices with chunky tomatoes, bacon, mushrooms and onions, served with garlic mashed potatoes

**Shrimp Fra Diavolo**

Large shrimp sautéed olive oil and garlic tossed with a spicy tomato sauce and topped with fresh basil

**Eggplant Rollatini**

Eggplant Parmigiana rolled and stuffed with seasoned ricotta cheese topped with tomato sauce, melted mozzarella and served with spaghetti marinara

**Chicken alla Lucca**

Chicken medallions sautéed with pancetta and green onions in a Brandy-Dijon mustard cream sauce and served with garlic mashed potatoes

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## ZUPPA DEL GIORNO

*Soups Made Daily*

**Monday**  
**Tuscan Tomato**

**Tuesday**  
**Classic Pasta Fagioli**

**Wednesday**  
**Creamy Wild Mushroom**



**Thursday**  
**Roasted Garlic**

**Friday**  
**New England Clam Chowder**

**Saturday**  
**Creamy Broccoli-Cheese Fonduta**

**Sunday**  
**Chef's Choice**

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*Sorry, no checks accepted. We accept U.S. Currency, MasterCard, Visa, Discover, Diners Club, and American Express.  
Maximum 3 promotions per table. Sorry. No Exceptions. For your convenience a 17% gratuity will be added automatically for parties of 8 or more.*

*\*We are not responsible for lost or stolen articles. \*We reserve the right to refuse service to anyone.*

4.01.12

# ANTIPASTI - APPETIZERS

*A tasty way to start your meal!*

## Garlic Puffs

Puffs of crusty bread tossed in olive oil, roasted garlic and spices 4.99

## Bruschetta

Thick cut Filone bread, toasted with marinated Roma tomatoes & topped with crumbled gorgonzola cheese, drizzled with balsamic reduction 7.99

## Stuffed Mushrooms

Large mushrooms stuffed with bread crumbs, garlic, butter, Romano cheese and white wine 8.99

## Tortellacci di Zucca

large butternut squash tortelloni sautéed in browned butter and sage sauce 9.99

## Artichoke Hearts

Crispy artichoke hearts served with lemon-garlic aioli dipping sauce 8.99

## Calamari Fritte

Golden tender squid served with marinara sauce 9.99  
*with our spicy Italian "Salsa Fresca" add .75*



## Caprese

Creamy fresh mozzarella, tomato slices and fresh basil drizzled with a balsamic vinegar reduction 7.99

## Ravioli Fritte

Crispy ravioli, stuffed with jalapeno and cheese served with our housemade ranch dressing 8.49



## Mozzarella Marinara

Creamy mozzarella fried golden brown served with marinara sauce 8.49

## Garlic Bread

Fresh baked Italian bread brushed with Eddie's own garlic butter recipe

Two pieces 3.49 Four pieces 5.99

*w/ Marinated Tomatoes & Mozzarella add 1.99 / 2.99*



## Appetizer Trio

Choose any three 11.99

Garlic Puffs, Caprese, Artichoke Hearts, Stuffed Mushrooms, Mozzarella Marinara Ravioli Fritte, Calamari Fritte, Tortellacci di Zucca or Bruschetta Arancini

# ZUPPE E INSALATE | SOUP & SALAD



## Minestrone

Traditional Italian soup with mixed vegetables and pasta  
Bowl 6.99 Cup 4.99

## Italian Wedding Soup

Traditional Italian soup with tiny meatballs, escarole and orzo pasta in chicken broth  
Bowl 7.99 Cup 5.99

## Della Casa Salad

Mixed greens with tomatoes, olives, pepperoncini peppers and mozzarella served with Italian dressing  
Large 9.99 Small 5.99

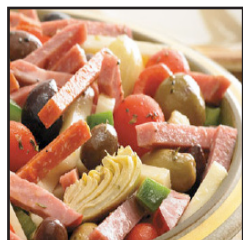


## Caesar Salad

Crisp romaine lettuce tossed with our fresh made Caesar dressing  
Large 9.99 Small 5.99

## Caprese Salad

Mixed field greens, fresh mozzarella, sliced cherry tomatoes, red onions, cucumbers and fresh basil tossed with Italian dressing, drizzled with balsamic reduction  
Large 11.99 Small 7.99



## Gorgonzola Salad

Mixed field greens, ruby grapes, caramelized walnuts & gorgonzola cheese tossed with raspberry vinaigrette  
Large 11.99 Small 7.99

## INSALATA GRANDIOSO

### Tossed Antipasto Salad

Assorted mixed greens & Italian cold cuts with black olives, cannellini beans, artichoke hearts, tomato, red onion & asiago cheese, tossed with Italian dressing  
Large 12.99 Small 9.99

### Grilled Chicken Caesar

Grilled chicken breast served over romaine lettuce tossed with Caesar dressing, parmesan cheese & croutons 13.99



### Chicken Gorgonzola Salad

Grilled chicken, field greens, ruby grapes, caramelized walnuts and gorgonzola cheese with raspberry vinaigrette 13.99

### Roasted Red Pepper & Goat Cheese Salad

with mixed greens and baby spinach, grilled asparagus, caramelized onions, diced tomatoes and balsamic vinaigrette 11.99

# PASTA CLASSICS

Served with Choice of Minestrone Soup or Salad della Casa and Fresh Baked Italian Bread



**Pasta Marinara** 11.49 **with Meat Sauce** 12.49  
Choice of Spaghetti, Linguine, Fettuccine, Mostaccioli or Rigatoni  
with two house-rolled meatballs or two spicy Italian sausages add 2.95

## Rigatoni Bolognese

For those that prefer more meat and less tomato try this hearty Tuscan style beef ragu 13.99

## Spaghetti Aglio Olio

Sauté of extra virgin olive oil & sliced garlic (red pepper on request) 11.99  
with Mushrooms add 1.75



## Spaghetti Puttanesca

Sauté of sliced garlic, olives, capers, mushrooms, anchovy and tomato sauce 13.99

## Classic Penne Arrabbiata

Traditional spicy red sauce topped with fresh basil 12.99 with Mushrooms & Kalamata Olives add 1.50

## Penne Sausage & Peppers

Sliced Italian sausage, bell peppers and marinara sauce tossed with mostaccioli 14.99



## Penne alla Vodka

Simmered with tomatoes, mushrooms & shallots in a Romano cream sauce, flamed with vodka 15.99  
with Sautéed Chicken add 2.99

## Fettuccine Alfredo

Fettuccine tossed in a traditional butter, cream and parmesan cheese sauce 14.99  
w/ Grilled Chicken add 2.99 w/ Sautéed Shrimp or Scallops add 4.99



## Paglio e Fieno

Spinach & egg fettuccine, sautéed with prosciutto and peas in a Romano cream sauce 15.99

## Linguine with Clam Sauce

Whole baby clams sautéed in extra virgin olive oil, white wine, garlic & herbs (Red Sauce on request) 14.99

## Linguine alla Genovese

Sautéed with fresh basil & pine nut pesto 14.99 with Grilled Chicken add 2.99

Substitute  
Gluten-Free  
Spaghetti  
or  
Multi-Grain  
Penne  
for \$1.00

We are not a wheat free  
environment

# EDDIE'S FAVORITES

Served with Choice of Minestrone Soup or Salad della Casa and Fresh Baked Italian Bread

## Cappellini Rustica

Olive oil, roasted garlic, fresh & oven-dried tomatoes, asparagus  
& rosemary potatoes, tossed with angel hair pasta 15.99

## Chicken Tetrazzine

Sautéed chicken, fresh spinach and mushrooms sautéed in a garlic  
cream sauce tossed with orchiette pasta 16.99

## Shrimp & Broccoli

Shrimp sautéed with broccoli in a lemon, butter, garlic  
& white wine sauce, tossed with linguine 18.49

## Fettuccine Piccanti

Salmon and asparagus sautéed in jalapeno cream sauce and  
tossed with fettuccine pasta 18.99

## Multi-Grain Penne with Chicken

Chicken breast simmered in tomato sauce with roasted peppers,  
green onions, mushrooms, sun-dried tomatoes and white wine  
tossed with multi-grain penne pasta 16.99

## Penne alla Luca

Sautéed chicken with pancetta and green onions in a  
Brandy-Dijon mustard cream sauce 17.99

## Shrimp di Angeli

Large shrimp sautéed with tomatoes & red onions in a  
garlic cream sauce, tossed with cappellini pasta 18.99

## Eddie's Trio

Trio of house favorites for larger appetites; Housemade Lasagna,  
Chicken Parmigiana and Fettuccine Alfredo 18.99

# BAKED & STUFFED PASTA

Served with Choice of Minestrone Soup or Salad della Casa and Fresh Baked Italian Bread

## Manicotti Florentine

Three crêpes filled with ricotta cheese,  
fresh spinach and caramelized onions topped  
with marinara sauce & mozzarella cheese 15.99

## Lasagna di Carne

Layered with three cheeses, Italian sausage & meat sauce,  
topped with marinara sauce and melted mozzarella  
Mama's Cut 15.99 Eddie's Cut 17.99



## Tortellini Casalinga

Tricolor tortellini sautéed with sliced Italian sausage,  
in a basil-pesto cream sauce 16.99

## Four - Cheese Ravioli

with choice of  
Marinara Sauce 13.99 or Meat Sauce 14.99  
Pesto Cream Sauce 16.99 or Creamy Alfredo 16.99

## Baked Mostaccioli

Tubular pasta baked with seasoned ricotta cheese and  
marinara sauce, topped with melted mozzarella 14.99



## Shrimp & Roasted Garlic Ravioli

Large ravioli stuffed with shrimp served with  
a lemon-shallot cream sauce & cuts of asparagus 17.99

## Gemelli Mac & Cheese

Besciamella sauce, applewood bacon,  
fresh spinach, caciocavallo and Romano cheese  
topped with toasted bread crumbs 16.99

## Grilled Chicken & Spinach Ravioli

stuffed with grilled chicken, spinach, & cheese tossed  
with a tomato provenciale sauce 16.99

# ITALIAN SPECIALTIES

Served with Choice of Minestrone Soup or Salad della Casa and Fresh Baked Italian Bread

## Chicken Parmigiana

Breaded breast of chicken topped with marinara sauce & melted mozzarella, served with spaghetti 16.99

## Chicken Marsala

Sautéed chicken breast & mushrooms in a marsala wine sauce, served with roasted potatoes 17.99

## Chicken Piccata

Medallions of chicken sautéed in a butter, caper fresh lemon and white wine sauce, served with angel hair pasta 17.99

## Chicken alla Vesuvio

Chicken breast sauteed with onions, mushrooms, and roasted peppers in a sherry wine sauce with green peas and roasted potatoes 18.99

## Eggplant Parmigiana

Parmesan breaded eggplant, topped with marinara sauce and melted mozzarella, served with spaghetti marinara 15.99



## Veal Parmigiana

Breaded medallions of veal topped with marinara sauce & melted mozzarella, served with spaghetti 18.99

## Veal Marsala

Sautéed medallions of veal & mushrooms in a marsala wine sauce, served with roasted potatoes 19.99

## Veal Piccata

Medallions of veal sautéed in a butter, caper, fresh lemon & white wine sauce, served with angel hair pasta 19.99

## Veal Saltimbocca

Medallions of veal topped with slices of prosciutto, provolone cheese, sage, sauteed in a white wine demiglaze sauce, served with angel hair pasta aglio olio 21.99

## Bistecca San Filippo

Grilled 8 oz flat iron steak, sliced and topped with wild mushrooms in a marsala cream sauce, served with roasted potatoes 21.99 (Sub. Fettuccine Alfredo add 2.00)

## PESCE



## Salmon Milano

Grilled & served with a lemon-butter caper and white wine sauce served over cappellini and spinach aglio olio 18.99

## Salmon Genovese

Grilled & served with a pesto cream sauce served with roasted potatoes or penne pasta 18.99



## Pesce Bianco

Pan-roasted whitefish served with oven-dried Roma tomatoes, and assorted mushrooms in a lemon-marsala wine sauce served with roasted potatoes 17.99

## Seafood Misto

Large shrimp, fresh Manila clams and sea scallops sautéed with shallots, garlic, butter, lemon, and white wine, tossed with linguine 20.99 / 17.99

## Pesce del Giorno

Chefs selection - Market Price

## Linguine Calamari

Fresh tender calamari sauteed in a tomato-marsala wine sauce and tossed with linguine 17.99

## Linguine Vongole alla Mario

One pound of fresh Manila clams, sauteed with pancetta bacon, olive oil, garlic, red chilies and white wine 19.99

## Pescatore

Shrimp, Manila clams, scallops, calamari and black mussels sautéed in olive oil, garlic, tomato sauce, white wine and basil, tossed with linguine 22.99 / 18.99

## PIZZA

	Mini 9"	Small 12"	Med. 14"	Large 16"	Sicilian 16" x 16"		Mini 9"	Small 12"	Med. 14"	Large 16"	Sicilian 16" x 16"
<b>Cheese</b> Tomato Sauce, Mozzarella Cheese & Oregano (Toppings Extra)	9.99	12.99	15.99	18.99	20.99	<b>Chicken Pesto</b> Basil Pesto, Sautéed Chicken, Sun-Dried Tomatoes & Goat Cheese	12.99	16.99	20.99	25.99	27.99
<b>Margherita</b> Mozzarella, Olive Oil, Fresh Tomatoes, Garlic, Basil & Spices	10.99	14.99	18.99	21.99	23.99	<b>Bada Bing</b> Four Cheese & Sausage Pizza with Mozzarella, Gorgonzola, Romano and Goat Cheese with Italian Sausage & Marinated Tomatoes	12.99	16.99	20.99	25.99	27.99
<b>Vegetarian</b> Tomato Sauce, Mozzarella, Mushrooms, Bell Pepper, Onions, Black Olives with Extra Cheese and Fresh Tomatoes	11.99	15.99	19.99	23.99	25.99	<b>Al Greco</b> Mozzarella, Fresh Spinach, Artichoke Hearts, Red Onions, Feta Cheese and Fresh Tomatoes	12.99	16.99	20.99	25.99	27.99
<b>Eddie's Special</b> Tomato Sauce, Mozzarella, Italian Sausage, White Onions, Black Olives, Ricotta Cheese, and Marinated Tomatoes	12.99	16.99	20.99	25.99	27.99	<b>BBQ Chicken</b> Bbq Sauce, Grilled Chicken, Red Onion, Tomato & Fresh Cilantro	12.99	16.99	20.99	25.99	27.99
<b>The Works</b> Tomato sauce, Mozzarella, Pepperoni, Canadian Bacon, Sausage, Bell Peppers, Onions, Olives, Mushrooms & Extra Mozzarella	12.99	16.99	20.99	25.99	27.99						
<b>The Antipasto Pizza</b> Tomato Sauce, Mozzarella, Salami, Cappelicola Ham, Artichoke Hearts, Red Onions, Tomatoes, chopped Pepperoncini's and Extra Mozzarella	13.99	17.99	21.99	29.99	29.99						

### C.Y.O. Calzone 11.99

Create Your Own Calzone Stuffed with Seasoned Ricotta, Choice of Two Toppings, Mozzarella & Spices Baked Golden Brown

### Traditional Toppings

Anchovy, Bacon Bits, Basil, Bell Peppers, Black Olives, Broccoli, Canadian Bacon, Garlic, Jalapenos, Meatballs, Mozzarella (Extra), Mushrooms, Onions, Pepperoncini, Pepperoni, Pineapple, Red Onions, Salami, Sausage, Tomatoes, Spinach, Sundried Tomato

### Premium Toppings

Alfredo Sauce, Artichoke Hearts, Cappelicola, Chicken, Clams, Eggplant, Goat Cheese, Feta Cheese, Gorgonzola Cheese, Kalamata Olives, Pesto Sauce, Ricotta Cheese, Roasted Peppers, \*Scallops, \*Lg. Shrimp (\*Double Toppings)

# VINO

Wine By The Numbers - Glass/6oz - Quartino/8.5oz - 1/2 Carafe/17oz - Carafe/34oz - 750ml Bottle/25oz - 375ml Half Btl/12oz - 187ml/6oz

## ITALIAN SANGRIA

	Glass	1/2 Liter	Carafe
Classic Sangria made by infusing fresh fruit with a secret house blend of wine. Your choice of Red or White	5.95	10.95	19.95

## VINO DELLA CASA

	Glass	1/2 Liter	Carafe
<b>Vino Bianco</b> San Antonio	5.95	10.95	19.95
<b>Vino Rosso</b> San Antonio	5.95	10.95	19.95

## SPARKLING WINES

	Glass	Bottle
<b>Korbel Brut</b> Sonoma	187ml	7.95
<b>Asti Spumante</b> Capetta Italy	—	23.00
<b>Moscato Rose</b> Villa Elena Italy	—	5.75
<b>Prosecco</b> Zonin Italy	—	22.00

## WHITE

	Glass	Quartino	Bottle
<b>Pinot Grigio</b> Salmon Creek Ca	5.95	7.95	23.00
<b>Pinot Grigio</b> Pasqua Veneto	6.95	9.95	27.00
<b>Pinot Grigio</b> Spinelli Veneto	—	375ml Half Btl	12.00
<b>Sauvignon Blanc</b> Raymond Ca.	6.50	9.50	24.00
<b>Chardonnay</b> Salmon Creek Ca	5.95	7.95	23.00
<b>Chardonnay</b> Maddalena Ca	6.95	9.95	26.00
<b>Chardonnay</b> Kendall Jackson Ca	8.95	12.95	34.00
<b>Chardonnay</b> Chalone "Estate" Monterey	—	—	39.00
<b>Riesling</b> Maddalena Monterey	6.50	9.50	24.00
<b>Moscato di Asti</b> Il Conte D'Alba Piedmont	7.50	10.95	28.00

## BLUSH

	Glass	Quartino	Bottle
<b>White Zinfandel</b> Salmon Creek Ca	5.95	7.95	23.00
<b>White Zinfandel</b> Maddalena Paso Robles	6.50	9.50	24.00

## CALIFORNIA REDS

	Glass	Quartino	Bottle
<b>Pinot Noir</b> Cedar Brook Ca	6.95	9.50	26.00
<b>Pinot Noir</b> Byron Ca.	9.50	13.75	36.00
<b>Merlot</b> Salmon Creek Ca	5.95	7.95	23.00
<b>Merlot</b> Maddalena Paso Robles	7.95	11.50	30.00
<b>Merlot</b> Freemark Abbey Napa	—	—	38.00
<b>Cabernet Sauvignon</b> Salmon Creek Ca	5.95	7.95	23.00
<b>Cabernet Sauvignon</b> Maddalena Ca	7.50	10.95	28.00
<b>Cabernet Sauvignon</b> Kendall Jackson Ca.	8.95	12.95	34.00
<b>Cabernet Sauvignon</b> Freemark Abbey Napa	—	—	48.00
<b>Meritage</b> B.V. "Tapestry" Napa	—	—	55.00
<b>Syrah J. Lohr</b> "South Ridge" Paso Robles	7.95	11.50	30.00
<b>Zinfandel</b> Kenwood, "Yulupa" Sonoma	6.95	9.50	26.00
<b>Zinfandel</b> Murphy Goode "Liar's Dice" Sonoma	—	—	35.00

## ITALIAN REDS & OTHER IMPORTS

	Glass	Quartino	Bottle
<b>Montepulciano</b> Spinelli Veneto	—	375ml Half Btl	12.00
<b>Stella Rossa</b> Il Conte D'Alba Piedmont (Served Cold)	7.50	10.95	24.95
<b>Valpolicella</b> Pasqua Veneto	6.50	9.50	24.00
<b>Chianti DOCG</b> Tiziano Tuscany	6.95	9.95	26.00
<b>Chianti Classico</b> San Felice Tuscany	8.95	13.50	33.00
<b>Barbera D' Alba</b> Fontana Fredda Piedmont	7.95	11.50	30.00
<b>Rosso Di Montalcino</b> Piancornello Tuscany	—	—	38.00
<b>Vino Nobile Di Montepulciano</b> Torcalvano Tuscany	—	—	45.00
<b>Super Tuscan "Campaccio"</b> Terrabianca Tuscany	—	—	48.00
<b>Amarone di Valpolicella</b> Remo Farina Veneto	—	—	55.00
<b>Brunello di Montalcino</b> San Felice Tuscany	—	—	78.00
<b>Graffigna Malbec</b> Mendoza Argentina	7.50	10.95	29.00

## AFTER DINNER

(Served up or over ice)	Glass (2oz)
<b>Syrah Port, La Quinta</b>	4.50
<b>Marsala Cream, La Quinta</b>	4.50
<b>Irish Cream, O' Mara's</b>	4.95
<b>Coffee Liqueur, Kalana</b>	4.95
<b>Amaretto di Verona</b>	4.95

After Dinner  
Drinks Are  
Wine-Based  
Liqueurs

## DOLCI

### Chocolate Dipped Cannoli

Crispy Italian pastry dipped in semi-sweet chocolate and filled with housemade sweetened ricotta cheese, chocolate chips, chopped pistachios and cherry Small 2.99 Large 4.99

### Ghiradelli Brownie Sundae

Warmed chocolate brownie, vanilla ice cream, chocolate and caramel sauces topped with candied pecans and whipped cream 6.99

### Cheesecake

Seasonal Housemade Cheesecake 6.99

### Cioccolati Sogno

Satisfy your "Chocolate Dreams" flourless dark chocolate cake, served with raspberry & chocolate sauce with a dollop of whipped cream 6.99

### Lemon Custard Cake

Layered with lemon cream custard covered with cream cheese frosting 6.99

### Strawberry Zabaglione

Fresh sliced macerated strawberries served with a cool marsala cream and topped with whipped cream 6.50

### Tiramisú

Lady fingers soaked in espresso and layered with mascarpone, marsala wine & whipped cream, dusted with chocolate 6.99

### Apple-Cherry Crisp

This country Italian recipe is made with fresh cut Granny Smith apples, tart cherries with a cinnamon sugar topping 5.99  
ala mode add 1.00

### Ice Cream

Spumoni or Vanilla 4.50

## BEVANDI

### Sparkling

San Pelligrino  
Small 2.95 Large 5.75

### Still

Panna  
Small 2.95 Large 5.75

## BIRRA

### Domestic

Budweiser  
Miller Light Bud Light  
3.95

### Imports/Crafted

Moretti Corona  
Heineken 4.95 St. Pauli N.A.

### Large Bottles

New Castle or Fat Tire  
7.95

### Draft Beer

Coors Light  
Pint 4.50 22oz 6.95 Pitcher 12.95

Peroni, Blue Moon, or Firestone DBA  
Pint 5.50 22oz 7.95 Pitcher 14.95

Please Drink Responsibly!