

# Antipasti

## **Calamari Arrabbiata**

golden fried calamari  
finished in a spicy red sauce 18

## **Involtini di Melanzane**

lightly battered fresh eggplant rolled with a  
delicate blend of cheeses, topped with tomato  
sauce and baked with mozzarella 15

## **Calamari Fritti**

tender golden fried calamari served with our  
homemade marinara sauce 17

## **Mozzapesto**

fresh mozzarella, basil pesto infused olive oil,  
fresh ripe vine tomatoes, roasted red peppers 16

## **Cauliflower alla Carolina**

parmigiano roasted cauliflower, caramelized  
onions, chunks of sausage topped with  
breadcrumbs then baked 18

## **Mozzarella in Corozza**

pan fried mozzarella, topped with capers  
and hearty pomodoro sauce 16

## **Cozze Posillipo**

sautéed mussels in a marinara sauce or garlic  
and olive oil herb brodino 18

## **Polenta all Griglia**

grilled polenta slices topped with chunks  
of tender veal and wild mushrooms 17

## **Fried Zucchini**

lightly battered and fried in olive oil herb brodino 15

## **Ravioli Fritti**

pan fried cheese filled ravioli 13

## **Funghi Ripieni**

stuffed mushrooms 14

## **Vongole al Forno**

whole little neck clams topped with our  
seasoned breadcrumbs  
1/2 dozen for 13 • 1 dozen for 18

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# *Insalate*

## **Caesar Classico**

classic caesar salad with romaine lettuce, garlic croutons, shaved parmigiano reggiano tossed with our creamy caesar dressing 14

## **Insalata Mista**

baby mixed greens, tomatoes, granny smith apple, walnuts, gorgonzola cheese with white balsamic vinaigrette 14

## **35 Salad**

our house salad – iceberg lettuce, chopped cucumber, tomato, piemento, black and green olives, topped with shredded mozzarella and our italian dressing 14

## **Insalata Spinaci**

baby leaf spinach, grape tomatoes, walnuts, smoked applewood bacon, goat cheese in a warm balsamic vinaigrette 14

## **Impazzita**

mesculin greens, avocado, candied walnuts, tomatoes, chopped cucumbers, red onion, spicy chicken cutlet, crumbled gorgonzola 16

## **Princess Salad**

romaine lettuce, balsamic chicken, slivered almonds, chopped tomatoes, cranberries, avocado and feta cheese 16

# *Zuppe*

## **Pasta Fagioli**

savory bean soup with pasta 9

## **Stracciatella Romana**

spinach egg drop soup with cheese tortellini 9

## **Tortellini in Brodo**

cheese tortellini and petite peas in chicken broth 9

## **Zuppa di Lenticchie**

classic lentil soup 9

## **Zuppa di Scarola e Pollo**

escarole, chicken and white bean soup 9

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# Pastas

## **Cavatelli con Salsiccia**

crumbled sausage, asparagus tips, tomato,  
and a touch of cream 20

## **Farfalle alla 35**

bow tie shaped pasta, pan seared chicken,  
crumbled sausage, fresh spinach,  
mozzarella in a creamy pink sauce 20

## **Farfalle al Salmone**

fresh salmon, petite peas, shiitake mushrooms  
in a pink sauce 20

## **Farfalle Saffron**

grilled chicken and shrimp, diced tomato, fresh baby leaf  
spinach in a saffron garlic and olive oil brodino 20

## **Fettuccine Alfredo**

creamy alfredo sauce made with parmigiano reggiano 18

## **Linguine con Vongole (Rosso or Bianco)**

fresh clams, white wine garlic and olive oil or  
marinara sauce 22

## **Linguine Mare Bello**

shrimp, calamari, scallops, mussels, clams sautéed in  
marinara or fra diavolo 26

## **Orecchiette Broccoli Rabe**

sautéed in our garlic and olive oil brodino 21

## **Pasta alla 35**

rigatoni, baby shrimp, sun dried tomatoes, broccoli florets, and  
sautéed mushrooms in garlic and oil sauce 22

## **Penne ala Vodka**

tomato sauce with a touch of cream and a  
splash of vodka 18

## **Rigatoni alla Michael**

hearty meat sauce topped with warm ricotta 18

## **Spaghetti Carbonara**

italian bacon, egg, peas, mushrooms  
and a touch of cream sauce 18

## **Trofie Basil Pesto**

grilled chicken, basil, pesto  
and roasted pine nuts 18

## **Zucchini Linguine**

fresh zucchini made into linguine shaped pasta  
and cooked with tomato sauce  
gluten free and low carbohydrates

grilled chicken 18 • meatballs 18  
pink sauce 17 • shrimp 21

# Pasta Al Forno

## **Lasagna alla 35**

baked homemade veal, beef and pork lasagna  
topped with mozzarella 23

## **Manicotti**

ricotta filled crepe baked with mozzarella cheese and  
topped with tomato sauce 18

## **Ravioli**

ricotta filled homemade ravioli  
with tomato. sauce and mozzarella 18

## **Gluten Free Options Available**

before placing your order, please let us know if you have a food allergy  
so we can make arrangements to best accommodate your needs

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# Entrees

(Served with potato and vegetables )

## **Capricioso**

veal or chicken milanese with arugula, red onion, fresh mozzarella and grape tomatoes in a balsamic vinaigrette dressing  
chicken 23 • veal 25

## **Chicken Scarpariello on the Bone**

sautéed chicken on the bone with sausage and onions in a light brown sauce 25

## **Chicken Sorrentino**

chicken breast topped with prosciutto, eggplant, melted mozzarella in a brown sauce  
with a touch of tomato sauce 25

## **Francese**

lightly battered and cooked in a lemon, butter white wine sauce  
chicken 22 • shrimp 25 • veal 24

## **Le Parmigiane**

an assortment of the three classics – eggplant, veal and chicken parmigiana 24

## **Polpette di Carne**

3 beef, veal and pork meatballs served in our traditional tomato sauce with spaghetti,  
topped with shavings of parmigiano reggiano 22

## **Scottadito**

baby lamb chops seared with breadcrumbs and dijon mustard and served with sautéed escarole white beans 44

## **Shrimp Scampi**

jumbo shrimp sautéed with garlic, lemon and fresh herbs 25

## **Shrimp Oreganata**

succulent shrimp topped with our italian seasoned bread crumbs cooked in a garlic lemon butter sauce 25

## **Vitello alla Thirty Five**

tender veal medallions topped with imported prosciutto, baby leaf spinach, fresh mozzarella  
in a shiitake mushroom sauce 25

## **Vitello Limone**

veal scallopini with lemon zest and fresh provincial herbs 24

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# Grilled Specialties

(Served as listed)

## **Amalfi**

grilled chicken or roasted sausage with broccoli rabe, cherry peppers, garlic & oil 23

## **Calamari**

grilled calamari tubes, lightly breaded, served over tricolor greens with lemon dressing 22

## **Jumbo Gulf Shrimp**

served on bed of sautéed baby leaf spinach 24

## **Salmon**

fresh salmon drizzled with our special lemon sauce, served with mixed vegetables 25

## **Vegetables**

grilled freshly cut vegetables, drizzled with sweet balsamic vinaigrette 16

# Contorni (Sides)

broccoli 7

broccoli di rabe p/a

escarole white beans garlic & oil 7

mashed potatoes 7

parmigiano rice 7

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# *Brick Oven Pizza*

## **Buffalo Chicken Pizzetta**

tender pieces of chicken and mozzarella in our creamy buffalo blue cheese sauce 17

## **Caesar Salad Pizza**

whole wheat crust topped with our classic tossed caesar, grilled chicken and shavings of parmigiano reggiano 16

## **Funghi**

tomato, mozzarella and wild mushrooms 16

## **Ortolana**

oven roasted vegetables topped with tomato sauce and fresh mozzarella 14

## **Pizzetta Integrale**

whole wheat pizza margherita 14

## **Quattro Stagioni**

tomato, mozzarella, wild mushrooms, artichokes, olives, prosciutto di parma 17

## **Regina Margherita**

tomato, mozzarella and fresh basil 15

## **Salsiccia e Spinaci**

crumbled sausage, baby leaf spinach, tomato and mozzarella 16

## **Focaccia Robiola**

imported robiola cheese topped with white truffle oil 20

# *Pizza Rustica*

## **Classica**

tomato, mozzarella and fresh basil 19

## **Della Nonna (Grandma's Pizza)**

garlic and herbs, thin crust topped with mozzarella and plum tomato sauce 19

## **Toppings**

\$3 Each

anchovies • arugula • meatballs • onions • pepperoni  
prosciutto di parma • sausage • vegetables • wild mushrooms

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