



Antipasti

Calamari Arrabbiata

golden fried calamari finished in a spicy red sauce 16

Calamari Fritti

tender golden fried calamari served with our homemade marinara sauce 13

Cauliflower alla Carolina

parmigiano roasted cauliflower, caramelized onions, chunks of sausage topped with bread crumbs then baked 13

Classico Freddo

prosciutto, fresh mozzarella, sun dried tomatoes, olives, marinated artichokes, roasted peppers, and cubes of parmigiano and provolone 16

Clams on the Half Shell

dozen clams served with horseradish and cocktail sauce 13

Cozze Posillipo

sautéed mussels in a marinara sauce, or garlic and olive oil herb brodino 11

Fried Zucchini

lightly battered and fried in olive oil 11

Funghi Ripieni

stuffed mushrooms 11

Involtini di Melanzane

lightly battered fresh eggplant rolled with a delicate blend of cheeses, topped with tomato sauce, and baked with mozzarella 12

Mozzapesto

fresh mozzarella, basil pesto infused olive oil, fresh ripe vine tomatoes, roasted red peppers 13

Mozzarella in Corozza

pan fried mozzarella, topped with capers and hearty pomodoro sauce 13

Polenta alla Griglia

grilled polenta slices topped with chunks of tender veal and wild mushrooms 14

Polpo alla Griglia

grilled marinated octopus 24

Ravioli Fritti

pan fried cheese filled ravioli 10

Shrimp Cocktail

large succulent shrimp served with cocktail sauce 20

Vongole al Forno

whole littleneck clams topped with our seasoned bread crumbs
(1/2) dozen for 11 ♦ (1) dozen for 15

Zuppe

Stracciatella Romana

spinach egg drop soup with cheese tortellini 8

Tortellini in Brodo

cheese tortellini and petite peas in chicken broth 8

Zuppa di Lenticchie

classic lentil soup 8

Zuppa di Scarola e Pollo

escarole, chicken, and white bean soup 8

Insalate

Add the following protein selections to any salad

Grilled Salmon or Shrimp 7 ♦ Grilled Chicken 3.5 ♦ Blackened Salmon or Shrimp 9 ♦ Blackened Chicken 6
Roasted Sausage 3.5 ♦ Buffalo Shrimp 7 ♦ Buffalo Chicken 4 ♦ Buffalo Calamari 7

Caesar Classico

classic caesar salad with romaine lettuce, garlic croutons,
shaved parmigiano reggiano tossed with our creamy caesar dressing 11

35 Salad

our house salad - iceberg lettuce, chopped cucumber, tomato, piemento, black
and green olives, topped with shredded mozzarella and our Italian dressing 11

Insalata Frutti di Mare

marinated seafood salad in a lemon and extra virgin olive oil 15

Impazzita

mesculin greens, avocado, candied walnuts, tomatoes, chopped cucumbers,
red onion, spicy chicken cutlet, crumbled gorgonzola 13

Insalata di Finocchio

fennel bulb, tricolor greens, orange segments, red wine vinaigrette 11

Insalata Mista

baby mixed greens, tomatoes, granny smith apple, walnuts,
gorgonzola cheese, with white balsamic vinaigrette 11

Insalata Spinaci

baby leaf spinach, grape tomatoes, walnuts, smoked applewood bacon,
goat cheese, in a warm balsamic vinaigrette 11

Princess Salad

romaine lettuce, balsamic chicken, slivered almonds, chopped tomatoes,
cranberries, avocado, and feta cheese 13

Tre Colori

tricolor greens with grilled asparagus, grape tomato, red onion,
gorgonzola cheese, white balsamic vinaigrette 11

Pastas

Cavatelli con Salsiccia

crumbled sausage, asparagus tips, tomato, and a touch of cream 13

Farfalle alla Gino's

bow tied shaped pasta, pan seared chicken, crumbled sausage, fresh spinach, mozzarella, in a creamy pink sauce 15

Farfalle al Salmone

fresh salmon, petite peas, shiitake mushrooms in a pink sauce 15

Farfalle Saffron

grilled chicken and shrimp, diced tomato, fresh baby leaf spinach in a saffron garlic and olive oil brodino 14

Fettucine Panna Parma

creamy alfredo sauce made with parmigiano reggiano and prosciutto cotto 13

Gnocchi Alla Caprese

potato dumplings with filetto di pomodoro, basil, fresh mozzarella 12

Linguini Mare Bello

shrimp, calamari, scallops, mussells, clams, sautéed in marinara or fra diavolo 18

Linguini Terra O'Mare

baby shrimp, oven roasted tomatoes in a white wine, garlic, and olive oil brodino 13

Linguine con Vongole (Rosso o Bianco)

fresh clams, white wine, garlic and olive oil or marinara 13

Orecchiette Broccoli Rabe

sautéed in our garlic and olive oil brodino 13
(add roasted Italian sausage \$4.00)

Parpadelle con Funghi Selvatici

wild mushrooms, shallots, touch of cream 12

Pasta alla Thirty Five

baby shrimp, sun dried tomato, broccoli florets, and sautéed mushrooms 13

Penne alla Vodka

tomato sauce with a dash of cream and a splash of vodka 12

Penne Nocerina

basil pesto combined with our pomodoro sauce and topped with pan seared chicken 14

Rigatoni alla Michael

hearty meat sauce topped with warm ricotta 14

Rigatoni Sugo di Carne

braciola and short ribs, braised then slow cooked in our tomato sauce 17

Spaghetti Carbonara

Italian bacon, egg, peas, mushrooms and a touch of cream 11

Spaghetti Mare e Monti

spaghetti with shiitake mushrooms, calamari and shrimp in a light red sauce 14

Trofie alla Tiziana

artisanal fusilli, carmelized onions, peas, mushrooms, sun dried tomatoes, crumbled sausage, garlic and olive oil brodino 15

Trofie Basil Pesto

grilled chicken, basil, pesto, and toasted pine nuts 12

Zucchini Linguine

fresh zucchini made into linguini shaped pasta and cooked with tomato sauce.

Gluten free, low carbohydrates
grilled chicken 16 ♦ meatballs 16
pink sauce 16 ♦ shrimp 20

Pasta al Forno

Lasagna 35

baked homemade, veal, beef, and pork lasagna topped with mozzarella 15

Manicotti

ricotta filled crepe baked with mozzarella cheese and topped with tomato sauce 13

Ravioli

ricotta filled homemade ravioli with tomato sauce and mozzarella 13

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.

Entrées

(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 20 ♦ veal 23

Chicken Scarpariello on the Bone

sautéed chicken on the bone with sausage and onions in a light brown sauce 22

Chicken Sorrentino

chicken breast topped with prosciutto, eggplant, melted mozzarella in a brown sauce with a touch of tomato sauce 17

Chicken Vesuvio

marinated balsamic chicken palliard topped with sautéed seasonal mixed vegetables 17

Francese

lightly battered and cooked in a lemon, butter, white wine sauce
chicken 17 ♦ shrimp 22 ♦ veal 21

Le Parmigiane

an assortment of the three classics: eggplant, veal, and chicken parmigiana 18

Polpette di Carne

beef, veal, and pork meatballs served in our traditional tomato sauce and topped with shavings of parmigiano reggiano 17

Porcini Risotto

risotto sautéed, porcini mushrooms with three grilled jumbo shrimps 23

Scampi alle Erbe

jumbo shrimp sautéed with garlic, lemon, and fresh herbs 23

Scottadito

baby lamb chops seared with bread crumbs and dijon mustard served with sautéed escarole white beans 36

Shrimp Oreganata

succulent shrimp topped with our Italian seasoned bread crumbs, cooked in a garlic lemon butter sauce 23

Spiedini di Gamberoni

grilled shrimp marinated in limoncello and rosemary 23

Vitello alla Thirty Five

tender veal medallions topped with imported prosciutto, baby leaf spinach, fresh mozzarella in a shiitake mushroom sauce 22

Vitello Limone

veal scallopini with lemon zest and fresh provincial herbs 22

Zuppa di Pesce

traditional Italian fish stew with an assortment of fish in a tomato broth served over toasted country bread 20

Grilled Specialties

(served as listed)

Amalfi

grilled chicken or roasted sausage with broccoli rabe, cherry peppers, garlic and oil 17

Calamari

grilled calamari tubes, lightly breaded, served over tricolor greens with lemon dressing 16

Chicken Brushcetta

marinated tomatoes, fresh mozzarella and red onion 15

Grigliata alla Brace

an assortment of perfectly grilled veal, beef, and sausage 22

Jumbo Gulf Shrimp

served on a bed of sauteed baby leaf spinach 23

Salmon

fresh salmon drizzled with our special lemon sauce, served with mixed vegetables 23

Skirt Steak

served with peppers, mushrooms and onions, marinated
with our special blend of spices 24

Vegetables

grilled freshly cut vegetables drizzled with sweet balsamic vinaigrette 13

Contorni (sides)

Baby Leaf Spinach 7 ♦ Broccoli 5 ♦ Broccoli di Rabe 9

Escarole white beans, garlic and oil 7 ♦ Mashed Potatoes 5

Parmigiano Rice 5 ♦ Potato Croquettes 5 ♦ Sweet Potato Fries 6



Wraps or Paninis

(served with french fries)

Barese

blackened salmon, romaine lettuce, avocado, tomato, red onion, garlic aioli 12

Capricioso

tender veal golden fried, red onion, arugula, tomato, tossed in a lemon vinaigrette dressing 12

Firenze

grilled skirt steak, caramelized onions, and provolone 14

Napoli

grilled sausage, sautéed broccoli rabe, and spicy cherry peppers 12

Padrino

golden fried chicken cutlet with marinated roasted peppers, sliced fresh mozzarella and prosciutto di parma 12

Parma

prosciutto di parma, mozzarella, arugula, and flame roasted peppers 12

Pollo

grilled chicken, arugula, piemento, fresh mozzarella 12

Roma

grilled chicken, mozzarella, and basil pesto 12

The Bayside

our traditional caesar salad, roasted peppers, fresh mozzarella and marinated grilled chicken 12

Trattoria 35

prosciutto, mortadella, roasted peppers, fresh mozzarella 12

Vitello

grilled or pan fried with roasted peppers, fresh mozzarella, and prosciutto di parma 12

Brick Oven Pizza

Arrabbiata

broccoli di rabe, cherry peppers, portobello, mozzarella, on a seasoned herb crust 14

Buffalo Chicken Pizzetta

tender pieces of chicken and mozzarella in our creamy buffalo blue cheese sauce 13

Caesar Salad Pizza

whole wheat crust topped with our classic tossed caesar, grilled chicken, and shavings of parmigiano reggiano 14

Funghi

tomato, mozzarella, and wild mushrooms 13

Pizza Alla Mike

eggplant, crumbled sausage, pesto sauce and lightly drizzled white truffle oil 15

Melanzane

tender battered eggplant topped with tomato sauce, ricotta and mozzarella 13

Napolitana

sliced ripe vine tomato, fresh garlic, and mozzarella 13

Ortolana

oven roasted vegetables, topped with tomato sauce and fresh mozzarella 11

Pizzetta Integrale

whole wheat pizza margherita 11

Quattro Formaggi

fresh mozzarella, fontina, imported gorgonzola, and ricotta 14

Quattro Stagioni

tomato, mozzarella, wild mushrooms, artichokes, olives, prosciutto di parma 15

Regina Margherita

tomato, mozzarella, and fresh basil 10

Salsiccia e Spinaci

crumbled sausage, baby leaf spinach, tomato, and mozzarella 12

Focaccia Robiola

imported robiola cheese topped with white truffle oil 18

Four Cheese Calzone

blend of cheese baked in our freshly made dough 11

(choose a topping below to customize your calzone)

Pizza 35

margherita style 19 ♦ nonna style 28

calamari, clams, and shrimp sautéed in a light marinara sauce

Pizza Rustica

Classica

tomato, mozzarella, and fresh basil 15

Della Nonna (grandma's pizza)

garlic and herbs, thin crust topped with mozzarella and plum tomato sauce 15

Marinara

trattoria's signature tomato sauce with provincial herbs, topped with garlic, extra virgin olive oil, and sprinkled parmigiano cheese 15

Toppings:

Anchovies 3 ♦ Artichokes 3.5
Arugula 3.5 ♦ Goat Cheese 4 ♦ Gorgonzola 4
Meatballs 3 ♦ Onions 2 ♦ Pepperoni 2
Prosciutto di Parma 3.5 ♦ Prosciutto Cotto 3.5
Sausage 3 ♦ Spicy Sopressata 3
Vegetables 3 ♦ Wild Mushrooms 3.5



Open 7 Days

On & Off Premises Catering

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