

Pollo e Vitello

VEAL CUTLET PARMIGIANA.....	21
VEAL SCALOPPINI MARSALA.....	21
VEAL SCALOPPINI FRANCESE.....	21
VEAL SCALOPPINI CACCIATORE.....	21
VEAL SCALOPPINI PICATTA	21
VEAL SCALOPPINI WITH PEPPERS AND ONIONS	21
VEAL SCALOPPINI OSCAR served over angel hair pasta	21
CHICKEN PARMIGIANA.....	19
CHICKEN SCALOPPINI MARSALA.....	19
CHICKEN SCALOPPINI FRANCESE.....	19
CHICKEN SCALOPPINI CACCIATORE.....	19
CHICKEN SCALOPPINI PICCATTA	19
CHICKEN SCALOPPINI OSCAR served over angel hair pasta	19
VEAL OSSO BUCCO Veal shank slow braised with peas, carrots, celery and onions in a rich Chianti, tomato broth served over fettuccine. Finished with fresh shaved Reggiano Parmagiana....	27
CHICKEN RISOTTO Grilled chicken breast over creamy risotto with broccoli & mushrooms in a fresh garlic vino bianco sauce.	21
CHICKEN FLORENTINE Chicken medallions layered with eggplant, spinach & provolone in a lemon and white wine sauce and served over angel hair	21
PIATTI DELLA FAMIGLIA All your favorites. A combination of chicken Parmagiana, stuffed shells and fettuccine Alfredo.....	19
BEEF BRACIOLE Fork tender beef rolled with and stuffed with salami, eggs, bread crumbs, cheese and spices then simmered in a rich chianti tomato sauce and served over rigatoni	21
CHICKEN CON CARCIOFI **Gluten Free Ingredients** Grilled chicken tenderloins with artichoke hearts & sundried tomatoes in a lemon white wine sauce. Tossed with gluten free penne.....	20
HEALTHY CHOICE Whole wheat penne tossed fresh broccoli, grilled chicken & sun dried tomatoes with garlic and olive oil....	20

Ala Carte Sides

Eggplant Rollatini...3	Red or White Clam Sauce...4	Manicotti.....3
Lasagna.....4	Fettuccine Alfredo.....4	Penne Vodka...4
Baked Penne.....2	Broccoli Di Rabe.....4	Gnocchi.....3
Meatball.....3	Sausage.....3	Ravioli.....5
Tortellini.....5	Rigatoni Bolognese.....4	Spaghetti.....3

\$ 8.00 when ordered as an ala carte entree

Piatti di Pasta

w/grilled or crispy Chicken add 5 w/Shrimp Scampi add 6 w/grilled Salmon add 7

BISTRO CHEESE TORTELLINI Cheese tortellini with smoked bacon, Shiitake mushrooms, sun dried tomatoes, & sweet onions in a rich Alfredo Cream	20
BAKED STUFFED JUMBO SHELLS Stuffed with seasoned ricotta impastata cheese and baked with Marinara mozzarella cheese.....	18
FETTUCCINI ALFREDO Imported fettuccine folded with a rich house made Pecorino Romano Alfredo cheese cream sauce.....	19
EGGPLANT ROLLANTINI Pan-fried eggplant rolled with seasoned ricotta cheese and baked with Marinara and Mozzarella cheese.....	19
GNOCCHI ALA PANNA House made potato dumplings with prosciutto, & sweet peas in a vodka tomato crème with shredded mozzarella	21
CAPELLINI PROVENCALE Baby gulf shrimp and deep-sea scallops with diced tomatoes, sweet onions and garlic, white wine and fresh squeezed lemon. Served over angel hair pasta.....	23
BROCCOLI DI RABE Broccoli di Rabe with grilled homemade fennel sausage, roasted fresh garlic and extra virgin olive oil served linguini.	21

NY SIRLOIN STEAK with Spanish onions and mushrooms	26
FILET MIGNON with garlic sautéed mushrooms	27
TWIN CHICKEN BREASTS with garlic sautéed plum tomatoes	19
ATLANTIC SALMON FILET toasted Romano breadcrumbs.....	23
DEEP SEA SCALLOPS AL FERRI toasted Romano breadcrumbs...27	
MIXED GRILL Grilled Center cut filet mignon with pan fried jumbo shrimp & chicken scaloppini in a Marsala wine & mushroom sauce	27
FILET MIGNON TOSCANA Grilled center cut filet with smoked bacon and melted gorgonzola on garlic toast with a sweet vermouth, shitake mushroom demi glaze and garnished with a crispy fried onion nest	28
SALMON RIVIERA Grilled hand cut salmon filet over angel hair pasta and topped with a tomato, asparagus, garlic Provencal tapenade	23
CHICKEN POMODORO Grilled chicken breast and diced plum tomatoes with spinach in a vodka tomato crème with penne.....	20

Fruitti di Mare

JUMBO SHRIMP MARINARA.....	22
JUMBO SHRIMP FRA DIAVOLO.....	22
JUMBO SHRIMP SCAMPI.....	22
JUMBO SHRIMP FRANCESE.....	22
CALAMARI MARINARA.....	22
CALAMARI FRA DIAVOLO.....	22
CALAMARI LUCIANO.....	22
CALAMARI FRIED.....	22
ZUPPA DI CLAMS MARINARA.....	23
ZUPPA DI CLAMS GARLIC AND OIL.....	23
ZUPPA DI CLAMS FRA DIAVOLO.....	23
ZUPPA DI MUSSELS MARINARA.....	19
ZUPPA DI MUSSELS GARLIC AND OIL.....	19
ZUPPA DI MUSSELS FRA DIAVOLO.....	19
SEAFOOD ALA NAPOLITANO Calamari, jumbo shrimp, littleneck clams, & mussels, simmered in Marinara over linguine	23
BAKED STUFFED SHRIMP Butterflied shrimp, stuffed with our traditional deviled crabmeat stuffing baked with butter, Marsala wine and mozzarella cheese	20
ZUPPE DI PESCE ½ Maine lobster, littleneck clams, jumbo shrimp, calamari and PEI mussels simmered in Marinara sauce with a hint of Marsala wine and served over linguini	34
½ LOBSTER AND MUSSELS ½ Maine lobster and fresh PEI Mussels simmered in a Marinara sauce over linguini.....	23

All the above entrees are served with house salad with choice of dressing (1.50 extra for bleu cheese), or small Caesar salad (2.00 extra) or cup of soup du jour, choice of spaghetti pasta, French fries, baked potato, or vegetable where applicable. All other side dishes are available at an extra charge

Antipasti

- FRIED CALAMARI** Served with a spicy Fra Diavolo sauce....14
FRIED ZUCCHINI Served with Marinara sauce.....8
PEI MUSSELS SCAMPI Garlic and oil served with garlic toast.....8
CHICKEN WINGS 1 dz. Choice of Buffalo, BBQ, or Garlic Parm....10
FRIED MOZZARELLA WEDGES served with Marinara sauce...9
BAKED STUFFED MUSHROOMS served with Marinara sauce.....8
BAKED STUFFED DEVEILED CLAMS deveiled crab meat stuffing.....8
BAKED CLAMS SAMPLER Clams Casino, Oregenate & Stuffed14
SHRIMP COCKTAIL with horseradish cocktail sauce.....15
COLD ANTIPASTO Served over romaine lettuce greens.....14
LITTLENECK CLAMS 1 dz. Oregenate, Casino, Raw or Steamed....14
FRITO MISTO Crispy fried calamari, zucchini and baby gulf shrimp. Served with Fra Diavolo Sauce for dipping.....15
BRUSCHETTA Toasted Tuscan loaf, topped with a tapenade of Roma tomatoes, mozzarella, fresh garlic & spices.....9
HOT ANTIPASTO A combination of fresh clams, mussels & shrimp marinara with baked stuffed deveiled clams, stuffed mushrooms and clams Oregenate..... 17
CAPRESE—Fresh mozzarella, sliced plum tomatoes, and shaved prosciutto drizzled with virgin olive oil and sweet balsamic glaze.....8

Insalate

- SOUP** choice of Minestrone, Escarole with Bean, Soup du Jour
Cup 3 Bowl 5
HOUSE SALAD.....4
CAESAR SALAD Small 5 Large 12
HYDE PARK SALAD Baby field greens with diced veggies in a warm Roma tomato gorgonzola vinaigrette12
ANTONIO'S WEDGE SALAD Iceberg lettuce wedge, gorgonzola, diced Roma tomatoes, bacon, creamy garlic dressing & Reggiano Parmagiana..12
TUSCAN INSALATA Baby field greens with olives, cucumbers, tomatoes, onions, pickled veggies, imported sharp provolone & Balsamic vinaigrette.12
SUMMER SALAD Baby field greens, dried cranberries, candied walnuts, red onions, diced tomatoes and goat cheese with a lemon vinaigrette12
w/grilled or crispy Chicken add 5 w/Shrimp Scampi add 6 w/grilled Salmon add 7
All large salads served with garlic toasted pizza crust points.
Gorgonzola Dressing \$1.50 extra

Sandwiches

- ARTHUR AVENUE WEDGES** A fresh locally baked sub roll with your choice of veal, chicken, meatball, eggplant or Sausage & Pepper all with melted mozzarella cheese. Served with **spaghetti, fries or salad**10 (13 for veal)
TRADITIONAL BURGERS 8 ounces of ground chuck beef on a fresh garlic toasted Kaiser roll with lettuce, tomato, pickle, Cole slaw, French fries & onion rings.
The Classic.....10
With Cheese.....11
With Mushrooms and Swiss.....12
With Bacon and Cheddar.....12
TRADITIONAL WRAP Quality ingredients wrapped in a flour tortilla, served with French fries and cole slaw. Your choice of **Turkey Club, Chicken Caesar, Buffalo Chicken or Mixed Italian**.....12

Classic Panini

Made with fresh ingredients on toasted local ciabatta rolls and pressed. Served with julienne cut fried zucchini

- EGGPLANT PANINI** Herbed ricotta layered with pan fried eggplant, sliced tomatoes and garlic butter.....11
SPINACH PANINI Sautéed spinach, tomatoes, red onions, black olives, pepperoncini and mozzarella cheese.....11
TUSCAN PANINI Grilled Chicken, with roasted red peppers, fresh mozzarella and pesto sauce.....12
NEAPOLITAN PANINI sliced prosciutto, fresh mozzarella, plum tomatoes virgin olive oil and balsamic glaze.....11
TURKEY RUEBEN PANINI Oven roasted turkey, coleslaw, Russian dressing and swiss cheese.....12
RABE PANINI Broccoli di Rabe, house made sausage and sharp provolone cheese.....12
CHICKEN CORDON BLEU PANINI Crispy chicken. shaved ham, swiss cheese, and dijonnaise.....12
CAPRESE PANINI Sliced fresh plum tomatoes, basil and fresh mozzarella, extra virgin olive oil, and balsamic vinegar11

Pizza & Calzones

THE ORIGINAL PIZZA

Hand tossed and topped with our Marinara pizza sauce and whole milk mozzarella
Large 13 Individual 9

MEAT LOVERS PIZZA

The original pizza topped meatballs, sausage pepperoni, prosciutto, bacon and ham
Large 18 Individual 11

WHITE PIZZA

Garlic brushed pizza crust topped with ricotta spinach, fresh broccoli, Romano & mozzarella
Large 17 Individual 10

MARGHERITA PIZZA

Hand tossed and topped with our Marinara Basil, fresh mozzarella and virgin olive oil drizzle
Large 17 Individual 10

BUFFALO CHICKEN PIZZA

The original pizza topped with crispy Buffalo chicken and creamy garlic drizzle
Large 17 Individual 10

FRIED CALAMARI PIZZA

The original pizza topped with crispy fried calamari
Large 17 Individual 10

PRIMAVERA PIZZA

The Original topped with fresh diced peppers, onions, broccoli mushrooms
Large 17 Individual 10

COPPOLA'S CHOP SALAD PIZZA

The Original topped with chopped Romaine bacon, red onions, & tomatoes, creamy garlic dressing
Large 17 Individual 10

GRILLED CHICKEN

The Original topped with grilled chicken caramelized onions, artichoke hearts, kalamata olives
Large 17 Individual 10

ORIGINAL CALZONE

Stuffed and baked pizza crust with ricotta, Romano, and mozzarella cheeses **9**

MEAT LOVERS CALZONE

The Original Calzone stuffed with sausage, ham, meatballs, pepperoni, prosciutto, & bacon **11**

ASK ABOUT OUR GREAT TOPPINGS