

# *Dinner Menu*

## *Antipasti*

### Freddi (Cold)

Fresh Mozzarella 9.75  
*with roasted red peppers and tomato*

Shrimp Cocktail 11.50

Clams Cocktail 9.75

Asparagus Vinaigrette 9.50

Seafood Salad 11.50  
*calamari, shrimp, polipo*

## *Caldi (Hot)*

Baked Clams Oreganato 9.75

Sauté Portobello Mushroom 8.75  
*in garlic, olive oil and white wine*

Fried Calamari 10.50  
*with marinara sauce*

Mussels in Red or White Sauce 9.75

Hot Antipasto 11.50  
*shrimps, clams, eggplant rollatini*

## ***Insalate***

Tricolor Salad 7.50  
*arugula, radicchio and endive*

Mixed Green Salad 7.50

Spinach Salad 8.50  
*with bacon and mushrooms in a warm wine vinaigrette dressing*

IL Felice Salad 8.50  
*arugula, endive, radicchio, asparagus, roasted red peppers, olives, salami and cheese in a balsamic vinaigrette*

Caesar Salad 7.50  
*romaine lettuce in a creamy caesar dressing*

## ***Zuppe (6.00)***

Minestrone

Tortellini in Brodo

French Onion

## ***Pasta***

Rigatoni Vodka Sauce 17.50  
*pink creamy sauce with chopped prosciutto*

Ravioli alla Bolognese 17.50  
*choice of meat or cheese*

Gnocchi Veal Sauce 17.50  
*potato dumplings*

Linguine Clam Sauce 17.50  
*in a red or white sauce*

Fettuccine al Salmone 17.50  
*in a light pink sauce*

## ***Pesce***

Shrimp Scampi 22.50  
*grilled with garlic and white wine*

Shrimp Marinara 22.50  
*in a light tomato sauce over linguine*

Broiled Salmon 22.50

Calamari Marina over Linguine 22.50

Broiled Filet of Sole 22.50

Seafood Felice 28.50  
*shrimps, scallops, clams, calamari and mussels in a red sauce*

Broiled Lobster Tail *Priced accordingly*

## ***Vitelo***

Veal Marsala 19.75  
*sauté with mushrooms and marsala wine*

Veal Felice 19.75  
*sauté with eggplant, prosciutto and cheese*

Veal Francese 19.75  
*sauté with lemon and white wine*

Veal Parmigiana with Spaghetti 19.75

Veal Capricciosa 19.75  
*breaded veal cutlet topped with chopped salad*

## ***Pollo***

Chicken Francese 18.50  
*sauté with lemon and white wine*

Chicken Scarpariello 18.50  
*sauté with fresh herbs and white wine*

Chicken Campagnola 18.50  
*sauté with peppers, onions, sausage and potatoes*

Chicken Shitake Asparagus 18.50  
*sauté with shitake mushrooms and asparagus*

Chicken Parmigiana with Spaghetti 18.50

## ***From the Grill***

Broiled Veal Chop 34.00

Broiled Pork Chops with Mushrooms & Onions 21.75

Rack of Lamb 34.00

Broiled Steak 24.00

Steak Pizzaiola with Mushrooms & Peppers 26.00

Broiled Filet Mignon 32.00

## ***Vegetables (6.00)***

Spinach Sauté

Fried Zucchini

Broccoli Rabe

# *Dessert Menu*

Homemade Cheesecake 6.50

Tiramisu 6.50

*lady fingers dipped in liqueur laced espresso, layered with sweetened mascarpone and topped with chocolate*

Flan 6.50

*a smooth homemade custard glazed with a hint of light caramel syrup*

Flambé (for two) 16.50

*bananas flambéed in gold rum and brown sugar over vanilla ice cream*

Crepes Suzette (for two) 16.50

*homemade crepes served with a light orange sauce, flambéed with Grand Marnier or Cognac*

Tartufo 6.50

*chocolate and vanilla ice cream, center filled with sliced almonds and a cherry, covered in a dark chocolate shell*

Fruit 6.50

*mixed fresh seasonal fruits*

Italian Sorbet 6.50

*lemon flavored*

Ice Cream 6.50

*chocolate and vanilla*

***\*\*Please ask about our dessert specials\*\****

Coffee... 2.00 Tea... 2.00 Espresso... 3.25 Cappuccino... 3.75  
Italian Coffee... 6.50 Mexican Coffee... 6.50 Irish Coffee... 6.50

# *Lunch Menu*

## *Zuppe*

Minestrone 5.00  
Pastina in Brodo 5.00

## *Insalate*

Mixed Green Salad 6.00

## *Entrée*

Rigatoni Sugo Di Carne 12.00  
*in a light veal sauce*

Angel Hair Primavera 14.00  
*an assortment of mixed fresh vegetables*

Chicken Francese 14.00  
*sauté with lemon and white wine*

Chicken Parmigiana with Spaghetti 14.00

Mixed Green Salad with Grilled Chicken 12.00

Roast Pork Chop 14.00

Mussels in Red or White Sauce over Pasta 14.00

Broiled Tilapia Filet 15.00

*\*\* All entrées served with vegetable of the day \*\**  
*\*\* Complimentary coffee or tea included\*\**

# Catering Menu

## *Appetizers*

	<b>Half</b>	<b>Full</b>
Cold Antipasto	55.00	100.00
Fresh Mozzarella & Tomato	50.00	90.00
Sauté Portobello Mushrooms	45.00	80.00
Eggplant Rollatini	45.00	90.00
Baked Clams Oreganato	45.00	90.00
Fried Calamari	55.00	90.00
Mussels (Red or White Sauce)	35.00	65.00

## *Salads*

	<b>Half</b>	<b>Full</b>
Mixed Green Salad	30.00	50.00
Caesar Salad	30.00	50.00
IL Felice Salad	60.00	80.00
Tricolor Salad	40.00	60.00

## *Pasta*

	<b>Half</b>	<b>Full</b>
Pasta Primavera	50.00	80.00
Rigatoni Vodka Sauce	45.00	70.00
Baked Ziti	45.00	70.00
Pasta Filetto do Pomodoro	48.00	76.00
Penne Broccoli Rabe & Sausage	58.00	95.00
Linguine Clam Sauce (Red or White Sauce)	54.00	88.00
Ravioli alla Bolognese	53.00	86.00
Gnocchi Veal Sauce	58.00	95.00

## *Entrées*

	<b>Half</b>	<b>Full</b>
Eggplant Parmigiana	50.00	85.00
Chicken Parmigiana	60.00	95.00
Chicken Marsala	60.00	95.00
Chicken Franese	60.00	95.00
Chicken Felice	65.00	105.00
Chicken Scarpariello	60.00	95.00
Chicken Campagnola	60.00	95.00

Chicken Shitake & Asparagus	60.00	100.00
Chicken Piccata	65.00	95.00
Chicken Pizziola	60.00	100.00
Chicken Cacciatore	60.00	100.00
Sausage Peppers & Onions	55.00	85.00
Roast Loin of Pork	60.00	100.00
(with mushrooms & onions)		
Shrimp Scampi	85.00	170.00
Shrimp Marinara	85.00	170.00

*\*\* All chicken dishes can be substituted with veal for an additional charge of \$30.00 per Half Tray and \$40.00 per Full Tray \*\**

### ***Sides***

	<b>Half</b>	<b>Full</b>
Sautéed Mixed Vegetables	35.00	60.00
Roasted Potatoes	30.00	40.00
Fried Zucchini	35.00	60.00
Broccoli Garlic & Oil	35.00	45.00
Broccoli Rabe Garlic & Oil	40.00	70.00

*One full tray serves approx. 12-16 people. One half tray serves approx. 6-8 people.*

*Sales Tax is Not Included. A 25% deposit is due at the time the order is placed.*

*Fresh bread is included with all orders.*

*Cancellations must be provided 48 hours prior to day of pick-up.*

*Please inquire about any special dishes we can prepare for you!*

# *Catering Menu: Torino Dinner*

## *Appetizer*

Rigatoni Vodka Sauce

## *Salad*

Mixed Green Salad

## *Entrées*

Chicken Francese

Veal Marsala

Broiled Filet Sole

## *Dessert & Coffee*

**\*\*Includes Family Style Vegetable & Potato\*\***

**\$32.00**

# *Catering Menu: Modena Dinner*

## *Appetizer*

Individual Hot Antipasto  
Family Style Fried Calamari

## *Pasta (Choice of One)*

Gnocchi Bolognese  
Penne Vodka Sauce

## *Salad*

Mixed Green Salad

## *Entrées*

Veal Marsala  
Chicken Francese  
Broiled Salmon  
Broiled Steak

## *Dessert & Coffee*

**\*\*Includes Family Style Vegetable & Potato\*\***

**\$44.00**