

## APPETIZERS

\$7.95

### FRIED ZUCCHINI

Italian tempura / house san marzano sauce

### EGGPLANT PANCAKES

"Signature dish since 1985" - feta / asiago / mozzarella / asiago sauce

### BABY ARTICHOKE "SEASONAL"

Fresh lemon / chiles / parmesan / rosemary / e.v.o.o.

### MEATBALLS - 2 Ways "Select one"

• Fried peppers / onions / ricotta

• House gorgonzola salad

### MUSSELS "Marino Style" (13)

San marzano sauce or pinot grigio wine sauce

### CALAMARI FRITTE or FRA DIAVOLO STYLE

Fra diavolo - pan tossed with hot peppers & san marzano sauce

### MOZZARELLA en CAROZZA

My way, "Bova Secret Sauce"

### ITALIAN WINGS "Bova Style"

Blue cheese and celery

### SHRIMP & WARM SAN MARZANO CANNELLINI RAGU

SOUP OF THE DAY, Cup 2.95 / Bowl 5.95

## SALADS

\$6.95

### GORGONZOLA HOUSE SALAD "Since 1985"

Romaine / gorgonzola / olives / tomato / belgian endive / tossed with e.v.o.o.

### SUNDAY ITALIAN SALAD

Romaine / iceberg / cucumbers / cherry tomatoes / chick peas / oregano / e.v.o.o.

red wine vinegar / pepperoncini / red onion / parmesan and romano

### CAESAR SALAD

Romaine / Mario's caesar dressing / parmesan / herbed croutons

### CAPRESE SALAD

Arugula / beefsteak tomatoes / mozzarella / basil

### CHOPPED SALAD

Romaine / iceberg / chopped tomatoes / cucumbers / olives / pepperoncini

### ARUGULA SALAD

Arugula / pulled mozzarella / cherry tomato / e.v.o.o. / lemon vinaigrette

### BEEF ROOT SALAD

Pine nuts / beets / field greens / goat cheese / balsamic vinaigrette

### BEEF CARPACCIO

Cracked pepper / sea salt / truffle oil / arugula salad / shaved parmesan

SELECT ANY ITEM TO CREATE  
YOUR FAVORITE SALAD COMBINATION

\$5.00

• Grilled Shrimp  
• Grilled Chicken

• Roasted Salmon  
• Grilled Burger, Sliders

## PANINO "ITALIAN SANDWICH"

\$9.95

### TONY'S ITALIAN DELI GRINDER

Provolone / ham / salami / sopressata / lettuce / tomato / giardiniera hot peppers

### TURKEY BLT / roasted pepper aioli

### FISH SANDWICH, Milanese or Pan Seared

Lettuce / tomato / pickles / roasted pepper pesto

### CHICKEN CUTLET "Sicilian Style"

Broccoli rabe / fried peppers / hot & sweet peppers

### VEAL PARMIGIANA

### MEATBALL or SAUSAGE PARMIGIANA

### CHICKEN PARMIGIANA

### POLLO MILANO

Grilled Chicken / fried onions / spinach / fontina cheese

### BLACK ANGUS SLIDERS, pickles

### CHEESE STEAK

Mozzarella & provolone / optional peppers, mushrooms, or grilled onions

Choice of italian bread / house made focaccia / ciabatta roll  
Includes choice of - soup, fries or side salad

## SIDES

Fennel Salad	4.50	Mac n' Cheese	6.50
Chicken Meatballs (2)	6.50	House Meatballs (2)	6.50
Sausage (2)	6.50	Garlic-Sage Roasted Potatoes	3.50
House Cut Fries	3.50	Broccoli Rabe	7.50
Broccoli	5.00	Spinach/grated parmesan	5.50
Escarole & Beans	6.50	Fried Sweet Peppers	6.50
Sauteed Mushrooms	6.50	Fried Hot Peppers	3.50
Mashed Potatoes	3.50	Roasted Peppers	6.50
Side Salad	3.95		

# LUNCH

## SIGNATURE PIZZA

\$9.95

### 10" INDIVIDUAL PIE

### PIZZA BIANCA

E.v.o.o. / ricotta / sea salt / cracked pepper / parmesan

### BOVA

Served with Cholula "Hot Sauce" / scrambled eggs / ham / ricotta / parmesan

### MARGARITA

San marzano sauce / grande mozzarella / parmesan / basil

### SCOTTINO PIZZA

Italian sausage / peppers and onions / ricotta / san marzano sauce

### VEGETARIAN

Mushrooms / eggplant / zucchini / broccoli / peppers / red onions / olives

### ROMA "Pizza Salad"

Fresh pulled mozzarella / cherry tomatoes / arugula / san marzano sauce / e.v.o.o.

ADD SIDE SALAD ...\$2.95

## PASTA

\$9.95

### MACARONI

Spaghetti, penne, rigatoni, capellini, fettucine, linguine, or whole wheat pasta

Pomodoro sauce with meatball or sausage

### TORTELLINI "Prosciutto Crudo"

Parmesan cream sauce / baby peas

### CHEESE RAVIOLI

San marzano sauce / alfredo / or bolognese

### PAPARDELLE alla BOLOGNESE

Beef, pork, and veal slow cooked for 3 hours until tender

### PENNE alla VODKA

Green peas / mild sausage / vodka sauce

Add shrimp, 4.00

### FUSSILLI with BROCCOLI SAUCE

Fresh broccoli pesto / asiago & parmesan cheese / e.v.o.o.

### SPAGHETTI & SHRIMP with SWEET PEAS

Shrimp / onions / pancetta / sweet peas

### GNOCCHI, HOUSEMADE

Fresh pulled mozzarella / san marzano sauce / basil / parmesan

### SPAGHETTI CARBONARA

Black pepper / pancetta / shallots / parmesan / egg

### BAKED ZITI

Asiago / parmesan / ricotta / mozzarella / vodka sauce

### EGGPLANT PARMIGIANA

Side of penne san marzano

### MAC N' CHEESE RIGATONI

Fontina / asiago / mozzarella / gorgonzola sauce / truffle oil

### LASAGNA

"Signature Dish since 1985" - ricotta / mozzarella / asiago / marscapone / veal bolognese

### BAKED SPAGHETTI & MEAT SAUCE

## ENTREES

\$10.95

### VEAL SCALOPPINI MARSALA\*

### VEAL PICCATA & ARTICHOKE\*

### VEAL PARMIGIANA\*

### PORK TENDERLOIN SCALOPPINI - 2 Ways

• Marsala - wild mushrooms marsala sauce / side spinach

• Piccata Style - artichokes / lemon caper sauce / side spinach

### PORK CHOP & VINEGAR PEPPERS "Spicy"

Peas / garlic / hot cherry peppers / sweet peppers / crispy garlic-sage potatoes

### ROASTED CHICKEN "Italian Style"

Mashed or Crispy garlic-sage potatoes / natural chicken au jus

### CHICKEN PARMIGIANA\*

### CHICKEN FRANCESE, MARSALA or PICCATA\*

### CHICKEN CACCIATORE\*

\* Complimentary, side spaghetti pomodoro

## SEAFOOD

\$12.95

### SHRIMP SCAMPI

### SHRIMP PARMIGIANA

### SALMON - 3 Ways

• Salmon Mario - truffle glaze / lemon vinaigrette / fennel salad

• Balsamico Glazed - black lentils / green salad

• Simply Roasted - "braised spinach"

### FILET OF FISH - 4 Ways

• Oreganata Style - seasoned bread crumbs

• Francese - lemon white wine sauce

• Vesuvio Style - artichokes / peppers / white wine sauce

• Livernese - capers / olives / shallots / melted cherry tomatoes