

~~Antipasto~~

(Appetizers)

*Amanda's Fried Calamari*

Lightly battered fresh tender calamari served  
with lemons and marinara sauce

\$15.95

*Antipasto Italiano*

Salami, prosciutto, cappicola, imported Italian cheese, olives,  
red roasted peppers and homemade giardiniera.

\$14.95 (Serves 2)

*Stuffed Portabello Mushrooms*

Stuffed with our own special blend  
of seasoned breading, mild sausage and goat cheese.

\$13.95

*Baked Clams*

1 doz. \$20.95    1/2 doz. \$11.95

*Cozze Saute*

Steamed black mussels sauteed with your choice  
of sauce: garlic and oil *or* fresh tomato sauce.

\$17.95

*Giacomo's Seafood Sampler*

Fried Calamari, 2 baked clams  
and 4 fried shrimp.

\$24.95 (Serves 2-4)

*Fried Mozzarella Twists*

Homemade pasta dough, filled with mozzarella cheese.

A new "twist" to the traditional cheese sticks!

(Served with Creamy Vodka Sauce)

\$12.95

*Paesano Pesce Salad*

Octopus, shrimp, calamari, onion & celery over a bed of lettuce  
and served with a Sicilian lemon dressing.

\$18.95

*Stuffed Artichoke*

Giacomo's own Sicilian breading, spices and cheeses.

Please allow 20 minutes cooking time.

\$12.95

~~Create Your Own Pasta Dish~~

~ Penne ~ Spaghetti ~ Linguini ~ Capellini (Angel Hair) ~ Meat Ravioli ~ Cheese Ravioli ~

\$18.95

*Add an order of Meatballs or Italian Sausage.... \$4.50*

*Sauces*

~ Marinara ~ Bolognese (meat) ~ Garlic and Oil ~ Picky-Packy Sauce (fresh tomato, basil, garlic and onion) ~

Add \$3.00 for Vodka (creamy or red), Alfredo, Creamy Pesto, Arrabbiata or Carbonara Sauce

~~Insalata, Zuppe e Contorni~~

(Salads, Soups and Side Dishes)

*Chicken Caesar Salad*

Crisp romaine lettuce, croutons, romano cheese  
and caesar dressing, topped with grilled chicken. \$13.95

\$16.95 (with Shrimp)

*Minestrone or Soup of the Day*

(Pasta Fagioli is served every Friday)

\$3.25 Cup    \$5.95 Bowl

*Order any side \$5.50 or*

*Add \$3.00 to substitute any side pasta with:*

*Mixed Vegetables or Steamed Broccoli*

Lightly seasoned in garlic & butter

*Spinach*

Spinach sauteed with garlic and oil

*Gluten-Free Penne Pasta or Homemeade Pasta*

Marinara or Meat Sauce.

*Vesuvio Potatoes*

Garlic, white wine, onion & oregano

*Please request separate checks prior to ordering. For parties of 6 or more 18% gratuity may be added.*

*\$3.00 split charge for sharing an entree. An additional charge may be applied for substitutions.*

*Minimum \$5.00 per person. No outside food or beverages in dining room.*

## ~~Pasta di Casa~~

*Chef Giacomo makes the pasta here in our kitchen daily with only the finest ingredients.*

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| <i>Cavatelli</i> ..... \$17.95<br>Small tube shaped pasta made from a ricotta cheese, semolina flour and potato dough, with your choice of sauce.                                    | <i>Manicotti</i> ..... \$18.95<br>Flat pasta, rolled and filled with ricotta cheese and topped with mozzarella cheese and marinara sauce.          |
| <i>Fettuccine Alfredo</i> ..... \$19.95<br>Rich, creamy homemade alfredo sauce adorns these tender homemade noodles.   | <i>Gnocchi</i> ..... \$17.95<br>Traditional Italian "potato dumplings" made from a potato, semolina flour dough, served with your choice of sauce. |
| <i>Meat Lasagna</i> ..... \$21.95<br>This hearty portion is made with layers of pasta, ground beef, ricotta and mozzarella cheese, meat sauce and our special ingredient....polenta. | <i>Cannelloni</i> ..... \$18.95<br>Flat pasta rolled and filled with seasoned ground beef and topped with mozzarella cheese and meat sauce.        |

## ~~Pasta di Mare~~

(Pasta and Seafood)

### *Zuppa di Pesce*..... \$30.95

Octopus, shrimp, calamari, clams, black mussels and scallops in a fresh tomato sauce, served over linguini.

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| <i>Grigliata di Pesce</i> ..... \$29.95<br>Grilled calamari, octopus and shrimp in our own Sicilian marinade. Served with a side of pasta.          | <i>Shrimp and Scallop Portobello</i> ..... \$29.95<br>Shrimp, scallops and marinated portobello mushrooms over risotto in a garlic & oil, white wine sauce with a touch of fresh tomato. |
| <i>Lobster Ravioli with Shrimp</i> ..... \$27.95<br>Lobster filled ravioli with sauteed shrimp in a rich creamy vodka sauce.                        | <i>Capellini Positano</i> ..... \$29.95<br>Angel hair pasta with scallops, shrimp & baby clams in a fresh tomato, garlic, onion and basil sauce.   |
| <i>Pennette Mediterraneo</i> ..... \$27.95<br>Penne pasta with shrimp, prosciutto, mushrooms, peas & parmigian cheese in a garlic cream sauce.      | <i>Linguini con Scampi</i> ..... \$25.95<br>Shrimp, fresh tomato, garlic, onion and basil sauteed over linguini.   |
| <i>Capellini con Broccoli &amp; Shrimp</i> ..... \$25.95<br>Fresh broccoli and shrimp sauteed and tossed with angel hair in a garlic and oil sauce. | <i>Polpo alla Cassarola</i> .....\$25.95<br>Sauteed tender octopus, seasoned to perfection and tossed with spaghetti in a fresh tomato sauce.  |
| <i>Linguini with Clam Sauce</i> ..... \$25.95<br>Fresh clams sauteed with your choice of:<br>Garlic and Oil <b>or</b> a Fresh Tomato sauce.         | <i>Linguini Pescatore</i> .....\$25.95<br>Black mussels sauteed in a fresh tomato, basil, onion and garlic sauce over linguini.  |

## ~~Vegetarian and Gluten-Free~~

(Please specify if you would like your entree prepared as Gluten-Free **or** Vegetarian **AND** if you prefer a traditional side pasta or Gluten-Free Penne Pasta with Marinara sauce)

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| <i>Giambotta di Verdure</i> ..... \$20.95<br>7 kinds of fresh vegetables sauteed in garlic and oil with a spicy fresh tomato sauce.    | <i>Voltini Melanzane</i> .....\$20.95<br>Lightly battered, rolled eggplant stuffed with mozzarella and ricotta cheese and topped with marinara sauce. |
| <i>Eggplant alla Parmigiana</i> .....\$20.95<br>Lightly battered eggplant layered and baked with mozzarella cheese and marinara sauce. | <i>Risotto Primavera</i> .....\$21.95<br>Italian white rice sauteed with fresh vegetables and tossed in a light garlic and oil sauce.                 |
| <i>Gluten-Free Chicken Scalloppini</i> .....\$21.95<br>Mushroom, onion, white wine sauce with a touch of tomato.                       | <i>Gluten-Free Penne Pasta</i> .....\$20.95<br>Served with your choice of Marinara <b>or</b> Meat Sauce.  |

**All Entrees are served with your choice of soup or salad and a side of pasta with marinara sauce (unless otherwise noted). Add \$2.50 to substitute your side pasta with vegetables, homemade pasta, vesuvio potatoes or Gluten-free Penne pasta.**

*~~Vitello~~*  
(Veal)

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| <i>Vitello alla Parmigiana</i> ..... \$27.95<br>Lightly breaded veal baked with mozzarella cheese and marinara sauce. | <i>Vitello Picante</i> ..... \$27.95<br>Veal medallions in a lemon, white wine, butter sauce with capers.                                    |
| <i>Vitello Marsala</i> ..... \$27.95<br>Veal medallions sauteed with mushrooms and marsala wine.                      | <i>Vitello Gorgonzola</i> ..... \$28.95<br>Veal medallions sauteed in a creamy garlic sauce with mushrooms and freshly crumbled blue cheese. |

*~~Pollo~~*

(10 oz. Boneless Breast Chicken)

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| <i>Pollo Marano</i> .....\$22.95<br>Artichoke, sun-dried tomatoes in a garlic, white wine, cream sauce over angel hair pasta.  | <i>Pollo Limone</i> .....\$21.95<br>Lightly floured chicken breast sauteed in a lemon, butter and white wine sauce.  |
| <i>Pollo di Anna</i> ..... \$21.95<br>Breaded chicken breast with a layer of green & red peppers and mushrooms and topped with mozzarella cheese and marinara sauce. | <i>Pollo Florentine</i> .....\$21.95<br>Lightly floured chicken breast sauteed in lemon, butter, white wine and garlic, topped with fresh spinach and mozzarella cheese. |
| <i>Pollo alla Parmigiana</i> ..... \$21.95<br>Lightly breaded chicken breast baked topped with melted mozzarella cheese and marinara sauce.                          | <i>Pollo Vesuvio</i> .....\$21.95<br>Garlic, oregano, onion and white wine sauce. Served with vesuvio potatoes.  |

*~~Pesce~~*  
(Fish)

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| <i>Baccala Siciliano</i> ..... \$24.95<br>Fresh codfish sauteed with onions, capers, fresh tomato and garlic. Served over linguini. | <i>Orange Roughy Picante</i> ..... \$25.95<br>Baked in a lemon, white wine and butter sauce with capers.   |
| <i>Ask about our fresh fish of the day!</i>   | <i>Parmigian Crusted Tilapia</i> ..... \$23.95<br>Served over a bed of spinach sauteed in a garlic and oil sauce and topped with a balsamic drizzle. |

*~~Carne~~*  
(Meats)

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| <i>Braciola</i> ..... \$28.95<br>Rolled beef stuffed with Italian seasonings, salami, prosciutto, cappicola and mozzarella cheese, and topped with a rich, red wine tomato sauce with green and red peppers. Very authentic! | <i>Filet Mignon</i> ..... \$31.95<br>A tender, juicy 10 ounce filet, grilled to perfection and served with a demi-glaze sauce and sauteed mushrooms. <i>Top with fresh blue cheese for just \$1.50 more!</i> |
|  | <i>Sausage and Chicken Rendanese</i> ..... \$26.95<br>Mild Italian sausage and strips of chicken sauteed with onions, garlic, green & red peppers and potatoes in a fresh tomato sauce.                      |