

~~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
Small tube shaped pasta made from a ricotta cheese, semolina flour and potato dough, with your choice of sauce. | <i>Manicotti</i> \$18.95
Flat pasta, rolled and filled with ricotta cheese and topped with mozzarella cheese and marinara sauce. |
| <i>Fettuccine Alfredo</i> \$19.95
Rich, creamy homemade alfredo sauce adorns these tender homemade noodles. | <i>Gnocchi</i> \$17.95
Traditional Italian "potato dumplings" made from a potato, semolina flour dough, served with your choice of sauce. |
| <i>Meat Lasagna</i> \$21.95
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
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
Grilled calamari, octopus and shrimp in our own Sicilian marinade. Served with a side of pasta. | <i>Shrimp and Scallop Portobello</i> \$29.95
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
Lobster filled ravioli with sauteed shrimp in a rich creamy vodka sauce. | <i>Capellini Positano</i> \$29.95
Angel hair pasta with scallops, shrimp & baby clams in a fresh tomato, garlic, onion and basil sauce. |
| <i>Pennette Mediterraneo</i> \$27.95
Penne pasta with shrimp, prosciutto, mushrooms, peas & parmigian cheese in a garlic cream sauce. | <i>Linguini con Scampi</i> \$25.95
Shrimp, fresh tomato, garlic, onion and basil sauteed over linguini. |
| <i>Capellini con Broccoli & Shrimp</i> \$25.95
Fresh broccoli and shrimp sauteed and tossed with angel hair in a garlic and oil sauce. | <i>Polpo alla Cassarola</i>\$25.95
Sauteed tender octopus, seasoned to perfection and tossed with spaghetti in a fresh tomato sauce. |
| <i>Linguini with Clam Sauce</i> \$25.95
Fresh clams sauteed with your choice of:
Garlic and Oil or a Fresh Tomato sauce. | <i>Linguini Pescatore</i>\$25.95
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
7 kinds of fresh vegetables sauteed in garlic and oil with a spicy fresh tomato sauce. | <i>Voltini Melanzane</i>\$20.95
Lightly battered, rolled eggplant stuffed with mozzarella and ricotta cheese and topped with marinara sauce. |
| <i>Eggplant alla Parmigiana</i>\$20.95
Lightly battered eggplant layered and baked with mozzarella cheese and marinara sauce. | <i>Risotto Primavera</i>\$21.95
Italian white rice sauteed with fresh vegetables and tossed in a light garlic and oil sauce. |
| <i>Gluten-Free Chicken Scalloppini</i>\$21.95
Mushroom, onion, white wine sauce with a touch of tomato. | <i>Gluten-Free Penne Pasta</i>\$20.95
Served with your choice of Marinara or 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
Lightly breaded veal baked with mozzarella cheese and marinara sauce. | <i>Vitello Picante</i> \$27.95
Veal medallions in a lemon, white wine, butter sauce with capers. |
| <i>Vitello Marsala</i> \$27.95
Veal medallions sauteed with mushrooms and marsala wine. | <i>Vitello Gorgonzola</i> \$28.95
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
Artichoke, sun-dried tomatoes in a garlic, white wine, cream sauce over angel hair pasta. | <i>Pollo Limone</i>\$21.95
Lightly floured chicken breast sauteed in a lemon, butter and white wine sauce. |
| <i>Pollo di Anna</i> \$21.95
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
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
Lightly breaded chicken breast baked topped with melted mozzarella cheese and marinara sauce. | <i>Pollo Vesuvio</i>\$21.95
Garlic, oregano, onion and white wine sauce. Served with vesuvio potatoes. |

~~Pesce~~
(Fish)

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| <i>Baccala Siciliano</i> \$24.95
Fresh codfish sauteed with onions, capers, fresh tomato and garlic. Served over linguini. | <i>Orange Roughy Picante</i> \$25.95
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
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
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
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
Mild Italian sausage and strips of chicken sauteed with onions, garlic, green & red peppers and potatoes in a fresh tomato sauce. |