

DINNER

WATER, WATER, EVERYWHERE

ALL YOU CAN DRINK OF OUR BOTTLED TRIPLE PURIFIED STILL OR LIGHTLY CARBONATED WATER

ANTIPASTO BAR

3 VEGETABLE
2 VEGETABLE & 1 SEAFOOD

6 VEGETABLE
4 VEGETABLE & 2 SEAFOOD

VEGETABLE ANTIPASTO

ANTIPASTI OF THE DAY *EACH DAY CHEF BRANDO PREPARES 4-5-6-7 SPECIAL ANTIPASTI THAT YOU'LL LOVE.*

Served Warm 🍷

🍷 BOWL OF ASSORTED WARM OLIVES
🍷 CAULIFLOWER STEAK AMANDINE
🍷 ZUCCHINI PARMIGIANA
🍷 STUFFED ARTICHOKE OREGANATA
🍷 SCALLOPED POTATO GRATIN
BEEFSTEAK TOMATOES
SICILIAN EGGPLANT CAPONATA
ROASTED RED & YELLOW PEPPERS
CAMELIZED FENNEL *BUTTERBEAN HONEY*
WHOLE WHEAT ARTICHOKE COUSCOUS
BROCCOLI RABE & GOLDEN RAISINS
GRILLED ASPARAGUS SPEARS
ROASTED RED BEETS
CIPOLLINI ONIONS *BALSAMIC GLAZE*

THE KING'S ANTIPASTO *(MIN. FOR TWO)*

CHOICE OF VEGETABLE - CHOICE OF SEAFOOD - PROSCIUTTO & MELON - FRIED ARTICHOKE - MOZZARELLA BEEFSTEAK TOMATOES - OLIVES

SEAFOOD ANTIPASTO

SHRIMP AND CORONA BEANS
SHRIMP & GEORGES BANK SCALLOPS
GRILLED SEPIE CALAMARI SALAD

"MOZZARELLA GOES WITH ANYTHING!"

HOUSE MADE MOZZARELLA
HOUSE MADE-CREAM FILLED MOZZARELLA *(BURRATA)*
BUFFALO MOZZARELLA *SOFTBALL SIZE*
BEEFSTEAK TOMATO
PROSCIUTTO DI PARMA
EGGPLANT CAPONATA
MELON

PROSCIUTTO & MEATS

PROSCIUTTO DI PARMA & MELON
HOUSE MADE SAUSAGE & PEPPERS
BOWL OF MEATBALLS 1

SOUPS, SALADS & APPETIZERS

21 VEGETABLE MINISTRONE
STRACCIATELLA CHICKEN SOUP
A BOWL OF CAESAR SALAD
HOUSE SALAD *SPRING LETTUCES, FAVA BEANS*
BEETS, ASPARAGUS & GORGONZOLA SALAD
SPECIALITÀ! FRIED ARTICHOKE ALLA GIUDEA

POT OF STEAMED MUSSELS & CLAMS
SHRIMP COCKTAIL VIAREGGIO

BRUSCHETTA TOASTS

TOMATOES & STRACCETTI DI MOZZARELLA
CHICKEN LIVER & AGED BALSAMIC

PASTA-RISOTTO

whole grain farro tagliatelle or gluten free spaghetti also available

ONE HUNDRED AND ONE LAYER LASAGNA
SPAGHETTI CARBONARA *FRIED EGG, PANCETTA, PECORINO CHEESE*
WHOLE WHEAT ORECCHIETTE PUGLIESI *BROCCOLI RABE, PECORINO CHEESE*
TORDELLI BOLOGNESE *HANDMADE MEAT FILLED PASTA, THREE MEAT RAGU*
PAPPARDELLE WITH EGGPLANT PARMIGIANA
SPECIALITÀ! FLANKEN 21 VEGETABLE MINISTRONE *BEEF SHORT-RIB, WHOLE WHEAT ORECCHIETTE*
GRAMIGNA AND FENNEL SAUSAGE *FRESH CURLY PASTA, TOMATO & PECORINO CHEESE*
SPAGHETTI & CLAMS *WHITE OR RED SAUCE*
CORBARINO POMODORO & FARRO TAGLIATELLE *CORBARINO TOMATOES IMPORTED FROM MT. VESUVIO (NAPLES)*
BRAISED RABBIT OSSOBUCO PAPPARDELLE *LEMON GREMOLATA*
LOBSTER & SEAFOOD RISOTTO *SCALLOPS, SHRIMP, MANILA CLAMS, MUSSELS, CALAMARI*

DINNER

SEAFOOD

All fish are available simply grilled

CATCH OF THE DAY

- CALAMARI STEAK *CITRUS SAUCE*
- WARM SEAFOOD SALAD *SALMON, SCALLOPS, SHRIMP, MANILA CLAMS, CALAMARI, MUSSELS*
- SEARED SEA SCALLOPS WITH HEN OF THE WOODS MUSHROOMS
- CLAYPOT RED SNAPPER LIVORNESE *CAPERS & PLUM TOMATOES*
- KING SALMON *SLOW ROASTED TOMATOES, PESTO BREADCRUMBS*
- DOVER SOLE AMANDINE *STEAMED ASPARAGUS*
- YELLOWFIN TUNA *BALSAMIC GLAZE, LENTIL SALAD*
- GRILLED PRAWNS TOSCANA *MADAGASCAR PRAWNS, ARTICHOKE COUSCOUS*
- JUMBO LUMP CRAB STEAK *WHAT IS IT?*

VEAL-CHICKEN

- VEAL SCALLOPINE PICCATA *ARTICHOKE, PARMESAN CORN PUDDING*
- VEAL SCALLOPINE MARSALA *HEN OF THE WOODS MUSHROOMS, PARMESAN CORN PUDDING*
- VEAL STEAK MILANESE *ARUGULA & FENNEL*
- VEAL STEAK MILANESE PRIMAVERA *ASPARAGUS, TOMATOES, ZUCCHINI, RED & YELLOW PEPPERS*
- VEGETARIAN VEAL STEAK PARMESAN *SEITAN, GRANA PADANO*
- SPECIALITÀ!** VEAL CHOP PARMIGIANA
- GRILLED VEAL CHOP *FRITES*
- CLAYPOT ROASTED CHICKEN *(WHOLE CORNISH HEN)*
- CHICKEN PEPPERONI PARMIGIANA

PRIME STEAKS - 28 DAY DRY AGED

- FILET MIGNON *HEN OF THE WOODS MUSHROOMS, BUFFALO MOZZARELLA, BRUNELLO SAUCE*
- PRIME NEW YORK STRIP STEAK & FRITES (14 OZ.)
- PRIME BONE-IN RIB EYE FIORENTINA (22 OZ.)
12 YEAR BALSAMIC, BABY ARUGULA, GRILLED ONION, ROASTED GARLIC

OUR SIGNATURE THIN CRUST PIZZA

- MARGHERITA *BUFFALO MOZZARELLA, TOMATOES, BASIL*
- A LOT OF PEPPERONI & BABY ARUGULA
- MEATBALL PIZZA *BUFFALO MOZZARELLA*
- HOUSE MADE FENNEL SAUSAGE & ROASTED PEPPERS *MOZZARELLA & TOMATO*
- PROSCIUTTO DI PARMA & BABY ARUGULA *AGED BALSAMIC VINEGAR*

- SUPREME *PROSCIUTTO DI PARMA, PEPPERONI, HOUSE MADE FENNEL SAUSAGE, PANCETTA, MOZZARELLA, HEN OF THE WOODS MUSHROOMS, ROASTED PEPPERS, BLACK OLIVES*
- SEAFOOD SUPREME *SCALLOPS, MANILLA CLAMS, MUSSELS, SHRIMP, CALAMARI, MOZZARELLA, ARTICHOKE*

VEGAN PIZZA

soy mozzarella & wholewheat flour

- OLIVE PIZZA *ARUGULA, ROASTED TOMATO, BASIL (CAUTION: OLIVES MAY HAVE PITS)*
- CORBARINO TOMATO & ROASTED PEPPERS
- SEVEN VEGETABLE
ARTICHOKE, ASPARAGUS, BROCCOLI RABE, HEN OF THE WOODS MUSHROOMS, EGGPLANT, ROASTED PEPPERS, ZUCCHINI

Private dining rooms available.

The Fireman Hospitality Group - Family-Owned Restaurants