



### APPETIZERS

<b>SPINACH AND ARTICHOKE STUFFED MUSHROOMS</b> LARGE MUSHROOMS FILLED WITH SPINACH AND ARTICHOKE STUFFING, BAKED IN A CREAM SAUCE	9.99
<b>CRISPY PORTOBELLO</b> PANKO BREADED PORTOBELLO MUSHROOMS SERVED WITH PESTO AOLI	8.99
<b>BRUSCHETTA</b> FRESH MOZZARELLA, TOMATO, BASIL OIL, AND BALSAMIC GLAZE	7.99
<b>CALAMARI</b> LIGHTLY FLOURED FRIED SQUID, SERVED WITH TOMATO SAUCE AND PESTO AIOLI	8.99
<b>MUSSELS</b> STEAMED IN A GARLIC SHERRY BROTH	7.99
<b>ADULT MAC &amp; CHEESE</b> SMOKEY PROSCIUTTO BLENDED WITH FOUR CHEESES AND ROASTED GARLIC BAKED WITH A PARMIGIANA CRUST	6.99
<b>ITALIAN SAUSAGE AND PEPPERS</b> SAUTÉED WITH ONIONS AND SERVED WITH CROSTINI PARMIGIANA	7.99

### SOUPS AND SALADS

<b>SOUP OF THE DAY</b> SEASONAL SELECTIONS MADE FRESH DAILY (WITH AN ENTRÉE 2.99)	3.99
<b>CAESAR</b> CRISP ROMAINE HEARTS WITH OUR FAMOUS GARLIC CAESAR DRESSING AND HOMEMADE CROUTONS (WITH AN ENTRÉE 2.99)	4.99
<b>MAMA'S ITALIAN</b> FIELD GREENS TOSSED WITH OUR ZESTY ITALIAN DRESSING TOPPED WITH RED ONIONS, BLACK OLIVES, SWEET PEPPERS, AND FETA CHEESE	3.99
<b>THE WEDGE</b> A WEDGE OF ICEBERG TOPPED WITH BLEU CHEESE, BACON, RED ONION, AND TOMATOES	4.99
<b>BALSAMIC</b> FIELD GREENS TOSSED WITH OUR ROASTED GARLIC AND SHALLOT VINAIGRETTE TOPPED WITH BLEU CHEESE AND CANDIED SPICED PECANS (WITH AN ENTRÉE 2.99)	3.99
<b>BABY SPINACH</b> FRESH BABY SPINACH TOSSED WITH A HOT BACON CITRUS HONEY DRESSING TOPPED WITH RED ONIONS AND BOILED EGG	5.99
<b>CAPRESE</b> FRESH MOZZARELLA, ROMA TOMATOES, BALSAMIC VINEGAR, TOASTED PINE NUTS, AND BACON	8.99

## FROM THE GRILL

<b>BLEU CHEESE NEW YORK STRIP</b>	26.99
FOURTEEN OUNCE NEW YORK STRIP GRILLED TO ORDER, SERVED OVER WHIPPED POTATOES TOPPED WITH BLEU CHEESE SAUCE AND CRISPY ONIONS	
<b>"KENSINGTON" RIB EYE</b>	25.99
A FOURTEEN OUNCE RIB EYE, MARINATED WITH THE SECRET MARINADE OF YEARS PAST GRILLED AND SERVED OVER ROASTED YUKON GOLD POTATOES	
<b>LITTLE ITALY FILET OF BEEF</b>	25.99
AN EIGHT OUNCE PORTION GRILLED TO ORDER AND SERVED WITH DEMI-GLAZED POTATOES	
<b>SEA BASS</b>	26.99
PAN ROASTED AND SERVED OVER WHIPPED YUKON GOLD POTATOES AND ASPARAGUS TOPPED WITH A WHITE WINE BUTTER SAUCE AND A BLACK CURRANT CHUTNEY	
<b>FRESH NOVA SCOTIA SALMON</b>	18.99
SERVED WITH GLAZED POTATOES AND GRILLED SEASONAL VEGETABLES	
<b>MEDITERRANEAN GRILLED CHICKEN</b>	16.99
TWO CHICKEN BREASTS SERVED WITH GLAZED POTATOES AND GRILLED SEASONAL VEGETABLES	

## MAMA EMILIA'S SPECIAL DINNERS

<b>LOBSTER RAVIOLI</b>	18.99
CRISPY PANKO BREADED RAVIOLIS FILLED WITH REAL LOBSTER MEAT AND SEASONED RICOTTA CHEESE SERVED WITH A BRANDY LOBSTER SAUCE AND BALSAMIC GLAZE	
<b>BEEF PIZZIOLI</b>	17.99
BEEF TENDERLOIN TIPS SAUTÉED WITH BELL PEPPERS & VEGETABLES IN SPICY MARINARA OVER LINGUINE	
<b>PORK OSSO BUCO</b>	18.99
BRAISED PORK SHANKS SERVED WITH A CABERNET MUSHROOM RISOTTO	
<b>MAPLE HONEY PORK CHOP</b>	18.99
A MARINATED CHOP SERVED WITH WHIPPED POTATOES, MUSHROOMS, AND RED WINE SAUCE	
<b>FETTUCINE TETRAZZINI</b>	15.99
GRILLED CHICKEN AND PROSCIUTTO HAM TOSSED IN A GARLIC CREAM SAUCE	
<b>CHICKEN AND SHRIMP CALABRESE</b>	17.99
MUSHROOMS AND SCALLIONS IN A GARLIC CREAM SAUCE SERVED OVER FETTUCCINE	
<b>JUMBO SEA SCALLOPS</b>	23.99
PAN SEARED, SERVED OVER CREAMY PARMESAN RISOTTO, WITH A BALSAMIC GLAZE	
<b>SHRIMP AND SCALLOPS POMODORO</b>	18.99
SHELLFISH SAUTÉED IN A SPICY TOMATO BROTH SERVED OVER CAPPELLINI	
<b>VEAL PICCATA</b> 18.99	<b>CHICKEN PICCATA</b> 15.99
SEARED IN A LEMON CAPER SAUCE SERVED OVER CAPPELLINI	
<b>VEAL MARSALA</b> 18.99	<b>CHICKEN MARSALA</b> 15.99
SAUTÉED IN A SWEET MARSALA WINE WITH MUSHROOMS OVER CAPPELLINI	
<b>LINGUINE WITH CLAMS</b>	13.99
IN A LIGHT GARLIC CREAM SAUCE	

## SIDES

ASPARAGUS 6	SAUTÉED MUSHROOMS 5	SAUTÉED SPINACH 4
JUMBOSEA SCALLOP 5	SAUTÉED SHRIMP 5	GARLIC TOAST 4

## TRADITIONAL ENTRÉE FAVORITES

<b>VEAL PARMIGIANA</b>	18.99	<b>CHICKEN PARMIGIANA</b>	15.99
LAYERED WITH TOMATO SAUCE AND MOZZARELLA AND SERVED WITH SPAGHETTI			
<b>STEFFANO'S TRIO</b>			13.99
A TASTY SAMPLER OF LASAGNA, MANICOTTI, AND EGGPLANT PARMIGIANA (SUBSTITUTE CHICKEN PARMIGIANA 4 OR VEAL PARMIGIANA 6)			
<b>EGGPLANT PARMIGIANA</b>			12.99
LAYERED WITH TOMATO SAUCE AND MOZZARELLA AND SERVED WITH SPAGHETTI			
<b>MANICOTTI</b>			9.99
PASTA TUBES FILLED WITH SEASONED RICOTTA AND BAKED WITH TOMATO SAUCE			
<b>CANNELLONI</b>			13.99
PASTA TUBES FILLED WITH SPINACH AND BEEF WITH RED AND WHITE SAUCES			
<b>LASAGNA</b>			10.99
LAYERS OF PASTA, RICOTTA CHEESE, BEEF, TOMATO SAUCE, AND MOZZARELLA			
<b>SPAGHETTI</b>			9.99
WITH YOUR CHOICE OF MEAT BALLS, MEAT SAUCE, TOMATO SAUCE, OR OIL AND GARLIC			

## FOR BAMBINI UNDER THE AGE OF TWELVE

ADULT PRICE, ADD 3

<b>SPAGHETTI AND MEATBALL</b>			4.99
PASTA WITH A LARGE MEATBALL COVERED WITH OUR HOMEMADE TOMATO SAUCE			
<b>GRILLED CHICKEN</b>			5.99
BREAST OF CHICKEN SERVED WITH BUTTERED SPAGHETTI			
<b>LITTLE LASAGNA</b>			4.99
A HALF PORTION OF OUR TASTY BEEF LASAGNA			
<b>FETTUCCINE ALFREDO</b>			4.99
A MILD CREAM SAUCE AND A BIT OF GARLIC (ADD CHICKEN 2)			