

Antipasti

Mozzarella Pomodoro (Caprese).....7.95

Slices of tomato topped with fresh mozzarella
Olive oil & basil.

Escargot Siciliani.....8.95

Snails sautéed with butter ,garlic, fine
Herbs, in a puff pastry.

Antipasto alla Totuccio.....10.95

Prosciutto,tomato,fresh mozzarella,olives, artichoke hearts

Vongole al Forno (baked clams)

½ Doz.....8.95 Full Doz.....14.95

Artichoke Toscana.....8.95

Artichoke hearts topped with seasoned bread
Crumbs baked with parmesan cheese.

Calamari fritti con Zucchine.....10.95

Crispy calamari topped with slices of
Zucchini & served with light spicy sauce.

Bruschetta.....5.95

Polipo & Calamari con Verdura...12.95

Grilled octopus& calamari and grilled vegetables

Roasted Red Peppers.....8.95

Grilled red peppers with a balsamic reduction.

Cozze Pazze.....9.95

Mild or spicy pan steamed mussels, white
Wine tomato sauce.

Zuppa & Insalate

Insalata Totuccio.....5.95

Mixed greens, tomato, onions, Italian croutons.

Toasted Pecans & Goat Cheese.....7.95

Mixed greens, warm goat cheese, toasted
Pecans in Blueberry vinaigrette.

Insalata Gorgonzola.....7.95

Mixed greens, gorgonzola cheese in blueberry vinaigrette.

Lobster Bisque soup.....6.50

All Entrees come with choice of soup or house salad

Side Orders

Sausage (one piece)....3.00 Meatballs (two pieces)....3.00 Spinach.....5.00 Split charge...3.00

Our food is prepared to order, so it may take longer than you may be accustomed to. We feel our food speaks for itself...it's well worth the wait. Your patience is much appreciated.

Grazie e Buon appetito!

La Famiglia Rinella

Homemade Rigatoni.....15.95

Large homemade pasta, in a Vodka or Bolognese Sauce.

Shrimp & Crab Fettuccini.....18.95

Sautéed with caramelized onions, served With lobster sauce.

Linguini Frutti di Mare.....20.95

Linguini with mixed seafood in a spicy tomato sauce.

Linguini con Vongole.....17.95

Linguini, fresh button clams in a white or red sauce.

Penne Arrabiata.....14.95

Penne, prosciutto in a spicy tomato sauce.

Cheese Ravioli.....13.95

Ricotta cheese filled in a marinara sauce. Add Alfredo sauce or Bolognese.....1.50

Linguini Fra Diavola.....20.95

Linguini, calamari, capers, anchovies, black olives In a spicy marinara sauce.

Petti di Pollo Marsala.....15.95

Two breast of chicken sautéed with mushrooms Marsala wine sauce.

Petti di Pollo Alla Vodka.....15.95

Two breast of chicken topped with ham, Mozzarella, tomato, creamy vodka sauce.

Filetto Di Maiale Ai Funghi.....20.95

Pan seared medallions of pork tenderloin, Mushrooms, creamy sauce.

Vitello Piccata.....22.95

Veal sautéed with mushrooms, capers in a lemon Butter sauce.

Vitello Saltinbocca.....22.95

Veal, prosciutto, mozzarella, in a white wine sauce.

Filetto di Salmone.....20.95

Grilled salmon filet, white wine light tomato sauce.

Zuppa Di Pesce.....32.95

Clams, calamari, shrimp, mussels, crab legs in a bed of Linguini red sauce.

Homemade Cavatelli.....15.95

Homemade ricotta dumpling sautéed with Spinach, garlic, olive oil.

Rigatoni alla Totuccio.....14.95

Rigatoni with sausage, green peas, in A pink tomato sauce.

Linguini con Cozze.....17.95

Linguini, fresh mussels, red or white sauce.

Rigatoni alla Vodka.....14.95

Rigatoni in a vodka sauce.

Spaghetti alla Puttanesca.....14.95

Black olives, capers, anchovies, onions, tomato sauce

Gnocchi Pomi Oro.....13.95

Homemade potato dumpling in a marinara sauce.

Risotto Del Giorno.....

Pollo & Carne

Petti di Pollo Piccata.....15.95

Two breast of chicken sautéed with mushrooms

Petti di Pollo alla Griglia.....15.95

Two breast of chicken grilled with extra virgin Olive oil, lemon and herb sauce.

Medaglioni di Manzo.....23.95

Medallions of beef tenderloin in a mushroom Brunello wine sauce.

Filetto Gorgonzola.....25.95

10oz charbroiled beef tenderloin topped with Blue cheese Medoc wine sauce.

Costolette di Agnello.....25.95

Lamb chops grilled topped with lemon & oregano sauce.

Pesce

Grigliata Mista.....25.95

Grilled octopus, calamari, shrimp, clams, mussels, vegetables

Pasta Con Nero di Seppia.....20.95

Spaghetti, chopped squid, in a black squid ink tomato sauce.

