

Appetizer Night 1/2 Price

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5:00PM - 9:00 PM | DINE IN ONLY

BURRATA FRITI golden fried and served with pomodor sauce	7.00 e	GRILLED PORTABELLO MUSHROOM with roasted peppers, avocado, fresh mozza and tomatoes, in a pesto dressing	7.00 arella
BUFFALO CHICKEN WINGS (8)	7.75		
fresh made tossed with buffalo sauce		MOZZARELLA DI CASA	7.00
		homemade mozzarella cheese, flame roasted	
BAKED CLAMS (6)	7.25	peppers, fresh tomatoes and basil drizzled with	
whole baked littleneck clams		extra virgin olive oil and aged balsamic vinegar	
ZUPPA DI COZZIE (red-or-white)	7.00	MOZZARELLA STICKS (6)	5.50
cultivated mussels, steamed and seasoned		served with side of pmodoro sauce	
in a white wine, garlic herb broth -or- in a			
fresh garlic and plum tomato broth		CALAMARI FRITTI	8.75
		golden fried calamari served with side of	
GOLDEN FRIED CHICKEN FINGERS (5)	6.75	homemade marinara sauce	
served with side of honey mustard dressing			
-or- pomodoro sauce		CALAMARI ARRABBIATA (serves two)	9.00
		fried calamari topped with marinara and hot	
FRIED ZUCCHINI STICKS	5.40	cherry peppers	
served with side of pomodoro sauce			
		CALAMARI SCARPARIELLO	9.00
STUFFED ARTICHOKE (seasonal)	7.00	golden fried calamari with crumbled sausage	e in a
jumbo artichoke stuffed with seasoned brea	d	rosemary garlic sauce	
crumbs, garlic, brodino sauce			
		CALAMARI BUFFALO	9.00
EGGPLANT ROLLATININ (2)	7.00	golden fried calamri tossed in buffalo sauce	
fresh battered eggplant rolled with seasoned	k		
ricotta, baked "parmigiana style" with tomato			
sauce and mozzarella cheese			