

# Antipasti

<b>Fried Calamari</b> .....	<b>\$9</b>
Tossed with pepperoncini, garlic, parsley and extra virgin olive oil. Served with marinara sauce. Family size \$14	
<b>Clams Casino</b> .....	<b>\$8</b>
Baked with pancetta, yellow and red bell peppers and roasted garlic.	
<b>Mussels Zuppa</b> .....	<b>\$9</b>
Steamed with white wine, extra virgin olive oil, fresh herbs and shallots, or tossed with marinara sauce.	
<b>Anna's Eggplant Parmigiana</b> .....	<b>\$9</b>
Pan-fried layered fresh eggplant topped with mozzarella cheese and served on a bed of pomodoro sauce.	
<b>Crab Cakes</b> .....	<b>\$8</b>
Panko crusted and pan seared with aromatic vegetables and herbs. Served with our pink aioli sauce.	
<b>Stuffed Portobello</b> .....	<b>\$8</b>
Grilled portobello mushroom stuffed with shrimp, sweet peas, spinach and Swiss cheese. Served over a pink brandy cream sauce.	
<b>Shrimp Cocktail</b> .....	<b>\$3</b>
Colossal shrimp by the piece.	
<b>Antipasto</b> .....	<b>\$13</b>
Prosciutto di Parma, Pecorino Romano cheese, stuffed cherry pepper, marinated artichoke, roasted red peppers, soupy and Anna's meatballs complete this savory selection. Served on a bed of mesclun greens and drizzled with extra virgin olive oil.	
<b>Broccoli Rabe</b> .....	<b>\$7</b>
Sautéed with shallots, garlic and extra virgin olive oil. Add sausage \$2	

# Zuppe

<b>Chef's Soup of the Day</b>	
Please ask your server for today's soup of the day.	
<b>Pasta and Fagioli</b> .....	<b>\$5</b>
Tubettini and great Northern white beans simmered with tomatoes, garlic, fresh herbs and extra virgin olive oil. (Cup \$4).	

# Insalate

<b>House Salad</b> .....	<b>\$5</b>
Fresh mesclun greens, julienne carrots, tomatoes and cucumbers. Served with your choice of dressing: ranch, blue cheese or balsamic vinaigrette.	
<b>Caesar Salad</b> .....	<b>\$7</b>
Fresh romaine hearts, croutons and our own classic Caesar dressing.	
<b>Boston Bibb Salad</b> .....	<b>\$8</b>
Bibb lettuce tossed with balsamic vinaigrette. Topped with shaved red onions, crumbled Gorgonzola, candied walnuts and sun-dried tomatoes.	
<b>Venice Salad</b> .....	<b>\$8</b>
Mixed romaine hearts and spinach tossed in a light blue cheese dressing, served with red onions and grapes, topped with pecans.	
<b>Native Tomato and Fresh Mozzarella Salad</b> .....	<b>\$9</b>
A house favorite. Served with balsamic vinaigrette dressing and crumbled Gorgonzola.	

# Paste

- Rigatoni with Broccoli Rabe and Sausage..... \$17**  
Tossed with extra virgin olive oil, garlic, goat cheese, plum tomatoes and crushed red pepper flakes.
- Anna's Cavatelli alla Bolognese..... \$18**  
Anna's rich ragu bolognese made with a savory blend of pork and beef and tossed with cavatelli.
- Rigatoni alla Vodka..... \$16**  
Rigatoni tossed with fresh plum tomatoes, shallots and garlic, flamed with vodka in a pomodoro sauce. Add chicken \$4. Add Shrimp \$2 each.
- Fettuccine with Chicken and Asparagus.....\$18**  
Fettuccine tossed with chicken, asparagus and shallots. Finished with chicken broth, cream and Pecorino Romano cheese.
- Linguine with Clams..... \$19**  
Linguine tossed with whole little necks, extra virgin olive oil, garlic, fresh parsley and lemon juice.
- Shrimp Scampi..... \$21**  
Jumbo shrimp sautéed with garlic, lemon juice, extra virgin olive oil, butter and fresh herbs over linguine.
- Seafood Fra Diavolo.....\$23**  
Sautéed shrimp, scallops, calamari and little necks with garlic and onions in a spicy fresh pomodoro sauce and tossed with linguine.
- Scallops alla Vodka.....\$22**  
Sautéed sea scallops tossed with fresh plum tomatoes, shallots, garlic, sun-dried tomatoes, fresh spinach and black olives over fettuccine.

# Pesce e Crostaceo

- Swordfish.....\$24**  
Grilled 10 oz. swordfish steak topped with a lemon dill sauce. Served with rice and chef's choice of vegetable.
- Salmon.....\$22**  
Broiled salmon topped with a sage compound butter. Served with rice and chef's choice of vegetable.
- Baked Stuffed Shrimp.....\$24**  
Jumbo shrimp with seafood stuffing and baked with white wine and butter. Served with rice and chef's choice of vegetable.
- Stonington Sea Scallops.....\$23**  
Baked with shaved mushrooms, onions and garlic in a white wine cream sauce and topped with bread crumbs and Parmesan cheese. Served with rice and chef's choice of vegetable.
- Scrod Francaise.....\$21**  
Egg battered scrod sautéed with lemon juice, white wine and butter. Served with rice and chef's choice of vegetable.



