

# ENTRÉE

Served with choice of:  
PASTA | SALAD  
RISOTTO

<b>Salmon</b>	22
Grilled - White Wine - Caper Basil Sauce	
<b>Branzino</b>	23
Pan Seared - Citrus Butter Sauce	
<b>Shrimp Scampi</b>	21
Garlic Scampi Sauce	
<b>Chicken Marsala</b>	19
Sautéed - Mushroom - Marsala Wine - Shallot	
<b>Chicken Parmesan</b>	19
Pan Fried - Mozzarella - Pomodoro	
<b>Chicken Bruschetta</b>	19
Grilled or Pan Fried - Tomato - Onion - Mozzarella - Balsamic	
<b>Stuffed Eggplant Bites</b>	18
Baked - Egg - Cheese - Herbs - Pomodoro	

# BUTCHER'S BLOCK

<b>Ribeye</b>	29
Mashed Potato - Steak Sauce	
<b>Filet Mignon</b>	28
Mashed Potato - Steak Sauce	
<b>Skirt Steak</b>	23
Mashed Potato - Steak Sauce	

# DESSERT

All Dessert  
Is Made In  
House Fresh  
Daily!

<b>Oreo Cheesecake</b>	7
Personal NY Style With Oreo Shell & Twix Crumble	
<b>Cannoli</b>	4
Single Shell	
<b>Diplomatico</b>	9
Our Twist On A Napoleon Style Cake	
<b>Gelato</b>	2.50
Hazelnut   Vanilla   Lemon   Chocolate	

# BEVERAGES

Soda 1 liter \$2.75 | Rocchetta Still or Sparkling \$3.50

# SPECIALTY PIES

WE ALSO OFFER **KAMUT FLOUR** - IT'S STONE GROUND  
ORGANIC - WHOLE GRAIN \$2 EXTRA ROUND PIES ONLY!

<b>Prosciutto</b>	14.00	15.50
Arugula - Lemon - Mozzarella - Pecorino - E.V.O.O		
<b>Honey Spice</b>	14.00	15.50
Spicy Sopressata - Diced Tomato - Mozzarella - Honey		
<b>Buffalo Chicken</b>	14.50	16.00
Chicken - Blue Cheese - Mozzarella - Hot Sauce		
<b>Mac &amp; Cheese</b>	14.00	15.50
Small Shells - 3 Cheese - Seasoned Breadcrumb		
<b>Primavera</b>	13.50	15.00
Mixed Vegetable - Mozzarella - Garlic - Oil		
<b>Big Mac Pizza</b>	14.00	15.50
Beef - Lettuce - Tomato - Pickle - Mac Sauce		
<b>Roni Rollup</b>	13.50	15.00
Pepperoni - Fresh Mozzarella		
<b>Truffle Fry</b>	13.50	15.00
Truffle Oil - Hand Cut Fries - Parmesan - Mozzarella Mac Sauce		

# CLASSICS

<b>Regular</b>	10
<b>Grandma</b>	11
<b>Sicilian</b>	11
<b>Up Side Down Sicilian</b>	12

# TOPPINGS

<b>PEPPERONI</b>	<b>TRUFFLE OIL</b>	1/2 TOPPING 1.75
<b>FRIED ONION</b>	<b>BLACK OLIVE</b>	
<b>MEATBALL</b>	<b>MUSHROOM</b>	
<b>ROASTED PEPPER</b>	<b>VODKA SAUCE</b>	
<b>CHICKEN</b>	<b>FRESH MOZZ</b>	1 TOPPING 2.50
<b>CRUMBLIED SAUSAGE</b>	<b>BROCCOLI</b>	2 TOPPING 3.25
<b>CHERRY PEPPER</b>	<b>BACON</b>	3 TOPPING 4.00
		4 TOPPING 4.75



**631.581.8700**

517 Main Street | Islip | New York | 11751

**Delivery & Take Out**  
**7 Days A Week**



# APPETIZER

<b>Fried Caprese</b>	9
Fresh Mozzarella - Fried Tomato - Pesto - Balsamic	
<b>Baked Clams Oreganata</b>	12
Seasoned Breadcrumbs - White Wine - Citrus Butter	
<b>Shrimp Cocktail</b>	13
Cocktail Sauce - Lemon Wedge	
<b>Mac &amp; Cheese</b>	9
3 Cheese - Breadcrumbs	
<b>Mussels</b>	12
Marinara or Luciano	
<b>Fried Calamari</b>	11
Pomodoro	
<b>Troffolini</b>	9
Stuffed Pasta with Ricotta - Pear - Truffle Cream	
<b>Wings</b>	9
Buffalo or Garlic Parmesan	
<b>Chicken &amp; Waffle</b>	13
Scallion Waffle - Chicken Tender - Habanero Maple Syrup	
<b>Coconut Shrimp</b>	13
Stir Fry Vegetable - Sweet Sour Thai Sauce	

# BURGER

<b>Chicken Burger</b>	12
Fresh Ground Chicken - Lettuce - Tomato - Chipotle Mayo	
<b>American Burger</b>	14
Fresh Ground Beef - Lettuce - Tomato	

**CHOICE OF:** Mozzarella | Provolone | American | Gorgonzola

# SOUP

<b>Soup of the Day</b>	8
<b>French Onion</b>	8
Provolone - Swiss - Parmesan - Crouton	

# SALAD

<b>Traditional</b>	7
Romaine - Tomato - Cucumber - Pepper - Onion - Olive - Balsamic	
<b>Caesar</b>	8
Romaine - Parmesan - Crouton - Caesar	
<b>Wedge</b>	8
Crumbled Gorgonzola - Tomato - Bacon - Blue Cheese Dressing	
<b>Beet &amp; Goat Cheese</b>	9
Mixed Green - Golden Beet - Goat Cheese - Walnut	
Cranberry - Balsamic	
<b>Sriracha Chicken Salad</b>	14
Mixed Green - Frisee - Egg - Tomato - Artichoke - Corn - Farro - Citrus Olive Oil	
<b>Avocado Cobb</b>	14
Grilled Chicken - Cucumber - Tomato - Bacon - Gorgonzola - Egg - Corn - Balsamic	
<b>CHICKEN \$6   (4) SHRIMP \$9</b>	

# SANDWICH

<b>Sriracha Chicken</b>	14
Slab Bacon - Red Onion - Lettuce - Marble Blue Cheese	
Sriracha Cream Sauce	
<b>Reuben</b>	14
Rye Bread - Corn Beef - Sauerkraut - Swiss - Russian Dressing	
<b>Cuban</b>	14
Pulled Pork - Ham - Swiss - Pickles - Dijon Mustard	
<b>Chicken Parmigiana</b>	12
Pan Fried Chicken - Mozzarella - Pomodoro	
<b>Meatball Parmigiana</b>	12
Mozzarella - Pomodoro	
<b>Turkey Club</b>	14
Bacon - Provolone - Tomato - Lettuce - Mayo	

No antibiotic cage free all natural chicken and steak.  
Raised with vegetarian diet, USDA Certified.

# PASTA

<b>Bolognese</b>	15
Fettuccine - Cream - Tuscan Meat Sauce	
<b>Firenze</b>	17
Rigatoni - Sautéed Chicken - Spinach - Fresh Mozzarella - Pink Sauce	
<b>Short Rib</b>	17
Rigatoni - Ricotta - Crispy Onion - Demi Glace - Pomodoro	
<b>Alla Vodka</b>	15
Rigatoni - Pancetta - Cream - Pomodoro	
<b>American</b>	18
Fettuccine - Crab - Shrimp - Spinach - Cognac - Pink Sauce	
<b>Spaghetti &amp; Meatball</b>	15
Basil - Pomodoro	
<b>Porcini Filet Mignon</b>	21
Rigatoni - Filet Mignon - Spinach - Porcini Cream Sauce	
<b>Baked Lasagna</b>	15
Layered Pasta - Meat - Béchamel	
<b>Frutti di Mare</b>	21
Served over Spaghetti or Risotto - Clam - Shrimp - Mussel	
Roasted Spicy Garlic Pomodoro Sauce	
<b>GLUTEN FREE   WHOLE WHEAT PENNE + \$2</b>	

# RAVIOLI

<b>Kobe</b>	17
Kobe Beef - Sautéed Vegetables - Truffle Cream Sauce	
<b>3 Cheese</b>	14
Three Cheese - Basil - Pomodoro	
<b>Baked Parmesan</b>	16
Three Cheese - Melted Mozzarella - Basil - Pomodoro	
<b>Lobster</b>	20
Saffron Broth - Corn - Artichoke - Basil	

# SIDES

**ALL SIDES \$7**

SPINACH | BROCCOLI RABE | RISOTTO  
MASHED POTATO | VEGETABLES  
PARMESAN TRUFFLE FRIES