

T A P A S

Calamares a la Romana \$8.25

Fried calamari sauteed with olive oil, garlic, and parsley.

Eggplant \$6.25

Thin slices of eggplant, lightly breaded, deep fried, baked, and topped with red sauce provol cheese, and sprinkled with goat cheese.

Stuffed Artichoke

With Italian bread crumbs with garlic and butter sauce. **\$ 7.95**

With crabmeat and shrimp. **\$10.95**

Albondigas (Meatballs) \$5.25

Homemade Italian meatballs.

Tosted Ravioli \$6.25

Your choice of meat, cheese or combination.

Pesto Ravioli \$7.00

Jumbo pesto ravioles topped with gorgonzola cream sauce.

Fried Mozzarella Sticks \$4.95

Served with side of red Italian sauce.

Heaven and Hell \$6.00

Combination of one jumbo pesto ravioli topped with gorgonzola cream sauce, and one shrimp topped with diablo sauce.

Gambas al mojo de Ajo \$6.50

Shrimps sauteed with olive oil, garlic, and white wine lemon butter sauce.

Gambas a la Plancha \$6.50

Shrimps topped with diablo sauce.

Scallops \$7.95

Jumbo scallops sauteed with garlic saffron cream sauce.

Fried Cannelloni \$6.50

Pasta sheet stuffed with veal and spinach, breaded and served with side of marinara sauce.

Frutie de Mare \$7.95 per person

Shrimp, mussels, clams and squid sauteed in lightly spiced white wine lemon and butter saffron sauce. (Served only for 2 persons or more)

Mussels a la Diabla \$6.50

Sauteed with diablo sauce.

Mussels de Mare \$6.50

Sauteed with saffron wine lemon butter sauce.

Crabcakes \$10.95

Baked and topped with roasted red bell pepper cream sauce.

Italian Butter \$3.00

Olive oil and garlic dip for the bread.

S A L A D S

House Salad

A mix of iceberg lettuce, romaine, red onions, pimentos, artichokes and, parmesan cheese. Served with red wine vinegar dressing.

House salad with chicken \$6.50

House salad with salmon \$7.50

Caesar salad \$4.50

Caesar salad with chicken \$6.95

Caesar salad with salmon \$7.50

P A S T A

All pastas are served with side of house salad.
Caesar salad for additional \$2.50

Eggplant Parmesan \$12.95

Thin slices of eggplant, lightly breaded, deep fried, baked, and topped with red sauce, provol cheese, and sprinkled with goat cheese.

Eggplant Oscar \$14.95

Thin slices of eggplant, lightly breaded, deep fried, baked, and topped with shrimp and asparagus, served in a garlic cream sauce and side of pasta.

Rigatoni a la lilliana \$11.95

Sauteed tips of tenderloin, green peppers, mushrooms, and tomatoes, with a touch of Marsala wine.

Veronicas Rigatoni \$10.95

Rigatoni pasta served in a fresh tomatoe sauce with sauteed onions, garlic, and fresh mushrooms.

Checo's Rigatoni \$11.95

Rigatoni pasta served in a vodka tomatoe cream sauce, with mushrooms, ham and peas

Mostaccioli Leonardo \$10.95

Sauteed proscuito ham, capers, red onions, anchovies, fresh basil, and cream tomatoe cream sauce.

Mostaccioli Rosa Emma \$11.95

Mostaccioli pasta in a tomatoe cream parmesan sauce with broccoli and mushrooms.

Fettuccini Alfredo

Fettuccini pasta with cream sauce, butter and parmesan cheese. **\$13.95**

With chicken. **\$14.95**

Fettuccini Diablo \$15.95

Fettuccini pasta in a spicy red sauce, with mussels, clams, shrimp and squid.

Fettuccini de Mare \$15.95

Fettuccini pasta in a light white cream sauce with clams and shrimp.

Spaghetty Marinara \$8.95

Served with red sauce.

Add meatballs or sausages. **\$1.50** each one

Cabello de Angel

Angel hair pasta with crushed tomatoes, olive oil, garlic and basil.

With fresh herbs **\$11.95**

With chicken **\$13.95**

Ravioles \$9.95

Your choice of meat, cheese or combination, served in Italian red sauce.

Lasagna \$10.95

Home made with Italian sausages, meatballs, and ricotta cheese.

Pasta Primavera \$10.95

Linguine pasta in a light white cream sauce and fresh vegetables.

Tortolleni Eduardo \$14.95

Donet shapped pasta, stuffed with proscuito ham and chicken, served in Alfredo cream sauce with mushrooms and peas.

Linguine with Clams \$11.95

Linguine pasta in white clam sauce.

Linguine Italian Butter \$9.95

Linguine pasta in olive oil and garlic with fresh herbs and a touch of tomatoe sauce and parmesan cheese.

A \$2.00 FEE ANY SPLIT ENTREES

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 PEOPLE OR MORE

HOUSE SPECIALITIES

All are served with side of house salad and pasta.
Caesar salad for additional \$2.50

Chicken Spidinis \$17.95

Chunks of chicken breast marinated, breaded, charbroiled and served with sauce.

Spidini Felitzas

Served in amogio sauce.

Spidini Maritza

Served in diablo sauce.

Spidini Jaqueline

Served over fettuccini pasta and topped with Alfredo cream sauce.

Spidini 3 Way

Served with three sauces: Amogio, Diablo and Alfredo cream sauce.

Spidini Gladys

Served in a lemon butter sauce, with mushrooms, capers, and black olives.

CHICKEN

All are served with side of house salad and pasta.
Caesar salad for additional \$2.50

Chicken Don Julio \$16.95

Charbroiled chicken breast topped with Alfredo cream sauce and spinach.

Pollo Lemonatta \$14.95

Charbroiled chicken breast topped with mushrooms and capers, topped with lemon butter sauce.

Chicken Parmesano \$14.95

Chicken breast breaded and baked, topped with provolone and parmesan cheese.

Chicken Saltimboca \$15.95

Charbroiled chicken breast topped with prosciutto ham and melted provolone cheese in a special wine sauce.

Chicken Oscar \$16.95

Charbroiled chicken breast topped with shrimps and asparagus in a garlic cream sauce.

MEAT

All are served with side of house salad and pasta.
Caesar salad for additional \$2.50

Beef Brochete \$20.95

Beef medallion, lightly breaded and charbroiled with provolone cheese and served in a wine lemon and butter sauce, topped with mushrooms.

Beef Don Silvano \$20.95

Beef medallion charbroiled and topped with a special Marsala wine sauce, with onions, tomatoes and mushrooms.

Steak Don Roberto \$20.95

Beef medallion charbroiled and topped with artichoke hearts, mushrooms and olive pimento cream sauce.

Steak Oscar \$21.95

Beef medallion charbroiled and topped with shrimps and asparagus in a garlic cream sauce.

Steak Carolina \$21.95

Beef medallion charbroiled and topped with shrimps in a wine lemon and butter lemon saffron sauce.

Beef Spidini Felitzas \$18.95

Chunks of beef tenderloin, marinated, charbroiled and served in amogio sauce.

SEAFOOD

All are served with side of house salad .
Caesar salad for additional \$2.50

Shrimp Felitzas \$15.95

Shrimp lightly breaded and charbroiled in a white wine lemon butter,
with mushrooms and broccoli, served over linguine pasta.

Shrimp Scampi \$15.95

Shrimp lightly breaded and charbroiled in a white wine lemon butter,
over linguine pasta.

Salmon Oscar \$18.95

Salmon filet charbroiled and topped with shrimps and fresh asparagus
in a garlic cream sauce, served with side of fettuccini pasta.

Salmon Diablo \$18.95

Salmon filet charbroiled and topped with shrimps and served in Diablo sauce
served over fettuccini pasta

VEAL

All are served with side of house salad and pasta.
Caesar salad for additional \$2.50

Veal Picata \$17.95

Veal sauteed in a white wine lemon butter sauce with mushrooms and capers.

Veal Saltimboca \$17.95

Veal sauteed and topped with prosciutto ham, melted provol cheese in a
special wine sauce.

Veal Parmesano \$17.95

Veal breaded and sauteed with tomatoe sauce and provol cheese.

Veal Felitzas \$18.95

Veal sauteed and topped with Alfredo cream sauce and artichokes
served over fettuccini pasta.

Day Specials

Canelloni \$13.95 Monday

Pasta sheet stuffed with veal and spinach, breaded and topped with
tomatoe cream sauce.

Maniacotti \$13.95 Tuesday

Pasta sheet stuffed with riccota cheese and topped with tomatoe cream sauce.

Chicken Spidini Angel \$16.95 Wednesday

Chunks of chicken breast, charbroiled and served over Angel hair pasta
with crushed tomatoes, olive oil, garlic and basil.

Chicken Bambis \$17.95 Thursday

Stuffed chicken breast with mushrooms and provol cheese, topped with white
wine cream sauce, served with side of broccoli.

Salmon Rosalia \$17.95 Friday

Salmon filet charbroiled and topped with shrimps and roasted red bell peppers,
in a garlic cream sauce, served with side of fettuccini pasta.

Beef Spidini \$18.95 Saturday

Chunks of beff tenderloin, breaded and marinated, topped with Marsala wine
sauce, onions, mushrooms and tomatoes.

