

SOUP

Minestrone w/ Spinach 8

Pasta e Fagoli 8

PIZZA

Margherita	Crushed Plum Tomatoes, Fresh Mozzarella and Basil	14
Salsiccia	Crushed Plum Tomatoes, Fresh Mozzarella, Basil and Ground Italian Sausage	15
Funghi	Crushed Plum Tomatoes, Fresh Mozzarella, Basi, Mushrooms	16
Bianca	Fresh Mozzarella, Onions, Ricotta, Marinated Tomatoes and Arugula, Drizzled with Virgin Olive Oil	17
Pepperoni	Crushed Plum Tomatoes, Fresh Mozzarella and Sliced Pepperoni	16
Grandpa Salvatore	Crushed Plum Tomatoes, Fresh Mozzarella, Mushrooms, Spinach, Grilled Chicken	17
Positano	Light Mozzarella, Black Olives, Prosciutto, Topped with Arugula and Tomatoes	15
Sorrentino	Crushed Plum Tomatoes, Ricotta, Mozzarella and Eggplant	16

(PASTA IL FORNO)

Pappardella al Forno	Homemade Wide Ribbon Shaped Pasta with Ricotta, Parmigiana Cheese Delicious Bolognese Sauce than Baked	20
Melenzane Parmigiana	Layers of thin Eggplant, Mozzarella, Pecorino Cheese Tomato Sauce Served with Rigatoni	17
Penne Casaro	with Mozzarella, Ricotta and Parmigiana Cheese in a House Tomato Sauce	15

SIDES

Homemade Hot Basket of Garlic Bread	5
With Melted Mozzarella	6
Spinach or Broccoli	Sautéed in Garlic and Virgin Olive Oil or Steamed 6
Broccoli di Rabe	Broccoli di Rabe with Roasted Garlic, Olive Oil 10 (Steamed or Sautéed) Or With Italian Sausage 12
Plate of Meatballs or Grilled Sausage	7

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ANTIPASTI (COLD AND HOT)

Insalata Cesare	Crisp Romaine Lettuce Tossed with Homemade Caesar Dressing Croutons	8
Caprese	Homemade Mozzarella, Sliced Tomatoes and Roasted Peppers Drizzled with Extra Virgin Olive Oil with Prosciutto	12 15
Insalata Tricolore	Endive, Radicchio and Tomatoes, Walnuts, Gorgonzola Cheese Olive Oil, Balsamic Dressing	9
Insalata Della Nonna	Arugula, Endive, Plum Tomatoes, Red Onions, Olive Oil Balsamic Vinegar	9
Asparagi e Carciofi	Artichoke Hearts, Asparagus, Plum Tomatoes, Red Onions, New Potatoes, Mixed Greens, in a Balsamic Vinaigrette Dressing	9
Insalata Fresca	Chopped Romaine Lettuce, Tomatoes, Onions, Cucumbers, Black Olives, Roasted Peppers, Feta Cheese in a Light Olive Oil, Red Wine Vinaigrette	12
Scallops alla Griglia	Grilled Asparagus, Diver Scallops with Béarnaise Sauce	14
Vongole al Forno	Little Neck Clams, Baked with Seasoned Bread Crumbs In a White Wine Butter Sauce	12
Calamari alla Griglia	Grilled Calamari over Baby Greens, Drizzled with an Olive Oil Lemon Dressing	14
Calamari Fritti	Fresh Squid Deep Fried to a Crisp, Served with Medium Sauce	10
Hot Antipasto	Combination of Fried Calamari, Jumbo Shrimp, Baked Clams, Mussels, Eggplant Rollatini with a Side of Marinara Sauce <u>For Two</u>	28
Melenzane Rollatini All Forno	Eggplant Rolled, Stuffed with Ricotta, Mozzarella Topped with Marinara Sauce	8
Cozze Posilipo Style	Pot of Steamed Prince Edward Island Mussels with Choice of: Roasted Peppers Onions, Parsley white wine or Spicy Fradiavolo Sauce	12
Carpaccio di Manzo	Filet of Beef, Capers and Shaved Parmigiana, Drizzled Olive Oil, Lemon over Bed of Arugula	12
Focaccia Classica	Toasted Focaccia with Marinated Tomatoes, Onions, Basil with Mozzarella	7
Angus Sirloin	Toasted Focaccia and Sliced Sirloin, with Shallots, White Wine, Gorgonzola Cheese, Touch of Cream	12

PASTA

Garganelli della Casa (Homemade)	Light Marinara Sauce and Melted Mozzarella Grilled Chicken	19	16
Tortellini Daniela (Homemade)	Filled with Cheese, Chicken, Mushrooms, Peas In Coppola's Vodka		18
Penne alla Vodka	Coppola's Vodka Sauce Grilled Chicken or Shrimp	19	16
Rigatoni al Pesto	Roasted Pine Nuts, Shrimp, Pesto Sauce, Touch of Cream		18
Ravioli Sabrina (Homemade)	Mini Cheese Ravioli, House Bolognese Sauce		17
Linguine alla Vongole	Sautéed Garlic, Olive Oil, Baby Clams in a White Wine, Clam Sauce or Spicy Fradiavolo Sauce		21
Capellini Coppola	Angel Hair Pasta with Roasted Garlic, White Wine, Jumbo Shrimp Arugula, Radicchio, Light Tomato Sauce		19
Linguine Pescatore	Roasted Garlic, White Wine, Butter Parsley, Shrimp, Scallops, Clams, Mussels, Calamari or Spicy Fradiavolo Sauce Half Lobster	28	21
Capellini Verde (Vegetarian)	Angel Hair Pasta Roasted Garlic, Olive Oil, Broccoli Flowers Grilled Portobello		18
Garganelli Carbonara (Homemade)	Italian Pancetta, Onions & Peas, Cream, Parmigiano Cheese		18
Fettuccine di Enzo (Homemade) (Vegetarian)	Whole Wheat Fettuccine, Roasted Garlic, Olive Oil, Peppers, Sun dried Tomatoes, Mushrooms, Spinach Grilled Chicken	22	19
Gnocchi Pomodoro (Homemade)	Potato Gnocchi, Onions, Light Marinara, Warm Mozzarella		18
Farfalle con Salmone	Bow Tie , Tomato, Cream Sauce with Salmon Asparagus, Mushrooms		19
Garganelli Siciliana	Pan Fried Eggplant, Green Olives, Light Marinara Sauce Shaved Dry Ricotta Salata		18

SPECIALITA' DELLA CASA

Linguine Nero Con 28 Aragosta	Homemade Black Linguine with _ Lobster, Jumbo Shrimp Scallops, Tomato, Cream Lobster Sauce		
Pappardelle con Carne (Homemade)	Wide Ribbon Shaped Pasta with a Slowly Cooked Short Rib Ragu (Limited Orders Daily)		23
Risotto ai Porcine	Imported Italian Arborio Rice, Porcine Mushrooms, Parmigiana, Brandy, Cream, Grilled Jumbo Shrimp		24
Bistecca Nicolo Style	Grilled Prime Sirloin, Brandy Peppercorn Sauce Served with Sautéed Spinach and French Fries		29

POLLO

Mama's Pollo Rustico	Pan Seared Chicken, Garlic, Sausage, Peppers, Potatoes Mushrooms, Touch of White Wine, Tomato Sauce, Served with Broccoli		22
Pollo Sorrentino	Pan Seared Chicken Breast, Roasted, Eggplant, Prosciutto, Mozzarella, Light Tomato Sauce, Served with Penne		21
Pollo Milanese	Pan Fried Chicken Breast Lightly Breaded, Topped with Chopped Arugula Tomatoes, Red Onions, Olive oil, Balsamic Dressing		20
Pollo Toscano	Pan Seared Chicken Breast Stuffed with Mozzarella, Ricotta, Spinach Oven Baked in a Light Tomato Sauce, Served with Rigatoni		22
Pollo Parmigiana	Pan Seared and Breaded Chicken Breast, with Tomato Sauce and and Melted Mozzarella, Served with Spaghetti		18
Pollo Bel Tempo	Grilled Chicken Breast with Roasted Garlic, Asparagus, Mushrooms, Fresh Tomatoes, Touch of White Wine served with Vegetables & Potatoes		20

VITELLO

Vitello Milanese	Pan Fried Paper Thin Veal Lightly Breaded, Topped with Chopped Arugula Tomatoes, Red Onions, Olive oil, Balsamic Dressing		23
Vitello Saltimbocca	Veal Scaloppini Sautéed in Marsala Wine Sauce, Topped with Prosciutto, Sage, Served with Sautéed Spinach and Potatoes		22
Vitello Parmigiana	Pan Seared Breaded Veal Cutlet with Tomato Sauce and Melted Mozzarella, Served with Spaghetti		23
Vitello Pillard	Grilled Veal Pounded Thin with Chopped Arugula, Red Onions, and Tomatoes Light Balsamic Vinaigrette Dressing		25

PESCE

Atlantic Salmon	Pan Seared with Shallots, Shitake Mushrooms, Champagne Cream Sauce Served with Spinach and Potatoes		24
Sole Florentine	Light Eggs, Butter, Jumbo Shrimp, Capers, Lemon Sauce Bed of Spinach		23
Chilean Sea Bass	Pan Seared with Garlic, Tomato, Basil in a Touch of White Wine Served with Broccoli and Potatoes		28
Shrimp Scampi	Sizzling Jumbo Shrimp Broiled to Perfection with Garlic, Parsley, Butter Touch of White Wine, Served over Steamed Spinach		22
Red Snapper Granchio	Lump Crab Meat Crusted Red Snapper with Garlic, Tomatoes in a Touch of White Wine Sauce, Served With Broccoli di Rabe Ravioli		26
Mediterranean Bronzino	Simply Grilled Bronzino with Cherry Tomatoes, Garlic and Oil Touch of White Wine, Basil over Bed of Angel Hair Pasta		28