

APPETIZERS

STEAMED MUSSELS SAUTÉED WITH WHITE WINE & GRILLED CROSTINI	13
FRIED CALAMARI	14
SHRIMP COCKTAIL EACH	3
SCALLOPS & BACON EACH SERVED WITH WHITE CLOVE HONEY	3
SEAFOOD STUFFED MUSHROOMS	12
BRUSCHETTA SPANISH ONIONS, TOMATOES IN A LIGHT VIRGIN OLIVE OIL OVER TOASTED ITALIAN BREAD	8
CASARECCIO PROSCIUTTO DI PARMA, SHARP PROVOLONE, STUFFED CHERRY PEPPERS, MARINATED EGGPLANT, ROASTED RED PEPPERS, FRESH BOCONCINI CHEESE, KALAMATA OLIVES, ARTICHOKE HEARTS & PEPPERONCINI OVER A BED OF ROMAINE LETTUCE	26

INSALATA

GARDEN SALAD ROMAINE LETTUCE, TOMATOES, CUCUMBERS, & ONIONS	6
CAESAR SALAD ROMAINE LETTUCE, HOMEMADE CROUTONS, PARMESAN CHEESE & CAESAR DRESSING	6
CAPRESE SALAD TOMATOES & FRESH MOZZARELLA SERVED WITH BASIL, SALT, PEPPER AND FINISHED WITH OLIVE OIL & BALSAMIC GLAZE	16
ANTIPASTO <i>CHOICE OF GRILLED CHICKEN, HOMEMADE SAUSAGE OR ITALIAN</i> ROMAINE LETTUCE, TOMATOES, CUCUMBERS, ONIONS, KALAMATA OLIVES & ROASTED RED PEPPERS SALAMI & PROVOLONE ROLLS OR GRILLED SALMON +2	16
SALAD DRESSINGS HOMEMADE ITALIAN, BALSAMIC VINAIGRETTE, RANCH, BLEU CHEESE, PARMESAN PEPPERCORN, CAESAR	

ALL OF OUR ENTREES ARE SERVED WITH YOUR CHOICE OF ONE SIDE

PASTA FRESCA

THREE CHEESE RAVIOLI FRESH PASTA STUFFED WITH RICOTTA, PARMIGIANA AND PECORINO ROMANO SERVED WITH YOUR CHOICE OF GARLIC & OIL OR RED SAUCE	19
GNOCCHI DUMPLING PASTA MADE WITH POTATOES, SERVED WITH YOUR CHOICE OF GARLIC & OIL OR RED SAUCE	19
PORTOBELLO RAVIOLI FRESH PASTA STUFFED WITH PORTOBELLO MUSHROOMS & SPINACH SERVED WITH YOUR CHOICE OF GARLIC & OIL OR RED SAUCE	20
FLORENTINE RAVIOLI FRESH PASTA STUFFED WITH GRILLED ONIONS, SPINACH, BLUE CHEESE, RICOTTA & MOZZARELLA SERVED WITH YOUR CHOICE OF GARLIC & OIL OR RED SAUCE	20
TORTELACI RAVIOLI FRESH PASTA STUFFED WITH LOBSTER MEAT & FINISHED WITH FRESH LOBSTER CHUNKS IN A NEWBURG CREAM SAUCE	25
PASTA CARNE YOUR CHOICE OF PASTA SERVED WITH MEATBALLS, HOMEMADE SAUSAGE OR BOLOGNESE	18
PASTA MISTA YOUR CHOICE OF PASTA SERVED WITH GARLIC & OIL, PESTO, PARMA, ALFREDO OR RED SAUCE	14
CALABRESE LASAGNA HOMEMADE PASTA STUFFED WITH HOMEMADE MINI MEATBALLS, HARDBOILED EGGS, CALABRESE SOPRESATA, MOZZARELLA & PARMIGIANA CHEESE IN A RED SAUCE	20
SAUCE SELECTIONS ALFREDO, PESTO, PARMA OR MEAT SAUCE ADDITIONAL 3	
PASTA SELECTIONS PENNE, SPAGHETTI OR LINGUINI	

POLLO

POLLO SALTIMBOCCA CHICKEN BREAST DREDGED IN FLOUR & PAN SEARED WITH GARLIC & WHITE WINE TOPPED WITH PROSCIUTTO AND LORRAINE CHEESE BAKED TO PERFECTION	22
POLLO GORGONZOLA CHICKEN PIECES SAUTÉED WITH SUNDRIED TOMATOES & BABY SPINACH TOSSED IN A GORGONZOLA CREAM SAUCE SERVED OVER CHOICE OF PASTA	21
CHICKEN & BROCCOLI CHICKEN PIECES SAUTÉED WITH BROCCOLI, YOUR CHOICE OF GARLIC & OIL OR ALFREDO SAUCE SERVED OVER CHOICE OF PASTA	21
CHICKEN CALABRESE CHICKEN PIECES SAUTÉED WITH SUNDRIED TOMATOES, BROCCOLI AND KALAMATA OLIVES WITH GARLIC & OIL SERVED OVER CHOICE OF PASTA	20
CHICKEN COSENTINO CHICKEN PIECES SAUTÉED WITH ARTICHOKE HEARTS, KALAMATA OLIVES AND SUNDRIED TOMATOES IN A WHITE WINE SAUCE SERVED OVER CHOICE OF PASTA	20
GRILLED CHICKEN SPECIAL GRILLED CHICKEN PIECES SAUTÉED WITH ROASTED RED PEPPERS, BROCCOLI AND MUSHROOMS WITH GARLIC & OIL SERVED OVER CHOICE OF PASTA	20
CHICKEN PICATTA BONELESS BREAST OF CHICKEN, DREDGED IN FLOUR AND PAN SEARED, SAUTÉED WITH CAPERS, LEMON, WHITE WINE AND A TOUCH OF GARLIC	20
CHICKEN MARSALA BONELESS BREAST OF CHICKEN, DREDGED IN FLOUR AND PAN SEARED, SAUTÉED WITH MUSHROOMS AND GARLIC IN A MARSALA WINE SAUCE	20
CHICKEN PARMIGIANO HAND BREADED CHICKEN BREAST FRIED AND SMOTHERED IN MOZZARELLA CHEESE AND OUR RED SAUCE	20

CARNE

FILET MIGNON 8 OZ. FILET GRILLED TO YOUR LIKING	30
RIBEYE HAND CUT RIBEYE, TOPPED WITH SAUTÉED MUSHROOMS AND ONIONS	28
GRILLED LAMB CHOPS SERVED WITH MASHED RED SKIN POTATOES	26
GRILLED PORK CHOPS SERVED WITH RED SKINNED MASHED POTATOES	24
MARIO'S SPECIAL 1 GRILLED PORK CHOP, 1 LAMB CHOP AND 1 HOMEMADE SAUSAGE	27
SURF & TURF PERFECTLY COOKED 8 OZ. FILET MIGNON & GRILLED SHRIMP SKEWER	30
TRIPE SERVED THE CALABRESE WAY, SPICY WITH RED SAUCE	17
VEAL PICATTA 12 OZ. TOP ROUND VEAL DREDGED IN FLOUR AND PAN SEARED, SAUTÉED WITH CAPERS, LEMON IN A WHITE WINE SAUCE AND A TOUCH OF GARLIC	25
VEAL MARSALA 12 OZ. TOP ROUND VEAL DREDGED IN FLOUR AND PAN SEARED, SAUTÉED WITH MUSHROOMS AND GARLIC IN A MARSALA WINE SAUCE	25
VEAL PARMIGIANA HAND-BREADED VEAL FRIED AND SMOTHERED IN MOZZARELLA IN OUR RED SAUCE	23
VEAL SALTIMBOCCA 12 OZ. TOP ROUND VEAL DREDGED IN FLOUR AND PAN SEARED, SAUTÉED WITH WHITE WINE AND TOPPED WITH PROSCIUTTO AND LORRAINE CHEESE, BAKED TO PERFECTION	25
VEAL ALLA TOSCA 12 OZ. TOP ROUND VEAL DREDGED IN FLOUR AND PAN SEARED, SAUTÉED WITH ROASTED RED PEPPERS, ARTICHOKE HEARTS AND MUSHROOMS IN A WHITE WINE & GARLIC SAUCE	27

PESCE

BAKED HADDOCK ROSEANNE 12 OZ. FRESH HADDOCK TOPPED AND BAKED WITH CRAB MEAT & SEASONED CRACKER STUFFING	25
BOSTON BAKED HADDOCK 12 OZ. FRESH HADDOCK TOPPED AND BAKED WITH SEASONED CRACKER STUFFING	23
SHRIMP SCAMPI SUCCELENT LARGE SHRIMP SAUTÉED WITH FRESH TOMATOES, LEMON, WHITE WINE AND A TOUCH OF GARLIC SERVED OVER CHOICE OF PASTA	22
HADDOCK ITALIANO A FRESH FILET OF HADDOCK SAUTÉED WITH FRESH TOMATOES, ONIONS, KALAMATA OLIVES AND RED SAUCE AND A TOUCH OF WHITE WINE	23
CALAMARI FRESH CALAMARI SAUTÉED WITH KALAMATA OLIVES IN YOUR CHOICE OF WHITE WINE OR RED SAUCE SERVED OVER CHOICE OF PASTA	23
SALMON GRILLED OR BROILED SALMON TOPPED WITH YOUR CHOICE OF DILL BUTTER OR PESTO	26
ZUPPA DI PESCE A MEDLEY OF SHRIMP, SCALLOPS, CALAMARI, BLACK MUSSELS AND HADDOCK SAUTÉED WITH A RED BROTHY SAUCE SERVED WITH GRILLED CROSTINI	30
SEAFOOD CASSEROLE SHRIMP, SCALLOPS CRAB MEAT, SEASONED CRACKER STUFFING, MUSHROOMS AND GARLIC FINISHED WITH A LIGHT CREAM SAUCE	28
HADDOCK RIPIENO FRESH HADDOCK FILET STUFFED WITH LOBSTER MEAT, SPINACH AND RITZ CRACKERS, FINISHED WITH FRESH TOMATOES AND CREAM SAUCE	28
FRITTURA MISTA A MEDLEY OF FRIED HADDOCK, SHRIMP, SCALLOPS AND CALAMARI	28
SHRIMP & SCALLOP SHRIMP AND SCALLOPS SAUTÉED WITH SPINACH AND ROASTED RED PEPPERS TOSSED IN A RICOTTA CREAM AND SERVED OVER MINI CHEESE RAVIOLI	28

SIDES

SEASONAL VEGETABLE	
RED-SKINNED MASHED POTATOES	
FRENCH FRIES / SIDE SALAD / SIDE PASTA	

ADDITIONAL SIDE DISHES

GLUTEN FREE PASTA	3
FRESH PASTA	5
BROCCOLI STEAMED OR SAUTÉED WITH GARLIC & OIL	3
SPINACH STEAMED OR SAUTÉED WITH GARLIC & OIL	3
HOMEMADE MEATBALL	2
HOMEMADE SAUSAGE	2
PARMIGIANA RISOTTO	5
SIDE OF EGGPLANT PARMIGIANA	11

BEVERAGES

COFFEE / TEA / CAPPUCCINO / ESPRESSO	
CALABRIA FEATURES COCA COLA PRODUCTS	