

DINNER MENU**Appetizers**

Bruschetta	6.95
Flat bread served w/ fresh mozzarella, tomatoes & basil, drizzled w/ extra virgin olive oil	
Gnocchi Pieno	7.95
Gnocchi stuffed w/ goat cheese & bell peppers, deep fried & sautéed w/ garlic & oil & plum tomatoes	
Crab Cakes	8.95
With honey dijon mustard and balsamic vinegar reduction	
Fried Mozzarella	6.95
Mozzarella cheese dipped in an egg batter, coated w/ procaine romano & seasoned bread crumbs	
Grilled Vegetable Antipasto	7.95
Grilled eggplant, portabello mushrooms, zucchini roasted bell peppers & fresh mozzarella	
Shrimp Grand Marnier	9.95
Fresh shrimp dipped in an egg batter, sautéed till golden brown then topped with a grand marnier citrus sauce.	
Fried Calamari	8.95
Deep fried fresh calamari; drizzled w/ a sweet balsamic vinegar	
Steamed Mussels	8.95
In a plum tomatoes or white sauce	
Artichoke Limone	7.95
Artichoke hearts dipped in an egg batter then sautéed with white wine, lemon and butter.	

Salads (add chicken to any salad for 2.25)

Mixed Green Salad	6.95
Mixed greens, cucumbers & fresh tomatoes, olive oil & balsamic vinegar	
Caesar Salad	5.95
Romaine Lettuce tossed w/ Caesar dressing & homemade croutons.	
Caprese	7.95
Tomatoes & fresh mozzarella drizzled w/ basil infused extra virgin olive oil (Prosciutto add 1.75)	
Mediterranean Salad	7.95
A variety of grilled vegetables on a bed of romaine lettuce topped with calamata olives, cherry tomatoes, and feta cheese with our own balsamic vinaigrette dressing. (Chicken add 1.25)	

Pasta

Angel Hair Amalfitana	13.95
Angel hair pasta tossed with grilled chicken and grilled vegetables in a light marinara sauce	
Chicken Rigatoni and Broccoli	13.95
Freshly made rigatoni, sautéed chicken and broccoli with garlic and oil	
Rigatoni Amatriciana	11.95
Rigatoni sautéed with Spanish onions and pancetta in a light marinara sauce	
Rigatoni alla Boscaiola	11.95
Mushrooms, ham, and zucchini finished in a pink sauce	
Rigatoni Rabe	11.95
Freshly made rigatoni pasta sautéed with spicy broccoli rabe, garlic and oil	

Tortellini Maria	12.95
Five cheese tortellini tossed with sundried tomatoes, mushrooms and peppers, finished in a pink sauce	
Pasta Alfredo	13.95
Spinach pasta in a traditional alfredo sauce with grilled chicken and mushrooms	
Shrimp Scampi Alla Parpadelle	13.95
Shrimp sautéed with garlic, white wine and olive oil tossed with fresh parpedelle pasta	
Frutte Di Mare Fra Diavolo	14.95
Mussels, shrimp and calamari sautéed in a spicy pomodoro sauce over angel hair pasta	
Fettuccini Alla Cruda	13.95
Fresh basil fettuccini tossed with shrimp and grilled chicken in fresh tomato, garlic, basil and olive oil	
Fettuccini Alla Bolognese	12.25
Freshly made fettuccini with meat sauce and parmigiana cheese	
Fusilli, Broccoli Rabe and Shrimp	14.95
Freshly made fusilli pasta with sautéed broccoli rabe, cherry tomatoes, shrimp, garlic and oil in shellfish broth	
Linguini and Mussels	12.95
Fresh native mussels prepared with your choice of plum tomatoes or garlic and oil over linguini	
Parpedelle Pesto	12.95
Parpedelle pasta in traditional creamy basil pesto sauce	
Gnocchi	12.95
Freshly made spinach or potato gnocchi tossed with plum tomatoes, mozzarella and pecorino romano cheese	
Butternut Squash Ravioli	13.25
Freshly made ravioli in a sage & Madeira wine cream sauce	
Lobster Ravioli	15.25
Freshly made ravioli tossed with asparagus tips in a fennel saffron pernot sauce.	
Smoked Chicken Ravioli	12.95
Ravioli stuffed with smoked chicken sautéed in a marinara sauce.	
Ricotta or Spinach Ravioli	12.95
Freshly made ravioli tossed with plum tomatoes, mozzarella and pecorino romano cheese.	
Smoked Mozzarella Ravioli	13.25
Ravioli stuffed with smoked mozzarella in a garlic oil and romano cheese sauce.	
Wild Mushroom Ravioli	13.25
Freshly made wild mushroom ravioli tossed with sautéed bell peppers, squash and button mushrooms in a romano cheese cream sauce.	
Risotto	
Vegetable Risotto	12.95
Italian rice sautéed with a mixture of vegetables	
Chicken Risotto	13.25
Italian rice sautéed with chicken capers and a touch of cajun spice	
Seafood Risotto	14.95
Italian rice sautéed with shrimp, calamari and mussels in cream shellfish broth	
Wild Mushroom Risotto	12.95
Italian rice sautéed with portabella and button mushrooms in a creamy porcini sauce	

Pizza*(12" pizzas are available for both lunch & dinner)*

Margherita	7.95
Fresh pomodoro sauce, basil & fresh mozzarella with grilled (chicken - add 2.25)	
Diavolo	8.95
If you like it spicy, try this. Extremely spicy chicken & pomodoro sauce w/ mozzarella & romano cheese	
Quattro Formaggio	7.95
Fresh pomodoro sauce w/ provolone, romano, mozzarella & feta cheese	
Mushroom	8.50
Fresh pomodoro sauce w/ Portabella & button mushrooms w/ mozzarella	
ZAZZA	7.95
Fresh tomatoes, chopped garlic marinated in olive oil & mozzarella cheese	
Vegetable	8.50
Fresh pomodoro sauce w/ a variety of grilled vegetables & mozzarella cheese	

Chicken and Veal*(Served with a side of pasta unless indicated)*

Pollo Saltimbocca	14.95
Chicken breast topped with prosciutto and provolone cheese in a marsala wine sauce.	
Vitello Saltimbocca	16.95
Veal medallions topped with prosciutto and provolone cheese finished with a marsala wine sauce.	
Vitello Portwine	16.95
Sautéed veal medallions, mushrooms, golden raisins, sundried tomatoes finished in a port wine sauce.	
Pollo Parmigiana	13.95
Breaded chicken breast topped with provolone cheese in a plum tomato sauce.	
Veal Parmigiana	14.95
Breaded veal topped with provolone sheese in a plum tomato sauce.	
Vitello Gamberi	17.95
Shrimp and veal medallions sautéed with broccoli in a garlic and oil sauce topped with romano cheese.	
Pollo Roberta	13.95
Spinach pasta & chicken medallions sautéed with a variety of vegetables in a lemon and butter sauce.	
Pollo Toscana	13.95
Chicken breast with fresh spinach and artichoke hearts in a lemon butter sauce over fettuccini, topped with provolone cheese.	
Pollo Marsala	14.50
Sautéed chicken breast with mushrooms finished in a marsala wine sauce.	
Vitello Marsala	16.50
Sautéed veal medallions and mushrooms in a marsala wine sauce.	
Pollo Toscana	13.95
Chicken breast w/ fresh spinach & artichoke hearts in a lemon butter sauce over fettuccini, topped w/ provolone cheese	

Fish

Tilapia Francese	15.95
Fresh Tilapia lightly dipped in egg then sautéed with mushrooms in a white wine, lemon and butter sauce, served with a side of garlic and oil Angel Hair pasta.	
Blackened Tilapia	15.95
Served over a bed of vegetables risotto	
Blackened Sashimi Tuna Steak	14.95
Over a traditional caesar salad.	

Meat

Pork Loin Chops	14.95
With potatoes and sweet peppers	
Marinated Steak Tips	14.95
With side salad	

Beverages & Dessert

We offer homemade Tiramisu, assorted cakes, coffee, tea, espresso, cappuccino, soda, beer, wine and cordials.

Prisco's
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Maria's Gourmet Pasta

Pasta is available for purchase by the pound
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 Marinara sauce: Pint 3.99 Quart 5.99

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Inquire about our Catering Menu

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
 Prices subject to change without notice.