

APPETIZERS

- Artichoke Francaise \$9.95**
Fresh artichoke hearts lightly egg battered and sautéed in our white wine and lemon butter sauce
- Shrimp Sambuca \$10.95**
Sautéed in our famous sambuca cream sauce
- Fried Calamari \$10.95 ("Best in NJ")**
Served with our homemade marinara or fra'diavlo sauce
- Calamari Balsamico \$11.95/Calamari with Hot Cherry Pepper Balsamico \$12.95**
Fried calamari sautéed in balsamic reduction
- Garlic Bread Stack \$8.95 (Christopher's Creation)**
Served with our secret scrumptious melted cheese sauce
- Mozzarella Corozza \$8.95**
Lightly battered fried mozzarella wedges sprinkled with parmegiano and served with our homemade marinara sauce
- Eggplant Rollatini \$8.95**
Thinly sliced eggplant stuffed with ricotta cheese, mozzarella and fresh basil with marinara sauce
- Clams Oreganato \$9.95**
Sautéed with garlic and seasoned bread crumbs served in our white wine and lemon sauce
- Homemade Roasted Peppers & Fresh Mozzarella \$10.95**
Served with a touch of our balsamic reduction and extra virgin olive oil
- Sautéed Broccoli Rabe or Spinach \$7.95**
Sautéed with white wine and garlic with a touch of marinara

SALADS

- Main Street Mango Salad \$9.95**
Organic greens, walnuts, fresh diced mango, tomato, peppers, red onion and fresh mozzarella in our homemade raspberry vinaigrette
- Baby Green Salad \$9.95**
Organic greens with pignoli nuts, walnuts, gorgonzola and raisins tossed in our homemade balsamic vinaigrette
- Caesar Salad \$9.95**
Fresh cut romaine served with seasoned homemade croutons tossed with our famous Caesar dressing
- Caserta Salad \$9.95**
Baby arugula leaf tossed with sliced almonds, grapes, cherry tomato and goat cheese in our mango dressing

PASTAS

- Penne Vodka \$15.95**
Served with sautéed peas and prosciutto in our vodka sauce
- Homemade Meat Lasagna \$14.95**
Served with our homemade marinara sauce
- Gnocchi Rosa \$16.95 (vegetarian)**
Homemade potato pasta served with diced grilled eggplant in our garlic and oil sauce
- Fusilli Pomodoro \$18.95**
Homemade long twisting pasta served with San Marzano tomato, prosciutto di parma, onion and basil in our white wine and garlic sauce
- Linguini & Meatballs \$14.95**
Angus beef meat balls served with our homemade marinara sauce
- Penne Ferdenzi \$17.95**
Penne pasta served in our famous vodka sauce with diced chicken, peas and imported prosciutto
- Stuffed Rigatoni \$16.95**
Pasta stuffed with ricotta and mozzarella in madeira wine and mushroom sauce with a touch of fresh mozzarella
- Penne di Ciccì \$16.95 (vegetarian)**
Wheat pasta served with mixed diced fresh vegetables in our sherry wine sauce
- Fettuchini Carbonara \$14.95**
Homemade Pasta served with diced pancetta and onion in our cream sauce.

SEAFOOD

Stuffed Shrimp \$24.95

Stuffed with brandy seasoned crab meat in our lemon butter sauce

Salmon Pomodoro \$24.95

Sautéed with san marzano tomatoes, basil and garlic in our light marinara sauce

Tilapia Porzia \$24.95 (Christopher's Recipe)

Sautéed with diced shrimp, cherry tomatoes and asparagus in our garlic wine sauce

Tilapia Nicola \$24.95

Pan seared with crab meat and panko in our famous sambuca cream sauce

VEAL

We only use USDA inspected, hormone and drug free natural veal

Veal Milanese \$19.95

Lightly breaded, sautéed and served with mixed organic greens, red onion, tomato and fresh mozzarella with our house balsamic vinaigrette dressing

Veal Bistro \$19.95 (Christopher's Recipe)

Wrapped with fresh asparagus, mozzarella and imported prosciutto in our porcini mushroom sauce

Veal Sinatra \$19.95 (Christopher's Grandfather's Recipe)

Grilled and served over vegetable risotto with a touch of balsamic reduction

Veal Carletta \$19.95

Sautéed with eggplant, sun dried tomato and fresh mozzarella in our sherry wine sauce

Veal Saltimbocca \$19.95

Sautéed with prosciutto, mozzarella and spinach in our marsala wine sauce

CHICKEN

Chicken Noelia \$18.95 (Chef Julio's Recipe)

Cubed chicken breast sautéed with hot cherry peppers, kalamata and green olives in our spicy garlic demi sauce

Chicken Sabrina \$18.95 (Christopher's Recipe)

Pounded chicken breast layered with thinly sliced eggplant, tomatoes, ricotta cheese, portabella and mozzarella in our lemon butter sauce

Chicken Rollatini \$18.95

Thinly pounded chicken breasts stuffed with prosciutto di parma, mozzarella and spinach then wrapped in bacon and served in our mushroom and marsala wine sauce

Chicken Balsamico \$18.95

Pounded chicken breasts sautéed with garlic, tomato and fresh basil in our balsamic vinegar sauce served over sautéed spinach

Chicken Rosalie \$18.95

Cubed white meat sautéed with sausage, capers, minced anchovies, rosemary and garlic in our white wine sauce

Chicken or Veal Marsala, Franchise, Parmegiano or Picatta \$16.95/\$17.95

Pistachio Pork \$22.95 (Christopher's Signature Dish)

Pistachio encrusted pork tenderloin served in our gorgonzola cheese sauce

FROM THE GRILL

We only use Angus Beef-USDA inspected, all natural, hormone and drug free beef.

New York Strip Steak \$29.95 / Filet Mignon \$34.95

Grilled and served with a homemade sauce of choice

ENTREES ARE SERVED WITH A SIDE SALAD OR HOMEMADE SOUP. PLATED ENTREES ALSO INCLUDE SAUTEED VEGETABLES AND STARCH OF THE DAY

Chef di Cuisine/Proprietor- Christopher Ciccia