

# Menu

## San Marzano

### Appetizers

#### Cold Antipasto 18

Assorted imported meats and cheeses, roasted peppers and marinated olives.

#### Baked Clams - (13) 15

#### Fried Calamari 14

#### Eggplant Rollatini 14

#### Zuppa di Mussels or Clams (Red or White) 18

#### Calamari Concerto 16

Pan-fried tender calamari tossed with fresh garlic, sweet butter and sliced hot cherry peppers. Flavored with a lemon vinaigrette.

#### Arancini Speciale 12

Sicilian style rice ball topped with ricotta, imported aged shaved parmesan and marinara sauce.

#### Octopus Arrabbiata 19

Sautéed in a marinara sauce spiced up with cherry peppers, mushroom, chili flake & minced red onion

#### Grilled Octopus 19

Topped with shaved red onions, capers, red wine vinegar and EVOO.

#### La Torre 16

A tower of breaded eggplant, fresh mozzarella & plum tomatoes. Topped with fresh basil and balsamic glaze.

#### Artichoke Hearts Francese 16

Battered artichoke hearts sautéed in a lemon and white wine sauce.

#### Burrata Caprese 17

Fresh imported burrata, paired with plum tomatoes, roasted red peppers and arugula. Topped with EVOO and balsamic glaze.

### Soups

#### Pasta Fagioli 9

Classic Italian favorite! White cannellini beans, a touch of fresh plum tomato & extra virgin olive oil.

#### Lentil & Fresh Spinach 9

A must try... chef's specialty.

#### Chicken Soup 9

Nobody makes chicken soup like us! Chunks of chicken & lots of vegetables and noodles fill this soup.

Ask About  
Our Daily  
Chef Specials

### Pasta

Add: Chicken – 5 • Shrimp – 12

Substitute Gluten-free Gnocchi – 7 • Whole Wheat Penne – 2

#### Fettucini Carbonara 16

Served in a rich cream sauce with bacon, peas, onions and imported parmesan.

#### Stuffed Rigatoni Caprese 18

Stuffed rigatoni with chunks of fresh plum tomato, sautéed with garlic and EVOO, topped with fresh mozzarella.

#### Penne Vodka 14

Penne pasta in a light cream tomato sauce with a splash of vodka and prosciutto.

#### Stuffed Rigatoni Bolognese 18

Jumbo rigatoni stuffed with ricotta and topped with our homemade bolognese meat sauce.

#### Cavatelli, Shrimp & Broccoli Rabe 24

Sautéed with garlic and EVOO.

#### Baked Ziti 14

#### Lasagna Al Forno 16

Layered with meat sauce, ricotta, mozzarella and parmesan cheese.

#### Orecchiette with Sausage & Broccoli Rabe 20

Sautéed with garlic & extra virgin olive oil.

#### Cheese Ravioli 14

#### Fettuccini Alfredo 16

Fettuccini pasta served in a rich creamy alfredo sauce.

#### Linguini with Clams 18

Our traditional clam sauce, fresh vongole, served in a red or white sauce.

#### Nonna's Sunday Gravy 16

Our famous red gravy, sweet sausage, and meatballs served over your choice of pasta.

### Entrées

Substitute Chef's Choice Sautéed Vegetables – 4

Substitute Whole Wheat Penne – 2 • Substitute Gluten-free Gnocchi – 7

#### Brassica 27

Grilled salmon dressed in a whole grain mustard sauce over a bed of sautéed spinach.

#### Colossal Shrimp Francese 26

Lightly battered and sautéed in a white wine lemon butter sauce. With choice of pasta.

#### Shrimp Parmigiana 25

Crispy colossal shrimp with fresh tomato sauce, covered in mozzarella cheese. With choice of pasta.

#### Zuppa di Pesce 33

Colossal shrimp, scallops, clams, mussels, scungilli & calamari in a marinara sauce. Served over linguini.

#### Seafood Fettuccine 31

Colossal shrimp and scallops in a creamy lemon parmesan sauce over homemade fettuccini.

#### Eggplant Parmigiana 23

Lightly breaded skinless eggplant topped with marinara sauce and mozzarella cheese. With choice of pasta.

#### Pork Osso Buco 28

Served over risotto finished with a demi-glace.

#### Pollo Francese 25

Lightly battered and sautéed in a lemon, white wine butter sauce. With choice of pasta.

#### Pollo Parmigiana 21

Lightly breaded with fresh tomato sauce, topped with mozzarella. With choice of pasta.

#### Pollo Sicilia 26

Sautéed with crumbled sweet sausage and sliced spicy cherry peppers in a white wine lemon sauce over broccoli rabe. With choice of pasta.

#### Pollo Pesto 26

Grilled and topped with our homemade pesto sauce and bruschetta, served with roasted potatoes and fresh spinach.

#### Pollo Cremosi 27

Pan-seared and topped with Prosciutto di Parma, spinach and mozzarella. Flavored with a mushroom cream sauce over risotto.

#### Pollo Murphy 27

Tender chicken breast sautéed with sausage, roasted red peppers, hot peppers, mushrooms & potatoes in a brown sauce

#### Veal Parmigiana 24

Lightly breaded with fresh tomato sauce, topped with mozzarella. With choice of pasta.

All meals are accompanied by our homemade Italian seeded twist bread.

# Wood Burning Brick Oven Pizza

Neapolitan 15

Siciliano 18

Gluten-free Cheese Pizzette 13

## Regular Toppings

Half Pie add 3 Whole Pie add 5

Anchovies • Bacon • Broccoli • Garlic • Ham • Extra Cheese  
Green Peppers • Hot Peppers • Meatballs • Mushrooms  
Olives Onions • Pepperoni • Sausage • Spinach  
Sliced Tomatoes

## Gourmet Style Toppings

HALF PIE add 5 Whole Pie add 8

Flame Roasted Peppers • Artichoke Hearts  
Grilled Chicken • Breaded Chicken • Sun-dried Tomatoes  
Eggplant

All pizzas are available as a pizzette. • Thin crust whole wheat personal or large pies available.

**We only use 100% Wisconsin real whole milk mozzarella cheese.**

## Specialty Pizzas— Made with Fresh Mozzarella, Extra Virgin Olive Oil & Fresh Basil

### Freschetto 22

Thin crispy crust topped with San Marzano pizza sauce, cubes of Wisconsin mozzarella cheese, fresh sliced plum tomatoes, fresh oregano, basil and EVOO.

### Florentine 24

A thin, square crispy crust topped with fresh mozzarella, fresh spinach and filetto di pomodoro. Garnished with shaved parmesan and roasted garlic.

### La Nonna 22

Thin crust Sicilian with fresh mozzarella, EVOO, basil & our famous San Marzano filetto sauce.

### San Marzano 22

Layered with fresh mozzarella, basil, EVOO and spotted with a flavorful San Marzano tomato sauce.

### Brooklyn Pizza 23

A thin rectangular crust topped with cubes of mozzarella cheese, filetto di pomodoro sauce, Sicilian oregano, EVOO and Pecorino Romano.

### Cheese Calzone 7

Stuffed with mozzarella & ricotta cheese.  
Additional fillings upon request

## Salads

Add: Grilled Chicken – 5 • Grilled Shrimp – 12  
Grilled Salmon – 10

### Tossed 8

Iceberg lettuce, ripe plum tomatoes, cucumbers, red onions and roasted peppers.

### Arugula 10

Arugula, shaved parmesan cheese, with lemon vinaigrette.

### Caesar 9

Crispy romaine lettuce topped with homemade croutons, shaved parmesan cheese and our special Caesar dressing.

### Pompei 11

Mixed greens with goat cheese, cranberries and walnuts with our house balsamic dressing.

### San Marzano 14

A mix of romaine and iceberg lettuce, red onions, tomatoes, olives, provolone cheese, roasted peppers, salami and imported ham with a red wine vinaigrette.

### Roman 15

Romaine lettuce, chopped, grilled chicken, mandarin oranges, cranberries & walnuts with house dressing.

## Specialty Hero, Panini or Wrap

Served during lunch only. Substitute Whole Wheat Wrap - 1

Add: French Fries - 3 or Side Salad - 4

### Buffalo Chicken 9

Freshly breaded or grilled spicy buffalo chicken with lettuce, tomato and blue cheese.

### Chicken Caesar 9

Grilled chicken tossed with romaine lettuce and Caesar dressing.

### California Chicken 9

Tender breaded chicken topped with lettuce, tomato and mayonnaise.

### Tuscan Chicken 10

Grilled chicken, fresh mozzarella & roasted peppers with house balsamic dressing.

### Bensonhurst 10

Fresh mozzarella, roasted peppers, romaine lettuce, breaded eggplant and balsamic vinegar.

### Anthony's Favorite 13

Breaded or grilled chicken, melted smoked provolone cheese and broccoli rabe drizzled with EVOO.

### Cheesesteak 8

### Eggplant Parmigiana 9

### Chicken Parmigiana 9

### Chicken Parm Roll 8

### Meatball Parmigiana 7

**All pasta specialties & entrées are available in lunch portions**

We appreciate your patience as we freshly prepare each delicious meal specifically for you.  
A 20% gratuity will be added to parties of 8 or more.