

## Signature Entrees

All Dinners Include Cup of Soup or Garden Salad

**Antipasto, Amanda-Rin or Caesar Salad** 3.99

Cup Pasta Fagiolo or Greens & Beans 2.99

### Chicken And Shrimp Ala Maria

Chicken & Shrimp Sautéed with Artichoke Hearts,  
Mushrooms, Tomatoes in a Marsala Wine Sauce over  
Fettuccini topped with Mozzarella 19.99

### Chicken DeSalis

Chicken Sautéed with Mushrooms, Potatoes,  
& Spinach, spiked with a Bacon Ranch  
Cream Sauce 18.99

### Chicken Ala Sally

Chicken Sautéed with Roasted  
Peppers, Artichoke Hearts, & Spinach  
in a Vermouth Garlic Sauce served  
over Homemade Linguini 18.99

### Stuffed Veal Raymo

Veal Stuffed with Prosciutto, Spinach, &  
Artichoke Hearts in a Tomato Marsala Wine  
Sauce with Mushrooms & Mozzarella served  
over Fettuccini 19.99

### Primavera Ala Camille

Broccoli, Cauliflower, Roasted Peppers, &  
Mushrooms in Marinara Sauce Over  
Fettuccini, topped with Fresh Mozzarella 14.99

### Shrimp Ala Theresa

Sautéed Shrimp, Prosciutto, Spinach,  
Onions, Diced Tomatoes in Herb Butter  
Wine Sauce over Homemade Linguini 18.99

### Shrimp Ala Fina

Shrimp and Broccoli in a Rich Cream  
Sauce with Cavatelli 17.99

### Addie Ala Vodka Sauce

Penne Pasta with Mushrooms, Peas,  
in a Vodka Cream Sauce 15.99  
**With Grilled Chicken** 2.99

### Seared Scallops Ala Colombo

Scallops, Penne Pasta, Mushrooms, Peas,  
& Tomatoes in a Vodka Cream Sauce 18.99

## Italian Feast for Two (no substitutions)

Soup, Samuel's Sampler, Antipasto,  
Chicken Parmigiano, Chicken Francaise, Filet Mignon,  
Cavatelli Alfredo, Ravioli, Eggplant, Coffee & Sam's Cake 65.99

## Children's Menu 6.50

Ziti with Meatball  
Chicken Tenders with Fries  
Nathan's Italian Macaroni & Cheese

Cheeseburger with Fries  
Grilled Chicken with Vegetables

Some items may be made with  
peanut products

## Steaks & Chops

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### Will's Tuscan Pork Chop

French Cut Pork Chop topped with  
Pesto, Roasted Peppers & Asiago, finished with Balsamic  
Reduction served over  
Garlic Mashed Potatoes 17.99

### Pork Chop Ala Andalo

French Cut Pork Chop topped with  
Utica Greens & Asiago Cheese served  
over Garlic Mashed Potatoes 17.99

### French Cut Pork Chop

Lightly Seasoned served with Hot Applesauce- Choice of  
Side Dish 16.99

### Sliced Filet Alita

Filet Scallopini Sautéed with Mushrooms &  
Tomatoes in a Marsala Wine Sauce 20.99

### Filet Mignon

8 oz. Seasoned Choice Filet topped with  
Sautéed Mushrooms  
Choice of Side Dish 23.99

### Delmonico Steak

12 oz Steak Topped with Sautéed Mushrooms  
Choice of Side Dish 20.99

### Steaks Finished With

Shiitake Port Wine Sauce with  
Gorgonzola Cheese 2.99      Utica Greens Prosciutto, Hot  
Peppers & Onions 2.99

Surf & Turf 8 oz Filet with choice of:  
Choice of Side Dish- Market Price  
Seared Scallops      Seared Shrimp  
8 oz. Australian Lobster Tail

## Seafood

### Broiled Seafood Platter

Haddock, Shrimp, Scallops, Clams  
Served in a White Wine, Lemon,  
Sauce- Choice of Side Dish 21.99

### Seafood Bouillabaisse

Haddock, Shrimp, Scallops, & Clams in  
a Herb Butter Sauce with Stewed  
Tomatoes over Linguini 21.99

### Fresh Atlantic Haddock

Fried Haddock ~OR~  
Broiled - White Wine, Lemon Sauce  
topped with a Bread Crumb Crust  
Choice of Side Dish 15.49

### Haddock Italiano

Broiled Haddock Sautéed with Peppers,  
Onions, Mushrooms in a Stewed Tomato  
Wine Sauce served over Fettuccini  
topped with Asaigo 17.49

### Seared Salmon

Pan Seared Jail Island Salmon in a Herb  
Butter Sauce, Served with Spinach &  
Garlic Mashed Potatoes 20.99

### Lobster Scampi-

8 oz. Australian Lobster Tail topped  
with Steamed Clams in a White Wine  
Garlic Sauce served over Linguini  
Market Price

Single Lobster Tail- Market Price

Twin Lobster Tails- Market Price

## Appetizers

### Garlic Pizza Bread

Olive Oil Spread with Mozzarella 5.99

### Special Pizza Bread

Ricotta, Mozzarella & Roasted Peppers 6.99

### Fried Calamari

With Choice of Cocktail, Marinara 9.49  
or Hot Pepper Vinaigrette Sauce 9.99

### Shrimp Cocktail

3 Jumbo Shrimp with Cocktail Sauce &  
a touch of Wasabi Cucumber Dressing 7.99

### Fried Mozzarella

Hand Cut & Breaded, Served  
with Marinara Sauce 6.99

### Stuffed Mushrooms

Stuffed with a Sausage Breading, topped  
with Traditional Sauce & Mozzarella 7.49

### Clams Casino

A Classic, topped with Bacon 8.99

### Roasted Peppers, Salami & Asiago

Served Chilled with Field Greens 6.99

**Samuel's Sampler For Two 11.49 For Four 18.99**  
Includes- Clams Casino, Fried Mozzarella, Fried Calamari & Stuffed Mushrooms

## Soups & Salads

**Grandma's Chicken Soup** C 3.99 B 5.99

**Pasta Fagiole** C 3.99 B 6.99      **Greens & Beans** C 3.99 B 6.99

**Antipasto Small 8.99 Large 13.99**

Imported Asiago, Salami, Roasted Peppers, Tuna, Pepperoncini,  
Olive, Artichoke Hearts, & Egg Served over Mixed Greens

### Amanda-Rin Orange Salad

Mandarin Oranges, Strawberries,  
Walnuts, Raisins, Fresh Mozzarella  
over Field Greens with Balsamic  
Vinaigrette 8.99

### Caesar Salad

Roasted Peppers, Egg, Olives,  
Pepperoncini & Croutons 7.99

### Garden Salad

Tomatoes, Cucumbers,  
Carrots, Chick Peas,  
Olives, & Raisins 7.99

**Items Served With**      Grilled Chicken 2.99      Speedies 3.99      Grilled or Chilled Shrimp 4.99

**Utica Greens**

Sautéed Escarole, Hot Cherry Peppers, Prosciutto, Garlic,  
Olive Oil, Onions, Chicken Stock & Asiago 8.99

**Sautéed Greens**

Sautéed Escarole, Garlic, Olive Oil, Chicken Stock &  
Asiago 7.99

**Sides Offered With Purchase of Entrees**

**Utica Greens** 4.99

**Sausage** 3.99

**Fettuccini Alfredo** 4.99

**Meatballs** 3.99

**Ravoli** 3.99

**Penne Vodka Sauce** 4.99

Gratuity may be added to parties of 8 or more & separate checks

**Homemade Lasagna**

Layers of Ricotta & Sausage  
Topped with Mozzarella 14.49

**Homemade Linguini** served with:

Red or White Clam Sauce 16.99

**Fettuccini Alfredo** 14.99

Grilled Chicken 2.99 Vegetables 1.99  
Grilled Shrimp 4.99

**Calamari Marinara**

Calamari Sautéed in a Marinara Sauce 17.49

**Isaac's Platter**

Ravoli, Ziti, 1 Meatball, 1 Sausage, & Eggplant 15.99

**Broccoli & Mushrooms**

Olive Oil, Garlic Butter Sauce, Broccoli,  
Mushrooms, & Chicken Stock 15.49  
Grilled Chicken 2.99

**Cosmo's Sampler**

Chicken Parmigiana, Homemade Ravoli, &  
Cavatelli Alfredo 17.49

**Eggplant Parmigiano**

Choice Of Traditional or Marinara Sauce  
Served with Penne 14.49  
Stuffed with Ricotta Cheese 15.49

**Homemade & Imported Pastas**

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**Penne (Ziti)** 13.49

**Homemade Ravoli** 14.99

**Cavatelli** 13.49

**Homemade Fettuccini** 13.99

Pastas Above Topped with Traditional or Marinara Sauce  
Includes Meatball, Sausage or Grilled Chicken Baked Mozzarella Cheese add 1.99

**Chicken & Veal****Chicken Parmigiano**

Served with Penne Pasta 15.99

**Chicken Francaise**

Lemon Wine Sauce  
Choice of Side Dish 18.99

**Veal Parmigiano**

Served with Penne Pasta 17.99

**Veal Francaise**

Lemon Wine Sauce  
Choice of Side Dish 19.99

**Chicken Marsala**

With Sautéed Mushrooms  
Choice of Side Dish 17.49

**Chicken Italiano**

Sautéed Chicken, Peppers,  
Mushrooms, Onions topped with  
Mozzarella in a Tomato Wine Sauce  
over Homemade Fettuccini 17.49  
Chicken, Portabella Mushroom, Tomato, Fresh Mozzarella  
over Field Greens with Balsamic Reduction Choice of Side  
Dish 16.99

**Veal Marsala**

With Sautéed Mushrooms, Choice of Side Dish 18.99

**Chicken Abruzzi**

**Prices Subject To Change**