



DINNER



PASTA  
VINO

BY LUCIANO LAMBERTI

WELCOME TO  
DINNER



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SHARING CHARGE - 10.00 PER PERSON. AN 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

## APPETIZERS

### FRIED TOMATO ~ 17

Tomatoes lightly breaded in Chinese bread crumbs, topped with lobster meat in a champagne cream sauce

### MELANZANE RIPIENE ~ 13

Eggplant stuffed with spinach, roasted peppers & mozzarella, served with a roasted garlic cream sauce

### CLAMS OR MUSSELS POSILLIPO ~ 14

Fresh garlic and lots of spices, your choice of red or white sauce

### CALAMARI FRITTI ~ 14

Lightly fried calamari, sweet potatoes and hot peppers served with a side of marinara sauce

### CAPRESE ~ 12

Fresh tomatoes, basil and mozzarella tossed with garlic, extra virgin olive oil & spices

### BROCCOLI RABE AND SAUSAGE ~ 16

Sautéed with fresh garlic and extra virgin olive oil

### MEATBALLS AND RICOTTA CHEESE ~ 13

### ROASTED PEPPERS & MOZZARELLA ~ 13

Homemade marinated roasted peppers with extra virgin olive oil, garlic & fresh herbs with fresh mozzarella

### CLAMS CASINO ~ 13

Little clams topped with peppers, onions & bacon, served over pomodoro sauce

### BRUSCHETTA ~ 9

A fresh blend of plum tomatoes, onions, extra virgin olive oil, served over crispy seasoned Italian bread slices

### FRIED ZUCCHINI ~ 10

### ZUPPA DE GIORNO ~ BOWL 6

## RAW BAR

### CLAMS ON THE HALF SHELL ~ 14

Half dozen little necks

### OYSTERS ON THE HALF SHELL ~ 18

Half dozen oysters ... Ask your server for the oyster of the day!

## SALADS

### TRADITIONAL CAESAR SALAD ~ 10

Romaine lettuce and croutons tossed with Caesar dressing and Romano cheese

### BLACKENED SALMON ~ 17

Salmon fillet blackened to perfection, served with almonds, seasonal fresh fruit and feta cheese, topped with our homemade orange balsamic dressing

### CAFFE SALAD ~ 10

Iceberg and romaine lettuce tossed with red onions, tomatoes, cucumbers, and fennel with our homemade dressing, extra virgin olive oil and red wine vinegar

### PEAR & WALNUT SALAD ~ 15

Baby greens, dried cranberries & feta cheese, topped with orange balsamic vinaigrette

## PASTA

### YOUR CHOICE ~ 19

PLEASE SELECT A PASTA:

LINGUINI • CAPELLINI • PENNE

WHOLE WHEAT LINGUINI (ADD \$4) • CHEESE RAVIOLI (ADD \$5)

ALL ENTREES COME WITH BREAD AND BUTTER

MARINARA ~ Our classic marinara sauce

ALFREDO ~ A creamy Parmesan cheese sauce

POMODORO ~ Chopped tomatoes sautéed in a garlic white wine sauce with a touch of marinara

ARRABIATE \*\*SPICY\*\* ~ Sliced hot peppers, Italian prosciutto, mushrooms, tomatoes and olives

PRIMAVERA ~ Seasonal vegetables and tomatoes sautéed in extra virgin olive oil and garlic, with a light marinara sauce

### EGGPLANT PARMIGIANA

Egg-battered eggplant layered with mozzarella cheese and marinara sauce

### SAUSAGE & PEPPERS ~ 19

sautéed sausage, peppers, onions and tomatoes, in a garlic white wine sauce with a touch of marinara

### ZIANNA ~ 22

Spinach, fresh tomatoes & shallots served in a cherry pink cream sauce, topped with mozzarella cheese (ADD SHRIMP ~ 3.00 EACH)

### ALLA VODKA ~ 22

An aurora cream sauce, fresh tomatoes, and a touch of vodka and shallots

### BLOGNESE ~ 22

Ground veal and pork with onions, tomatoes, carrots and basil

- ADD MEATBALLS OR SAUSAGE 6.00
- ADD SHRIMP 3.00 EACH • ADD CHICKEN 6.00
- SUBSTITUTE VEGETABLE FOR PASTA 6.00

## VEGETABLES

### BROCCOLI RABE ~ 9

Sautéed with fresh garlic and extra virgin olive oil

### SPINACH ~ 6

Sautéed with fresh garlic and extra virgin olive oil

### BROCCOLI ~ 6

Sautéed with fresh garlic and extra virgin olive oil

### ASSORTED VEGETABLES ~ 9

Grilled vegetables to perfection



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## POLLO E VITELLO

YOUR CHOICE OF:

CHICKEN ~ 22 – OR – VEAL ~ 25

ALL ENTREES COME WITH BREAD AND BUTTER

**PARMIGIANA** - Breaded, lightly fried, topped with mozzarella cheese and marinara sauce, served with pasta

**MAXIMO** - Sautéed with gourmet mushrooms, fresh chopped tomatoes, fresh herbs, garlic & extra virgin olive oil in a sherry blush wine sauce, topped with fresh asparagus and mozzarella cheese, served over a bed of cappellini

**MARSALA** - Sautéed with gourmet mushrooms in a Marsala wine sauce, served over a bed of cappellini

**BELLA ROSSA** - Sautéed in a shallot brandy cream sauce with mushrooms and sun dried tomatoes, topped with asparagus and mozzarella cheese, served over cappellini

**SAN MARCO** - Lightly breaded grilled cutlet, topped with sliced tomatoes and mozzarella cheese over roasted red onions, garlic & select baby greens, lightly tossed in extra virgin olive oil and lemon

### GRIGLIA

Char-grilled chicken breast with fresh grilled vegetables and potato of the day

## BUTCHER'S BLOCK

FILET MIGNON ~ MP

8-10 oz. filet char-grilled to your perfection, served with potato & vegetable of the day

ASK YOUR SERVER FOR DAILY SPECIAL

## SEAFOOD

ALL ENTREES COME WITH BREAD AND BUTTER

WHOLE FISH ~ MARKET PRICE

Fresh whole fish, flown in daily, fillet table side ...

Please ask your server for details!

CRAB CAKE ~ MARKET PRICE

Two lump crabs cake baked to perfection, served over a brandy cream sauce with a side of potato and vegetable of the day

SALMONE ALLA GRIGLIA ~ 27

Grilled salmon to perfection, served in a balsamic reduction sauce with fresh grilled vegetables and potato of the day

MUSSELS MARINARA ~ 22

Select mussels sautéed in extra virgin olive oil, garlic, white wine lemon sauce, or marinara, served over linguini

CAPELLINI POSITANO ~ MARKET PRICE

Jumbo lump crab meat with garlic and fresh tomatoes, a splash of marinara sauce, herbs and white wine

LINGUINI E CLAMS ~ 22

Fresh clams in the shell, sautéed in extra virgin olive oil with white wine sauce or marinara

SHRIMP & SCALLOPS MARINARA OR FRA DIAVOLO ~ 28

Jumbo shrimp, sea scallops sautéed with garlic, white wine and our fresh marinara sauce (mild or spicy), served over linguini

ZUPPA DI PESCE ~ 32

Jumbo shrimp, sea scallops, mussels, calamari and clams sautéed in a zesty marinara sauce or garlic white wine sauce over linguini

SESAME TUNA ~ 29

sesame crusted tuna served rare, with julienne vegetables and topped with a wasabi vinaigrette

SHRIMP & SCALLOPS

ALLA MEDITERRANEAN ~ 29

Shrimp and pan seared scallops sautéed in a fresh tomato and white wine, extra virgin olive oil sauce, tossed with baby greens and linguini pasta

## PIZZA

GOURMET 12" TRADITION CHEESE PERSONAL PIZZA ~ 19  
(Each additional topping, please add \$2)

**!! PLEASE NOTE: OUR PIZZA IS "WELL DONE" !!**

YOUR CHOICE BELOW ~ 24

### CAPRI

mozzarella cheese, broccoli, spinach, tomatoes & garlic

### MARGHERITA

topped with tomato sauce, fresh mozzarella cheese and basil

### WHITE CHEESE

mozzarella, romano & ricotta cheese

### BUFFALO

topped with buffalo chicken, mozzarella cheese, drizzled with ranch dressing

### CELLINI

mozzarella cheese, sauteed spinach, roasted garlic and ricotta cheese

### ARUGULA

mozzarella cheese, arugula, bruschetta salsa, prosciutto and parmesan cheese

### MEATBALLS & RICOTTA

mama rosa's famous meatballs

### MEXICAN

white pizza topped with grilled chicken, jalapeno peppers, onions, tomatoes and mushrooms

## DESSERTS

Please ask your server to show you today's selections

## BEVERAGES

Coffee • Tea • Milk • Juice • Soda ~ 3 Espresso ~ 5  
Cappuccino ~ 5 (No Free Refills)

LET PASTA VINO HOST YOUR NEXT EVENT

Private Affairs, Wedding Receptions, Baby Showers, any Special Occasion

GIFT CERTIFICATES AVAILABLE



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BY LUCIANO LAMBERTI



*“She was the sun to our universe and wherever she was, there was light... and food...”*

## MAMA ROSA LAMBERTI



*Rosina Lamberti*  
02/06/26 - 12/20/16

*From her humble beginnings in a small coastal town just outside of Naples, Italy, Mama Rosa Lamberti was devoted to strong family and communal traditions. Her passion for food and cooking was omnipresent and it was how she kept four generations connected as family and as friends.*

*We continue to uphold Mama Rosa’s tradition of bringing family and friends together by sharing the joy of food made from handed-down recipes using only the highest quality ingredients, but most of all, made with passion.*

*Her exceptional talent in the kitchen remains an inspiration to us all.*