

Primi

Antipasto Italiano	16.95
<i>Sliced Prosciutto, Soppressata, Parmagiano Reggiano, Sharp Provolone, Roasted Peppers, Tuscan Olives, Artichokes.</i>	
Bruschetta Romano	5.95
<i>Fresh Diced Tomatoes with Garlic and Oil Over Homemade Bread & Melted Mozzarella Cheese</i>	
Fried Calamari	10.95
<i>Lightly Floured and Fried to a Golden Crisp</i>	
Scungili Salad	9.95
<i>Tossed with, Garlic, Oil and Red Pepper Flakes Over Greens</i>	
Fresh Mozzarella & Tomato	7.95
<i>Sliced Tomatoes & Fresh mozzarella with Basil Dressing</i>	
Fried Zucchini	7.95
<i>Egg Battered Zucchini Fried to a Golden Crisp</i>	
Arugula Con Pera	7.95
<i>Fresh Arugula Tossed with Bosc Pears, Gorgonzola & Walnuts with Lemon Vinaigrette Dressing</i>	
Garlic Bread	5.50
<i>Roasted Garlic Butter on Homemade Bread</i>	
Fried Mozzarella	6.95
<i>Breaded Mozzarella Fried to a Golden Crisp</i>	
Formaggio	9.95
<i>Sharp Provolone, Parmagiano Reggiano, Goat Cheese</i>	
Di Parma	10.95
<i>Thinly Sliced Prosciutto di Parma & Hot Soppressata</i>	
Clams Casino	7.95
Shrimp Cocktail	8.95

Pasta

Penne	
Capellini	
Gnocchi	
Risotto	
Linguini	
Fettuccini	
Spaghetti	
Ravioli	
Tortelloni	
Tomato Sauce	12.95
Meatball or Sausage	13.95
Alfredo	14.95
Fresh Tomato	13.95
Putanesca	13.95
Vodka Sauce	14.95
Shoemaker	13.95
Chopped Shrimp	15.95
Porcini Sauce	15.95
Broccoli Rabe	15.95
Meat Sauce	13.95
Bolognese	14.95
Clam Sauce	14.95
<i>(Rosso or Bianco)</i>	

Zuppa

CUP BOWL

Minestrone	5.95	8.95
<i>Hearty Soup done with Carrots, Onions, Potatoes, Red Kidney Beans, Chopped Escarole, Tomatoes & Ditalini Pasta</i>		
Pasta Fagioli	5.95	8.95
<i>Garlic, Oil, Tomatoes, Cannellini Beans & Ditalini Pasta</i>		
Tortelloni in Brodo	5.95	7.95
<i>Cheese Filled Tortelloni In Fresh Chicken Stock & Pecorino Cheese</i>		
Stragatella	5.95	7.95
<i>Acini Di Pepe Pasta In Fresh Chicken Stock & Fresh Whipped Eggs</i>		

Contorni

Broccoli Rabe	6.95
Broccoli	3.50
Escarole	3.50
String beans	3.50
French Fries	3.50
<u>IL FORNO</u>	
Eggplant Rollatini	14.95
Eggplant Parmigiana	12.95
Lasagna	13.95
Manicotti	13.95
Stuffed Shells	13.95

Plate Setting Charge \$6.95

An 18% Gratuity Will Be Added For Parties of 8 or More

All of the Above served with Salad and Choice of Pasta or Vegetable

Pesci

Clams or Mussels Posilipo 17.95

Sautéed with Garlic, Oil and White Wine Over Linguini
Served Rosso, Bianco or Fra Diavlo

Seafood Combination 24.95

Sautéed Clams, Shrimp and Mussels with Garlic, Oil and White Wine Served Over Linguini
Served Rosso, Bianco or Fra diavlo

Zuppa Di Pesce 28.95

Sautéed Clams, Shrimp, Calamari, Mussels and Lobster Tail with Olive Oil, Minced Shallots and White Wine Over Linguini, Served Rosso, Bianco or Fra Diavlo

Frutti Di Mare 19.95

Sautéed Clams, Mussels, Shrimp and Calamari with Olive Oil, Minced Shallots, Saffron and White Wine Served Over Risotto

Sole Francese 19.95

Egg Battered and Sautéed with White Wine, Butter and Lemon

Sole Marinara 19.95

Sautéed with Garlic, Oil, White Wine and Marinara Sauce

Sole Oreganata 19.95

Broiled with Lemon Butter, White Wine and Topped with breadcrumbs and Oregano

Pollo

Chicken Parmigiana 15.95

Chicken Cutlet, Tomato Sauce with Melted Mozzarella Cheese

Chicken Francese 16.95

Egg Batter, Sautéed Lemon Butter & White Wine

Chicken Sorrentina 17.95

Egg Batter, Ham, Eggplant & Melted Cheese Sautéed in a Brown Gravy Sauce.

Chicken Marsala 17.95

Sautéed Shallots, Mushrooms, in Marsala Wine

Chicken Romana 17.95

Sautéed Scallions, Prosciutto, with White Wine & Sage

Chicken Cacciatore 18.95

Sautéed Shallots, Mushrooms, Light Marinara Sauce

Boneless Chicken Scapariello 18.95

Sautéed Garlic & Oil, with Red Pickled Peppers

Chicken Paisana 18.95

Onions, Potatoes, Mushrooms, Sautéed in a Brown Sauce

Chicken Artichoke 18.95

Sautéed Garlic & Oil, Capers, Brown Sauce

La Griglia

Filet Mignon 24.95

With Mushrooms Served With French Fries

New York Steak 22.95

Grilled Veal Chop 22.95

~Vinegar Peppers~

~Calabrese~

~Caramelized Onions~

Boiled Lobster Tail 26.95

Shrimp Scampi 19.95

Broiled with Lemon, Garlic, White Wine, Butter and Chicken Stock, Accompanied by Two Clams Served Over Linguini

Stuffed Shrimp or Sole 23.95

Broiled with Crabmeat Stuffing, White Wine, Butter and Lemon

Shrimp Francese 19.95

Egg Battered and Sautéed with Butter, White Wine and Lemon

Shrimp Oreganata 19.95

Broiled Shrimp with Butter, Garlic, White Wine and Topped with Breadcrumbs and Oregano

Shrimp Rosso or Bianco 19.95

Sautéed with Garlic, Oil, Minced Shallots, White Wine and Served Over Linguini

Calamari Marinara 17.95

Sautéed with Garlic, Oil, White Wine, Marinara Sauce and Served Over Linguini

Fried Calamari 16.95

Lightly Floured Calamari Fried to a Golden Crisp

Vitello

Veal Parmigiana 16.95

Veal Cutlet, Tomato Sauce, Melted Mozzarella Cheese

Veal Francese 18.95

Egg Batter, Sautéed Lemon Butter, & White Wine

Veal Sorrentina 19.95

Egg Batter, Ham, Eggplant, Cheese, Brown Sauce

Veal Marsala 18.95

Sautéed Shallots, Mushrooms, in Marsala Wine

Veal Romana 19.95

Sautéed Scallions, Prosciutto, White Wine & Sage

Veal Pizzaiola 18.95

Light Marinara Sauce, Peppers, & Mushrooms

Veal Piccata 18.95

Sautéed Lemon Butter, & White Wine Sauce

Veal Involtini 18.95

Ricotta Cheese, Mushrooms, & Marsala Wine

Veal Saltimbocca 18.95

Sliced Prosciutto, Butter, Sage & White Wine

Armando's Classics

Sausage Broccoli Rabe 17.95

Sautéed Sausage & Broccoli Rabe

Pork Chops Vinegar Peppers 18.95

Sautéed Garlic & Oil with Red Pickled Peppers

Trippa Napolitana 16.95

Filet Paisana 22.95

Onions, Potatoes, Mushrooms, & Brown Sauce

Filet Broccoli Rabe 22.95

Sautéed Filet & Broccoli Rabe

Steak Pizzaiola 22.95

Light Marinara Sauce & Peppers with Mushrooms

Steak Italiana 22.95

Sautéed with Broccoli Rabe

Steak Paisana 22.95

Shallots, Potatoes, Mushrooms, Brown Sauce

Meat and Fish Are Cooked Thoroughly

All of the Above served with Salad and Choice of Pasta or Vegetable