Lunch Menu	Tuesday – Saturday	11:00 - 3:00
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Thin Linguini, Fettuccine, Penne or Angel Hair Plain Sauce (Add MB or Alfredo Sauce – 1.00)	7.99
Gluten Free Pasta with Plain Sauce (Add MB or Alfredo Sauce – 1.00)	8.99
Baked Ziti – Three Cheeses	8.99
Eggplant Parmigiana Meat Sauce or Plain Sauce with a Side of Thin Linguini	9.99
Chicken Parmigiana with Thin Linguini	9.99
Tortellini, Cavatelli or Stuffed Shells Meat Ball, Meat-Sauce or Plain Sauce	9.99
Parmesan Crusted Chicken Breast or (Simply Grilled) with 2 Sides	9.99
Sausage & Peppers with Thin Linguini	9.99
Gnocchi – Handmade in House with Meat Ball, Meat Sauce or Plain Sauce	9.99
Red Lasagna with Meat & Cheese or Jumbo Shells with Chicken & Spinach in Alfredo Sauce	9.99
Parmesan Crusted Scrod over Angel Hair in a Garlic Butter Wine Sauce or with 2 Sides	9.99
Meat or Cheese Ravioli with Meat Ball, Meat Sauce or Plain Sauce (Handmade in House)	9.99
Veal Parmigiana (Fresh) with Thin Linguini	10.99
Polo Spinaci - Chicken in a Spinach and Artichoke Cream Sauce over Angel Hair Pasta	10.99
Thin Linguini with Chicken & Broccoli in Alfredo Sauce	10.99
Chicken Marsala with 2 Sides	10.99
Chicken Breast Grilled with a Balsamic Glaze over Sautéed Spinach, Almonds & Cranberries	10.99
Steak Marsala over Garlic Mashed Potatoes	12.99
*Above Lunches include: Tossed Salad or Cup of Soup with Bread and Butter	
Two Homemade Meatballs with a Lunch Salad	7.49
Sandwiches - Pizza - Stromboli - add Soup or Fresh Cut Fries	1.50
Meatball Sub with Sauce & Cheese	7.99
Chopped Sirloin with Mushrooms, Peppers, Onions & Cheese	7.99
Veggie Burger - made in House	7.99
Individual Cheese Pizza add .49 per item	7.99
Margarita Pizza - 8 inch – Tomatoes, Fresh Basil and fresh Mozzarella	8.99
Michael's Stromboli with Ham, Salami, Pepperoni & Cheese	8.99
Godfather - Salami, Ham, Cheese, Onions, and Tomatoes & House Dressing served warm	8.99
Dino Burger — 8 oz. Burger with Cheese, Lettuce, Tomato & Mayo	8.99
Beer Battered Fish Sandwich	8.99
Nella's Sub - 1/2 loaf of our Homemade Bread with Ham, Salami, Roasted Peppers, Lettuce,	0.77
Onions & Cheese served warm	9.99
Lunch Salads — add Chicken 3.50	
Spinach Salad tossed with Apples, Walnuts & Cranberries in White French Dressing	9.99
Antipasto - Pepperoni, Salami, Peppers, Tomatoes, Olives, & Cheese over Mixed Green	9.99
Village Salad – Mixed Greens, Walnuts, Fresh Fruit, Cranberries and Goat Cheese in a Maple Vina	
Calamari Salad - (Breaded or Blanched) Mixed Greens, Roasted Red Pepper, Calamari & Shaved	
Cheese in a Balsamic Vinaigrette	10.99
Chef's Salad: a Blend of Greens, Cheese, Egg, Tomatoes and Olives with your Choice Of:	10.77
Chicken 10.99 SteakJumbo Shrimp or Salmon	12.99
Ocean Breeze Salad – Mixed Greens with Nuts, Fresh Fruit & Cranberries, Topped with Jumbo Sh	
Scallops in a Chili - Honey Vinaigrette Dressing	13.99
standed in a china trong a margitate brought	10.77

Appetizers

	ripper				
Garlic Bread - 6 Pieces					1.99
Herman's Bread 6 Pieces of Garlic Bread Baked with Sauce & Cheese				3.99	
Bruschetta - 3 Different Toppings (Mushrooms, Sweet Peppers and Tomato)				8.99	
Mozzarella – 3 Skewers - Han	d Battered and Fried with	n Marinara			8.99
Calamari – Breaded & Toppe	d with Roasted Peppers se	erved with Ma	arinara		8.99
Fried Peppers					8.99
Pepperoni Rolls - 2 Pepperoni	& Cheese Baked in Brea	nd Dough			8.99
Three Homemade Meatballs	served with Baked Mozz	arella Bread			8.99
Spinach in a Cream Sauce wi	ith Asiago Cheese and Ar	tichokes with	Romano Bread		9.99
Crab Filled Portabello Mush	room				10.99
Calamari Italiana - Fresh Cal	amari (Blanched) with Ro	oasted Pepper	s, Olives & Cheese		10.99
Caprese Salad – Fresh Mozza				te Pizza	12.99
Shrimp Cocktail	,				12.99
Appetizer Medley : Fresh Frie	d Mozzarella**Bruschett	a**Calamari v	with Roasted Peppers	S	13.99
· ·			11		
	Soups	1			
Б. 10.	Doups				4.00
French Onion		2.00	Crock		4.99
Minestrone & Wedding	Cup	3.99	Bowl		4.99
	~ 1 1				
	Salads – a	dd Chicken	3.50		
Dinner Salad	4.29	Cae	esar Dinner Salad		4.99
Spinach Salad tossed with Apples, Walnuts & Cranberries in White French Dressing			11.99		
Village Salad – Mixed Greens	, Caramelized Walnuts, F	resh Fruit, Cr	anberries and Goat C	Cheese	
in a Maple Vinaigrette					12.99
Antipasto Salad		Small:	10.99 Lar	ge:	12.99
Mixed Greens with Pepperoni,	Salami, Peppers, Tomato	es, Olives and	d Cheese		
Calamari Salad: (Breaded or	Blanched) Mixed Greens	, Roasted Red	Pepper, Calamari &	Shaved	
Romano Cheese in our House	Balsamic Vinaigrette Dre	essing			12.99
Ocean Breeze Salad – Mixed	Greens with Nuts, Fresh	Fruit & Cranb	perries, Topped with	Jumbo Sl	hrimp &
Scallops in a Chili - Honey Vin	naigrette				16.99
Chef Salad - Mixed Greens wi	ith Cheese, Eggs, Tomato	es and Olives			
Chicken 1	3.99 Jumbo Shr	imp 14.99	9 oz. Salmon or S	Steak	15.99
Drossings *Hamamad	o Divo Chasas on Day Div	o Chasa			1.50
Dressings *Homemad			1 XXII '4 E 1 4	C1 ·1· 11	1.50
House Italian, Lite Italian, Fred	nch, Honey Mustard, Swe	et-n-Sour, Ka	men, white French,	nili-Hoiال	ney
Vinaigrette With all Dinners	Hagrada waxa Dinana C-1	lad to a Casa-	r Calad	L L A	1.50
with an Dinners –	Upgrade your Dinner Sal			Add	1.50
	Upgrade your Dinner Sal		_	Add	2.99
	Upgrade your Dinner Sal	iad to a Petite	village Salad	Add	3.99

Signature Entrees

Thin Linguini, Fettuccine, Penne or Angel Hair	11.99		
with Plain Sauce or Marinara Add: Meatballs, Meat Sauce, Sausage, or Alfredo per	item 1.99		
Gluten Free Pasta with Plain Sauce (Add: MB, Meat Sauce, Sausage or Alfredo Sauce – 1.99/item) 12.99		
Tortellini, Homemade Gnocchi, Cavatelli or Stuffed Sea Shells			
with Meat Ball, Meat Sauce or Plain Sauce	14.99		
Baked Ziti with Three Cheeses	14.99		
Eggplant Parmigiana with Thin Linguini Meat Sauce or Plain Sauce	14.99		
Sausage and Peppers with a Side of Thin Linguini	14.99		
Red Lasagna - Homemade with Meat and Cheese			
Jumbo Stuffed Shells with Chicken & Spinach in a Light Cream Sauce	14.99		
Gnocchi (Hand made in House) in a Spinach & Artichoke Cream Sauce	14.99		
Fresh Mushroom Medley over Penne in a Basil Cream Sauce	14.99		
Ravioli - Meat or Cheese in Plain Sauce or Meatball (Hand made in House)	15.99		
Italian Medley**Red Lasagna**Tortellini in Alfredo Sauce** Gnocchi in Pesto Sauce	16.99		
Penne Pasta alla Vodka (Pink Sauce) with Spinach, Chicken and Mushrooms	17.99		
Crab Stuffed Portobello Mushroom over Thin Linguini in a Light Garlic Cream Sauce	17.99		
Fettuccini with Alfredo and Chicken	17.99		
Chicken Parmigiana (2) with a Side of Thin Linguini	18.99		
Pollo Spinaci - Chicken Breast with Wild Mushrooms & Provolone Cheese			
in a Spinach & Artichoke Cream Sauce over Angel Hair	18.99		
Chicken with a Balsamic Reduction (2) over Sautéed Spinach with Almonds & Cranberries	19.99		
Steak Marsala over Garlic Mashed Potatoes	20.99		
Chicken Marsala (2) Breasts (Creamy Wine Sauce) served with One Side and Soup or Salad			
Veal Parmigiana with Thin Linguini (Prime Fresh Cut)			
Squash - filled with Mushroom Risotto & Sautéed Spinach Topped with Jumbo Scallops & Shri	mp 22.99		
*Above Entrees Served with Soup or Tossed Salad	1		
From Our Grill			
Parmesan Crusted Chicken Breast (2) or Simply Grilled	18.99		
French Cut Pork Chops (2) - 8 oz.	23.99		
Boston Strip Steak - 10 oz.	26.99		
Filet Mignon – 8 oz.	29.99		
*Above Entrees Served with 2 Sides	_,,,,		
Side Orders - A la Carte (offered all day)			
Homemade Meatball	1.99		
Baked Potato, Fresh Cut Fries, Garlic Mashed or Red Skin Potatoes in Garlic Butter & Rosemary			
Bowl of Penne or Thin Linguini (add Meatball or Meat Sauce 1.00)	3.99		
Fresh Mixed Vegetables or Italian Flat Green Beans in Oil & Garlic			
Wild Mushroom Risotto	4.99		
Sautéed Fresh Spinach in Oil & Garlic			
Sautéed Fresh Spinach in Oil & Garlic with an Entrée A			
Bowl of Gnocchi with an Entree	Add 1.50		

From the Sea

Parmesan Cru Fettuccine Pas Shrimp Diavol Sautéed Shrim Lightly Breade Seafood Ciopp in a White Win Cranberry & Y	sted Scrod (9 of ta with Shrimp of lo—Hot & Spicy ap & Scallops we ed Scallops over bino - Scallops, J e and Roasted G Walnut Crusted	z.) over Angel Hair Pasta in Garlic Butter & Wine z.) with One Side & Mushrooms in Alfredo Sauce in Marinara over Fettuccine Pasta ith Spinach & Tomatoes in a Vodka Cream Sauce over Penner Angel Hair in a Garlic & Wine Sauce (umbo Shrimp and Cod in a Seafood Marinara or Sarlic Cream Sauce over Thin Linguini al Salmon – (9 oz.) over Mushroom Risotto ps served over Angel Hair in Oil & Garlic or RGC Sauce	18.99 18.99 21.99 21.99 21.99 23.99 23.99 23.99 24.99
		*Above Entrees Served with Soup or Tossed Salad	
Norwegian Sal	, ,	rushed with Teriyaki and Grilled *Above Norwegian Salmon - Served with 2 Sides	23.99
Pizza - S	Sandwiche	s - Stromboli - add Soup or Fresh Cut Fries	1.50
Small Pizza	8 inch	Plain Cheese Make your own - Add .99 per item	9.99
Large Pizza	12 inch	Plain Cheese Make your own - Add 1.49 per item	11.99
Margarita Piz	za 12 inch – Toi	matoes, Fresh Basil and fresh Mozzarella	12.99
Meatball Sub- Veggie Burger Michael's Stro Nella's Colossa	 Baked with Sa Made in Hou Ham, S Loaf of 	th Cheese, Lettuce, Tomato & Mayo uce and Cheese on an Italian Roll se alami, Pepperoni and Cheese with Sauce on the Side our Homemade Italian Bread filled with Ham – Salami aine Lettuce & our House Balsamic Italian Dressing	8.99 8.99 8.99 13.99 Half 11.99 Whole 16.99
	Chila	lren's Menu includes Applesauce & Sundae	
Small Cheese		in Sauce or Meat-Sauce or Bowl of Fettuccini Alfredo	5.99 6.99 6.99
House Balsamio	oaf of Homemad Litalian Dressing Fror other Items		2.50 Pint 8.00

Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 5, pregnant women and other highly susceptible individuals with compromised immune systems. The proper cooking of such animal foods reduces the risk of illness.