

## INSALATA

<b>Avocado Salad</b> Romaine, Red Onion, Mashed Avocado & Grape Tomatoes finished with a lemon evoo vinaigrette	14.95
<b>Honey Goat Cheese Salad</b> Mesclun Greens, candied walnuts, toasted almonds, red onions, honey goat cheese finished with a honey Dijon vinaigrette	14.95
<b>Caesar Salad</b> Romaine lettuce, homemade croutons and pecorino romano tossed in our Tuscan Caesar dressing	10.95
<b>Chopped Salad</b> Iceberg lettuce, red onions, roasted red peppers, tomatoes and olives tossed in a balsamic vinaigrette (Add sliced salami and provolone +\$4.00)	10.95
<b>Shrimp and Calamari Salad</b> Diced shrimp, calamari, celery, red bell pepper, chopped garlic, lemon, evoo red vinaigrette	16.95

## ANTIPASTO FREDDO

<b>Penne Caprese</b> Fresh mozzarella, black olives, cherry tomato finished in a evoo dressing	12.95
<b>Mozzarella 25</b> Ovoline fresh mozzarella, grilled eggplant, fire roasted peppers, tomatoes drizzled with evoo and aged reduced balsamic	14.95
<b>Juniors Steak Bruschetta</b> Crostoni bread with avocado spread, steak, cherry tomato, fresh mozzarella and red pepper, finished with aged reduced balsamic.	14.95
<b>Antipasto di Andrea</b> A selection of Italian cured meats, cheese and vegetables	16.95

## ANTIPASTO CALDO

<b>Mussels ala Matty</b> Prince Edward Island Mussels, in a steamed Luciano Pesto sauce with cherry peppers.	12.95
<b>Baked Clams</b> Little neck clams topped with our seasoned breadcrumbs baked to crispy perfection	12.95
<b>Artichoke Arancini</b> Stuffed artichoke rolled in panko bread crumb and garlic herb butter, lightly fried served over seasoned ricotta & Kevin's aioli sauce.	12.95
<b>Risotto Balls</b> Creamy risotto rolled with mozzarella, pecorino romano & parmigiana reggiano panko breaded then lightly fried served over seasoned ricotta & marinara sauce.	14.95
<b>Broccoli Rabe and Sausage Eggrolls</b> Hand rolled, sautéed broccoli rabe & sausage accompanied by a spicy Italian chimichurri.	14.95
<b>Sweet Chili Calamari</b> Classic fried calamari with house made sweet chili sauce	14.95
<b>Shrimp Oreganata Luciano</b> Oven baked shrimp oreganata style topped with our famous Luciano sauce	19.95

## CONTORNO - 9.95

Sauteed Broccoli Rabe
Sauteed Escarole and Beans
Burnt String Beans
Roasted Brussel Sprouts
Asparagus Oreganata
Cream Spinach
Cream Corn

## FOR THE KIDS - 9.95

Chicken Fingers and Fries
Mac and Cheese
Chicken Parm Sliders w/ Fries
Mozzarella Sticks
Baked Ziti

## PASTA

<b>Linguini and White Clam Sauce</b> Little neck clams, natural clam stock, evoo, garlic over linguini pasta	18.95	<b>Gnocchi 25</b> Potato dumplings tossed in a veal sausage meat sauce	22.95
<b>Sal's Mac &amp; Cheese</b> A creamy blend of crispy pancetta, vidalia onions, mozzarella, parmigiana reggiano, & pecorino Romano topped with our crispy seasoned breadcrumbs	20.95	<b>Lobster Ravioli Deana</b> Lobster Ravioli tossed in a sautéed asparagus, mushrooms & shrimp cognac infused cream sauce	24.95
<b>Zucchini Angelina</b> White meat chicken and sundried tomatoes sautéed in a pomodoro sauce sitting atop sautéed julienne style zucchini	20.95	<b>Hawaiian Sweet Potato Ravioli</b> Sweet potato ravioli served in a cherry pepper cream sauce, with diced sausage mushrooms, peas and corn	24.95

## POLLO

<b>Piccante</b> Francese style chicken breast sautéed in a spicy cherry pepper lemon sauce finished with melted mozzarella atop a bed of sautéed spinach	19.95
<b>Polementano</b> Thinly pounded chicken breast dusted with our Italian seasoned bread crumbs char grilled then topped with sautéed mushrooms vidalia onions, petite peas, and spicy cherry peppers	19.95
<b>Aria</b> Thinly pounded chicken breast dusted with our Italian seasoned bread crumbs, char grilled then topped with avocado, mesclun greens, and cherry tomato with Kevin's aioli sauce	21.95
<b>Christina</b> Char grilled thinly pounded chicken breast sitting atop sautéed escarole and beans	19.95

## VITELLO

<b>Venti Cinque</b> Francese style thinly pounded veal scaloppini sautéed in a spicy cherry pepper luciano sauce atop a bed of sautéed spinach	24.95
<b>Marsala</b> Thinly pounded veal scaloppini sautéed in a traditional mushroom based marsala sauce accompanied by creamy mashed potatoes	24.95
<b>Milanese</b> Thinly pounded veal scaloppini breaded then pan fried topped with mesclun greens, red onion, grape tomatoes and fresh mozzarella finished with evoo and aged reduced balsamic	24.95
<b>Parmigiana</b> Pan fried veal served with melted mozzarella, and a classic marinara sauce, served over penne	24.95

## PESCE

<b>Shrimp Luciano</b> 6 sautéed shrimp in our famous Luciano sauce sitting atop a bed of sautéed spinach	24.95
<b>Shrimp Lilliana</b> Francese style shrimp sautéed in a lemon and white wine sauce with cherry peppers finished with melted mozzarella over a bed of broccoli rabe	26.95
<b>Grilled Shrimp Susan</b> 6 grilled shrimp, served over a bed of mesclun greens with cherry tomato and red onion, served with Kevin's aioli sauce	24.95
<b>Seafood Risotto Luciano</b> Prince Edward Island mussels, calamari, shrimp, & little neck clams steamed in luciano sauce over a bed of risotto	24.95

## PESCE

*Fish any Style PA  
Branzino/Salmon/Sea Bass*

## PRIMO CARNE

<b>Meatball 25</b> Home made meatballs, served in amatriciana sauce, with pasta of your choice, finished with a touch of ricotta cheese.	23.95	<b>Rosemary Rack of Lamb</b> Dijon Mustard and fresh herb rubbed rack served with crispy rosemary roasted potatoes finished with a rich cabernet sauce.	PA
<b>Chicken Scarpiello Andrea</b> Half roasted chicken, on the bone, served with veal sausage, broccoli, red bell peppers, vadalia onion and roasted potato.	25.95	<b>Broiled Veal Chop</b> 16 oz. veal chop, served with roasted asparagus and finished with a sweet corn puree	42.95
<b>Skirt Steak</b> Broiled 10oz. herb rubbed filet accompanied by roasted brussel sprouts and cabernet sauce.	29.95	<b>Veal Chop Valdostana</b> Thinly pounded 16 oz. chop breaded then pan fried topped with mozzarella and prosciutto finished with a mushroom marsala sauce and served with creamy mashed potato	44.95
<b>Filet Mignon</b> 8 oz. center cut filet, topped with a corn puree, accompanied by creamy mashed potato.	PA	<b>Campisi</b> Roasted asparagus topped with roasted red onions & grape tomatoes finished with an aged reduced balsamic	
		<b>Marechiara</b> Light marinara sauce with clams, calamari, and mussels set in a bed of sautéed spinach.	
		<b>Luciano</b> White wine, lemon, butter, sautéed garlic, touch of marinara sauce set in a bed of sautéed spinach	
		<b>Scampi</b> Classic white wine sauce with sautéed garlic, butter and cherry tomato served over a bed of sautéed spinach	

*\* cooked to your preferred temperature*

*If you have a food allergy, please speak to the owner, manager, chef or your server. Consuming Raw or undercooked meats may increase your risk of food-borne illness.*