

Appetizers

TRADITIONAL CALAMARI- served with 2 sauces [8]

BRUSCHETTA- diced tomatoes, red onions, & basil on grilled ciabatta bread [6]

COZZE PADRINO-mussels in your choice of a fra Diabolo, served white wine or lemon pesto sauce [9]

BISTRO-Roasted Peppers, Homemade Mozzarella, imported cheese, olives & eggplant [8]

ZUCCHINI STICKS- with marinara sauce [6]

POPPERS- [6]

BRUSCHETTA SAMPLER-traditional/ eggplant, sausage & fontina cheese/ roasted peppers & reggiano cheese [8]

MOZZARELLA STICKS- [6]

FRITTI SAMPLIER-Zucchini sticks, mozzarella sticks, poppers & fried artichokes all on one plate [9]

PICCANTE-fried calamari sautéed with hot peppers, capers, olives, cherry tomatoes, & a splash of white wine [9]

EGGPLANT ROLLATINI- in a pesto cream sauce [7]

FAMILY APPETIZER- Can't decide? Choose 3 appetizers to be served family style for all to share! [17]

Zuppa

Soup Of The Day [3.49]

Soup Special-[5]

Pasta Fagioli [3]

Insalata

Upgrade any Insalata for a Small Charge in place of our House Salad

CAESAR- Romaine greens, tossed with croutons & our homemade Caesar dressing [6]

OLD WORLD ANTIPASTO-imported meats, imported cheeses, olives, roasted peppers, caprese salad, marinated eggplant, artichokes, bruschetta [10]

MESCULEN- Organic Field Greens, tomatoes, red onions, aged Balsamic Vinaigrette, shaved parmigiano [7]

PADRINO'S INSALATA- fried calamari & crabmeat, roasted peppers, fresh mozzarella, sliced tomatoes tossed with organic mixed greens in a lemon-raspberry vinaigrette [12]

FAMIGLIA- Caesar salad with pan seared shrimp, crabmeat tossed with Arugula & dried cranberries [11]

SPINACH-baby spinach, toasted almonds, sliced Portobello mushrooms, sundried tomatoes & gorgonzola cheese in a pomegranate dressing [9]

PRIMAVERA-organic spring mix tossed with marinated grilled vegetables, balsamic dressing & shaved parmigiano reggiano cheese [9]

CAPRESE- mozzarella, sliced tomatoes and fresh basil [7]

INSALATA con BISTECCA- Romaine lettuce, tomatoes, marinated sliced Portobello mushrooms, red onions and thinly sliced marinated flank steak topped with feta cheese in a lemon olive oil dressing [14]

ARUGOLA – topped with marinated grilled asparagus wrapped in prosciutto garnished with shredded reggiano cheese dressed with cranberry champagne vinaigrette [9]

CHOPPED ANTIPASTO-romaine & iceberg lettuce diced with imported meats, roasted peppers, imported cheese, marinated eggplant, red onion, tomatoes, artichokes & olives dressed with a Chianti vinaigrette [9]

BUFFALO INSALATA- Buffalo chicken strips over romaine & iceberg lettuce with tomatoes, cucumbers, red onions, crumbled blue cheese & blue cheese dressing [10]

***Add Chicken [3], Shrimp [4], Scallops [4], or Crabmeat [5] to Any Insalata**

Executive Chef Leonardo Coppola

Panini

Choose from fries, homemade Cajun potato chips, or house salad

FANTASIA-grilled pesto chicken with spinach and mozzarella cheese [8]

ITALIA-Prosciutto di Parma, fire roasted peppers, fresh mozzarella cheese & tomatoes [8.49]

BISTECCA-flank steak with caramelized onions, roasted peppers, Gorgonzola cheese [11]

VEAL CUTLET- breaded veal topped with broccoli rabe, tomato and smoked mozzarella cheese [9]

CHICKEN PARMIGIANA-topped with marinara sauce and melted mozzarella cheese [8]

VEGETALE-grilled eggplant, zucchini, artichokes, spinach, tomato, mushrooms, broccoli rabe, and roasted peppers and provolone cheese [8]

SALISICCA-grilled sausage and Broccoli Rabe topped with melted mozzarella cheese [9]

PADRINO- ½ hamburger (either Angus beef or turkey) topped with roasted peppers, sautéed onions, gorgonzola cheese, lettuce & tomato [9]

GALLO-turkey and provolone cheese topped with Arugula and artichokes. Served with a pesto spread [9]

CLASSICO: Meatball Parmigiana [7], Potato & Eggs [7], Eggplant Parmigiana [7], Sausage & Peppers [7]

SALMON BURGER-topped mango salsa & mixed greens [10.49]

PORTOBELLO-Portobello mushroom, roasted peppers, and crabmeat [10]

CAPRESE-fresh mozzarella, & sliced tomato drizzled with pesto & extra virgin olive oil [7]

DEL MONICO-grilled Del Monico steak mixed greens, roasted peppers & prosciutto. [10]

NAPOLI-mortadella, salami, prosciutto, hot capicola with mozzarella cheese, roasted peppers, & lettuce [8.49]

DI VINCI-chicken or veal Parmigiana in a vodka sauce [9]

Pasta

Choose from: Penne, Fusilli, Farfalle, Linguine, Spaghetti, Rigatoni, Cappellini, Fettuccini, Whole Wheat Fettuccini.& Whole Wheat Penne Add Ravioli, Tortellini or Gnocchi for \$1.50

Ask about our Gluten Free Pasta

PADRINO'S TRADITIONAL SAUCES-**Marinara with meatballs or sausage [9], **Alfredo [9], **Bolognese (meat sauce) [9], **Pesto [9], **Pomodoro-fresh tomato garlic basil sauce [9], **Genovese-pesto cream sauce [9]

ALLA VODKA- prosciutto, diced tomatoes & sun dried tomatoes in a pink vodka sauce [10]

VEGETALE-mixed vegetables topped with mozzarella cheese in either a white wine sauce or sundried tomato cream sauce [9]

RUSTICA-served with or without crumbled sausage [10]

GNOCCHI della CASA-sundried tomato cream sauce with spinach, fresh tomatoes & melted mozzarella cheese [11]

SPINACH RAVIOLI-served in a roasted pepper cream sauce [10]

PUTTANESCA- olives, capers, fresh tomatoes, and optional anchovies [9]

ARRABBIATA-sautéed onions, hot peppers, sundried tomatoes, & Prosciutto in a spicy fresh tomato sauce [9]

IL SOLE-sundried tomato cream sauce & spinach [9]

TRE P- Parmigiana, peas, prosciutto & chicken [11]

PALERMO- sautéed eggplant, olives, artichokes, tomatoes, & diced chicken topped with Fresh Mozzarella cheese [11]

NAPOLETANA- sautéed grape tomatoes, diced fresh mozzarella, and loose sausage with a hint of sambuca [10]

VENICE- Shrimp and scallops served in a Gorgonzola cream sauce with spinach & cherry tomatoes [12]

Pasta Al Forno

BAKED ZITI- with or without Bolognese sauce [10]

TRADITIONAL LASAGNA- 4 cheeses & 4 meats in our homemade marinara sauce [10]

SEAFOOD LASAGNA- [15]

VEGETALE LASAGNA-layered with zucchini, eggplant, tomatoes, mushrooms, spinach, broccoli &

squash served in our fresh tomato herb sauce [10]

STUFFED SHELLS- marinara sauce [10]

EGGPLANT PARMIGIANA- with cappellini [10]

EGGPLANT ROLLATINI- stuffed with spinach & ricotta cheese served in a marinara or vodka sauce [10]

GNOCCHI SORRENTO- in a marinara sauce topped with melted mozzarella cheese [11]

Manicotti

BOLOGNESE-cheese filled manicotti topped with a Bolognese sauce [9]

FORMAGGI- stuffed with fontina, Parmigiano, ricotta & asiago cheese in a filletto di Pomodoro sauce [10]

Risotto

WILD MUSHROOM- peas & Parmigiana [9]

PESCATORE-shrimp, crabmeat, clams, mussels and scallops [15]

POMODORO- with grilled chicken & shrimp [14]

QUATTRO FORMAGGI-four cheese cream sauce prepared with mascarpone, gorgonzola, Parmigiana and fontina cheese, roasted peppers & spinach [10]

Pollo e Vitello

Please choose from either Chicken or Veal

TRADITIONAL- Choose from Parmigiana, Picata with Mushrooms, Francese, Marsala [C10] [V13]

PROSCIUTTO E PESILLI- peas, porcini mushrooms, and diced prosciutto prepared in white wine fresh tomato sauce over cappellini [C10] [V13]

CAPRI-grilled & layered with pesto and fresh mozzarella then broiled and topped with bruschetta served with Broccoli Rabe and Fried Cheese Ravioli in a sundried tomato cream sauce [C10] [V13]

TOSCANO- sherry wine sauce served with artichokes, grilled asparagus, sundried tomatoes, and topped with fontina cheese over cappellini [C10] [V13]

TREVI- cognac cream sauce with wild mushrooms, jumbo lump crabmeat, roasted peppers, topped with spinach & fontina cheese served with fried gnocchi [C12] [V15]

CROTONE-sautéed in a pinot grigio roasted garlic sauce. Topped with Portobello mushrooms, tomatoes & fresh mozzarella cheese served over fried stuffed rigatoni [C10] [V13]

GRIGLIA-grilled and served over mixed vegetables with a fig reduction [C10] [V13]

DIJON-Fresh herbs crusted topped with asparagus, provolone cheese with artichokes, sundried apricots in a white wine sauce with a touch of Dijon and lemon sauce over whole wheat fettuccini [C10] [V13]

VODKA PARMIGIANA-a cutlet smothered with our vodka sauce topped with melted mozzarella cheese [C10] [V13]

MONTE- in a Marsala demi-glaze sauce with Portobello mushrooms, tomatoes, kalamata olives, roasted peppers, & capers served over cappellini [P10] [V13]

CAMPANIA- sautéed in a ginger demi-glaze sauce with shrimp, chopped asparagus, tomatoes, Portobello mushroom, with a touch of brandy served over cappellini [C12] [V15]

PARMA- layered with prosciutto, eggplant & mozzarella cheese served in a pinot grigio white wine sauce with chopped fresh tomatoes served cheese ravioli & spinach [C10] [V13]

Parties of 8 or more are Subject to a 20% Gratuity Charge

Frutti di Mare

COZZE-mussels over linguine in your choice of a sauce: fresh tomato, garlic white wine, lemon pesto, or fra Diablo [12]

MISTA-jumbo lump crabmeat, shrimp and chunks of salmon in your choice of sauce: fresh tomato, fra Diablo, or garlic white wine or cognac cream sauce [14]

SALMON OREGANATO-served with shrimp, mixed vegetables over lobster ravioli in a lemon & fresh

tomato white wine sauce [12]

DI MARE-Pieces of the fresh fish of the day, shrimp, scallops, mussels & crabmeat in your choice of pesto cream or vodka sauce over linguine [13]

PESCARA-Clams in a fresh tomato sauce or white wine pesto sauce over linguine [12]

GAMBERI-Sautéed shrimp, artichokes, shitake mushrooms in a fresh tomato herb sauce over whole wheat fettuccini [12]

Alla Brace

TRAPANI-Tilapia fillet over spinach fettuccini in a fresh tomato sauce with colossal crabmeat & shrimp [11]

FREE RANGE CHICKEN CACCIATORE- grilled chicken on bone & then sautéed with peppers, & fried onions in a light marinara sauce with a splash of white wine served with fried stuffed rigatoni [11]

*Please allow an extra 20 minutes of cooking time

LUCA- Grilled Salmon topped with an artichoke salad accompanied with pesto risotto [11]

FERRARA-Sirloin steak topped with grilled asparagus, tomatoes, & fontina cheese served with escarole & cannellini beans & lemon roasted potatoes in a Chianti garlic fresh herb sauce [16]

AMALFITINA-grilled shrimp & scallops served over whole-wheat pasta in Dijon caper lemon sauce accompanied with sliced mushrooms, grilled artichokes, & tomatoes [12]

Three Course Lunch

\$12 per person

First Course

House Salad with your choice of dressing

Second Course

Your choice of:

Soup of the Day

Penne with Marinara sauce or Vodka sauce

Third Course

Your Choice of:

Eggplant Parmigiana

Traditional Lasagna

Chicken Marsala

Chicken Griglia

Baked Ziti

No Substitutions

Gourmet Personal Pizza Menu Available. Great for Appetizers or Entrees

Guests with food allergies or other health related diet restrictions, we are happy to discuss and attempt to accommodate your special dietary needs. Please speak to your server or manager.

A Supplemental Sharing Charge May be Applied