

Appetizers

CALAMARI FRITTI- served with 2 sauces [10]

BRUSCHETTA-diced tomatoes, red onions, basil on grilled ciabatta bread [6.49]

COZZE PADRINO-mussels sautéed in your choice of a fra Diablo, garlic white wine or lemon pesto sauce [9.90]

BISTRO-roasted peppers & homemade fresh mozzarella with imported cheese, olives & eggplant [8.49]

CLAMS CASINO-stuffed with roasted peppers & bacon [9]

ZUCCHINI STICKS- [7]

MOZZARELLA STICKS- [6]

BRUSCHETTA SAMPLER-traditional/ eggplant, sausage & fontina cheese/ roasted peppers & reggiano cheese [9.90]

FRITTI SAMPLER-Zucchini sticks, mozzarella sticks, peppers & fried artichokes all on one plate [11]

PICCANTE-fried calamari sautéed with hot peppers, capers, olives, cherry tomatoes & a splash of white wine [10]

EGGPLANT ROLLATINI- in a pesto cream sauce [7.49]

FAMILY APPETIZER- Can't decide? Choose 3 appetizers to be served family style for all to share! [19]

Gourmet Appetizer

AMORE- Fried Calamari served in a Ginger-Buffalo Sauce [11]

MEDITERRA EGGROLLS- Eggrolls stuffed with Broccoli Rabe, shrimp, and smoked mozzarella topped with an Italian Salsa or marinara sauce [11.49]

CRABCAKE NICO- served in a roasted pepper cream sauce topped with a tomato and olive salsa [11]

STUFFED PORTOBELLO- topped with roasted peppers, spinach, fresh mozzarella & Jumbo Lump Crabmeat in a Marsala cream sauce [12]

TRIO CALAMARI-Three different types of calamari-balsamic/ roasted pepper/Cajun spiced [11]

FRIED GNOCCHI-served in a gorgonzola cream sauce with spinach & crabmeat [11]

FAMILY GOURMET APPETIZER- Choose 2 Appetizers & 1 Gourmet Appetizer to be served Family Style [22]

Zuppa

Soup of the Day [3.49]

Zuppa Special-[5]

Pasta Fagioli [3]

Homemade Manicotti

BOLOGNESE- Cheese manicotti served in a Bolognese sauce [14]

FORMAGGI- manicotti stuffed with fontina, parmigiano, ricotta & asiago cheese in a filletto di Pomodoro sauce [14]

Risotto

WILD MUSHROOM-with peas & Parmigiana [16]

PESCATORE-shrimp, crabmeat, clams, mussels and scallops with your choice of a fra Diablo, fresh marinara or garlic white wine sauce [23]

POMODORO- Pomodoro sauce with grilled chicken & shrimp [19]

QUATTRO FORMAGGI-four cheese cream sauce prepared with mozzarella, gorgonzola, parmigiano and fontina cheese, roasted peppers & spinach [16]

Executive Chef Leonardo Coppola

Insalata

Upgrade any Insalata for a small charge in place of our House Salad

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

OLD WORLD ANTIPASTO-imported meats, imported cheeses, olives, roasted peppers, caprese salad, marinated grilled vegetables, artichokes, bruschetta with or without anchovies [10]

MESCULEN-Organic mixed greens, tomatoes, red onions, Balsamic Vinaigrette, shaved Parmigiano [6]

PADRINO'S INSALATA- fried calamari & crabmeat, roasted peppers, fresh mozzarella, sliced tomatoes tossed with organic mixed greens in a lemon-raspberry vinaigrette [14]

FAMIGLIA- Caesar salad with pan seared shrimp, crabmeat tossed with Arugula & dried cranberries [14]

SPINACH-baby spinach, toasted almonds, sliced Portobello mushrooms, sundried tomatoes & Gorgonzola cheese in a Pomegranate dressing [8.49]

PRIMAVERA- marinated grilled vegetables tossed with a spring mix & aged balsamic dressing and shaved parmigiano reggiano cheese [8]

CAPRESE- mozzarella & sliced tomatoes [7.49]

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]

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

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 Gluten Free Pasta is Available

PADRINO'S TRADITIONAL SAUCES-***Tomato sauce with meatballs or sausage [10]**, ****Alfredo [10]**, ****Pesto [10]**, ****Pomodoro-fresh tomato garlic basil sauce [10]**, ****Marinara [10]**, ****Bolognese (meat sauce) [11]**, **Genovese-pesto cream sauce [11]**

ALLA VODKA- prosciutto di Parma, & sun dried tomatoes in a pink vodka sauce [12]

VEGETALE-mixed vegetables topped with mozzarella cheese in either a white wine sauce or sundried tomato cream sauce [11]

RUSTICA-Cavatelli and broccoli rabe served with or without crumbled sausage [13]

GNOCCHI della CASA-sundried tomato cream sauce with spinach, fresh tomatoes & melted mozzarella cheese [13]

SPINACH RAVIOLI-served in a roasted pepper cream sauce [12]

PUTTANESCA- olives, capers, & fresh tomatoes [11]

ARRABBIATA- onions, hot peppers, sun dried tomatoes, & Prosciutto in a spicy fresh tomato sauce [11]

IL SOLE-sundried tomato cream sauce & spinach [11]

TRE P-parmigiano, peas, prosciutto & chicken [13]

PALERMO- sautéed eggplant, olives, artichokes, tomatoes, & diced chicken topped with Fresh Mozzarella cheese [13]

NAPOLETANA- sautéed grape tomatoes, diced fresh mozzarella, & loose sausage with a hint of sambuca [13]

VENICE-Shrimp and scallops served in a Gorgonzola cream sauce with spinach & cherry tomatoes [15]

LOBSTER RAVIOLI- in a vodka cream sauce with shrimp [17.95]

Add Chicken, Shrimp or Crabmeat to Any Pasta Dish

A Sharing Charge May be Applied

Pollo o Vitello

Choose from either Chicken or Veal

TRADITIONAL- Choose from either Parmigiana, Marsala, Picata with capers, Francese, Vodka Parmigiana [C16] [V19]

PROSCIUTTO E PISELLI- peas, porcini mushrooms, and diced prosciutto prepared in a Marsala wine sauce served over cappellini [C16] [V19]

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 [C16] [V19]
TOSCANO-in a sherry wine sauce served with artichokes, grilled asparagus, sundried tomatoes, and topped with Portobello mushroom & fontina cheese over cappellini [C16] [V19]
TREVI- cognac cream sauce with wild mushrooms, jumbo lump crabmeat, roasted peppers, topped with spinach & fontina cheese served with fried gnocchi [C18] [V21]
CROTONE-sautéed with pinot grigio roasted garlic sauce with fresh tomatoes topped with Portobello mushrooms and fresh mozzarella cheese served over fried stuffed rigatoni [C16] [V19]
GRIGLIA-grilled and served over mixed vegetables with a fig reduction [C16] [V19]
DIJON-Fresh herb crusted topped with asparagus, provolone cheese, artichokes, & sundried apricots in a white wine sauce with a touch of Dijon and lemon sauce over whole wheat fettuccini [C16] [V19]
CHICKEN SCARPIELLO-Free Range chicken on the bone sautéed with peppers, sausage & potatoes [16] *Please allow an extra 20 minutes of cooking time*
MONTE- in a Marsala demi-glaze sauce with Portobello mushrooms, chopped tomatoes, kalamata olives, roasted peppers, & capers served over cappellini [P16] [V19]
CAMPANIA- sautéed in a ginger demi-glaze sauce with shrimp, chopped asparagus, tomatoes, Portobello mushroom, with a touch of brandy served over cappellini [C18] [V21]
PARMA- layered with prosciutto, eggplant & mozzarella cheese served in a pinot grigio white wine sauce served cheese ravioli & spinach [C16] [V19]

Frutti di Mare

COZZE- mussels over linguine in your choice of a sauce fresh tomato, garlic white wine, lemon pesto, or fra Diablo [16]
CRABCAKE -served with shrimp in a parsley white wine lemon sauce with fresh tomatoes over cappellini garnished with spinach [18.90]
MISTO-Jumbo Lump Crabmeat, Shrimp & pieces of salmon in your choice of sauce: fresh tomato, fra Diablo, garlic white wine or cognac cream sauce over cappellini [21]
MEDITERRANEO- shrimp, scallops, calamari, mussels, clams, pieces of our international catch of the day & lobster tail in your choice of a fra Diablo, garlic white wine, marinara or lemon pesto over linguini [24]
ISCHIA-Jumbo Lump Crabmeat, Shrimp and Clams in your choice if a fresh tomato sauce, fra Diablo, or garlic white wine or cognac cream over Bucatini pasta [21]
SALMON OREGANATA- shrimp, mixed vegetables served over lobster ravioli in a lemon & fresh tomato white wine sauce [20]
PESCE RIPIENO- Flounder stuffed with scallops & crabmeat served over cappellini & baby spinach served in a white wine lemon sauce [20]
PESCARA-Clams in a choice of fresh tomato sauce, white wine, marinara or saffron lemon butter served over linguine [16]
GAMBERI-Sautéed shrimp, artichokes, shitake mushrooms in a fresh tomato herb sauce over whole wheat fettuccini [17]
TILAPIA FRANCESE- with shrimp & jumbo lump crabmeat, asparagus, sliced wild mushrooms, sundried tomatoes, & cherry tomatoes over spinach fettuccini. [20]
RED SNAPPER- marinated in extra virgin olive oil & parsley pan seared to perfection served with colossal crab, mussels, & shrimp in parsley lemon sauce over your choice of pasta or vegetables [23]
Parties of 8 or More are Subject to a 20% Gratuity Charge

Alla Griglia

NEW ZEALAND LAMB CHOPS-marinated with roasted garlic & fresh rosemary served with roasted potatoes & mixed vegetables finished with a sour port wine reduction [market price]
SIENA-Porterhouse (16 ounces) with roasted vegetables & potato croquette in a Johnny Walker & Marsala green peppercorn wild mushroom roasted garlic demi-glaze [25.49]
LUCIANA- Butterflied Filet Mignon topped with Roasted peppers & Provolone in a grape tomato extra virgin basil sauce served over a bed of spinach & lobster ravioli [27]
FERRARA-Ribeye steak topped with grilled asparagus, fontina cheese served with escarole & cannellini beans & lemon roasted potatoes served in a Chianti garlic fresh herb sauce [25.49]
TRAPANI-Tilapia fillet over spinach fettuccini in a fresh tomato sauce with colossal crabmeat & shrimp

[19.90]

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 [18]

*Please allow an extra 20 minutes of cooking time

THE COWBOY- Cowboy cut steak (18 ounces) served with leeks, grilled red onions & artichokes over broccoli rabe & porcini filled ravioli finished with a caper Corvasier cognac cream sauce [27]

LUCA-salmon topped with an artichoke salad accompanied with asparagus & pesto risotto [18]

COSTOLETTA-(16 ounces) French cut pork chop marinated in pesto & grilled. Accompanied with sautéed mixed vegetables & roasted potatoes [18.90]

FILET MIGNON (8 ounces) Stuffed with spinach & sundried tomatoes served over a rice cake with grilled marinated zucchini in a Borolo wine reduction [24.49]

SURF & TURF- Filet Mignon and crabcake prepared in a roasted garlic cream sauce served with rice croquettes and mixed vegetables [28]

AMALFITANA-shrimp & scallops served over whole wheat fettuccini in Dijon caper lemon sauce accompanied with sliced mushrooms, grilled artichokes, & fresh tomatoes [19.49]

Pasta Al Forno

BAKED ZITI- with or without Bolognese sauce [11]

TRADITIONAL LASAGNA- layered with 4 cheeses & 4 meats served in our homemade marinara sauce [11]

SEAFOOD LASAGNA- a velvety cream sauce topped with lobster meat and shrimp [21]

STUFFED SHELLS- with our marinara sauce [11]

EGGPLANT PARMIGIANA-over cappellini [12]

EGGPLANT ROLLATINI- stuffed with ricotta & spinach topped with a vodka sauce or red sauce [12]

VEGETABLE LASAGNA-layered with zucchini, eggplant, tomatoes, mushrooms, spinach, broccoli, & squash served in our fresh tomato herb sauce [13]

GNOCCHI SORRENTO- in a marinara sauce topped with melted mozzarella cheese [13]

Sides

SOFT POLENTA-served with Bolognese sauce or four-cheese sauce [5]

BROCCOLI RABE- sautéed with garlic & extra virgin olive oil [8]

GRILLED MIXED VEGETABLES- [5]

HOMEMADE MEATBALLS OR SAUSAGE- [4]

SAUTEED ESCAROLE- [5]

Add Mixed Vegetables in place of pasta for \$1.00

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.