

More Traditional Pasta

our pasta dishes are made to order with only the finest imported italian pasta

ADD MEATBALLS 2.99 ADD SAUSAGE 2.99

pasta entrées are served with your choice of soup, juice or a tossed garden salad with your choice of dressing... roquefort dressing add .95
~ pastas include hot italian bread with bruschetta ~

Linguini & Red Clam Sauce

fresh cooked linguini tossed with our homemade red clam sauce 13.29

Linguini & Clam Aglio Olio

tender linguini pasta tossed with our traditional clam sauce 13.29

Spaghetti Aglio Olio

fresh angel hair pasta tossed with garlic olive oil 9.99

Penne Pasta

penne pasta topped with our delicious homemade meat sauce 9.99

Baked Manicotti

our manicotti is stuffed with three cheeses... ricotta, parmesan and mozzarella, baked en casserole with homemade meat sauce 13.29

Baked Meat Tortellini

mini italian pasta stuffed with meat, baked en casserole with homemade meat sauce, topped with mozzarella cheese 13.29

Cheese Tortellini Alfredo

mini italian pasta stuffed with cheese and zesty spices, served with broccoli in a light, creamy cheese sauce 13.29

Baked Penne

freshly cooked penne pasta topped with meat sauce and mozzarella cheese, baked en casserole 12.29



CHRISTMAS 1956 STARTED AND ENDED JIM'S CAREER AS A FIRE CHIEF. LEFT TO RIGHT: BROTHERS LEWIS, BILL, BOB, SISTERS NANCY AND MOM HOLDING KATHY

Veal Specialties

We proudly serve **PROVIMI VEAL**

PROVIMI
ESTABLISHED 1956

veal specialties are served with your choice of soup, juice or a tossed garden salad with your choice of dressing... roquefort dressing add .95
~ specialties include hot italian bread with bruschetta ~

Veal Scallopini à la Marsala

sautéed veal medallions with fresh mushrooms and onions, flavored with marsala and our own spices, served with a side of pasta 18.99

Veal Scallopini à la Luigi

sautéed medallions with fresh mushrooms, onions and green peppers flamed in a red wine with marinara sauce, served with a side of pasta 18.99

Veal à la Parmesan

sautéed veal baked in a casserole with homemade meat sauce, topped with mozzarella cheese, served with a side of pasta 18.99

Veal Scallopini à la Evelyn

sautéed veal medallions with lemon sauce over spaghetti aglio olio (spaghetti with olive oil, fresh garlic, parmesan cheese and bread crumbs) 18.99



GRANDPA TALERICO WATCHES AS MOM GIVES MOM A DRUM LESSON -- 1959

Veal Scallopini à la Piccata

sautéed veal medallions with fresh mushrooms, squeezed fresh lemon, sherry wine and our own spices, served with a side of pasta 18.99

* ALL ENTRÉES CAN BE MADE SPICY HOT BY REQUEST
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE