



APPETIZERS

Wise Guy Meatballs 16

Topped with Vodka sauce, giardiniera and a Scoop of

Caprese con Melanzane 15

pan-fried eggplant, grilled tomatoes, fresh mozzarella, chopped arugula

Pepe Rosso Ripieni 14

roasted red pepper filled with fresh mozzarella cheese, basil, with k

Bruschetta Calabrese 9

crostini bread topped with chopped tomatoes, basil, chees

Eggplant Rolls 16

eggplant rolled with ricotta cheese, topped with a light

Grilled Seafood Platter 24

grilled shrimp, octopus, and calamari over wild greens with bals

Sausage Giambotta 15

sausage links sautéed with green peppers, onions and roasted potatoe

Calamari alla Capri 15

lightly breaded calamari, pan flash fried with olive oil, lemon, garlic ar

Fried Calamari 14

lightly breaded calamari, pan fried and served with a mari :

Baked Clams 16

dozen baked clams with bread crumbs, garlic and parmes :

Steamed Clams 15

Delicately steamed clams in a red or white sauc

Grilled Calamari 16

calamari grilled and served over wild greens with balsamic

Grilled Octopus 18

baby octopus grilled and served over wild greens with balsan :

Prawn Francese 22

3 prawns in a lemon sauce with capers and roasted red :

Big Bob Shrimp 22

3 fried prawns

Steamed Mussels 15

Delicately steamed mussels in a red or white sauc



SALADS

Caprese di Pomodoro 13

Sliced tomatoes topped with fresh mozzarella and basil with balsamic dressing
Add Prosciutto Di Parma 2.00

Insalata di Broccolo 13

fresh heads of broccoli tossed with extra virgin olive oil, lemon juice and parmesan

Capri Chopped Salad 16

Chopped romaine lettuce, tomato, cucumber, carrots, black olives, red onion, corn, feta cheese, capers and balsamic dressing

Meatball Salad 17

Fresh greens, cucumber, tomatoes, sliced onions topped with capris special dressing and meatballs

AG Salad 15

sliced tomatoes, chopped onions, cucumbers, avocado, jalapeños, hint of basil with agave dressing

VERDURA

Escarole 10

escarole sautéed with fresh garlic and olive oil

Spinach 9

spinach sautéed in fresh garlic and olive oil

Rapini 11

broccoli rabe sautéed in fresh garlic and olive oil with sa

Vesuvio Potatoes 7

roasted potato wedges sautéed with fresh garlic, olive oil, and roa

Meatballs 9

meatballs (2) in red sauce

Sausage 8

sausage in red sauce

Grilled Vegetables 13

chefs fresh vegetables of the day with balsamic italian c

PAT BRUNO'S AWARD WINNING DIS

Linguini con Vongole 21

linguine sautéed with tender whole clams in white or r

Eggplant Parmesan 20

pan fried eggplant layered with marinara sauce and fresh

Pollo Vesuvio (on the bone) 22

Sautéed with white onions, mushrooms vesuvio potatoes and a

CARNE

Coach Q 41

butterflied pork chop lightly breaded, layered with grilled eggplant, prosciutto and fresh mozzarella

Lamb Chops Genovese 45

grilled lamb chops topped with peas, sautéed onions in a garlic and oil, oven

Pork Chop Oreganato 35

grilled bone-in pork chop topped with a fresh garlic oregano sauce
roasted potatoes

Filetto alla Griglia (10oz) 50

grilled filet mignon, garlic mashed potatoes and vegetable

Ribeye Florentine (12oz) 37

mix of peppers, onions, roasted potatoes, black olives sautéed with a touch of

Pork Chop alla Rotolo 36

Butterflied pork chop lightly breaded topped with peppers, potatoes sautéed in a ga

SPECIALITA DI CASA

Summer Wind 25

Stuffed gnocchi with asiago cheese topped with pesto cream sauce a

Plate of the Sea 34

shrimp, clams, squid, mussels & broccoli over linguini with choice o

Linguine with Shrimp 23

fresh jumbo shrimp in a light marinara sauce Linguine with Shrimp & Broccoli 24 jumbo s

Linguini with Mussels 20

delicious fresh mussels served with red or white sa

Linguini with Calamari 19

tender baby squid in red or white sauce

Spaghetti Puttanesca 18

tomato sauce with anchovies, capers and black olives (D

Pasta alla Mamma 21

fresh tomatoes, onion, basil, black olives and ground sausage

Pasta and Peas 18

Ditalini pasta with fresh onions, roasted garlic and oil with a touch

My Way 22

mafalda pasta with ground sausage, mushrooms, caramelized onion
and oil sauce

Mr. Merlo Pasta 22

Homemade square noodles sautéed with green peppers, ground sausage, fresh cherry tomato

Pasta alla Nonna 21

Square noodles with mini meatballs and mozzarella topped with

PASTA DI CASA

Stephane Waite (Stanley Cup Dish) 24

lobster ravioli in a four cheese sauce

Chip @ ODM 19

meat Ravioli with vodka sauce Ravioli di Giorno (ask s

Tortellini Paesano 21

mushrooms, peas and prosciutto in a rich alfredo sa

Homemade Rigatoni 21

homemade rigatoni with vodka sauce

Gnocchi Marinara 17

Handmade potato dumplings in a red sauce

Lasagna di Carne 21

sheets of pasta baked with ricotta, parmesan, and meat sauce

Stuffed Shells 18

Jumbo shells stuffed with ricotta cheese baked in marinara sauce

Pasta Carbonara 19

linguini tossed with peas, pancetta and marscapone cheese
(ask server for original way no cream sauce)

Rigatoni Arrabiata 18

spicy sauce with prosciutto

Rigatoni Vita Mia 21

homemade rigatoni tossed in a tomato cream sauce with ground sausage

8 Finger Cavatelli 20

basil, parmesan cheese, with a rich romano sauce

Linguini alla Mayor Grasso 20

Linguini with fresh tomato sauce and basil tossed with a touch of olive oil

Pasta alla Bast 20

Pappardelle pasta with mushrooms, peas in a bolognese sauce topped with parmesan

Riga Roenick 23

Homemade rigatoni tossed in a tomato cream sauce with ground sausage topped with parmesan

VITELLO

Vitello Parmesan 35

breaded veal baked with mozzarella in marinara sauce

Vitello Francese 33

veal medallions, pan fried in egg and flour in a tasty lemon sauce

Vitello Cotoletta 34

pan fried breaded veal with a side of fresh sautéed spinach

Vitello al Limone 33

veal in a light lemon sauce

Vitello Marsala Dolce 33

tender veal sautéed with mushrooms in a light marsala sauce

Vitello San Guiseppe 35

breaded veal and eggplant layered and baked with fresh mozzarella sauce

Vitello Peperonata 33

tender veal sautéed with white wine and roasted red pepper
roasted potatoes

Vitello Vesuvio 32.95

sautéed with white onions, mushrooms vesuvio potatoes and a

Vitello Pompeii 34

red and yellow peppers spinach with roasted potatoes in a white w

Stuffed Veal Medallions 36

prosciutto, bocconcini mozzarella with a light lemon sauce and

Veal Chop Parmesan 53

Butterfield, breaded, and lightly pounded veal chop topped with
mozzarella served with angel hair pasta

PESCE DI MARE

Scampi di Cosenza 25

jumbo shrimp, artichoke hearts and mushrooms sautéed in a p
and white wine sauce served on a bed of linguir

Shrimp Basilico 24

jumbo shrimp, fresh tomatoes and basil on a bed of li

Shrimp Florentina 25

jumbo shrimp with artichoke hearts and mushrooms in alfre
fresh green spinach fettucini

Fettucini Alfredo with shrimp and 27

Scallops shrimp and scallops with an alfredo sau

Linguine Shrimp Diavolo 24

jumbo shrimp, olive oil, crushed hot peppers in a marinara sauce

Baccala alla Italiana 27

cod fillets baked with fresh mushrooms, onions, and black olives in a

Lobster Diavolo 55

lobster tail, crab legs, calamari, shrimp, scallops, mussels, and clams served over

Chilean Sea Bass 48

baked Chilean sea bass with lemon served with homemade garlic rice

POLLO

Denis Savard #18 23

chicken parmesan with a spicy diavolo sauce served with a side of

Pollo Calabrisella (on the bone) 21

slow roasted chicken served with sautéed peppers, onions, olive oil

Pollo Genovese (on the bone) 21

chicken slow roasted with sweet green peas, onions, and roasted potatoes

Pollo Parmigiana 21

chicken baked with mozzarella in a marinara sauce

Pollo Limone 19

chicken breast with a delicate lemon sauce

Pollo Marsala Dolce 19

chicken breast sautéed with mushrooms in Marsala

Pollo Francese 19

chicken breast, pan fried in egg and flour in a tasty lemon

Pollo “Forget About It” 21

lightly breaded chicken breast pan fried with black olives, onion
basil tomato salad

Pollo Saltimbocca 22

layered prosciutto with fresh mozzarella

Pollo alla Gigi (on the bone) 27

slow roasted chicken, sausage, green peppers, onions, and roasted

Pollo Pompeii 22

Red and yellow vinegar peppers spinach with roasted potatoes in a white

The Bankers Chicken 20

chicken francese topped with giardiniera

Pollo Nevermind 21

breaded chicken topped with green and red peppers, potatoes sautéed

– Menu and Prices Subject to Change Without Notice –