

STARTERS

ROASTED GARLIC BREAD

sourdough, fresh garlic 4⁹⁵

CALAMARI FRITTO

cocktail sauce, roasted jalapeno aioli 11⁹⁵

EGGPLANT STACK

soft goat cheese stacked between breaded eggplant, tomato-basil salsa 9⁹⁵

FRESH BAKED

MOZZARELLA

prosciutto wrapped, pesto sauce 8⁹⁵

FRESH MOZZARELLA

and TOMATOES

pesto-vinaigrette, garnishes 9⁹⁵

JUMBO SHRIMP COCKTAIL

four shrimp chilled in cocktail sauce 12⁹⁵

GARLIC BREAD SCUSA

melted mozzarella, fresh tomato-basil salsa 5⁹⁵

ROASTED WHOLE CLOVE GARLIC

fresh crostini 5⁹⁵

FRITTO MISTO SCUSA

artichoke hearts, whole clove garlic, green and black olives, caper berries, onions, feta and fresh herbs 7⁹⁵

ANTIPASTO

assorted meats, cheeses, garnishes 12⁹⁵

GRILLED RADICCHIO

prosciutto wrapped, balsamic vinaigrette 7⁹⁵

LUMACA SCUSA

"escargot" house garlic butter 10⁹⁵

CREAM of ROASTED

GARLIC SOUP cup 3⁹⁵ bowl 5⁹⁵

SALADS

HOUSE

mixed greens, bay shrimp, spinach-buttermilk dressing 5⁹⁵

ITALIAN BLUE CHEESE

mixed greens, bay shrimp, crumbled gorgonzola, vinaigrette 6⁹⁵

GREEK

mixed greens, feta cheese, onions, anchovies, garnishes, balsamic vinaigrette 7⁹⁵

CHOPPED KALE

black olives, red onion, tomato, red pepper, avocado, feta, lemon vinaigrette 7⁹⁵

CAESAR

garlic croutons, fresh parmesan 5⁹⁵

GRILLED CHICKEN

CAESAR DINNER

marinated, skinless chicken breast 16⁹⁵

GRILLED SALMON DINNER

avocado salsa, mixed greens, lemon vinaigrette 23⁹⁵

ANCHOVIES? just ask. ADD ONS chicken +9 salmon +12 shrimp +15

Split Plate \$3 Half Orders \$3 18% Gratuity added to parties 6+ Most major credit cards accepted.

Prices & availability subject to change. Gluten-free & whole wheat pastas available.

Allergen Alert - We use a wide variety of ingredients in our recipes, please notify your server of any possible allergy.

Consuming raw or undercooked meat, poultry, shellfish, seafood or eggs may increase your risk of food borne illness.

PASTA

ANGEL HAIR

fresh oregano, garlic, plum tomatoes, black olives and capers 13⁹⁵

CHICKEN LINGUINE

marinated, skinless chicken breast, sun-dried tomatoes, artichoke hearts, basil, light sherry cream 18⁹⁵

SEAFOOD FETTUCINE

shrimp, scallops, clams, mussels, salmon, alfredo sauce 24⁹⁵

SPINACH PASTA

MEDITERRANEAN

eggplant, artichoke hearts, peppers, sun-dried tomatoes, olives, feta cheese 17⁹⁵

SPAGHETTI *and* MEATBALLS

beef & pork meatballs, bolognese sauce 17⁹⁵

CAPPELINI

angel hair pasta, light roma tomato sauce, fresh basil 13⁹⁵

SAUSAGE *and* PEPPERS LINGUINE BOLOGNESE

salsiccia, mild Italian, rich meat sauce 19⁹⁵

FETTUCINE ALFREDO

Traditional 16⁹⁵

Primavera or Carbonara *add 3*

SPECIALTIES

LINGUINE *and* CLAMS

littleneck clams, white wine, garlic 19⁹⁵

SHRIMP, CLAMS

and MUSSELS SCUSA

light tomato-red wine sauce, linguine, garlic bread 23⁹⁵

SEA SCALLOPS

MEDITERRANEAN

pan-seared, artichoke hearts, mushrooms, sun-dried tomatoes, capers, linguine 23⁹⁵

FRESH SALMON

SCALOPPINE

lemon-caper butter, linguine 19⁹⁵

CLASSIC LASAGNE

Italian sausage, seasoned ground beef, ricotta and mozzarella 18⁹⁵

EGGPLANT PARMESAN

oven roasted Eggplant, Alfredo, Pesto and Marinara Sauce 17⁹⁵

GRILLED CHICKEN

and RAVIOLI

marinated, skinless chicken breast, cheese ravioli, black olives, capers, sun-dried tomatoes, sage butter 19⁹⁵

VEAL SCALOPPINE CUT

choice of: Piccata, Marsala, Saltimbocca, Parmesan 25⁹⁵

ENTRÉES

FRESH FISH

uniquely prepared *market price*

CALAMARI SCUSA

sautéed calamari steak, capers, roasted red peppers, lime butter 19⁹⁵

SHRIMP SCAMPI

fresh basil, roasted red peppers, garlic-herb butter, linguine 24⁹⁵

CHICKEN PAN SEARED

choice of: Piccata, Marsala, Saltimbocca, Parmesan 19⁹⁵

CHICKEN *and* EGGPLANT

marinated, skinless breast, layered with eggplant, caramelized onions, roasted garlic 19⁹⁵

NEW YORK STEAK, 16oz

Choice Black Angus, house garlic butter 28⁹⁵