

~ APPETIZERS ~

Bruschetta	\$2.95
Lightly toasted bread topped with garlic butter	
Bruschetta Pomodoro	\$6.50
Toasted Bread w/ diced tomatoes, g. peppers, basil & extra virgin olive oil	
Bresaola	\$9.95
Dried, cured beef with arugola and shaved parmesan	
Mozzarella Caprese	\$8.95
Fresh mozzarella, sliced tomato, fresh basil, extra virgin olive oil, salt & pepper	
Mozzarella in Carozza	\$8.95
Fried mozzarella topped with an anchovy garlic cream sauce	
Asparagi Parmesan	\$7.50
Fresh asparagus buttered and baked with parmesan cheese	
Asparagus Vinagrette	\$7.50
Fresh chilled asparagus topped with chunky Italian dressing	
Calamaretti Fritti - Fried Calamari	\$9.95
Small calamari, lightly floured & fried to perfection	
Scungilli Marinara	\$9.95
Conch sautéed with olive oil and garlic in a marinara sauce	
Cozze Marinara o Bianche	\$9.95
Mussels sautéed with marinara or white wine	
Vongole Marinara o Bianco	\$11.95
Clams sautéed with olive oil and marinara or white wine sauce	
Seafood Salad	\$9.95
A combination of baby shrimp, scallops and calamari in extra virgin olive oil, Italian parsley and lemon juice over spring mix	
Antipasto Salad	\$8.95
A fine selection of Italian deli meats, cheeses served w/ mixed greens, seasoned with Italian dressing	
Focaccia	\$10.95
White pizza with olive oil, rosemary and sea salt	
Pizza Bianca	\$10.95
Sprinkled with parmesan cheese, oregano, and olive oil	
Pizza Bianca con Fontina	\$12.95

~ SOUPS ~

	Cup	Bowl
Minestrone - (Vegetable Soup)	\$4.95	\$6.50
Pasta e Fagioli - Bean Soup w/ Pasta	\$4.95	\$6.50
Scrippelle In Busse Alla Teramano	\$4.95	\$6.50
Teramo's crepes in chicken broth w/ parmesan cheese		
Tortellini	\$4.95	\$6.50
Tortellini in chicken broth w/ parmesan cheese		

~ SALADS ~

Add goat cheese to any salad for \$1.95; Chicken - \$2.95; Baby Shrimp - \$4.95; Salmon - \$6.95 A house salad can be substituted with another salad

	Substitution	Entrée
Arugola e Radicchio Salad	\$2.95	\$9.95
Caesar Salad	\$2.95	\$9.95
Spinach Salad		\$9.95
Seafood Salad		
A combination of baby shrimp, scallops and calamari in extra virgin olive oil, Italian parsley and lemon juice		
Insalata Mista - Organic spring mix	\$1.25	\$8.95

~ Wood Burning, Brick Oven Pizza and Calzoni ~

Pizza Michelino	\$11.95
Mozzarella, prosciuttini, sliced tomatoes, basil & extra virgin olive oil (No Tomato Sauce)	
Pizza Margherita	\$11.50
Tomato sauce, mozzarella and fresh basil	
Pizza Tricolore	\$11.95
Pesto sauce, ricotta cheese & sun-dried tomatoes (no tomato sauce)	
Pizza Contadina	\$11.95
Pesto sauce, artichokes, sun-dried tomatoes & black olives (no tomato sauce) (no cheese)	
Pizza Vegetariana	\$11.95
Broccoli, zucchini, eggplant, mushrooms & tomato sauce & no cheese	
Pizza Buon-Gustaia	\$11.95
Mozzarella, sausage, pepperoni, pancetta & tomato sauce	
Pizza Rustica	\$11.95
Sausage, olives, mushrooms, sun-dried tomatoes, mozzarella cheese & tomato sauce	
Calzone Vesuvio	\$11.95
Stuffed with ricotta cheese, basil, mozzarella, Ital.sausage, pancetta	
Calzone Vegetariano	\$11.95
w/ mozzarella, ricotta cheese, eggplant, zucchini, broccoli, sun-dried tomato & basil	
Calzone alla Siciliana	\$11.95
w/ prosciuttini, mozzarella, sliced tomato and fresh basil	

~ PASTA ~

Spaghetti Aglio e Olio	\$12.50
Sautéed with olive oil and garlic	
Spaghetti con Polpette	\$13.95
Served with meatballs in tomato sauce	
Spaghetti with Meat Sauce	\$13.50
Spaghetti Con Salsiccia	\$13.95
Served with Italian sausage in tomato sauce	
Fettuccine al Pomodoro	\$12.95
Served in a light tomato sauce	
Fettuccine Verde - Spinach Fettuccine	\$13.95
Served with tomato sauce, eggplant and ricotta cheese	
Fettuccine Amatriciana	\$13.95
Served in a tomato sauce with bacon and onions	
Fettuccine Alfredo	\$13.95
Served in cream sauce with parmesan cheese	
Linguine Vegetarian	\$13.95
in butter, mushrooms, zucchini and roasted red peppers	
Linguine con Broccoli	\$13.95
Sautéed in olive oil and garlic with broccoli	
Paglia e Fieno - Hay & Straw Pasta	\$13.95
Green and white noodles, mushrooms, roasted red peppers in cream sauce	
Ravioli Burro - Sautéed w/ Butter	\$14.50
Homemade ricotta cheese ravioli in butter and parmesan cheese	
Ravioli di Ricotta - Cheese Ravioli	\$14.50
Homemade ricotta cheese ravioli in a light tomato sauce	
Agnolotti alla Panna	\$14.50
Stuffed with spinach and ricotta in cream sauce	
Tortellini Aurora (Meat or Cheese)	\$14.50
Stuffed with meat or cheese in a tomato cream sauce (This pasta is not homemade)	
Tortellini alla Panna (Meat or Cheese)	\$14.50
Stuffed with meat or cheese in a cream sauce (This pasta is not homemade)	
Gnocchi Tomato - Dumplings w/ Tomato Sauce	\$14.50
Homemade potato dumplings in a light tomato sauce with parmesan cheese	
Gnocchi Verde - Spinach Gnocchi	\$14.50
Served with onions, peas and mushrooms in a cream sauce	
Manicotti - Crepes	\$13.95
Stuffed with ricotta & parmesan in tomato sauce	
Crespoline - Crepes	\$13.95
Stuffed with spinach and ricotta cheese in tomato sauce	
Lasagna	\$14.50
Layered with ground beef, ricotta and tomato sauce	
Lasagne Verde - Spinach Lasagna (Veg.)	\$14.50
Layered with ricotta, peas, mushrooms and tomato sauce	
Timballo alla Teramano	\$14.95
Layered Crepes with ground beef, mozzarella and tomato sauce	
Cannelloni	\$15.95
Homemade stuffed crepes with veal and vegetables, topped with mozzarella cheese, besciamel and touch of tomato sauce	

~ GLUTEN FREE PASTA ~

Spaghetti	\$14.95
With tomato sauce, aurora sauce or meat sauce	
Penne	\$14.95
With tomato sauce, aurora sauce or meat sauce	

Pasta dishes are served with salad and bread

~ PLUS MEATS ~

Sausage Contadina	\$15.95
Italian sausage with green peppers in white wine tomato sauce	
Sausage Calabrese	\$15.95
Italian sausage in white wine tomato sauce with garlic and mozzarella cheese	
Salsiccia con Fagioli	\$15.95
Italian sausage with cannellini beans and polenta.	
Pollo Parmigiana	\$15.50
Breaded chicken cutlet topped with tomato sauce and mozzarella cheese	
Pollo Cacciatore - Chicken Breasts	\$15.50
With onions, green peppers and mushrooms in tomato sauce and white wine	
Pollo Cremoso - Chicken Breasts	\$15.50
In butter white wine, fontina cheese & plum tomatoes	
Pollo al Vino Bianco - Chicken Breasts	\$15.50
Served in butter white wine and mushrooms	
Pollo Arrabbiato - Chicken Breasts	\$15.50
In white wine, marinara sauce with hot peppers	
Pollo Cardinale - Chicken Breasts	\$15.50
In tomato sauce w/ mushrooms & a touch of cream	
Pollo Fiorentina - Chicken Breasts	\$15.50
Chicken breasts baked with spinach and Besciamel sauce	
Vitello Parmigiana	\$17.95
Breaded veal cutlet topped with tomato sauce and mozzarella cheese	
Veal Crema	\$17.95
Scaloppine of veal in cream sauce and mushrooms	
Vitello Pizzaiola	\$17.95
Scaloppine of veal sautéed with white wine marinara, tomato, capers, green olives, and gherkins	
Veal Carciofini	\$17.95
Veal scaloppine sautéed in white wine, butter, and artichokes	

~ PLUS SEAFOOD ~

Gamberi Fra Diavolo - Shrimp	\$16.95
In marinara sauce w/ white wine & hot peppers	
Gamberi Marinara - Shrimp	\$16.95
In white wine and marinara sauce	
Gamberi al Vino Bianco - Shrimp	\$16.95
Sautéed in white wine, butter and garlic	
Gamberi Parmigiana	\$16.95
Breaded fried shrimp baked with mozzarella cheese and tomato sauce	
Calamari alla Luciana	\$16.95
Squid sautéed in white wine marinara sauce	
Calamari Fritti	\$16.95
Small calamari lightly breaded & fried to perfection	
Linguine with Calamari (Red or White)	\$16.50
Squid over linguine in marinara or white wine sauce	
Linguine with Clams (Red or White)	\$16.50
Clams in the shell over homemade linguine in marinara or white wine sauce	
Linguine with Mussels (Red or White)	\$16.50
Mussels over linguine in marinara or white wine sauce	
Linguine with Scungilli (Red or White)	\$16.50
Conch over linguine in marinara or white wine sauce	
Linguine Frutti di Mare (Red or White)	\$21.95
Mussels, clams, scallops, calamari & baby shrimp over linguine in a marinara or white wine sauce	

~ PLUS... ~

Melanzane Parmigiana	\$14.95
Breaded eggplant baked with tomato sauce, mozzarella & parmesan cheese, Served with side of fettuccine or vegetables	

The above entrées are served with pasta or vegetable, salad & bread except dishes prepared over pasta or with polenta; those dishes are served with salad and bread.

~ CHILDREN'S MENU ~

Spaghetti, Linguine, or Fettuccine	\$7.95
Available with a choice of tomato sauce with meatballs or meat sauce	
Ravioli with Tomato or Meat Sauce	\$7.95

~ DESSERTS ~

Cannoli	\$5.95
Dolce di Latte - Caramel Custard	\$5.95
House Cake	\$5.95
Layers of sponge cake with a touch of liquers layered with chocolate and pastry cream	
Dark Chocolate Mousse Cake	\$5.95
Layered sponge cake with dark chocolate mousse	
White Chocolate Mousse Cake	\$5.95
Layered sponge cake with white chocolate mousse	
Tiramisu ("Pick Me Up")	\$5.95
Lady Fingers dipped in coffee, a touch of liquor layered with mascarpone cheese	
Torta di Ricotta	\$5.95
Homemade ricotta cheese cake	
Hazelnut Meringue Cake with Raspberry and Cream	\$6.50
Fresh Fruit Tart	\$5.95
Dark Chocolate Mousse Eclairs	\$5.95
White Chocolate Mousse Eclairs	\$5.95
Spumoni (Cassata) Ice Cream	\$4.95
Italian Ice cream	
Tartufo Gelato	\$5.50
Chocolate and vanilla ice cream with a cherry center and a chocolate shell	
Tortoni - Ice Cream	\$3.95
Zuccotto Cake	\$5.95
Sponge cake with chocolate, cream and crushed almonds	
Zabaglione with Fresh Fruit	\$6.50
Prepared with eggs, sugar whipped cream, marsala wine served with fresh berries.	

~ BEVERAGES ~

Milk	\$2.50
Ice Tea	\$2.25
Tea	\$2.25
Coffee (Regular or Decaf)	\$1.95
Espresso (Regular or Decaf)	\$3.50
Cappuccino	\$4.50

~ BEER ~

Buckler	\$4.50
Moretti	\$4.50
Moretti La Rossa (Dark)	\$4.50
Budweiser	\$3.95
Michelob	\$3.95
Michelob Light	\$3.95
Amstel Light	\$4.50
Heineken	\$4.50

~ SOFT DRINKS ~

Coca Cola	\$2.50
Diet Coke	\$2.50
Sprite	\$2.50

~ MINERAL WATER ~

San Pellegrino - 1/2 Liter	\$3.50
San Pellegrino - 1 Liter	\$5.95