

**~ APPETIZERS ~**

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

**~ SOUPS ~**

<b>Minestrone - (Vegetable Soup)</b> .....	\$4.95	\$6.50
<b>Pasta e Fagioli - Bean Soup w/ Pasta</b> .....	\$4.95	\$6.50
<b>Scrippelle In Busse Alla Teramano</b> .....	\$4.95	\$6.50
Teramo's crepes in chicken broth w/ parmesan cheese		
<b>Tortellini</b> .....	\$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
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<b>Arugola e Radicchio Salad</b> .....	\$2.95	\$9.95
w/ mushrooms & shaved parmesan cheese		
<b>Caesar Salad</b> .....	\$2.95	\$9.95
<b>Insalata Mista - Organic spring mix</b> .....	\$1.25	\$8.95
<b>Spinach Salad</b> .....	\$9.95	
w/ mushrooms, bacon and sliced boiled eggs, tomato		
<b>Seafood Salad</b>		
A combination of baby shrimp, scallops and calamari in extra virgin olive oil, Italian parsley and lemon juice		

**~ Wood Burning, Brick Oven Pizza and Calzoni ~**

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

## ~ PASTA ~

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

## ~ GLUTEN FREE PASTA ~

<b>Spaghetti</b> .....	<b>\$14.95</b>
With tomato sauce, aurora sauce or meat sauce	
<b>Penne</b> .....	<b>\$14.95</b>
With tomato sauce, aurora sauce or meat sauce	

Pasta dishes are served with salad and bread

**~ PLUS MEATS ~**

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

**~ PLUS SEAFOOD ~**

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

**~ PLUS.... ~**

<b>Melanzane Parmigiana</b> .....	<b>\$14.95</b>
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 ~

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

~ DESSERTS ~

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

~ BEVERAGES ~

<b>Milk</b> .....	\$2.50
<b>Ice Tea</b> .....	\$2.25
<b>Tea</b> .....	\$2.25
<b>Coffee (Regular or Decaf)</b> .....	\$1.95
<b>Espresso (Regular or Decaf)</b> .....	\$3.50
<b>Cappuccino</b> .....	\$4.50

~ BEER ~

<b>Buckler</b> .....	\$4.50
<b>Moretti</b> .....	\$4.50
<b>Moretti La Rossa (Dark)</b> .....	\$4.50
<b>Budweiser</b> .....	\$3.95
<b>Michelob</b> .....	\$3.95
<b>Michelob Light</b> .....	\$3.95
<b>Amstel Light</b> .....	\$4.50
<b>Heineken</b> .....	\$4.50

~ SOFT DRINKS ~

<b>Coca Cola</b> .....	\$2.50
<b>Diet Coke</b> .....	\$2.50
<b>Sprite</b> .....	\$2.50

~ MINERAL WATER ~

<b>San Pellegrino - 1/2 Liter</b> .....	\$3.50
<b>San Pellegrino - 1 Liter</b> .....	\$5.95