

*** AVAILABLE IN GLUTEN FREE FOR AN ADDITIONAL CHARGE**

~ ANTIPASTI ~

*** CALAMARI FRITTI
FISHERMAN'S PRIDE RED LABEL**
Served with Hot or
Sweet Marinara
\$8.95

*** CAJUN CALAMARI**
Tender Fried Sautéed with
Balsamic Reduction & Cajun Spices
\$9.95

**PRINCE EDWARD
ISLAND MUSSELS**
Served in a Hot or Sweet Marinara
\$8.95

VEGETABLE SPRING ROLLS
Served with a Sweet Chili Dipping
Sauce
\$8.95

CAPRESE SALAD
Vine Ripe Tomatoes, Fresh Mozzarella,
Fire Roasted Peppers & Basil
\$8.95

TOMATO BRUSCHETTA
Tuscan Toast Points topped with Diced
Vine Ripe Tomatoes, Fresh Mozzarella,
Aged Balsamic Reduction
\$7.95

**CHILLED JUMBO WHITE
SHRIMP COCKTAIL**
\$15.95

NONNA'S FAMOUS MEATBALLS
100% All Beef Certified Angus
served in Nonna's Sauce
\$7.95

SHRIMP & AVOCADO
Sautéed Shrimp, Cannellini Beans,
Cherry Peppers, Fresh Herbs,
Chardonnay Caper Sauce
\$13.95

CHILLED SEAFOOD TOWER
Alaskan King Crab Leg, Jumbo Shrimp Cocktail,
Lumb Crab Cocktail & Fresh Oysters of the Day
\$21.95 per person

**ICED FRESH OYSTERS
OF THE DAY
MARKET PRICE**

~ INSALATE ~

ALL OF OUR PRODUCE IS SOURCED FROM LOCAL FARMERS

FERRARO'S
Organic Baby Greens, Fresh Strawberries,
Sugar Coated Walnuts & Goat Cheese
in a Raspberry Vinaigrette
\$8.95

CLASSIC CAESAR
Crisp Romaine, Homemade Croutons,
& Parmigiano Reggiano
\$9.95

CHOPPED MURRAY
Iceberg, Romaine, Grape Tomatoes,
Avocado, Red Onions, Corn, Black
Beans, Cucumbers, Aged Red Wine
Vinaigrette & Parmigiano Reggiano
\$10.95

FAMOUS HOUSE
Mixed Greens with Cucumbers,
Tomatoes, Olives & Onions in
our famous House Dressing
\$7.95

PORT POACHED PEAR
Port Poached Pears, Organic Baby
Arugula, Shaved Fennel, Applewood
Smoked Bacon, Sundried Cranberries,
Goat Cheese, Roasted Fig Vinaigrette
\$10.95

TRICOLORE
Raddichio, Belgian Endive, Baby
Arugula, shaved Parmigiano Reggiano
in a Balsamic Vinaigrette
\$9.95

**Add Jumbo White Shrimp \$3.00 each, Grilled or Cajun
Add Chicken \$4.00, Grilled or Cajun**

~ ZUPPE DI CASA ~

Minestrone

Chicken Pastina

Pasta Fagioli

Daily Special

BOWL: \$5.95

**ASK YOUR SERVER ABOUT YOUR FERRARO'S FAVORITES
THAT ARE STILL AVAILABLE UPON REQUEST**

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SERVED ON YOUR CHOICE OF

CIABATTA ROLL, FRESH BAKED FOCACCIA OR WRAP

CHICKEN & BROCCOLI RABE

Grilled Chicken, Broccoli Rabe,
Fire Roasted Peppers & Fresh Mozzarella

\$10.95

CHICKEN & SPINACH

Grilled Chicken, Spinach, Onions,
Mushrooms & Fresh Mozzarella

\$10.95

CHICKEN PARMIGIANA

Breaded Cutlet, Mozzarella & Meat Sauce

\$10.95

PROSCIUTTO

Thinly Sliced Prosciutto Di Parma,
Grilled Eggplant, Baby Arugula &
Fresh Mozzarella

\$10.95

GRILLED EGGPLANT

Sliced Grilled Eggplant, Fire
Roasted Peppers & Fresh Mozzarella

\$10.95

EGGPLANT PARMIGIANA

Lightly Battered, Mozzarella & Marinara Sauce

\$10.95

~PIZZA SPECIALTIES 12 INCH PERSONAL~

ALSO AVAILABLE IN GLUTEN FREE, WHOLE WHEAT AND THIN CRUST

*** OUR FAMOUS PERSONAL**

PIZZA

\$9.95

*** LA CAMPANIA**

Square thin crust, Sliced Mozzarella,
Fresh Pork Ragu, light San Morzzano
Tomato Sauce, Grated Parmigiano
Reggiano

\$11.95

*** BROOKLYN SQUARE**

Square thin Crust Sicilian made in the old
fashioned style, Mozzarella Cheese, Vine
Sweetened Tomato Sauce, Fresh Basil

\$11.95

*** DELLA NONNA**

Traditional Margherita in a
Plum Tomato Sauce & Fresh Basil

\$10.95

*** GIUSEPPE**

Whole Wheat Crust topped with Diced
Chicken Cutlet, Fresh Mozzarella,
Tomatoes, Baby Arugula &
Balsamic Reduction

\$12.95

*** MARGHERITA**

Sliced Seasoned Roma Tomatoes,
Fresh Mozzarella, Basil & Olive Oil

\$10.95

ADDITIONAL TOPPINGS \$1.50 EACH

CREATE YOUR OWN PIZZA 4 OR MORE TOPPINGS \$13.95

Pepperoni, Onions, Sausage, Fresh Mushrooms, Meatballs, Anchovies, Peppers,
Eggplant, Fresh Tomatoes, Broccoli, Black Olives & Garlic

~ TRADIZIONALE ~

ANNA'S SAUSAGE LASAGNA

Homemade Pasta Layered with Mild
Sausage, Ricotta & Topped with
Mozzarella in a Fresh Pork Ragu

\$18.95

BAKED LASAGNA

Homemade Pasta Layered with
Seasoned Beef, Ricotta, Mozzarella
& Meat Sauce

\$15.95

*** EGGPLANT SORRENTINO**

Lightly egg battered thinly sliced
Baked in our Famous Marinara topped
with Fresh Chopped Basil

\$13.95

*** EGGPLANT PARMIGIANA**

Topped with Mozzarella & Marinara

\$14.95

*** EGGPLANT ROLLATINI**

Stuffed with Fresh Mozzarella &
Creamy Ricotta served
in a Marinara Sauce

\$16.95

*** ZITI AL FORNO**

Oven Baked with Creamy Ricotta,
Mozzarella & Marinara

\$14.95

add Sausage or Eggplant **\$16.95**

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~ FARINACEI ~

*** HOMEMADE
FETTUCINE BOLOGNESE**
Tossed with Our Famous
Hearty Meat Sauce
\$14.95

*** RAVIOLI**
Ricotta Cheese Filled with
Marinara or Meat Sauce
\$12.95

*** WHITE OR RED CLAM SAUCE**
Whole Fresh & Chopped Select Little Neck Clams
sautéed over a Bed of Linguini
\$15.95

*** HANDMADE
GNOCCHI NAPOLITANO**
Potato Dumplings, Plum Tomatoes,
Fresh Mozzarella & Basil
\$13.95

*** PENNE VODKA**
Sweet Baby Peas & Prosciutto
Served in a Pink Vodka Sauce
\$14.95

*** HOMEMADE FUSSILI**
Crumbled Sausage, Broccoli Rabe,
Cannellini Beans & Plum Tomatoes,
Olive Oil & Garlic Sauce
\$15.95

LOBSTER RAVIOLI
Diced Shrimp, Asparagus Tips &
Sun Dried Tomatoes in a
Light Vodka Sauce
\$21.95

STUFFED GNOCCHI
with a Truffle Mushroom Duxelle, served with
pan seared Filet Mignon Tips, Asparagus,
Cherry Tomatoes, Madiera Wine, Mascarpone
\$18.95

~ PESCE ~

*** GRILLED SALMON**
Seared Broccoli Rabe & Sun Dried
Tomatoes, Aged Balsamic Reduction
\$23.95

*** FOUR JUMBO U-10 SHRIMP
PREPARED AS YOU WISH**
Marinara, Fra'Diavolo, Scampi,
or Oreganato Served Over a Bed
of Linguini
\$17.95

*** FLOUNDER FRANCESE**
Lightly Egg Battered, Served in a
White Wine Lemon Butter Sauce
with Sautéed Spinach
\$21.95



ALL OUR CHICKEN IS BELL & EVANS CERTIFIED ORGANIC

*** CHICKEN PARMIGIANA**
Lightly Breaded Topped with
Mozzarella & Sauce
\$16.95

*** CHICKEN FRANCESE**
Lightly Battered, Sautéed in a White
Wine Lemon Butter Sauce
\$16.95

*** CHICKEN GIUSEPPE**
Lightly Panko Crusted Chicken Breast,
Baby Arugula, Tomatoes, Mozzarella in
a Light Balsamic Vinaigrette
\$16.95



ALL OUR MEATS ARE CERTIFIED ANGUS 100% NATURAL GRASS FED

8 OZ. FILET MIGNON
Finished with a Barolo Wine
Reduction and Roasted Garlic Herb
Mash Potato
\$29.95

16 OZ. NEW YORK STRIP
finished with a Port Wine Demiglace
and Roasted Fingerling Potatoes
\$28.95

16 OZ. COWBOY STEAK
Bone In Ribeye Steak
Finished with a Truffle Butter Balsamic
Glaze and Roasted Fingerling Potatoes
\$32.95

~ CONTORNI ~

RISOTTO
Fresh Herb Parmigiano
\$6.95

*** MAC & CHEESE**
\$6.95

*** PASTA**
\$4.95

TRUFFLED FRIES
\$6.95

SPINACH
\$6.95

BROCCOLI RABE
\$7.95

MASHED POTATOES
\$5.95

SALAD
\$4.95

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