

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

~ANTIPASTI~CALDI~

*** CALAMARI FRITTI
FISHERMAN'S PRIDE RED
LABEL**
Served with Hot or Sweet Marinara
\$10.95

MOZZARELLA EN CARROZZA
Lightly Battered Fresh Mozzarella
with Marinara Sauce
\$8.95

*** ZUCCHINI FRITTI**
Crispy Fried Zucchini served with
Hot or Sweet Marinara
\$8.95

*** CAJUN CALAMARI**
Tender & Fried sautéed with
Balsamic Reduction & Cajun Spices
\$11.95

**PRINCE EDWARD ISLAND
MUSSELS**
Served in a Hot or Sweet Marinara
\$10.95

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

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, Roasted Plum Tomato Sauce
\$13.95

~ANTIPASTI~FREDDI~

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

COLD ANTIPASTO
Assorted Imported Italian Meats,
Cheeses, Olives & Marinated Vegetables
\$16.95

CAPRESE SALAD
Vine Ripe Tomatoes, Fresh Mozzarella,
Fire Roasted Peppers & Basil
\$11.95

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

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

~ZUPPE DI CASA~

MINISTRONE

CHICKEN PASTINA

PASTA FAGIOLI

DAILY SPECIAL

BOWL: \$5.95

~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
\$10.95

TRICOLORE
Raddichio, Belgian Endive,
Baby Arugula, shaved Parmigiano
Reggiano in a Balsamic Vinaigrette
\$11.95

FAMOUS HOUSE
Mixed Greens with Cucumbers,
Tomatoes, Olives & Onions in Our
Famous House Dressing
\$9.95

PORT POACHED PEARS
Organic Baby Arugula, Shaved Fennel,
Applewood Smoked Bacon,
Sun Dried Cranberries, Goat Cheese,
Roasted Fig Vinaigrette
\$12.95

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
\$12.95

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

Add Chicken \$4.00, Grilled or Cajun

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

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

~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 and topped with
Mozzarella in a Fresh Pork Ragu
\$18.95

*** EGGPLANT PARMIGIANA**

Topped with Mozzarella &
Marinara Sauce
\$16.95

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
\$15.95

*** 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**

~FARINACEI~

*** PENNE VODKA**

Sweet Baby Peas & Prosciutto
Served in a Pink Vodka Sauce
\$16.95

STUFFED GNOCCHI

with a Truffle Mushroom Dexeille,
served with pan seared Filet Mignon
Tips, Asparagus, Cherry Tomatoes,
Madera Wine, Mascarpone
\$21.95

LOBSTER RAVIOLI

Diced Shrimp, Asparagus Tips &
Sun Dried Tomatoes in a
Light Vodka Sauce
\$26.95

**HOMEMADE GNOCCHI
NAPOLITANO**

Potato Dumplings, Plum Tomatoes,
Fresh Mozzarella & Basil
\$15.95

*** WHITE OR RED CLAM SAUCE**

Whole Fresh & Chopped Select Little
Neck Clams sautéed over a
Bed of Linguini
\$17.95

HOMEMADE FUSSILI

Crumbled Sausage, Broccoli Rabe,
Cannellini Beans & Plum Tomatoes,
Olive Oil & Garlic Sauce
\$18.95

**HOMEMADE FETTUCINE
BOLOGNESE**

Tossed in our Famous Hearty
Meat Sauce
\$16.95

*** RAVIOLI**

Ricotta Cheese Filled with
Marinara or Meat Sauce
\$14.95

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~PESCE~

DAY BOAT SCALLOPS

Served over a Alaskan King Crab,
Asparagus, Grape Tomato and
Fresh Herb Risotto

\$29.95

*** CHILEAN SEA BASS**

Broccoli Rabe, Asparagus, Grape
Tomatoes & Cannellini Beans in a
Seafood Tomato Broth with shaved
Fennel

\$32.95

*** FLOUNDER FRANCESE**

Lightly Egg Battered, Served in a
White Wine Lemon Butter Sauce with
Sauteed Spinach

\$21.95

*** GRILLED SALMON**

Seared Broccoli Rabe & Sun Dried Tomatoes,
Aged Balsamic Reduction

\$23.95

*** FIVE JUMBO U-10 SHRIMP**

PREPARED AS YOU WISH

Marinara, Fra'Diavolo, Scampi,
Served Over a Bed of Linguini

\$21.95



~CARNE~

ALL OUR CHICKEN IS BELL & EVANS CERTIFIED ORGANIC

*** CHICKEN FRANCESE**

Lightly battered, sautéed in
White Wine & Lemon Butter Sauce

\$18.95

*** CHICKEN MARGHERITA**

Lightly battered, Chicken Breast
layered with Eggplant, Ricotta,
Tomato & Mozzarella baked in a
light Marinara Sauce

\$18.95

*** CHICKEN PARMIGIANA**

Lightly Breaded topped with
Mozzarella & Sauce

\$18.95

PORK CHOP 14 OZ.

CENTER CUT

Topped with Sautéed Onions,
Mushrooms & Provolone Cheese,
finished with Maple Balsamic Reduction

\$23.95

CHICKEN ROLLATINI

Stuffed with Prosciutto &
Mozzarella Wrapped in Bacon in a
Marsala Mushroom Wine Demiglace

\$18.95

*** CHICKEN GIUSEPPE**

Lightly Panko Crusted Breast,
Baby Arugula, Tomatoes & Mozzarella
in a Light Balsamic Vinaigrette

\$18.95

*** VEAL SALTIMBOCCA**

ALLA ROMANA

Prosciutto, Mozzarella & Spinach
in a Marsala Wine Demiglace

\$22.95

*** VEAL PARMIGIANA**

Lightly Breaded, Topped with
Mozzarella & Sauce

\$22.95



~LA GRIGLIA~

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

TRUFFLE FRIES

\$7.95

*** SPINACH**

\$6.95

*** BROCCOLI RABE**

\$7.95

*** MASHED POTATOES**

\$5.95

*** SALAD**

\$4.95

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