

## Primi Piatti

**Drunken Mushrooms \$10.95**

-brandy cream sauce, toast points

**Crab stuffed Portobello \$12.95**

-topped w/hollandaise sauce

**Roasted Red Pepper Bruschetta \$10.95**

-roasted red peppers, garlic, EVOO, balsamic glaze, mozzarella cheese

**Chef's Smothered meatballs \$11.95**

-spicy giardiniera, red sauce, cheese

**Grandma Gallo meat & cheese board \$16.95**

-assortment of imported Italian meats & cheeses, marinated olives, marinated roasted red peppers, assorted crackers

**1 lb Steamed PEI mussels \$12.95**

-spicy NY style red sauce  
grilled Italian bread

**Artichoke hearts parmesan \$10.95**

-garlic, butter, wine, lemon, parmesan cheese

**(5) Grilled Colossal Garlic Shrimp \$12.95**

-garlic butter sauce

**Colossal crab cocktail \$15.95**

-cocktail sauce

## Zuppa

Soup of the day \$5.00

Seafood (when available) \$7.50

\*soup is NOT substitutable for house salad with entrée\*

## Insalata

**Fresh Caprese \$9.95**

-tomato, fresh basil, fresh mozzarella, salt, pepper, EVOO, balsamic drizzle

**Gourmet large dinner Salad \$7.95**

**Gourmet small dinner salad \$4.95**

**Caesar salad with entrée \$4.95**

-substitute for entrée salad

-Romaine, anchovy, garlic, EVOO, vinegar, croutons, cheese

\*dressing NOT available on side\*

## Caesar Salad Entrees

**Dinner Caesar salad \$9.95**

**Grilled chicken Caesar \$14.95**

\*eating or consuming raw or undercooked meats, poultry, shell fish or eggs may increase your risk of foodborne illness

## Pasta/Specialties

\*we use only the finest imported pastas\*

**Gnocchi meatball or hot sausage \$15.95**

-potato gnocchi, red sauce

**Fettuccini Alfredo \$15.95**

**With grilled chicken \$20.95**

-from scratch, creamy alfredo sauce

**Ravioli meatball or hot sausage \$15.95**

-(5) 3 cheese stuffed pasta, red sauce

**Rigatoni with meat sauce \$15.95**

-blended ground sweet sausage and chef's meatballs, red sauce

**Linguini with Marinara sauce \$15.95**

-tossed in meatless chunky tomato sauce

**Eggplant Parmigiana \$18.95**

-fresh eggplant breaded, red sauce, mozzarella cheese and served with pasta

**Rigatoni alla Vodka w/ grilled chicken \$22.95**

-tossed rigatoni with vodka, tomato sauce, heavy cream, red pepper flakes, parm cheese topped with grilled chicken

**Chicken Bruschetta \$21.95**

-grilled chicken, tomatoes, garlic, EVOO, basil, Fontinella cheese, Linguini, balsamic drizzle

**Linguini with clam sauce \$19.95**

**(red or white sauce)**

-EVOO, garlic, wine, basil, cheese, chopped sea clams over pasta

**Shrimp Formaggio \$28.95**

-shrimp, tomatoes, garlic, basil, mozzarella cheese, buttery wine sauce over pasta

\*above entrees are served with fresh gourmet garden salad\*

## Pollo

\*we use only USDA fresh chicken\*

**Chicken Parmigiana \$16.95**

-mozzarella cheese and red sauce

**Chicken Marsala \$19.95**

-mushrooms, buttery wine sauce

**Chicken Oscar \$27.95**

-breaded, colossal crab, asparagus, brandy, lemon hollandaise sauce

Above entrees are served with fresh garden salad and choice of potato and vegetable or side of pasta with red sauce

## Bistecca

*\*we use the freshest cuts of USDA beef\**  
*-all steaks are fresh cut to order*

### **Filet Mignon \$30.95**

*-8oz USDA choice filet. Fresh cut,  
char-grilled topped w/ fluted mushroom*

### **Delmonico \$29.95**

*-16oz USDA choice Delmonico, char-grilled  
Fluted mushroom*

*-add fresh blue cheese crumbs \$2.50*

## Vitello

*\*USDA fresh veal of the highest quality\**

### **Veal Marsala \$28.95**

*-mushrooms, buttery marsala sauce*

### **Veal Parmigiana \$28.95**

*-mozzarella cheese and red sauce*

### **Veal Forestiere \$31.95**

*-artichoke hearts, mushrooms, garlic,  
Shallots, creamy Maderia wine sauce*

### **Veal Saltimbocca \$32.95**

*-garlic, shallots, prosciutto, mushroom,  
cheese, wine & butter sauce*

### **Veal Oscar \$36.95**

*-breaded, colossal crab, asparagus, brandy,  
lemon, hollandaise sauce*

## Pesce

### **Flame broiled wild Atlantic Salmon \$28.95**

*-sea salt, fresh cracked pepper, lemon, butter,  
wine, and green onions*

### **Crab Supreme \$30.95**

*-colossal crab, spices broiled in lemon, butter,  
wine. Served with green onions*

### **Grilled Wild Red Snapper with colossal crab served scampi style \$34.95**

*-grilled snapper, crab, scampi style sauce,  
fresh green onions*

### **Wild Atlantic Salmon Pomodoro \$30.95**

*-tomatoes, garlic, basil, scallions, EVOO,  
balsamic drizzle*

### **Wild Halibut crusted with garlic & parmesan cheese \$32.95**

*-Halibut broiled in garlic, lemon, butter  
wine, Parm cheese, topped with butter garlic  
sauce and green onions*

*\*eating or consuming raw or undercooked meats,  
poultry, shell fish or eggs may increase your  
risk of foodborne illness*

*parties of 6 or more 20% gratuity added*

## Great Value Menu

*All below entrees are served al la carte  
Salad is \$3.25 additional with below entrees*

### **Baked Rigatoni \$11.95**

*-3 cheese, meatball, red sauce*

### **Petite Fettuccini Alfredo \$11.95**

*-from scratch, creamy alfredo sauce*

### **Petite Eggplant Parmigiana \$11.95**

*-fresh eggplant breaded, red sauce,  
mozzarella cheese and served with pasta*

*Below entrees are served with choice of  
potato & vegetable or pasta with red sauce*

### **Char-grilled Garlic chicken \$11.95**

*-butter garlic sauce*

### **Petite Crab Supreme \$15.95**

*-colossal crab, spices, broiled in lemon,  
butter, wine*

### **Petite Filet Mignon \$15.95**

*-4oz fresh cut, seasoned*

## Sides Available

*-Rigatoni, Gnocchi, Angel hair or*

*Linguini with red sauce \$7.95*

*-pasta with Aglio & Olio \$7.95*

*-Fettuccini alfredo \$7.95*

*-sautéed mushrooms \$5.95*

*-Garlic bread (4) \$3.95*

*-meatball or hot sausage \$3.00*

*-fried long hot peppers \$5.95*

*-Extra Virgin Olive Oil (EVOO) \$2.00*

*-seasoned EVOO \$2.50*

*(garlic, oregano, hot pepper seeds)*

*-side vegetable or potato \$3.25*

*-shredded Mozzarella cheese \$1.00*

*-apple sauce \$2.25*

*-anchovies (7) \$1.25*

*-fresh blue cheese crumbs to salad \$2.50*

*-grilled asparagus w/balsamic glaze \$6.95*

## Beverages

*Soda 2.95 coffee 2.50*

*Iced tea 2.95 milk/juice 2.95*

*Espresso 3.25 Cappuccino 5.00*

*San Pellegrino Mineral water 750ml*

*Aqua Panna spring water 750ml*

**\$7.00/bottle**

*Finelli's Italian Villa*

*Open Monday-Saturday at 5pm*

*Closed Sunday*

*Open for private parties Monday thru Sunday  
for 50 to 90 people ask about Finelli's Catering for  
your next party or event*

*For Info call us 943-8510*