



Antipasti

(APPETIZERS)

HOMEMADE SOUP..... Cup	3.75	SHRIMP COCKTAIL.....	8.25
..... Bowl	4.75	SHRIMP SCAMPI APPETIZER.....	9.95
BRUSCHETTA (Toasted).....	6.25	with butter, mushrooms, garlic, lemon and white wine	
with Olive oil, tomato, basil and Parmesan and Asiago cheese		PRIME RIB APPETIZER.....	10.95
SWEET RED ROASTED PEPPERS.....	6.75	"The Dr. Double 'O' Special"	
with Provolone cheese and black olives		Thinly Sliced Prime Rib, grilled with Prosciutto, Provolone cheese, served with Au Jus and horseradish sauce	
"MICHAEL'S" PIZZA BREAD.....	7.25	CLAMS CAPRI OR FRA DIAVLO.....	12.50
with Olive oil, garlic and Provolone cheese		One pound of fresh clams in a scampi sauce or spicy red sauce	
VERDES/FAGIOLI (Greens & Beans for 2).....	7.95		
FRIED CALAMARI.....	8.25		
with dipping sauce			

Insalate

(SALADS)

HOUSE SALAD, Iceberg and Romaine.....	4.75	ANTIPASTO SALAD.....	11.95
Double.....	6.25	Iceberg and Romaine lettuce, Genoa Salami, Provolone cheese, Pepperoni, Prosciutto, red roasted peppers, black olives, artichoke hearts, tomatoes, carrots, homemade croutons, with our famous house dressing	
CAESAR SALAD.....	7.95	PJ.'S STEAK SALAD.....	18.95
with grilled chicken.....	14.75	8 oz. sliced tenderloin, grilled and served over a double salad, with our own house dressing	
in place of dinner salad, add.....	3.00	Crumbly Bleu Cheese, \$1.50 extra	
DUFFY'S BETTER THAN ANYONE'S BEST SALAD.....	9.95		
Iceberg and Romaine lettuce, sliced red onion, shaved Prosciutto, Asiago cheese, tossed with a dressing unmistakably the best, served with Bruschetta toast			

Pasta — Ala Carte

(CAPELLINI and MACARONI)

CAPELLINI with meatballs or sausage.....	10.95	FARFELLE ALA MICHELE.....	14.95
CAPELLINI with garlic and olive oil.....	10.95	Farfelle (large bow ties) topped with sliced sausage, sweet red onions, mushrooms with marinara sauce	
RIGATONI PEPPERONI.....	13.95	CAPELLINI with Calamari.....	15.95
sliced Pepperoni simmered in a spicy tomato sauce, served over rigatoni		with mushrooms and marinara sauce	
PENNE RIGATE ALA BOLOGNESE.....	14.95	CAPELLINI with Tenderloin Tips.....	19.50
Delicate meat sauce with a touch of tomato and cream served with ribbed zita		8 oz. Tenderloin tips sautéed with mushrooms, red wine and tomato sauce, served over angel hair pasta	
		CAPELLINI with Shrimp Scampi.....	19.95
		with butter, lemon, garlic, white wine and mushrooms	

Other Pasta Dishes

(ALA CARTE)

HOMEMADE CHEESE RAVIOLI.....	10.95	LINGUINE with CLAM SAUCE.....	16.95
with SAUSAGE or MEATBALLS.....	12.50	One pound of fresh tender whole clams in the shell simmered with butter, garlic, mushrooms, white wine and a touch of tomato	
HOMEMADE CHEESE STUFFED SHELLS.....	10.95	FETTUCINE ALFREDO.....	15.95
with SAUSAGE or MEATBALLS.....	12.50	ala quattro formaggio (four cheeses)	
CAVATELLI.....	11.25	with GRILLED CHICKEN.....	17.50
made with Ricotta cheese served with tomato sauce		with SHRIMP.....	19.50
with SAUSAGE or MEATBALLS.....	12.95	with SCALLOPS.....	20.50

Fancy Cut Macaroni in place of Capellini — \$2.00 Extra

Extra Plate Charge — \$5.00 Please no separate checks / Please no half orders.

Add 18% gratuity to parties of six or more.

Take-out orders available for up to 15 people. Try our famous house Italian dressing and spaghetti sauce available for take-out.



Casa di Speciale

(HOUSE SPECIALS)

EGGPLANT PARMIGIANO.....	15.95	LOBSTER with VEAL "The D.C. Special".....	?
with tomato sauce and Provolone cheese with soup or salad		Tender Veal and Lobster sautéed in butter, mushrooms, fresh tomato, basil and a touch of cream, with capellini and salad	
RIGATONI PRIMA VERA.....	16.95	VEAL SALTEMBocca CON ESCAROLE.....	22.50
Mixed spring vegetables with butter, olive oil, garlic and white wine over Rigatoni, with soup or salad		"The Roberto Five Star Special"	
PASTA ALA PIETRO.....	18.50	Pan Fried Veal Cutlet with Prosciutto and Provolone cheese, placed over a bed of greens poached in wine, topped with a Chianti mushroom sauce, served with capellini and salad	
Tender sliced chicken, tossed with large bow ties, roasted red peppers, escarole, red onion, Asiago cheese in a light butter and cream sauce with soup or salad.		SLICED TENDERLOIN (12 oz.).....	23.95
ZITA WITH FRIED CALAMARI.....	18.95	with Bordelaise Mushroom Sauce	
"The Jersey Shore Special"		Sliced beef tenderloin topped with sautéed mushrooms and Burgundy sauce and a nest of fresh fried onions, served with capellini and salad	
Ribbed Zita served with a spicy tomato sauce, topped with tender fried Calamari, with soup or salad		LINGUINE with SEAFOOD & VEGETABLES..	24.50
CAPELLINI with SHRIMP & ARTICHOKES... ..	19.50	"The Seafood Caribbean Splash"	
Jumbo shrimp and artichoke hearts simmered with mushrooms, fresh tomato, butter, garlic and white wine over angel hair with soup or salad		A combination of Shrimp, Scallops, Clams and Mussels simmered with fresh vegetables in a light butter, garlic and white wine sauce over linguine, served with soup or salad	

Entrees

(DINNERS)

ALL INCLUDE CAPELLINI or POTATO and choice of SOUP, SALAD or VEGETABLE
Side dish of Garlic and Olive Oil Sauce over pasta with dinner — \$3.00 extra
Side dish of Cavatelli with dinner — \$3.00 extra No other substitutions. Please no separate checks.

Pollame

(CHICKEN)

CHICKEN PARMIGIANO.....	16.95	with tomato sauce and Provolone cheese
CHICKEN SCAMPI.....	17.50	Medallions of chicken simmered in butter, garlic, mushrooms, lemon and white wine
CHICKEN MARSALA.....	17.50	Medallions of chicken simmered in butter, mushrooms and Marsala wine
CHICKEN ALA ROMA.....	18.50	Medallions of chicken simmered in butter, garlic, mushrooms, red onions, green peppers, Prosciutto ham, red wine and tomato sauce
CHICKEN ALA MARCO.....	20.95	Medallions of chicken and tender scallops simmered with mushrooms, butter, garlic, plum tomatoes, sweet cream and Asiago cheese

Pesci

(SEAFOOD)

FRESH FRIED HADDOCK (Friday Only).....	15.50
SAUTÉED HADDOCK (Friday Only)	
Mushrooms, white wine and lemon sauce.....	16.95
Mushrooms, red wine, tomato, spices.....	17.95
CALAMARI ALA MARINARA.....	17.95
With red wine, spices, mushrooms and marinara sauce	
SAUTÉED SCALLOPS (Extra Large Sea Scallops)	
Sautéed with butter, garlic, lemon, white wine and mushrooms.....	18.95
With mushrooms and Ammareto Sauce.....	19.50
SHRIMP SCAMPI.....	20.95
Sautéed shrimp with mushrooms, butter, garlic, lemon and white wine	
SAUTÉED LOBSTER TAIL.....	?
SURF-N-TURF.....	?
A variety of combinations	

vitello

(VEAL)

FRESH VEAL CUTLET.....	18.50
with tomato sauce	
FRESH VEAL CUTLET MILANAISE.....	18.50
Garnished with lemon and parsley	
FRESH VEAL CUTLET PARMIGIANO.....	19.50
with tomato sauce and Provolone cheese	
VEAL PICCATA.....	19.50
with mushrooms, capers, lemon, butter and white wine	
VEAL MARSALA.....	19.50
Tender slices of veal sautéed with mushrooms butter and marsala wine	
VEAL SCALLOPINE.....	19.50
with tomatoes, mushrooms, peppers and marinara sauce	
VEAL FRANCESCA.....	19.95
Tender veal simmered in butter, cream, mushroom, basil and touch of tomato	
VEAL FRANCESCO.....	20.95
Pan fried veal cutlet with Prosciutto, eggplant, tomato sauce and Provolone cheese	

Grigliate and Carni

(FROM THE GRILL AND BEEF)

BRACIUOLE.....	18.95
Tender steak roll filled with meats and cheeses, simmered in tomato sauce	
DELMONICO STEAK (16 oz.).....	22.95
STEAK PIZZIALOLA.....	23.95
16 oz. Charbroiled Delmonico steak — topped with a spicy tomato sauce and Parmesan cheese	
FILET MIGNON (two 4 oz.).....	20.95
(three 4 oz.).....	23.95
(four 4 oz.).....	26.95
Charbroiled medallions, served with choice of Bearnaise or Bordelaise sauce	
PRIME RIBS OF BEEF AU JUS (16 — 18 oz.) ...	?
(Friday & Saturday only) Market price, please inquire	

VISA AND MASTERCARD ACCEPTED