

Appetizers

Stuffed Mushrooms

Mushroom caps stuffed with homemade seasoned bread crumbs 12.95

Roasted Red Peppers

Homemade roasted red peppers, seasoned in garlic and extra virgin olive oil served over toasted bread 17.95

Calamari Fritti

Fried calamari 18.95

with Sliced Hot Peppers 19.95

Fritto Misto

Fried shrimp, scallops and calamari 23.95

with Sliced Hot Peppers 24.95

Garlic Bread 8.95

with Mozzarella 11.95

Bruschetta

Diced fresh tomatoes and red onion tossed with capers, calamata olives and oregano served over toasted bread 16.95

Eggplant Rollatini

Stuffed eggplant with ricotta and Romano cheese, baked and topped with Marinara sauce 14.95

Stuffed Artichoke

Stuffed with our homemade seasoned bread crumbs 14.95

Shrimp Francese

Egg-battered shrimp, sautéed in a butter sherry wine lemon sauce 20.95

Shrimp Scampi 19.95

Shrimp Cocktail 21.95

Clams Casino

Whole clams stuffed with homemade seasoned bread crumbs and baked 16.95

Mussels or Clams

Choice of fresh cultivated P.E.I. mussels or clams cooked in your choice of marinara or Scampi sauce 18.95

with Mussels & Clams 21.95

Grilled Calamari

Served over a bed of mixed greens 16.95

Mixed Grilled Seafood

Grilled shrimp, scallops and calamari seasoned with garlic and extra virgin olive oil served over a bed of mixed greens 22.95

Mozzarella In Carrozza

Fried mozzarella topped with Marinara sauce and Romano cheese 12.95

Antipasto D'Amalfi

Prosciutto di Parma, stuffed cherry pepper with provolone cheese, sopressata, Italian tuna, calamata olives, mozzarella, grilled eggplant and marinated mushrooms over a bed of greens 21.95

Soups & Salads

Please note that all of our soups are cooked to order.

Stracciatella Alla Romana

Egg-drop soup in chicken broth with spinach and angel hair 10.95

Minestrone Soup

Peas, carrots, chick peas, baby spinach, Ditalini pasta, chicken broth and a touch of Marinara sauce 10.95

Caesar Salad

Crisp romaine lettuce tossed with homemade croutons and caesar dressing topped with Romano and Parmigiano cheese 9.95

with Chicken 19.95

with Shrimp 21.95

with Anchovy 10.95

Pasta Con Fagioli

Sautéed diced onions with kidney beans, a touch of Marinara sauce, chicken broth, baby spinach and Ditalini pasta 10.95

Tortellini Soup

Cheese tortellini in chicken broth with diced carrots and baby spinach 12.95

Caprese Salad

Tomatoes and homemade bocconcini mozzarella topped with seasoned extra virgin olive oil, oregano and fresh basil 17.95

with Prosciutto 20.95

with Roasted Red Peppers 22.95

Piselli Soup

Sautéed diced white onions with peas and baby spinach finished with a touch of Marinara sauce 10.95

Chicken Soup

Diced fresh chicken sautéed with carrots and baby spinach, a touch of oregano, chicken broth and Ditalini pasta 12.95

Spinach Salad

Sautéed mushrooms, red onion and bacon finished with balsamic vinegar tossed with spinach and homemade croutons 9.95

with Chicken 19.95

with Shrimp 21.95

Mesclun Salad 8.95

Vitello

We only use pasta imported from Italy. All entrées are served with a side of Spaghetti, Penne or Linguine topped with Marinara sauce.

There is an extra charge for Garlic & Oil or Meat Sauce.

Veal Marsala

Scaloppine of Provimi veal sautéed with mushrooms in a Marsala wine sauce 28.95

Veal Cacciatore

Scaloppine of Provimi veal sautéed with red peppers, onions and mushrooms in a touch of sherry wine and Marinara sauce 28.95

Veal Pizzaiola

Scaloppine of Provimi veal sautéed with mushrooms, garlic, oregano and capers in a touch of sherry wine and Marinara sauce 28.95

Veal Carrozzella

Scaloppine of Provimi veal sautéed with egg-battered mozzarella in a sage wine sauce 29.95

Veal Saltimbocca

Breaded veal stuffed with prosciutto and mozzarella, sautéed with mushrooms in a sherry wine sauce 29.95

Veal Piccata

Scaloppine of Provimi veal sautéed with mushrooms and capers in a light sherry lemon wine sauce 28.95

Veal & Shrimp Al Limone

Scaloppine of Provimi veal sautéed with shrimp in a sherry wine lemon sauce 31.95

Veal Florentine

Provimi cutlet oven baked with sautéed spinach, fresh sliced tomatoes and mozzarella topped with Parmigiano and Romano cheese 29.95

Veal Parmigiana

Provimi cutlet oven baked with Marinara and mozzarella, topped with Parmigiano and Romano cheese 28.95

Veal & Eggplant Parmigiana

28.95

Veal Francese

Scaloppine of Provimi veal sautéed in an egg-batter, finished with a touch of butter sherry wine lemon sauce 28.95

with 2 Jumbo Shrimp 32.95

Pollo

All entrées are served with a side of Spaghetti, Penne or Linguine topped with Marinara sauce.

Chicken Francese

Chicken scaloppine egg-battered, finished with a touch of sherry wine lemon sauce 26.95
with 2 Jumbo Shrimp 31.95

Chicken Piccata

Chicken scaloppine sautéed with mushrooms and capers in a sherry lemon wine sauce 26.95

Chicken Cacciatore

Tender chicken pieces sautéed with peppers, onions and mushrooms in a sherry wine and Marinara sauce 26.95

Chicken Pizzaiola

Chicken scaloppine sautéed with mushrooms, capers, oregano and garlic in a sherry wine and Marinara sauce 26.95

Chicken Sorrentino

Chicken scaloppine egg-battered, topped with breaded eggplant, prosciutto di Parma, mozzarella, Parmigiano and Romano cheese in a light tomato sauce 28.95

Chicken Amalfi

Breast of chicken breaded and stuffed with prosciutto di Parma, broccoli, mozzarella, Parmigiano and Romano cheese with sautéed mushrooms in a sherry wine sauce 27.95

Chicken Venetian

Chicken scaloppine sautéed, topped with sautéed spinach, prosciutto di Parma and mozzarella cheese in a light wine sauce 27.95

Chicken Marsala

Chicken scaloppine sautéed with mushrooms in a Marsala wine sauce 26.95

Chicken Parmigiana

Chicken cutlet oven baked with Marinara, mozzarella, Parmigiano and Romano cheese 25.95

Chicken & Eggplant Parmigiana

26.95

Chicken Florentine

Chicken cutlet oven baked with sautéed spinach, fresh sliced tomatoes, mozzarella, Parmigiano and Romano cheese 26.95

Gerardo's

Specialty Dishes

Chicken Danielle

Chicken scaloppine with sautéed mushrooms, artichoke hearts, calamata olives in a creamy sherry wine sauce 28.95

with Veal 30.95

Amalfi's Special

Provimi veal and chicken sautéed with onions and mushrooms in a creamy Pesto sauce tossed with cheese tortellini 30.95

Pollo Cremoso

Chicken with prosciutto, peas and mushrooms sautéed in a creamy Alfredo sauce tossed with penne 26.95

with Tortellini 28.95

Jerry Jumbo

Sautéed chicken, sausage, veal and shrimp with peppers, onions and mushrooms in a spicy Pink sauce mixed with linguine 31.95

Sabrina Special

Sautéed chicken and artichoke hearts with spinach in a garlic Alfredo sauce mixed with smoked mozzarella ravioli 29.95

Stuffed Pork Chops

Stuffed with prosciutto and mozzarella, breaded then baked in a Marsala sauce served with a side of pasta 31.95

Gerardo Special

Provimi veal, shrimp and chicken sautéed with peppers, onions, mushrooms and tomatoes in a sherry wine sauce mixed with penne, linguine or spaghetti 30.95

Split Bone Ribeye Steak

20oz ribeye with homemade pizzaiola sauce and fries served with a side of pasta Market Price

Chicken Capricciosa

Chicken with peppers, broccoli and tomatoes tossed with penne in a wine butter sauce 27.95

Seafood Dishes

Seafood Amalfi

Clams, scallops and shrimp with extra virgin olive oil in a light tomato, Garlic & Oil or Pink sauce over a bed of linguine 34.95

Shrimp Scampi

Large shrimp sautéed in a garlic sherry wine sauce served over a bed of linguine 30.95

Seafood Arrabbiata

Sautéed seafood with extra virgin olive oil, mushrooms, capers, garlic and red pepper flakes in a Marinara sauce

with Shrimp & Scallops 33.95

with Shrimp or Scallops 32.95

with Calamari 27.95

with Mussels 25.95

Mussels

Served in a white or red sauce served over a bed of linguine 24.95

Clams

Served in a white or red sauce served over a bed of linguine 24.95

Lobster

Served in a Marinara or Fradiavolo sauce
Market Price

Cacciucco

Shrimp, scallops, calamari, clams, mussels and half a shelled lobster in an extra virgin olive oil and tomato sauce served over linguine
Market Price

Seafood Della Trattoria

Shrimp and scallops sautéed in extra virgin olive oil with prosciutto in a light tomato or Pink sauce served over linguine 33.95

Shrimp or Scallops Puttanesca

Sautéed shrimp or scallops in a spicy tomato sauce with capers, onions, black olives and red peppers 32.95

with Shrimp & Scallops 33.95

Shrimp or Scallops Fradiavolo

Large shrimp or scallops sautéed with extra virgin olive oil, garlic, parsley and red pepper flakes in a Marinara sauce served over a bed of linguine 31.95

with Shrimp & Scallops 32.95

Calamari Marinara

Served over a bed of linguine 26.95

Frutti Di Mare

Shrimp, calamari and mussels sautéed in extra virgin olive oil in a light tomato, Garlic & Oil or Pink sauce over a bed of linguine 34.95

Shrimp or Scallops Toscanini

Sautéed shrimp or scallops in a garlic Alfredo sauce with spinach tossed with fettuccine 33.95

with Shrimp & Scallops 34.95

Shrimp Cacciatore

Large shrimp sautéed with red peppers, onions, mushrooms and oregano in a Marinara sauce served over a bed of linguine 31.95

Shrimp or Scallops with Broccoli

Sautéed shrimp or scallops in a garlic butter or creamy Alfredo sauce tossed with linguine 32.95

with Shrimp & Scallops 33.95

Shrimp Francese

Large shrimp egg-battered and finished in a sherry lemon wine sauce served over a bed of linguine 31.95

Grilled Lobster & Shrimp

Market Price

Pasta Dishes

All entrées are served over your choice of Spaghetti, Penne or Linguine. There is an extra charge for Angel Hair pasta.

Boscaiola

Sautéed diced prosciutto, mushrooms and zucchini in a Pink sauce 20.95

with Chicken 25.95

with Veal 27.95

Primavera

Sautéed zucchini, peas and broccoli in an Alfredo or Marinara sauce 20.95

with Chicken 25.95

with Veal 27.95

Broccoli

Served with your choice of Alfredo, Butter Garlic or Pink sauce 20.95

with Chicken 25.95

with Veal 27.95

Puttanesca

A spicy tomato sauce with capers, onions, black olives and red peppers 21.95

with Chicken 25.95

with Veal 27.95

Vegetarian

Sautéed onions, peppers, mushrooms and eggplant in a Marinara sauce 20.95

with Chicken 25.95

with Veal 27.95

Carbonara

Sautéed pancetta, onions and mushrooms in an egg Parmigiano cheese sauce 20.95

with Chicken 25.95

with Veal 27.95

Alla Genovese

Homemade Pesto sauce sautéed with butter and cream then tossed with Parmigiano and Romano cheese 20.95

with Chicken 25.95

with Veal 27.95

Eggplant Parmigiana 22.95

Meatballs or Sausages 20.95

Marinara Sauce 18.95

Meat Sauce 20.95

Pink Sauce 19.95

Specialty Pastas

Fettuccine with Broccoli

Served in an Alfredo sauce 21.95

with Chicken 26.95

with Veal 28.95

Angel Hair

Served with your choice of Marinara, Alfredo, Pesto, Pink or Garlic & Oil sauce 20.95

with Meat Sauce 21.95

with Chicken 25.95

with Veal 28.95

Lobster Ravioli

Served in a crab and Pink tomato sauce 27.95

Fettuccine Alfredo

Half 11.95 Full 20.95

Sun-dried Tomato Ravioli

Sautéed with shrimp and scallops in a Pink sambuca sauce 29.95

Porcini Ravioli

Served in a creamy mushroom sauce 25.95

Spinach Ravioli

Served in an Alfredo sauce with shrimp, scallops, spinach and mushrooms 28.95

Cheese Ravioli

Served with your choice of Marinara, Alfredo, Pesto or Pink sauce

Half 12.95 Full 21.95

Tortellini or Gnocchi

Served with your choice of Marinara, Alfredo, Pesto or Pink sauce

Half 12.95 Full 20.95

Side Orders

Broccoli

Sautéed in Garlic & Oil or Steamed 11.95

Marinara Sauce

Small 3.25 Large 5.25

Vegetables

Mixed vegetables sautéed in Garlic & Oil 13.95

Spinach

Sautéed in Garlic & Oil 9.95

Meat Sauce 9.95

Meatballs 10.95

Sausage 10.95

Before placing your order, please inform us if a person in your party has a food allergy.