



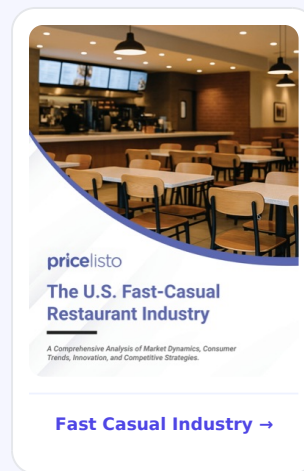
Hot Tomato

## Hot Tomato

Menu Prices — October 24, 2026

Hot Tomato menu with prices in United States, updated October 2019: 187 items across 12 categories, prices from \$1.00 to \$26.50.

### Restaurant & Food Industry Reports



**Competitor Price Intelligence →**

## Hot Tomato Menu with Prices (United States)

Hot Tomato menu with prices in United States, updated October 2019: 187 items across 12 categories, prices from \$1.00 to \$26.50. Prices are collected by PriceListo and may vary by location. See the latest prices online at [www.pricelisto.com/menu-prices/hot-tomato](http://www.pricelisto.com/menu-prices/hot-tomato)

**Menu categories:** 10’’ Gourmet Appetizer & Personal Pizzas · Pastas · Appetizers & Soups · Entrée Salads · Main Courses · Seafood (Dinner) · Homemade Sauce & Soups · Sides · Beverages · Desserts · Seafood Dinner · Desserts

### 10’’ Gourmet Appetizer & Personal Pizzas

| ITEM                                                                                                                                              | PRICE          |
|---------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Cheese</b><br>Mozzarella délicieusement fondue, accompagnée d'une sauce tomate aux prunes.                                                     | <b>\$11.50</b> |
| <b>Brooklyn</b><br>Un mélange de bœuf haché et de pepperoni, associé à une généreuse portion de ricotta et mozzarella, le tout nappé d'une...     | <b>\$13.50</b> |
| <b>Margherita</b><br>Tomates mûres, mozzarella fraîche et basilic, le tout nappé d'un filet d'huile d'olive.                                      | <b>\$13.50</b> |
| <b>Meat Lovers</b><br>Une fête de viandes avec du pepperoni, du bœuf haché, de la saucisse, du bacon et du jambon, le tout marié à une sauce t... | <b>\$13.50</b> |
| <b>White</b><br>A blend of ricotta, Romano, mozzarella and Parmesan.                                                                              | <b>\$13.50</b> |
| <b>Napoletana</b><br>Sausage, pepperoni, mushrooms, onions and green peppers with plum tomato sauce.                                              | <b>\$13.50</b> |
| <b>BBQ Chicken</b><br>Grilled chicken, bacon, mozzarella, BBQ sauce and scallions.                                                                | <b>\$13.50</b> |
| <b>Hawaiian</b><br>Pineapple, ham and mozzarella with plum tomato sauce.                                                                          | <b>\$13.50</b> |
| <b>San Remo</b><br>Morceaux de poulet grillé, accompagnés d’épinards frais et de poivrons rouges rôtis. Le tout est recouvert de mozzarella...    | <b>\$13.50</b> |
| <b>Veggie</b><br>Mushrooms, green peppers, onions, spinach, black olives and mozzarella with plum tomato sauce, and olive oil drizzle.            | <b>\$13.50</b> |
| <b>San Gennaro</b><br>Fresh sweet Italian sausage, onions, roasted red peppers and mozzarella with plum tomato sauce.                             | <b>\$13.50</b> |
| <b>Al Fresco</b><br>Tranches de tomates accompagnées d'ail frais, basilic et mozzarella.                                                          | <b>\$13.50</b> |

### Pastas

| ITEM                                                                                                                                                          | PRICE          |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Fettucine Alfredo</b><br>Fettucine baignées dans une onctueuse sauce au parmesan.                                                                          | <b>\$19.00</b> |
| <b>Penne Alla Vodka</b><br>Des tomates séchées au soleil, notre sauce vodka crémeuse à la marinara maison, agrémentée de parmesan, enveloppent le p...        | <b>\$18.50</b> |
| <b>Spaghetti and Meatballs</b><br>Spaghetti accompagné de boulettes de viande à l'italienne, préparées maison, le tout nappé de notre sauce marinara spéci... | <b>\$18.00</b> |
| <b>Linguine Carbonara</b><br>Bacon, pancetta, onions and egg yolk in a butter parmesan cream sauce.                                                           | <b>\$19.50</b> |
| <b>Spaghetti Bolognese</b><br>Ground beef, pork and veal sautéed with minced vegetables and red wine in our house marinara.                                   | <b>\$19.50</b> |

| ITEM                                                                                                                                                       | PRICE          |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Gnocchi</b><br>Italian potato dumplings with choice of our house marinara, alfredo, bolognese, or vodka cream sauce.                                    | <b>\$19.00</b> |
| <b>Baked Ziti</b><br>Penne Pasta Mixed with Ricotta & Mozzarella in Our House Marinara                                                                     | <b>\$18.00</b> |
| <b>Lasagna</b><br>Penne Pasta Mixed with Ricotta, Ground Beef & Our House Marinara Topped with Mozzarella                                                  | <b>\$17.00</b> |
| <b>Penne Ala Hot Tomato</b><br>Morceaux de poulet grillé, combinés avec des dés de tomates fraîches et des bouquets de brocoli, nappés d'une sauce à l'... | <b>\$19.00</b> |
| <b>Cheese Ravioli</b><br>Raviolis au fromage servis avec votre sélection parmi nos sauces maison: marinara, alfredo, bolognese, ou sauce crémeuse...       | <b>\$16.00</b> |
| <b>Manicotti</b><br>Hand Rolled Pasta Sheets Stuffed with Ricotta in Our House Marinara Topped with Mozzarella                                             | <b>\$16.00</b> |
| <b>Penne Primavera</b><br>Un mélange vibrant de brocoli croquant, de courgettes, de carottes, de champignons et d'épinards sautés dans une huile d...      | <b>\$18.00</b> |
| <b>Sausage and Broccoli Rabe</b><br>Saucisse italienne douce mijotée avec du brocoli rabe, rehaussés d'ail sauté et d'une touche d'huile d'olive.          | <b>\$19.00</b> |

Appetizers & Soups

| ITEM                                                                                                                                                 | PRICE          |
|------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Buffalo Wings (8)</b><br>Choice of mild, hot, honey BBQ, garlic Parmesan and Korean BBQ ~ with ranch or bleu cheese and celery.                   | <b>\$12.00</b> |
| <b>Mozzarella Caprese</b><br>Fresh mozzarella, sliced tomatoes and fresh basil topped with olive oil and balsamic glaze.                             | <b>\$12.50</b> |
| <b>Mozzarella Sticks</b><br>Breaded fried mozzarella with our house marinara.                                                                        | <b>\$10.00</b> |
| <b>Bruschetta</b><br>Toasted garlic bread with diced tomatoes and basil in our house vinaigrette.                                                    | <b>\$10.00</b> |
| <b>Stuffed Mushrooms</b><br>Large button mushrooms stuffed with roasted vegetables and ground beef in a marsala wine sauce.                          | <b>\$12.00</b> |
| <b>Stuffed Peppers</b><br>Over Roasted Italian Hot Peppers Stuffed with Sweet Italian Sausage Topped with Mozzarella                                 | <b>\$13.00</b> |
| <b>Cold Antipasto</b><br>Spring mix with salami, ham, sopressata, provolone, fresh mozzarella, artichokes, roasted red peppers and kalamata olive... | <b>\$13.00</b> |
| <b>Sausage and Broccoli Rabe (Appetizers &amp; Soups)</b><br>Saucisse italienne douce et broccoli rabe sautés dans de l'huile d'olive avec de l'ail. | <b>\$13.00</b> |
| <b>Pasta Fagioli</b><br>Petits pâtes accompagnés de haricots blancs dans un bouillon de tomates léger.                                               | <b>\$10.00</b> |
| <b>Mussels Marinara</b><br>Moules fraîches mijotées dans de l'huile d'olive avec de l'ail et du basilic, nappées de notre marinara maison.           | <b>\$12.00</b> |
| <b>Tomato and Basil</b><br>Creamy Tomato Soup with Garlic & Basil topped with Shredded Parmesan                                                      | <b>\$9.00</b>  |

Entrée Salads

| ITEM                                                                                                                    | PRICE          |
|-------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Greek Salad</b><br>Fresh mixed greens, plum tomatoes, cucumbers, kalamata olives, pepperoncini, red onions and feta. | <b>\$13.00</b> |

| ITEM                                                                                                                                                            | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Malibu Salad with Chicken</b><br>Romaine lettuce, grilled chicken, avocado, bacon, tomatoes, red onions, and fresh mozzarella choice of ranch, bleu chees... | <b>\$14.00</b> |
| <b>Caesar Salad</b><br>Romaine lettuce, parmesan and Italian herb croutons tossed in a creamy Caesar dressing.                                                  | <b>\$12.00</b> |
| <b>Garden Salad</b><br>Fresh mixed greens, tomatoes, cucumbers, carrots, red onions, and kalamata olives.                                                       | <b>\$11.00</b> |
| <b>Chef Salad</b><br>Fresh Mixed Greens Rolled Italian Meats, Tomatoes, Cucumbers, Kalamata Olives, Roasted Red Peppers, Onions & Fresh Mozza...                | <b>\$14.00</b> |

Main Courses

| ITEM                                                                                                                                             | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Parmesan</b><br>Une généreuse panure enrobe délicatement, surmontée de mozzarella fondante dans notre sauce marinara maison.                  | <b>\$19.00</b> |
| <b>Picatta</b><br>Sautéed in a lemon white wine butter sauce with capers.                                                                        | <b>\$19.50</b> |
| <b>Francese</b><br>Lightly egg battered and sautéed in a lemon white wine sauce....                                                              | <b>\$19.00</b> |
| <b>Marsala</b><br>Champignons sautés dans un demi-glace au vin marsala.                                                                          | <b>\$19.00</b> |
| <b>Eggplant Rollatini</b><br>Breaded eggplant rolled with mozzarella and ricotta topped with our house marinara and mozzarella.                  | <b>\$19.00</b> |
| <b>Saltimboca</b><br>Layered Prosciutto, Fresh Mozzarella, & Sage with Mushroom Sherry Demi Served Over Spinach                                  | <b>\$19.50</b> |
| <b>Grilled Chicken and Vegetables</b><br>Grilled chicken with zucchini, broccoli and carrots.                                                    | <b>\$18.00</b> |
| <b>Milanese</b><br>Breaded & Sauteed On a Bed of Fresh Arugula with Tomatoes, Red Onions, Lemon Vinaigrette & Finished with Shredded Parmes...   | <b>\$19.00</b> |
| <b>Florentine</b><br>Des œufs battus légèrement enrobent ce plat sauté, avec une touche de tomates et d'épinards, tous rehaussés par une sauc... | <b>\$19.50</b> |

Seafood (Dinner)

| ITEM                                                                                                                  | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Shrimp Scampi</b><br>Sautéed shrimp with tomatoes, fresh garlic, herbs and lemon in a white wine butter sauce.     | <b>\$23.50</b> |
| <b>Sautéed Little Neck Clams</b><br>Choice of Sauce: House Marinara, White Wine, or Fra Diavolo                       | <b>\$22.50</b> |
| <b>Seafood Trio</b><br>Sautéed little neck clams, mussels and shrimp.                                                 | <b>\$26.50</b> |
| <b>Jumbo Shrimp</b><br>Choice of sauce: House Marinara, White Wine or Fra Diavolo                                     | <b>\$23.50</b> |
| <b>Salmon Torino</b><br>Pan seared with Shallots, Leeks, Prosciutto, & Grape Tomatoes in a Sweet Vermouth Cream Sauce | <b>\$26.50</b> |
| <b>Sautéed Mussels</b><br>Choice of Sauce: House Marinara, White Wine or Fra Diavolo                                  | <b>\$22.50</b> |

Homemade Sauce & Soups

| ITEM                                                                                                                        | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Tomato Basil (Quart)</b>                                                                                                 | <b>\$16.00</b> |
| Faites mijoter lentement les tomates mûries au soleil avec du basilic frais pour un équilibre harmonieux de douceur acid... |                |
| <b>Pasta Fagioli (Quart)</b>                                                                                                | <b>\$16.00</b> |
| <b>Alfredo (Quart)</b>                                                                                                      | <b>\$12.00</b> |
| Un classique italien crémeux préparé avec soin. De la crème onctueuse mélangée à une généreuse portion de parmesan fraîç... |                |
| <b>Marinara (Quart)</b>                                                                                                     | <b>\$10.00</b> |
| <b>Vodka (Quart)</b>                                                                                                        | <b>\$12.00</b> |

Sides

| ITEM                                                                                                                        | PRICE         |
|-----------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Garlic Bread with Melted Mozzarella</b>                                                                                  | <b>\$8.00</b> |
| <b>Garlic Bread</b>                                                                                                         | <b>\$7.00</b> |
| <b>2 Meatballs</b>                                                                                                          | <b>\$7.00</b> |
| <b>French Fries</b>                                                                                                         | <b>\$7.00</b> |
| <b>Broccoli Rabe</b>                                                                                                        | <b>\$7.00</b> |
| <b>Risotto</b>                                                                                                              | <b>\$7.00</b> |
| Pan-seared Arborio rice gently embraces earthy wild mushrooms, while delicate asparagus tips add a hint of subtle crunch... |               |
| <b>Mashed Potatoes</b>                                                                                                      | <b>\$7.00</b> |
| Pommes de terre russet broyées en douceur, incorporées avec du beurre fondu et une touche de crème épaisse. Assaisonnées... |               |
| <b>Mixed Vegetables</b>                                                                                                     | <b>\$7.00</b> |
| <b>Sausage</b>                                                                                                              | <b>\$7.00</b> |
| <b>3oz Side Marinara</b>                                                                                                    | <b>\$1.00</b> |
| <b>3oz Ranch Dressing</b>                                                                                                   | <b>\$1.00</b> |
| <b>3oz Bleu Cheese Dressing</b>                                                                                             | <b>\$1.00</b> |

Beverages

| ITEM                                        | PRICE         |
|---------------------------------------------|---------------|
| <b>Pepsi (2 Liter)</b>                      | <b>\$3.50</b> |
| <b>Diet Pepsi (2 Liter)</b>                 | <b>\$3.50</b> |
| <b>Pepsi Fountain Soda (16oz Cup)</b>       | <b>\$2.50</b> |
| <b>Sierra Mist (2 Liter)</b>                | <b>\$3.50</b> |
| <b>Bottled Water</b>                        | <b>\$2.00</b> |
| <b>Sweet Iced Tea (16oz Cup)</b>            | <b>\$2.50</b> |
| <b>Sierra Mist Fountain Soda (16oz Cup)</b> | <b>\$2.50</b> |
| <b>Mountain Dew (2 Liter)</b>               | <b>\$3.50</b> |
| <b>Brisk Tea (20oz)</b>                     | <b>\$2.50</b> |

| ITEM                                | PRICE  |
|-------------------------------------|--------|
| Pink Lemonade (16oz Cup)            | \$2.50 |
| Diet Pepsi Fountain Soda (16oz Cup) | \$2.50 |
| Gatorade Fruit Punch (16oz Cup)     | \$2.50 |
| Dr Pepper Fountain Soda (16oz Cup)  | \$2.50 |
| Sugar Free Red Bull (8oz)           | \$3.00 |
| Watermelon Red Bull (8oz)           | \$3.00 |
| Mountain Dew (16oz Cup)             | \$2.50 |
| Blueberry Red Bull (8oz)            | \$3.00 |
| Red Bull (8oz)                      | \$3.00 |
| Unsweetened Iced Tea (16oz Cup)     | \$2.50 |

Desserts

| ITEM               | PRICE  |
|--------------------|--------|
| Chocolate Overload | \$9.00 |
| Tiramisu           | \$9.00 |
| Cannoli            | \$8.00 |
| NY Cheesecake      | \$9.00 |

10’’ Gourmet Appetizer & Personal Pizzas

| ITEM                                                                                                                        | PRICE   |
|-----------------------------------------------------------------------------------------------------------------------------|---------|
| Build Your Own Pizza                                                                                                        | \$12.00 |
| Brooklyn                                                                                                                    | \$13.00 |
| Ground beef, pepperoni, ricotta and mozzarella with plum tomato sauce.                                                      |         |
| Cheese                                                                                                                      | \$11.00 |
| Mozzarella and plum tomato sauce.                                                                                           |         |
| Veggie                                                                                                                      | \$13.00 |
| Mushrooms, green peppers, onions, spinach, black olives and mozzarella with plum tomato sauce, and olive oil drizzle.       |         |
| Margherita                                                                                                                  | \$13.00 |
| Plum tomatoes, fresh mozzarella and basil with olive oil drizzle.                                                           |         |
| Meat Lovers                                                                                                                 | \$13.00 |
| Une symphonie charcutière se déploie avec du pepperoni épicé, du bœuf haché juteux, des saucisses savoureuses, du bacon...  |         |
| San Remo                                                                                                                    | \$13.00 |
| Poulet grillé accompagné d'épinards, poivrons rouges rôtis et mozzarella, le tout enrichi par une sauce aux tomates ital... |         |
| Napoletana                                                                                                                  | \$13.00 |
| Sausage, pepperoni, mushrooms, onions and green peppers with plum tomato sauce.                                             |         |
| White                                                                                                                       | \$13.00 |
| Un mélange savoureux de ricotta fraîche, de fromage Romano affiné, de mozzarella et de Parmesan râpé.                       |         |
| Hawaiian                                                                                                                    | \$13.00 |
| Pineapple, ham and mozzarella with plum tomato sauce.                                                                       |         |
| BBQ Chicken                                                                                                                 | \$13.00 |
| Grilled chicken, bacon, mozzarella, BBQ sauce and scallions.                                                                |         |

| ITEM                                                                                                                                                                                  | PRICE   |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><div>San Gennaro</div><div>Saucisse italienne douce, oignons caramélisés et poivrons rouges grillés parfaitement assortis avec de la mozzarella fon...</div></div>               | \$13.00 |
| <div><div>Al Fresco</div><div>Sliced tomatoes, fresh garlic, basil and mozzarella.</div></div>                                                                                        | \$13.00 |
| Appetizers & Soups                                                                                                                                                                    |         |
| <div><div>Buffalo Wings (8)</div><div>Offre variée de saveurs pour ailes de poulet : choisissez parmi piquant doux, épicé, miel BBQ, ail au Parmesan ou BBQ co...</div></div>         | \$12.00 |
| <div><div>Mozzarella Sticks</div><div>Faux-mozzarella enrobé de chapelure, frit à la perfection, servi avec notre marinara maison.</div></div>                                        | \$10.00 |
| <div><div>Bruschetta</div><div>Tranches de pain grillé à l'ail garnies de tomates en dés et de basilic, le tout arrosé de notre vinaigrette maison.</div></div>                       | \$10.00 |
| <div><div>Mozzarella Caprese</div><div>Fresh mozzarella, sliced tomatoes and fresh basil topped with olive oil and balsamic glaze.</div></div>                                        | \$12.50 |
| <div><div>Stuffed Mushrooms</div><div>De grands champignons farcis aux légumes rôtis et à la viande de bœuf hachée, nappés d'une sauce au vin Marsala.</div></div>                    | \$12.00 |
| <div><div>Cold Antipasto</div><div>Spring mix with salami, ham, sopressata, provolone, fresh mozzarella, artichokes, roasted red peppers and kalamata olive...</div></div>            | \$13.00 |
| <div><div>Mussels Marinara</div><div>Fresh mussels sautéed with olive oil, garlic and basil in our house marinara.</div></div>                                                        | \$12.00 |
| <div><div>Pasta Fagioli</div><div>Pastini and white beans in a light tomato soup.</div></div>                                                                                         | \$10.00 |
| <div><div>Sausage and Broccoli Rabe</div><div>Sweet Italian sausage and broccoli rabe in olive oil and garlic.</div></div>                                                            | \$12.00 |
| <div><div>Creamy Tomato and Basil</div><div>Fresh creamy tomato soup with garlic and basil topped with shredded Parmesan.</div></div>                                                 | \$9.00  |
| Entrée Salads                                                                                                                                                                         |         |
| <div><div>Garden Salad</div><div>Laitue croquante, tomates mûres, concombres frais, carottes râpées, oignons rouges et olives kalamata.</div></div>                                   | \$11.00 |
| <div><div>Caesar Salad</div><div>Fraîche laitue romaine, parsemée de mozzarella fondante et de croûtons aux herbes italiennes, enrobée d'une sauce Caesar...</div></div>              | \$12.00 |
| <div><div>Malibu Salad with Chicken</div><div>Laitue romaine garnie de poulet grillé, avocat crémeux, lard croustillant, morceaux de tomates, oignons rouges et mozzar...</div></div> | \$14.00 |
| <div><div>Greek Salad</div><div>Un mélange vibrant de laitues fraîches accompagné de tomates prunes, concombres croquants, olives kalamata savoureuses,...</div></div>                | \$13.00 |
| <div><div>Chef Salad</div><div>Fresh Mixed Greens, Feta, Plum Tomatoes, Cucumbers, Kalamata Olives, Pepperoncini &amp; Red Onions</div></div>                                         | \$14.00 |
| Main Courses                                                                                                                                                                          |         |
| <div><div>Marsala</div><div>Sautéed with mushrooms in a marsala wine demi glaze.</div></div>                                                                                          | \$14.00 |

| ITEM                                                                                                                                                     | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Grilled Chicken and Vegetables</b><br>Grilled chicken with zucchini, broccoli and carrots.                                                            | <b>\$14.00</b> |
| <b>Milanese</b><br>Breaded & Sautéed on a Bed of Fresh Arugula with Tomatoes, Red Onions, Lemon Vinaigrette & Finished with Shredded Parmes...           | <b>\$14.00</b> |
| <b>Picatta</b><br>Un saut léger dans une sauce onctueuse au citron, vin blanc et beurre, relevé par des câpres piquantes.                                | <b>\$14.00</b> |
| <b>Eggplant Rollatini</b><br>Fines tranches d'aubergine enrobées de chapelure, garnies de mozzarella et ricotta, puis nappées de notre marinara maiso... | <b>\$14.00</b> |
| <b>Florentine</b><br>Fines tranches d'œuf enrobées, sautées avec des tomates juteuses et des épinards frais, nappées d'une sauce aigre à base...         | <b>\$14.00</b> |
| <b>Parmesan</b><br>Lightly breaded and topped with mozzarella in our house marinara.                                                                     | <b>\$14.00</b> |
| <b>Francese</b><br>Tendrement enrobé d'œuf et poêlé, le tout nappé d'une sauce au citron et vin blanc.                                                   | <b>\$14.00</b> |
| <b>Saltimboca</b><br>Layered Prosciutto, Fresh Mozzarella, & Sage with Mushroom Sherry Demi Served Over Spinach                                          | <b>\$15.00</b> |

Pastas

| ITEM                                                                                                                                                 | PRICE          |
|------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Fettucine Alfredo</b><br>Creamy parmesan cheese sauce.                                                                                            | <b>\$13.00</b> |
| <b>Linguine Carbonara</b><br>Bacon, pancetta, onions and egg yolk in a butter parmesan cream sauce.                                                  | <b>\$14.50</b> |
| <b>Spaghetti Bolognese</b><br>Bœuf haché, porc et veau mijotés avec des légumes émincés et du vin rouge dans notre sauce marinara maison.            | <b>\$14.50</b> |
| <b>Gnocchi</b><br>Tendres boulettes de pomme de terre servies avec votre sélection de sauces maison: marinara, Alfredo, bolognaise ou crèm...        | <b>\$14.50</b> |
| <b>Lasagna</b><br>Pasta Layered with Ricotta, Ground Beef & Our Marinara Topped with Mozzarella                                                      | <b>\$13.00</b> |
| <b>Spaghetti and Meatballs</b><br>Spaghetti accompagné de boulettes de viande maison nappées de notre sauce marinara artisanale.                     | <b>\$14.00</b> |
| <b>Cheese Ravioli</b><br>Raviolis au fromage servis avec votre choix de notre marinara maison, alfredo, bolognaise, ou une sauce crémeuse au vodk... | <b>\$13.00</b> |
| <b>Manicotti</b><br>Hand Rolled Pasta Sheets Stuffed with Ricotta in Our House Marinara Topped with Mozzarella                                       | <b>\$12.00</b> |
| <b>Penne Alla Vodka</b><br>Sun-dried tomatoes, our house marinara vodka cream sauce and parmesan cheese.                                             | <b>\$14.00</b> |
| <b>Sausage and Broccoli Rabe (Pastas)</b><br>Sweet Italian Sausage & Broccoli Rabe in Garlic & Oil                                                   | <b>\$14.00</b> |
| <b>Penne Primavera</b><br>Fresh broccoli, zucchini, carrots, mushrooms and spinach in roasted garlic olive oil topped with shredded parmesan.        | <b>\$14.00</b> |
| <b>Penne Ala Hot Tomato</b><br>Grilled chicken with diced tomatoes and broccoli in an olive oil garlic sauce topped with shredded parmesan.          | <b>\$14.00</b> |

Seafood Dinner

| ITEM | PRICE |
|------|-------|
|------|-------|

|                                                                                                                             |                |
|-----------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Sautéed Little Neck Clams</b>                                                                                            | <b>\$22.50</b> |
| Sélection de sauces : marinara maison, vin blanc ou Fra Diavolo. Ces petites palourdes sont délicatement sautées, mettan... |                |
| <b>Salmon Torino</b>                                                                                                        | <b>\$26.50</b> |
| Filet de saumon poêlé, accompagné d'échalotes et de poireaux, agrémenté de fines tranches de prosciutto et de tomates gr... |                |
| <b>Seafood Trio</b>                                                                                                         | <b>\$26.50</b> |
| Sautéed Little Neck Clams, Mussels & Shrimp ~ Choice of Sauce: House Marinara, White Wine or Fra Diavolo                    |                |
| <b>Sautéed Mussels</b>                                                                                                      | <b>\$22.50</b> |
| Choice of Sauce: House Marinara, White Wine or Fra Diavolo                                                                  |                |
| <b>Jumbo Shrimp</b>                                                                                                         | <b>\$23.50</b> |
| Gros crevettes servies avec votre choix de sauce : notre marinara maison, une sauce au vin blanc ou une piquante Fra Dia... |                |
| <b>Shrimp Scampi</b>                                                                                                        | <b>\$23.50</b> |
| Sautéed Shrimp with Grape Tomatoes, Fresh Garlic, Herbs & Lemon in a White Wine Butter Sauce                                |                |

Sides

| ITEM                                                                                                                        | PRICE         |
|-----------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Garlic Bread</b>                                                                                                         | <b>\$7.00</b> |
| Add melted mozzarella for an additional charge.                                                                             |               |
| <b>French Fries</b>                                                                                                         | <b>\$7.00</b> |
| <b>Risotto</b>                                                                                                              | <b>\$7.00</b> |
| <b>2 Meatballs</b>                                                                                                          | <b>\$7.00</b> |
| <b>Mashed Potatoes</b>                                                                                                      | <b>\$7.00</b> |
| <b>Broccoli Rabe</b>                                                                                                        | <b>\$7.00</b> |
| <b>3oz Ranch Dressing</b>                                                                                                   | <b>\$1.00</b> |
| <b>3oz Side Marinara</b>                                                                                                    | <b>\$1.00</b> |
| <b>3oz Bleu Cheese Dressing</b>                                                                                             | <b>\$1.00</b> |
| <b>Sausage</b>                                                                                                              | <b>\$7.00</b> |
| <b>Mixed Vegetables</b>                                                                                                     | <b>\$7.00</b> |
| Un assemblage vibrant de légumes de saison, sautés à feu vif pour préserver le croquant naturel. Asperges fraîches, caro... |               |

Desserts

| ITEM                                                                                                                        | PRICE         |
|-----------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Chocolate Overload</b>                                                                                                   | <b>\$9.00</b> |
| <b>Cannoli</b>                                                                                                              | <b>\$8.00</b> |
| <b>Tiramisu</b>                                                                                                             | <b>\$9.00</b> |
| Une douce symphonie de couches de mascarpone crémeux et de savoiards délicatement imbibés d'espresso fort. Rehaussé d'un... |               |
| <b>NY Cheesecake</b>                                                                                                        | <b>\$9.00</b> |

Homemade Sauce & Soups

| ITEM                                                                                                                       | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Tomato Basil (Quart)</b>                                                                                                | <b>\$16.00</b> |
| Faites frémir une onctueuse harmonie de tomates mûries au soleil et de basilic vibrant. Cette soupe, mijotée avec soin,... |                |
| <b>Alfredo (Quart)</b>                                                                                                     | <b>\$12.00</b> |

| ITEM                                                                                                               | PRICE          |
|--------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Pasta Fagioli (Quart)</b>                                                                                       | <b>\$16.00</b> |
| Une soupe réconfortante mêlant petites pâtes et haricots blancs dans un bouillon délicatement parfumé à la tomate. |                |
| <b>Marinara (Quart)</b>                                                                                            | <b>\$10.00</b> |
| <b>Vodka (Quart)</b>                                                                                               | <b>\$12.00</b> |

Beverages

| ITEM                                       | PRICE         |
|--------------------------------------------|---------------|
| <b>Sierra Mist (2 Liter)</b>               | <b>\$3.50</b> |
| <b>Pepsi Fountain Soda (16oz Cup)</b>      | <b>\$2.50</b> |
| <b>Pepsi (2 Liter)</b>                     | <b>\$3.50</b> |
| <b>Bottled Water</b>                       | <b>\$2.00</b> |
| <b>Diet Pepsi (2 Liter)</b>                | <b>\$3.50</b> |
| <b>Diet Pepsi Fountain Soda (16oz Cup)</b> | <b>\$2.50</b> |
| <b>Saratoga Spring Water</b>               | <b>\$5.00</b> |
| <b>Mountain Dew (16oz Cup)</b>             | <b>\$3.00</b> |
| <b>Sierra Mist Fountain Soda (16oz)</b>    | <b>\$3.00</b> |
| <b>Unsweetened Iced Tea (16oz Cup)</b>     | <b>\$2.50</b> |
| <b>Brisk Tea (20oz Bottle)</b>             | <b>\$2.50</b> |
| <b>Sweet Iced Tea (16oz Cup)</b>           | <b>\$2.50</b> |
| <b>Mountain Dew (2 Liter)</b>              | <b>\$3.50</b> |
| <b>Saratoga Sparkling Water</b>            | <b>\$3.50</b> |
| <b>Dr Pepper Fountain Soda (16oz Cup)</b>  | <b>\$2.50</b> |
| <b>Dr Pepper Fountain Soda (16oz)</b>      | <b>\$3.00</b> |