

# THE APPIAN WAY

THE MOST FAMOUS ROAD OF ANCIENT ROME, THE "VIA APPIA" BEGUN IN 312 BC BY A ROMAN CENSOR, APPIUS CLAUDIUS CAECUS. IT EXTENDED FOR 350 MILES, SOUTHEAST FROM ROME TO CAPUA. IT IS AS WIDE AS TODAY'S TWO LANE HIGHWAYS AND PARTS OF IT ARE STILL USED TODAY.

All our dishes are house favorites and prepared with the freshest ingredients, from farm to table and sourced locally when available. ❤️ dishes are most popular

## COLD APPETIZERS

<b>Bruschetta</b>	Fresh tomato, basil, garlic, extra virgin olive oil, toasted baguettes	9
<b>Italian Antipasto For 2</b>	Artichoke hearts, black olives, capicola, mozzarella, mortadella, prosciutto, reggiano parmigiana, roasted peppers, provolone and sopressata	18
❤️ <b>Mileo</b>	Capicola, fresh mozzarella, mortadella, prosciutto, reggiano parmigiana	14

## RAW BAR

<b>Clam Cocktail</b>	Eight freshly shucked on their half shell	11
<b>Crabmeat Cocktail</b>	Jumbo lump, served in a martini glass	14
<b>Oyster Cocktail</b>	Four on their half shell	12
❤️ <b>Seafood Salad</b>	Calamari, crabmeat, mussels and shrimp, plum tomato, celery, red onions, lemon, extra virgin olive oil and garlic	17
<b>Shrimp Cocktail</b>	Four jumbo shrimp on a martini glass	12

## HOT APPETIZERS

❤️ <b>Bab's Calabrese</b>	Sautéed long hot finger peppers, onions, mushrooms, sliced potatoes	10
❤️ <b>Bobby's Antipasto For 2</b>	Clams casino, crab cake, eggplant rollatini, fried calamari, fried shrimp, lobster ravioli and mozzarella in carozza	26
<b>Clams Casino</b>	Baked with ground fresh vegetables, crispy bacon	12
<b>Fried Calamari</b>	Golden brown, sweet or spicy marinara	12
<b>Garlic Bread</b>	Garlic, grated cheese, herbs (add mozzarella + 2)	4
<b>Garlic Shrimp</b>	Garlic, white wine, lemon, butter	12
❤️ <b>Ginger Calamari</b>	Golden fried, honey sweetened fresh ginger freshly chopped tomato, basil and onion	14
<b>Mozzarella in Carozza</b>	Pan-fried layers of American bread, mozzarella and ham	9
<b>Spiedini</b>	Mozzarella in carozza, with anchovy and capers, red wine reduction	11

## SOUP

### ♥ Bisque

Crabmeat and shrimp,  
lobster base, fresh cream 8 10

### Escarole and Bean

Haricot beans and escarole 6 8

### Pasta e Fagioli

A "Classic" pastina, haricot beans 6 8

## SALAD

### ♥ Brianna's Chopped

Mixed greens diced with prosciutto, sopressata,  
fresh mozzarella, provolone, mortadella, tomatoes,  
American cheese, black olives, house vinaigrette 11

### Caesar

Romaine, seasoned croutons 7

### Wedge

Iceberg, crumbled blue cheese, bacon bits 9

## ENTRÉES

Include a complimentary salad with  
Balsamic - Creamy Italian - House Italian - Russian or Blue Cheese Crumbles (+3)

## ADD TO ANY ENTRÉE

Anchovies 2 - Chicken 4 - Meatballs 5 - Sausage 5 - Shrimp 6

## PASTA

♥ Brielle's Spaghetti	Sautéed with freshly chopped tomato, spinach, fresh mozzarella, olive oil, garlic and white wine	18
♥ Brylee's Scafatoons	Large fresh rigatoni, Nonna's gravy, a dollop of ricotta	19
Cheese Ravioli	Ricotta, tomato sauce	18
♥ Fussili Agromonte	Fresh cork screw pasta, meat ragu, breaded eggplant, melted mozzarella	19
♥ Fussili TJ	Fresh cork screw pasta, tomato, basil, garlic, fresh chopped mozzarella	19
Linguini Aglio	Sautéed escarole, extra virgin olive oil and garlic (add anchovies + 2)	17
Linguini Primavera	Asparagus, broccoli, carrots, mushrooms, squash and zucchini, pink cream	20
Lobster Ravioli	Lobster, ricotta, vodka, pink cream	20
♥ Orecchiette Becky	Ear shaped pasta, jumbo shrimp, crabmeat, spinach, cognac, pink cream	24
♥ Orecchiette Nicholas	Ear shaped pasta, broccoli rabe, sausage, white kidney beans, olive oil, garlic, white wine	21
Penne Vodka	Pink cream sauce, sweet peas (add jumbo lump crabmeat + 6)	19
Rigatoni Arrabiata	Hot cherry peppers, red pepper flakes, marinara	17
Rigatoni Bolognese	Beef meat sauce, topped with melted mozzarella	19
Rigatoni Michelangelo	Sautéed with onions, prosciutto, sweet peas, white wine, cream sauce	19
Spaghetti e Carne	Italian meatballs and sliced sausage, Nonna's gravy	21

# EGGPLANT

♥ Brody's	Breaded, mozzarella, meat sauce or spice it up and order it "Fra Diavolo"	19
Parmigiana	Breaded, mozzarella, sweet marinara	18
Rollatini	Rolled with ricotta, sweet marinara, melted mozzarella	18

# CHICKEN

Arrabiata	Balsamic vinegar, garlic, herbs, white wine, demi-glaze reduction, over angel hair	18
♥ Betsy	Grilled and tossed with romaine, mesclun, tomatoes, red onions and potatoes, Betsy's special dressing	19
Drunken Parm	Breaded cutlet, vodka and tomato sauce, topped with melted mozzarella	20
Francese	Sautéed lemon, butter, white wine, asparagus	19
Gallagher	Breaded, pan fried, topped with a chopped garden salad extra virgin olive oil, a hint of balsamic vinegar	19
Giambotta	Mushrooms, onions, potatoes, sweet or hot peppers, demi-glaze reduction	19
Marsala	Mushrooms, marsala wine, demi-glaze reduction	18
Milanese	Breaded, pan fried, served with spinach and fresh tomato	19
Parmigiana	Breaded, tomato sauce, melted mozzarella	18
Principessa	Eggplant, prosciutto, fresh tomato, melted mozzarella, sweet peas, marsala wine	19
♥ San Marino	Mushrooms, sweet peas, over angel hair, vodka, pink cream sauce	19

# FISH

Blackened Salmon	Spicy hot, authentic Cajun style spices, sesame seeds, served with, broccoli rabe	26
♥ Broiled Salmon	Garlic, lemon, butter and white wine, served with broccoli rabe	26
Fresh Clams	In their shell, olive oil and garlic or plum tomato sauce over linguini	22
♥ Lemon Sole Bella Vita	Stuffed with crabmeat and shrimp, lemon, garlic and white wine	27
Lemon Sole Broiled	Sautéed lemon, garlic, white wine served with asparagus	25
Shrimp Marinara	Sweet marinara, over linguini or spice it up "Fra Diavolo"	25
Shrimp Fiorentina	Lemon, butter, white wine, over spinach, topped with melted mozzarella	27
♥ Shrimp Parmigiana	Breaded, marinara sauce, topped with melted mozzarella	26
Shrimp Scampi	Sautéed with garlic, lemon, butter and white wine, served over spinach	27
Swordfish Balsamico	Rubbed with a balsamic glaze, served over a mesclun salad	24
♥ Swordfish Marechiara	Sautéed with clams, mussels and shrimp, tomato, basil, garlic sauce	25

# VEAL

ALL MILK FED

♥ <b>Appian Way</b>	Sautéed mushrooms and garlic, over a bed of escarole, demi-glace reduction	25
<b>Francese</b>	Sautéed lemon, butter and white wine, served with asparagus	24
<b>Marsala</b>	Sautéed with mushrooms, marsala wine, demi-glace reduction	24
<b>Parmigiana</b>	Breaded, tomato sauce and topped with melted mozzarella	23
♥ <b>Saltimbocca</b>	Prosciutto, melted mozzarella, a bed of escarole, demi-glace reduction	25
<b>Valdostano</b>	Prosciutto, fontina cheese, mushrooms, marsala wine, demi-glace reduction	25

# STEAKS AND CHOPS

ALL PRIME USDA CERTIFIED ANGUS BEEF

<b>Pork Chops Forestiera</b>	Sautéed bacon, mushrooms, onions, red wine, demi-glace reduction	23
<b>Pork Chops Giambotta</b>	Sweet or hot peppers, mushrooms, onions, potatoes, demi-glace reduction	24
<b>Pork Chops Grilled</b>	Served with broccoli rabe	27
♥ <b>Rack of Veal</b>	Grilled, served with broccoli rabe and sliced potatoes	28
♥ <b>Beef Braciola</b> "Sunday Gravy"	Rolled with prosciutto and mozzarella, slowly braised served with meatballs and sausage over spaghetti	26
♥ <b>Bruno's Steak Salad</b>	16oz, New York sirloin, grilled and tossed with romaine, mesclun, tomatoes, red onions and potatoes, Bruno's special dressing	27
♥ <b>Filet Mignon Brandon</b>	10oz, Topped with roasted peppers and fresh mozzarella, cognac reduction	32
<b>Filet Mignon</b>	10oz, Grilled, served with sliced potatoes	30
<b>Kansas City Strip</b>	16oz, Grilled, served with French fries	27
<b>New York Sirloin</b>	16oz, Grilled, served with French fries	27

## SIDE DISHES

<b>Sautéed Broccoli</b>	4
<b>Sautéed Broccoli Rabe</b>	7
<b>Sautéed Escarole</b>	6
<b>Sausage, Nonna's gravy</b>	5
<b>Meatballs, Nonna's gravy</b>	5
<b>Sautéed Spinach</b>	5

## SIDES OF PASTA

<b>Angel Hair</b>
<b>Linguini</b>
<b>Orecchiette</b>
<b>Penne</b>
<b>Rigatoni</b>
<b>Spaghetti</b>

## CHOICE OF SAUCE

<b>Bolognese</b>	3
<b>Marinara</b>	3
<b>Oil &amp; Garlic</b>	3
<b>Vodka</b>	3

## KIDS MENU / SMALL PLATES

<b>Chicken Fingers</b>	Served with French fries and ketchup	12
<b>Chicken Wings</b>	Served with French Fries	12
<b>Buffalo Wings</b>	Served spicy with French Fries	12
<b>Chicken Parmigiana</b>	Breaded cutlet, tomato sauce, melted mozzarella	14
<b>Mozzarella Sticks</b>	Served with sweet marinara sauce	9
<b>Fried Shrimp</b>	Served with cocktail sauce	12
<b>Fried Ravioli</b>	Served with tomato sauce	9
<b>Spaghetti and Meatballs</b>	Almost everykids favorite	12
<b>Penne with Butter</b>	for kids that don't think they like red sauce	9
<b>Mozzarella in Carozza</b>	Pan-fried layers of American bread, mozzarella and ham	9
<b>Corn Nuggets</b>	Deep-fried	9
<b>Vegetable Egg Rolls</b>	If you're craving Asian	9
<b>Broccoli &amp; Cheddar</b>	Deep fried nuggets	9
<b>Zucchini Sticks</b>	Breaded and deep fried	8
<b>Vegetable Dumplings</b>	Sweet honey to drizzle on	9