

# *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.

## **COLD APPETIZERS**

<b>Bruschetta</b>	Fresh tomato, basil, garlic, extra virgin olive oil, toasted baguettes	8.95
<b>Caprese Tower</b>	Fresh mozzarella, house made roasted peppers, tomatoes	11.95
<b>Cold Antipasto For Two</b>	Artichoke hearts, black olives, capicola, mozzarella, mortadella, prosciutto, reggiano parmigiana, roasted peppers, provolone and sopressata	21.95
<b>Mileo</b>	Capicola, fresh mozzarella, mortadella, prosciutto, reggiano parmigiana	14.95

## **THE RAW BAR**

<b>Clam Cocktail</b>	Eight freshly shucked, ice cold on their half shell, cocktail sauce and lemon	12.95
<b>Crabmeat Cocktail</b>	Jumbo lump, served in a martini glass, cocktail sauce and lemon	17.95
<b>Oyster Cocktail</b>	Four, ice cold on their half shell, cocktail sauce and lemon	14.95
<b>Seafood Salad</b>	Calamari, crabmeat, mussels and shrimp, plum tomato, celery, red onions, lemon, extra virgin olive oil and garlic	19.95
<b>Shrimp Cocktail</b>	Four jumbo shrimp on a martini glass, ice cold, cocktail sauce and lemon	15.95

## **HOT APPETIZERS**

<b>Bab's Calabrese</b>	Sautéed with sweet or long hot finger peppers (or mixed) onions, mushrooms and sliced potatoes	12.95
<b>Bobby's Antipasto For Two</b>	Clams casino, crab cake, eggplant rollatini, fried calamari, fried shrimp, lobster ravioli and mozzarella in carozza	29.95
<b>Clams Casino</b>	Baked with ground fresh vegetables, topped with crispy bacon	14.95
<b>Eggplant Rollatini</b>	rolled with ricotta, sweet marinara, topped with melted mozzarella	14.95
<b>Fried Calamari</b>	Crispy golden brown, sweet or spicy marinara	15.95
<b>Garlic Bread</b>	Garlic, grated cheese, herbs (add mozzarella + 2)	4.95
<b>Garlic Shrimp</b>	Garlic, white wine, lemon, butter	15.95
<b>Ginger Calamari</b>	Fried, honey sweetened fresh ginger, chopped tomato, basil and onion	17.95
<b>Mozzarella in Carozza</b>	Pan-fried layers of American bread, mozzarella and ham	10.95
<b>Spiedini</b>	Mozzarella in carozza, sauce of anchovies and capers, red wine reduction	11.95

**Special requests are always accommodated!**

## SOUPS

	Cup	Bowl
<b>Bisque</b> Crabmeat and shrimp, Lobster base, fresh cream	9.95	12.95
<b>Escarole and Bean</b> Cannellini beans and escarole	7.95	9.95
<b>Pasta e Fagioli</b> Pastina and cannellini beans	7.95	9.95

## SALADS

<b>Brianna's Chopped</b> Mixed greens diced with prosciutto, sopressata, fresh mozzarella, provolone, mortadella, tomatoes, American cheese, black olives, house vinaigrette	12.95
<b>Caesar</b> Romaine, seasoned Italian croutons	6.95
<b>The "Wedge"</b> Iceberg, crumbled blue cheese, bacon bits	10.95

### Add to any entrée on the menu

Chicken 5 - Crabmeat 8 - Meatballs 6 - Sausage 5 - Shrimp 8

## PASTA

Gluten free options available

<b>Brielle's Spaghetti</b>	Sautéed with freshly chopped tomato, spinach and fresh mozzarella extra virgin olive oil, garlic and white wine	22.95
<b>Brylee's Scafatoons</b>	Large fresh rigatoni, Nonna's gravy, topped with a dollop of ricotta	23.95
<b>Cheese Ravioli</b>	Pasta pillows stuffed with ricotta, tomato sauce	20.95
<b>Fussili Agromonte</b>	Fresh cork screw pasta, meat ragu, breaded eggplant, melted mozzarella	23.95
<b>Fussili TJ</b>	Fresh cork screw pasta, tomato, basil, garlic, fresh chopped mozzarella	22.95
<b>Linguini Aglio</b>	Sautéed escarole, extra virgin olive oil and garlic (add anchovies + 2)	20.95
<b>Linguini Primavera</b>	Broccoli, carrots, mushrooms, squash and zucchini, pink cream	23.95
<b>Lobster Ravioli</b>	Pasta pillows stuffed with Maine lobster and ricotta, vodka, pink cream	23.95
<b>Orecchiette Becky</b>	Ear shaped pasta, jumbo shrimp, crabmeat, spinach, cognac, pink cream	29.95
<b>Orecchiette Nicholas</b>	Ear shaped pasta, broccoli rabe, sausage, white kidney beans, olive oil, garlic, white wine	24.95
<b>Penne Vodka</b>	Pink cream sauce, (add jumbo lump crabmeat, shrimp, chicken or meatballs)	21.95
<b>Rigatoni Arrabiata</b>	Hot cherry peppers, red pepper flakes, marinara sauce	20.95
<b>Rigatoni Bolognese</b>	Beef meat sauce, topped with melted mozzarella	23.95
<b>Rigatoni Michelangelo</b>	Sautéed with onions, prosciutto, sweet peas, white wine, cream sauce	23.95
<b>Spaghetti e Carne</b>	Italian meatballs and sliced sausage, Nonna's gravy	26.95

### All Entrees include a salad

**Balsamic – Creamy Italian – House Italian – Russian – Crumbled Blue (+3)**

## EGGPLANT

<b>Brody's</b>	Breaded, mozzarella, beef meat sauce you can "spice it up" and order it "Fra Diavolo"	25.95
<b>Parmigiana</b>	Breaded, melted mozzarella, sweet marinara	23.95
<b>Rollatini</b>	Rolled with ricotta, sweet marinara, melted mozzarella	24.95

## CHICKEN

<b>Arrabiata</b>	Balsamic vinegar, garlic, herbs, white wine, demi-glace reduction, over angel hair	22.95
<b>Betsy's Salad</b>	Grilled and tossed with romaine, mesclun, tomatoes, red onions and potatoes, Betsy's special dressing	25.95
<b>Drunken Parm</b>	Breaded cutlet, vodka and tomato sauce, topped with melted mozzarella	24.95
<b>Francese</b>	Sautéed lemon, butter and white wine	23.95
<b>Gallagher</b>	Breaded cutlet, pan fried, topped with a chopped garden salad extra virgin olive oil, a hint of balsamic vinegar	24.95
<b>Giambotta</b>	Mushrooms, onions, potatoes, sweet or hot peppers (or mixed) demi-glace reduction	24.95
<b>Marsala</b>	Sautéed mushrooms, marsala wine, demi-glace reduction	23.95
<b>Parmigiana</b>	Breaded, tomato sauce, melted mozzarella	23.95
<b>Principessa</b>	Eggplant, prosciutto, fresh tomato, melted mozzarella, sweet peas, marsala wine	25.95
<b>San Marino</b>	Sautéed mushrooms, sweet peas, over angel hair, vodka, pink cream sauce	25.95

## FISH

<b>Blackened Salmon</b>	Spicy hot, authentic Cajun style spices, sesame seeds, served with, broccoli rabe	29.95
<b>Broiled Salmon</b>	Garlic, lemon, butter and white wine, served with broccoli rabe	29.95
<b>Fresh Clam Sauce</b>	In their shell, olive oil, garlic and white wine or plum tomato sauce over linguini	26.95
<b>Lemon Sole Bella Vita</b>	Stuffed with crabmeat and shrimp, lemon, garlic and white wine	33.95
<b>Lemon Sole Broiled</b>	Sautéed lemon, garlic and white wine	29.95
<b>Shrimp Marinara</b>	Sweet marinara, over linguini or spice it up "Fra Diavolo"	27.95
<b>Shrimp Fiorentina</b>	Sautéed lemon, butter, white wine, over spinach, topped with melted mozzarella	30.95
<b>Shrimp Francese</b>	Sautéed lemon, butter and white wine	27.95
<b>Shrimp Parmigiana</b>	Breaded, marinara sauce, topped with melted mozzarella	29.95
<b>Shrimp Scampi</b>	Sautéed with garlic, lemon, butter and white wine, served over spinach	29.95

**Your reviews mean A lot to us!**

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# VEAL

ALL MILK FED

<b>Appian Way</b>	Sautéed mushrooms and garlic, over a bed of escarole, demi-glace reduction	31.95
<b>Francese</b>	Sautéed lemon, butter and white wine	30.95
<b>Marsala</b>	Sautéed with mushrooms, marsala wine, demi-glace reduction	30.95
<b>Parmigiana</b>	Breaded, tomato sauce and topped with melted mozzarella	29.95
<b>Saltimbocca</b>	Prosciutto, melted mozzarella, a bed of escarole, demi-glace reduction	31.95
<b>Valdostano</b>	Prosciutto, fontina cheese, mushrooms, marsala wine, demi-glace reduction	31.95

## STEAKS AND CHOPS

ALL PRIME USDA CERTIFIED ANGUS BEEF

<b>Pork Chops Forestiera</b>	Sautéed with bacon, mushrooms, onions, red wine, demi-glace reduction	28.95
<b>Pork Chops Giambotta</b>	Sweet or hot peppers, mushrooms, onions, potatoes, demi-glace reduction	29.95
<b>Pork Chops Grilled</b>	Served with broccoli rabe	30.95
<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	32.95
<b>Filet Mignon Brandon</b>	10oz, Topped with roasted peppers and fresh mozzarella, cognac reduction	36.95
<b>Filet Mignon</b>	10oz, Grilled, served with sliced potatoes	35.95
<b>New York Sirloin</b>	16oz, Grilled, served with French fries	32.95
<b>Steak Giambotta</b>	Mushrooms, onions, potatoes, sweet or hot peppers (or mixed) demi-glace reduction	35.95

### Side Dishes

Sautéed Broccoli	6.95
Sautéed Broccoli Rabe	9.95
Sautéed Escarole	8.95
Sausage, Nonna's gravy	7.95
Meatballs, Nonna's gravy	8.95
French Fries	5.95
Mashed Potatoes	5.95
Sautéed Spinach	7.95

### Sides of Pasta

Angel Hair
Linguini
Orecchiette
Penne
Rigatoni
Spaghetti

### Choice of Sauces

Arrabiata	4.95
Bolognese	4.95
Marinara	4.95
Nonna's	4.95
Oil & Garlic	4.95
Vodka	4.95

**Whether its dinner for 2 or a gala event for 300  
We have the perfect setting for your next memorable event**