

413-781-0800 http://springfield.deliveryexpress.com

	1	/illa Napolet	ana			
<u>Appetizers</u>		<u>Chicken</u>		Family Bundle Entre	es	
Panzanella	\$10.35	All served with pasta, salad and	bread.	Family Bundle Pasta	\$39.50	
Freselle bread with fresh diced		Chicken Con Marsala	\$21.75	Napoletana		
tomatoes, basil, garlic, red onion,		Sauteed breast of chicken with		Rigatoni, grilled chicken,		
extra virgin olive oil and parmesan		garlic, shallots and basil in a sweet		mushrooms, roasted red pepper		
cheese Mozzarella Al Bufalo Fresca	\$13. <i>1</i> 5	mushroom Marsala sauce	04.7 5	sauce	#00 F0	
Mozzarella Al Bufalo Fresca \$13.45 Wrapped with proscuitto, grilled		Chicken Con Cognac	\$21.75	Family Bundle Pasta Toscano		
and served with fresh tomatoes and		Pan sauteed breast of chicken with artichoke hearts, prosciutto,		Rigatoni, classic Bolognese meat sauce, parmesan		
basil oil.		mushrooms, sun dried tomatoes and	4	Family Bundle Pasta Alla	\$39.50	
Calamari Fritti	\$12.45	finished in a cognac sauce	-	Vodka	ψ00.00	
Fresh calamari dipped in our own		Chicken alla Francese \$21.75		Ricotta- filled pasta, spicy tomato		
batter, fried golden brown and served		Lightly fried in egg batter and		cream, crispy pancetta		
with lemon and marinara sauce.	04450	finished in a lemon white wine sauce	€	Family Bundle Shrimp	\$46.80	
Calamari Fra Diavolo	\$14.50	with prosciutto	04.7 5	Mediterranean	•	
Fresh calamari lightly fried and tossed with garlic, banana pepper	'e	Chicken Portabella	\$21.75	Shrimp, capers, Kalamata olives,		
cherry tomatoes, white wine and		Pan-sauteed with garlic, shallots, portabella mushrooms, capers in a		garlic, in a scampi sauce over angel		
butter.		fresh plum tomato sauce		_ hair		
Clams Casino	\$14.50	Chicken Modena	\$19.75	Family Bundle Lasagna	\$46.80	
Baked clams on half shell, stuff		Pan-sauteed breast of chicken with		Bolognese		
with bacon, onions, peppers, garlic,		mushrooms, sun dried tomatoes,		Classic Bolognese meat sauce,		
lemon, white wine with a crumb		garlic, shallots and tomatoes in a		ricotta, mozzerella	¢44.60	
topping Zuppa Di Clams	\$14.35	balsamic brown sauce	 ተጋጋ ዐ፫	Family Bundle Grilled chicken	Ђ41.60	
Sauteed with garlic, capers and	•	Stuffed Chicken Florentina	\$23.85	marsala	a d	
basil. With red or white sauce.		Spinach, mozzarella, red peppers and herbs in a white wine lemon		Mushroom marsala sauce, mashe potato's, roasted vegetables	∌a	
Zuppa Di Mussels	\$14.35	sauce		Family Bundle Chicken	\$41.60	
Sauteed with garlic, caper sand	1	Pollo Inpacottata	\$19.75	Francese(Limon)	Ψσσ	
basil. With red or white sauce.	.	Pan sauteed breast of chicken wit		Lemon, capers, roasted vegetable	Α.	
Portabella Imbottiti	\$11.39	mushrooms, garlic and basil. Stuffed	1	yukon gold mashed potatoes	-,	
Grilled marinated portabella		with mozzarella and prosciutto.		Family Bundle Chicken	\$41.60	
mushrooms stuffed with spicy sausage stuffing, topped with melted		Finished with a touch of lemon. Chicken Saltinbocca	\$23.87	Parmesan		
Asiago cheese.		Pan-seared chicken breast topped	•	Pomodoro, mozzerella, herb past	a	
Friarielli	\$13.45	with melted mozzarella and	4	Family Bundle Gorgonzola	\$62.40	
Broccoli rabi sauteed with swee		prosciutto finished with a white wine		crusted beef medallions		
sausage and extra virgin olive oil and		sage sauce.		Tournadoes, with melted		
fresh lemon. Delicious!	Ф4450	Fiab.		gorgonzola, sundried tomatoes, par	t	
Gamberi Grand Marnier	\$14.50	<u>Fish</u>	_	wine, roasted vegetables, mashed potatoes		
Sauteed shrimp with capers, roasted peppers and basil in a ligh	n#	All served with salad and bre		Family Bundle 1/2 roasted	\$43.68	
grand marnier sauce.	п	Pesce Spada Alla Napoletana	\$25.95	chicken and onions	Ψ10.00	
Artichoke Francese	\$11.35	Pan-sauteed swordfish with		Roasted with fresh herbs, celery,		
Artichoke hearts dipped in egg	•	capers, olives, spinach, artichokes and sun dried tomatoes in a white		carrots and potatos		
batter, lightly fried and finished in	а	wine sauce with a touch of plum				
lemon white wine butter sauce	^ 44 ^ =	tomatoes		Family Bundle Past	<u>:a</u>	
Mozzarella En Carozza	\$11.35	Pescatore	\$25.95	<u>Buckets</u>		
Lightly fried whole milk mozzare		Clams, mussels, calamari and		Pasta Bucket-Meatballs	\$39.50	
topped with spicy marinara sauce Tortellini Soup	\$6.19	shrimp in red or white fish sauce.		Pasta Bucket-Sausage	\$39.50	
Gemelli (Appetizer for 2)	\$16.55	Served with choice of risotto or		Pasta Bucket-Carbonara	\$39.50	
Salmon stuffed with red roasted	•	<i>spaghetti.</i> Linguini with Clams	\$23.85	Pasta Bucket-Stuffed Shells	\$39.50	
peppers, spinach and asiago along		Clams sauteed with capers, basil	Ψ20.00	Pasta Bucket-Manicotti	\$39.50	
with scallops wrapped with	•	and garlic in red or white sauce		Pasta Bucket-Primavara	\$39.50	
prosciutto.		Salmone Alla Brace	\$24.95		400.00	
Incolote (Calada)		Marinated grilled salmon with		<u>Pasta</u>		
Insalata (Salads)		garlic, white wine, lemon and basil	400.0	All served with salad and bre	ead.	
Dressings: Italian, Parmesan		Mishio Di Pesce	\$23.85	Corzetti Alla Novese	\$18.65	
Peppercorn, Caesar, Balsamic		Fresh mussels and grilled salmon		Your choice of ziti or orecchiette	Ψ.σ.σσ	
inaigrette, Gorgonzola Vinaigrette.		with spinach, tossed in a cream		served with sauteed sausage,		

sauce and served over fettuccini

Jumbo shrimp lightly fried and

Blackened tendar scallops

finished in a lemon wine butter sauce

\$24.95

\$25.95

Gamberi Francese

Scalopine Al 'Nero

with spinach

Fettuccini and broccoli in a

Parmigiana and Romano cheese

in a red wine sauce

Fettucini Alfredo

sauce

onions, garlic and tomatoes finished

\$16.65

onions, black olives, pancetta and peppers topped with balsamic lemon

Tomatoes, mushrooms, red

Romaine hearts, croutons,

\$16.55

\$11.35

Spinach Salad

vinaigrette

Caesar Salad

parmesan cheese and Caesar		served over a bed of risotto with		Fettucini Alfredo with Chicken	¥
dressing Caesar Salad with Chicken	\$15.55	roasted red pepper and drizzled with a pesto oil	1	Fettucini Alfredo with Shrimp	\$20.80
Caesar Salad with Salmon	\$21.75	·		Lasagna Bianca Layered pasta with ricotta.	\$21.75
Caesar Salad with Shrimp	\$19.70	Beef		zucchini, yellow squash, mushroom	s,
Caprese Salad	\$13.45	All served with pasta, salad and		roasted red peppers and eggplant	
Fresh tomato slices with fresh	•	Beef Marsala 8 oz. filet mignon grilled to	\$32.15	with light white cheese sauce Lobster Ravioli In Cream Sauc	°¢\$21.75
mozzarella and basil drizzled with olives oil, fresh garlic and balsamic		perfection with a sweet mushroom Marsala sauce		Spinach and squash sauteed with	
vinegar Seafood Salad	\$23.85	Bistecca Quindicese	\$30.15	shallots in a cream sauce, garnished with fresh cracked black peppercorn	
Shrimp, mussels, clams, calam	•	Pan seared 14 ounce peppercorn	φοσιτο	Lobster Ravioli in Vodka Sauce	
and scallops marinated in lemon,		encrusted rib eye finished with a		Sauteed sausage, onion, garlic and	
extra virgin olive oil and served wa mixed greens	ith	roasted garlic portabella demiglaze Stuffed Pork Chop (Costatelle	\$33.75	basil served with a pink vodka sauce Orecchiette Romane	е. \$19.70
_		Napoletana)	ψ00.70	Beef tenderloin tips with onions,	φ13.70
<u>Desserts</u>		14 ounce bone in pork chop stuffe	d	mushrooms, peppers and rosemary	r
Cannoli	\$8.25	with a spinach, roasted red peppers and asiago cheese stuffing in a white	2	Simmered in a red wine sauce	\$18.67
Chocolate Lava Cake	\$8.25	wine sauce	7	Orecchiette Villa Napoletana Saut ed broccoli rabe, fresh toma	•
Chocolate Temptation Cake	\$8.25	Delmonico Steak	\$32.15	and a hint of cream.	
Creme Brule Tiramisu	\$8.25 \$8.25	Grilled 14 ounce steak with a		Oreccheitte Villa Napoletana	\$18.65
Hamisu	φο.25	rosemary mushroom demiglaze Filletto Azzurro	\$34.25	Sauteed broccoli rabe, fresh tomato and a hint of cream	
Veal		8 ounce filet mignon stuffed with	ψ04.20	Pasta Al Forno	\$19.70
All served with pasta, salad	and	gorgonzola, topped with lump crab		Penne pasta baked with ricotta,	•
bread.		meat and finished with a light balsamic reduction		basil and sausage, served with marinara sauce and topped with	
Grilled Veal Chop	\$40.05	Mari & Monti	\$34.25	melted mozzarella cheese	
14 ounce veal chop grilled to perfection topped with a port wine	<u> </u>	Grilled 8 oz. filet mignon topped	•	Pasta Primavera	\$17.65
mushroom reduction - Excellent!	•	with a jumbo shrimp and finished wit balsamic vinaigrette.	h	Roasted peppers, mushrooms,	a d
Veal Alla Mamma Flora	\$23.85	Marsala Trio	\$30.15	broccoli, squash onions, spinach an sun dried tomatoes tossed with	u
Veal medallions layered with sli		Veal, chicken and sausage	******	penne. Choice of red, white or garlic	;
eggplant, fresh mozzarella and ric cheese in a roasted garlic tomato		sauteed in a mushroom Marsala		and oil sauce. Penne Ala Vodka	\$19.65
sauce		sauce Stuffed Beef Tenderloin	\$34.25	Sausage and proscuitto, garlic,	φ19.00
Vitello Francese	\$23.85	Butterfly filet mignon stuffed with	ψο=ο	shallots and red onion in a pink	
Veal medallions lightly egg battered, sauteed and finished in	а	proscuitto di parma and fresh		<i>vodka sauce</i> Penne All Arriabbiata	\$16.55
lemon white wine sauce with		mozzarella di bifula, topped with a mushroom port wine sauce.		Onions, peppers and mushrooms	•
prosciutto Veal Gorgonzola with Shrimp	\$ \$ 0 E	Tournadoes di Carne	\$30.15	in a spicy tomato basil sauce	
Veal sauteed with shrimp, roasi		Medallions of filet mignon with		Penne Gorgonzola	\$19.65
red peppers and fresh spinach in		garlic, basil, sun dried tomatoes and melted gorgonzola		Julienne chicken, roasted red peppers, mushrooms and broccoli	
gorgonzola sauce	¢22.05			florettes tossed with a gorgonzola	
Vitello Marsala Sauteed veal with mushrooms,	\$23.85			cheese sauce	#40.70
basil, garlic and shallots in a swee	et			Penne Vesuvio Beef tenderloin tips sauteed with	\$19.70
mushroom Marsala sauce	#00.07			mushrooms, onions, peppers in a	
Veal Rollintini Veal cutlets stuffed with spinace	\$23.87			fresh plum tomato sauce	* • • • • • •
peppers, ricotta and topped with a				Spaghetti Carbonara Sauteed prosciutto, pacetta and	\$18.65
Marsala port wine cream sauce				shallots tossed with a Romano	
				cheese egg sauce	
				Spaghetti Napoletana	\$18.65
				Sauteed chicken, sausage, garlic and shallot sin a sun dried tomato,	
				black olive pesto cream sauce	
				Spaghetti Puttanesca	\$19.65
				Olives, capers, onions and fresh parsley in a plum tomato sauce	
				Tartufo Ravioli	\$19.70
				Stuffed with wild mushrooms and	•
				finished in a red wine sauce	