

~ Antipasti ~

Fried Calamari 12

Served with a side of spicy marinara sauce

Zuppa di Mussels 12

1 Lb. of mussels sautéed with garlic, olive oil and your choice of Red or White Sauce

Mozzarella in Carozza 9

Mozzarella, rustic bread, parmigiano and eggs, pan fried with marinara sauce

Russo's Chicken Francese Meatballs 9

Seasoned ground chicken meatballs sautéed in a lemon butter sauce

Calamari Arrabbiata 15

Fried calamari sautéed with hot cherry peppers in a marinara sauce

Pulpo Alla Griglia 15

Portuguese Octopus grilled with roasted peppers, capers, red onions, garlic & celery

Clams Posillipo 15

Little Neck clams sautéed with olive oil & garlic in a white or red sauce

Clams Oreganata

Little Neck clams baked with seasoned breadcrumbs (8 pieces) 12

~ Insalate ~

Caprese Classica 11

Fresh mozzarella, vine tomatoes, roasted peppers, and olives

Caesar 11

Egg, lemon, anchovies, capers, olive oil & parmigiano

Della Casa 11

Romaine lettuce, string beans, mesculine, tomatoes, red onions & cucumbers in an Italian dressing

Giardino 11

Mesculin lettuce with mushrooms, gorgonzola cheese and roasted walnuts in a raspberry vinaigrette

Baby Spinach, Avocado and Orange 11

Fresh spinach salad, avocado, feta cheese, orange, lemon, olive oil and toasted almonds

~ Pasta ~

Russo's Original Linguine Clam Sauce 20

Little Neck clams chopped and sautéed in a red or white sauce

Penne Fantasia 23

Sautéed chicken, jumbo shrimp, and spinach in a vodka sauce

Fusilli Bolognese 19

Ground beef & veal, vegetable ragu in a San Marzano tomato sauce

Fettucine Alfredo 19

A rich heavy cream sauce with butter, pecorino & egg yolk

Spaghetti Primavera 19

Broccoli, mushrooms, peas, zucchini & grape tomatoes with garlic & olive oil

Tortellini alla Panna 20

Classic cheese tortellini, in a cream sauce with grated Grana Padano

Orecchiette con Broccoli Rabe 21

Ear shaped pasta with sausage & sun dried tomatoes in garlic & olive oil

Rigatoni Ortolana 20

Oven roasted eggplant, San Marzano tomato sauce & fresh ricotta

Whole wheat & gluten free pasta available upon request

~ Pollo ~

Chicken 20

Marsala, Francese, or Pizzaiola

Pollo "Scarpariello" 22

Chicken on the bone roasted with sweet sausage, mushrooms, peppers, fresh herbs, and roasted red potatoes in a white wine sauce

Rollatini di Pollo 23

Chicken breast stuffed with Prosciutto, white raisins, Tuscan bread Fontina cheese & basil in a marsala mushroom sauce

~ Vitello ~

Veal Scallopine (Plume de Veau) 26

Marsala, Francese or Pizzaiola

Veal Scallopine Sorrentino 29

Veal scallopine topped with eggplant, Prosciutto & mozzarella in a sherry wine sauce

~ Dal Mare ~

Filet of Tilapia 21

Broiled, Oreganata, Francese, Livornese

Atlantic Salmon St Michelle 26

Fresh Atlantic Salmon baked with zucchini, olives garlic and panko breadcrumbs in a white wine sauce

Mussels Posillipo 22

Mussels sautéed in a garlic marinara sauce, served over linguine

Shrimp 27

Oreganata, Francese, Marinara or Fra Diavolo

Scungilli 25

Marinara or Fradiavolo

Zuppa di Mare 35

Half Maine lobster, shrimp, clams, mussels & calamari in a marinara sauce over linguine

~ Dalla Griglia ~

*** Grilled Pork Chop 27**

Grilled pork chop with vinegar peppers, mushrooms, onions and Gaeta olives

*** Sterling Silver Shell Steak 35**

Grilled or Pizzaiola

***Double Cut Broiled Loin Veal Chop (Plume de Veau) 39**

Consuming raw or undercooked meats, fish or shellfish may increase your risk of food born illness, especially if you have certain medical conditions

Wood Fired Brick Oven Pizza

Margherita— Tomato sauce, mozzarella & basil 13

Rugoletta— Mozzarella, arugula, prosciutto di Parma & shaved Grana Padano 19

Campagnola— Tomato sauce, mozzarella, eggplant, zucchini, red bell peppers & mushrooms 16

Bianca— Fresh mozzarella, gorgonzola, ricotta & Grana Padano 135

***Broccoli Rabe 10 Spinach 8 Escarole 7 Fried Zucchini 6 Broccoli 7 ***

A suggested gratuity of 20% will be noted on your guest check for groups of 8 or more