

Fortune's

ANTIPASTO

MUSSELS ITALIANO

A large portion of mussels, simmered with a choice of marinara or garlic white wine sauce, served with garlic toast
\$9.95

BRUSCHETTA

Diced tomato, garlic, scallions and fresh basil served on toasted house Artisan bread and topped with feta, mozzarella and a balsamic glaze
\$6.95

GREENS AND BEANS

Italian white beans and escarole sautéed with white wine garlic sauce, topped with parmesan
\$8.25

ANTIPASTO

Capicola, Italian salami, prosciutto, kalamata olive, pepperoncini, roasted red peppers, marinated mozzarella and artichokes with Tuscan greens, served with fresh baked bread
\$9.49 • for two \$12.49 • for four \$14.50

ARTICHOKES FRANCESE

Artichokes dipped in an egg and parmesan batter and fried, served with a lemon garlic sauce
\$9.95

EGGPLANT NAPOLEON

A tower of fried eggplant, fresh mozzarella, tomato and basil, served over our house marinara and drizzled with balsamic glacé
\$8.95

RAVIOLI FRITTI

Italian breaded cheese ravioli, toasted and served with house marinara
\$8.49

GARLIC BREAD

Freshly baked house Parisian bread topped with garlic, asiago and mozzarella cheese, served with marinara
\$4.29

PROVOLONE FRITTO

Hand-breaded provolone, fried and served with our house marinara
\$8.25

CALAMARI FRITTI

Calamari lightly breaded and fried with banana peppers, served with house marinara and a chipotle remoulade
\$10.95

GREENS AND BEANS SALSICCIA

Italian white beans, escarole and ground Italian sausage, sautéed with white wine garlic sauce, topped with parmesan
\$9.25

HUNGARIAN BANANA PEPPERS

A blend of Italian cheese stuffed into banana peppers, sautéed and topped with a white wine garlic sauce, served with fresh baked bread
\$9.50

JUMBO SHRIMP COCKTAIL

Fresh jumbo shrimp served with cocktail sauce and lemon
\$10.95

ZUPA E INSALATA

PASTA FAGIOLI

A blend of spinach, white and red beans in hearty broth with ditalini pasta
cup/bowl \$2.95/\$4.19

SEAFOOD CHOWDER

Shrimp, crab, clams and vegetables in a creamy New England style broth
Crock \$4.49

FRENCH ONION SOUP

A blend of onions in a savory broth, topped with crostini, parmesan and provolone cheeses
Crock \$4.49

CAPRESE

Slices of fresh mozzarella, ripe tomatoes and basil, layered and drizzled with balsamic glacé
\$6.95

SICILIAN

Mixed greens, roasted red peppers, artichokes, kalamata olives, croûtons and fresh mozzarella tossed in our house vinaigrette
\$6.99
add chicken \$2.95 • add steak \$4.29 •
add shrimp \$4.95

FRESH GARDEN SALAD

Mixed greens, cucumber, tomato, red onion and croûtons
\$5.95
add chicken \$2.95 • add steak \$4.29 •
add shrimp \$4.95

CAESAR

Fresh romaine and asiago tossed in creamy Caesar dressing and croûtons
\$6.49
add chicken \$2.95 • add steak \$4.29 •
add shrimp \$4.95

HOMEMADE PASTA

Served with fresh baked bread and house salad

SPAGHETTI PARMESAN

Homemade spaghetti with red sauce, topped with a blend of mozzarella and parmesan cheese
\$13.95

PENNE PRIMAVERA

Homemade penne with tomatoes, olives, onion, bell peppers, feta and zucchini with a choice of white wine garlic sauce or marinara
\$14.95

LINGUINI ALFREDO

Homemade linguini in a rich parmesan cream sauce
\$14.49

TROTTOLA BOSCAIOLA

Homemade curly ridged pasta with ground Italian sausage, peas, mushrooms and onions in a creamy rosa sauce
\$15.95

ARTICHOKE SCAMPI

Homemade penne served in a butter garlic sauce
\$14.49

GREENS & BEANS

Homemade trottola, a curly ridged pasta, with Italian white beans and escarole, sautéed with a white wine garlic sauce and topped with parmesan
\$13.95 add sausage \$15.49

LASAGNA

Ground beef, ricotta and mozzarella layered between homemade pasta and baked with red sauce
\$15.49

RAVIOLI

A blend of Italian cheese stuffed into a pillow of homemade pasta with a choice of marinara or alfredo
\$15.49

PENNE GORGONZOLA

Homemade penne with spinach and sundried tomatoes in a gorgonzola cream sauce
\$14.95

FRUTTI DI MARE

Shrimp mussels and scallops simmered in a roasted garlic and seafood broth, over homemade linguini
\$21.49

FRA DIAVOLO

Shrimp, mussels and scallops, simmered in a red pepper marinara over homemade linguini
\$21.49

ANNERIRE MARE MONTI

Andouille sausage, blackened shrimp and scallops finished in a Cajun white wine butter sauce, served over homemade penne
\$21.49

LINGUINI AND CLAMS

Whole clams, chopped clams, simmered in a white wine garlic sauce, served over homemade linguini
\$17.95

EGGPLANT PARMESAN

Breaded eggplant topped with marinara & fresh mozzarella, served over homemade spaghetti
\$14.95

MANICOTTI

Homemade Italian-style crepes stuffed with a blend of Italian cheese and baked with marinara and fresh mozzarella
\$14.95

TROTTOLE CARBONARA

Peas, onion and crispy prosciutto in a rich creamy broth, served over trottole, a homemade curly ridged pasta
\$14.95

GAMBERO DELILAH

Sautéed shrimp, mushrooms and sundried tomatoes, finished with a garlic dill cream sauce served over linguini
\$18.95

BOLOGNESE

A rich traditional meat sauce prepared with ground sausage and beef, simmered with fresh tomato sauce and red wine, served over spaghetti
\$14.95

GLUTEN FREE ROTINI

Served with red sauce
(this is not a homemade product)
ask server for details
\$13.95

ADD TO ANY PASTA

Meatball \$2.95 • Chicken \$3.95 •
Steak \$4.95 • Shrimp \$5.95

GOURMET NAHN CRUST PIZZA

Served with Sicilian Salad. Personal Size - \$9.95 Add a cup of soup for \$2.95

CHEESE & PEPPERONI

Tomato sauce, fresh mozzarella and cup n' char pepperoni

THREE CHEESE

Olive oil, garlic, fresh mozzarella, asiago and parmesan

CARNE

Red sauce, pepperoni, Italian sausage, peppers and onion

CHICKEN CALABRIA

Pesto, grilled chicken, mushrooms, sundried tomato and mozzarella

MARGHERITA

Bruschetta, fresh mozzarella, basil, and extra virgin olive oil

CARNE

Served with seasonal vegetables and choice of starch:

Baked potato, Parmesan risotto, mashed potato, rice pilaf or spaghetti marinara

PORK CHOP GORGONZOLA

Center cut pork chops topped with fried apples, Gorgonzola cheese and balsamic glaze

\$16.95

BISTECCA STRISCIA

10 oz choice strip steak, grilled to your liking

\$18.95

BISTECCA CIPOLLA BLU

10 oz choice strip steak, grilled to perfection, topped with crispy fried onion and Gorgonzola cream

\$19.95

BISTECCA FUNGHI

10 oz choice strip grilled steak, topped with a hearty mushroom demi-glace

\$19.95

POLLO AL MARSALA

Chicken cutlet seared and simmered in a sweet marsala mushroom sauce

\$15.95

POLLO PICCATA

Chicken cutlet seared and finished with lemon and caper white wine butter sauce

\$15.95

POLLO SICILIANA

Chicken cutlet simmered with artichokes, sun dried tomatoes, spinach and basil in a Madera cream sauce

\$15.95

POLLO CAPRESE

Chicken cutlet sautéed in a garlic basil sauce, topped with tomato and fresh mozzarella

\$15.95

POLLO FRANCESE

Chicken cutlet dipped in an egg and parmesan batter and fried, served with a lemon garlic sauce

\$15.95

POLLO PARMESANO

Italian breaded chicken cutlet, smothered with marinara, fresh mozzarella cheese served over homemade spaghetti

\$15.95

VEAL PARMIGIANA

Tender cutlet of veal, breaded and topped with marinara, fresh mozzarella cheese served over homemade spaghetti

\$20.95

PESCE

Served with seasonal vegetables and choice of starch:

Baked potato, Parmesan risotto, red mashed potato, rice pilaf or spaghetti marinara

SALMONE AL CEDRO

Fresh Atlantic salmon, roasted on a cedar plank and topped with rosemary-infused butter

\$18.95

SALMONE PADELLA

Fresh Atlantic salmon, pan seared and simmered with tomatoes, onions, roasted garlic, white wine and lemon

\$18.95

MAHI PARMESAN

Mahi Mahi roasted with a parmesan crust and topped with a lemon cream sauce

\$17.95

MAHI SICILIAN

Mahi Mahi broiled with a blend of olives, onion, tomato and feta

\$19.95

EGLEFINO FIORENTINO

Icelandic cod with spinach, tomatoes and feta cheese

\$13.95

EGLEFINO ITALIANO

Icelandic cod with a blend of Italian herbs and bread crumbs

\$13.95

SPECIALS

MONDAY - TUESDAY

4pm - 10pm

SPAGHETTI & MEATBALL

\$9.95

ITALIAN STYLE MEATLOAF W/ PASTA

\$9.95

PORK CUTLET PARMIGIANA

\$9.95

MONDAY - THURSDAY

11am - 3pm See server for details

\$7.95 LUNCH MENU

With beverage

FRIDAY

FISH SANDWICH

11am - Close

Includes: fries \$7.95

EARLY BIRD FISH

11am - 6pm

Includes: coleslaw, fries and fresh baked bread
Choose from: beer battered, breaded, parmigiana,
cracker crusted, Cajun broiled, Italian broiled, and
lemon pepper

\$9.95 add salad for \$1.50

FRIDAY FISH

6pm - Close

Includes: coleslaw, fries, fresh baked bread and salad
Choose from: beer battered, breaded, parmigiana,
cracker crusted, Cajun broiled, Italian broiled, and
lemon pepper

\$11.50

SATURDAY

ROSEMARY-CRUSTED PRIME RIB

4pm - Close

Includes: salad, bread, seasonal vegetables and choice of starch
Queen \$18.95 King \$22.95

ITALIAN PLATTER FOR TWO

4pm - 10pm

Includes: chicken parmigiana, italian sausage, meatballs, baked
penne, stuffed banana peppers, garlic bread, salad & glass of
New York State wine
\$29.95

SUNDAY

SUNDAY BRUNCH

10am - 2pm

\$13.95

DINNER FOR TWO

4 - 9pm

Includes: fresh baked bread, salad, glass of New York State wine
Choice of: New York Strip Steak, chicken parmigiana, spaghetti
parmesan, haddock florentine, lasagna, penne gorgonzola,
linguini with clam sauce
\$31.50

HOURS Sunday 10 am - 10 pm • Monday - Thursday 11 am - 10 pm • Friday 11 am - 11 pm • Saturday 3 - 11 pm