



MENU



APPETIZERS

MOZZARELLA STICKS	\$8
MOZZARELLA COROZZA	\$8
Bread stuffed with roasted red peppers, mozzarella and ricotta cheese then breaded and fried (served with marinara sauce)	
CAESAR SALAD	\$7
ITALIAN SALAD	\$10
SICILIAN CALAMARI	\$12
Fried calamari topped with spicy cherry peppers in a white wine garlic sauce	
LOBSTER BISQUE	\$8
Creamy lobster soup with sherry wine	
SPICY GARLIC BEER SHRIMP	\$11
Served with garlic bread for dipping	
EXTREME GARLIC BREAD	\$8
Topped with ricotta, roasted peppers, tomatoes and mozzarella	

PASTA

FETTUCCINE ALFREDO RIVOLI	\$14
Homemade fettuccine noodles served in our creamy romano cheese sauce with peas, mushrooms, and pancetta	
LASAGNA	\$17
Homemade pasta ribbons layered with tomato sauce, ricotta and mozzarella cheese	
SPAGHETTI AND MEATBALLS	\$18
A classic dish	
LINGUINE WITH RED CLAM SAUCE	\$18
LOBSTER RAVIOLI	\$22
Topped with pink vodka sauce	
PENNE PINK VODKA SAUCE	\$18
SICILIAN BAKED PENNE	\$17
Penne pasta tossed with sausage, chicken and meatballs in a marinara sauce with a touch of ricotta cheese topped with mozzarella cheese and baked in the oven	

COMBINATIONS

CHICKEN TRIO	\$20
Chicken francaise, chicken parmesan and chicken piccata served with linguine	
SEAFOOD TRIO	\$25
Grilled salmon topped with pesto, shrimp, broccoli scampi and crabcake	
GRILLED TRIO	\$25
8 oz. New York strip steak, grilled pork chop and grilled chicken cutlet served with roasted potato	

STEAK & CHOPS

12 OZ USDA CHOICE NEW YORK STEAK	\$24
Served with baked potato and spinach	
14 OZ HATFIELD PORK CHOP MARSALA	\$21
Topped with onions and mushrooms in a marsala wine demi glaze over mashed potatoes	
STEAK AND LOBSTER TAIL	\$32
12 oz. New York strip steak and broiled lobster tail served with baked potato and hot drawn butter	

CHICKEN

LORRAINE'S DELIGHT	\$22
Chicken breast, shrimp and brocolli in pink vodka sauce tossed with rigatoni	
CHICKEN CHASE	\$20
Breaded chicken cutlet topped with spicy sausage, eggplant cutlet and mozzarella cheese then baked and topped with Sicilian plum tomato sauce with peppers served with cheese raviolis	
CHICKEN ROMANO	\$20
Chicken cutlet crusted with romano cheese and pan fried then served with spaghetti in tomato sauce tossed with chunks of wet mozzarella and fresh basil	
CHICKEN MONICA	\$20
Chicken breast sautéed with mushroom and asparagus in olive oil then finished with a marsala wine demi glaze, topped with prosciutto and mozzarella cheese and baked served over fettuccine	
MINNIES DELIGHT	\$22
Chicken and shrimp sautéed with broccoli rabe in olive oil with garlic then served over linguine	
CHICKEN ALFREDO	\$20
Chicken breast and brocolli in creamy romano cheese sauce served over fettuccine	

SEAFOOD

SHRIMP AND SCALLOPS ROMA	\$24
Shrimp and diver scallops sautéed with broccoli, mushrooms, and artichoke hearts in olive oil with garlic basil and white wine then served over tri color linguine	
SEAFOOD FRA DIABLO	\$30
Mussels, shrimp, scallops and lobster tail in spicy fra diablo sauce served over linguine	
PAN SEARED CHILEAN SEA BASS	\$28
Pan seared till golden and served over mashed potatoes with broccoli rabe, mushrooms and sun dried tomatoes sauteed in olive oil with garlic	
SICILIAN SHRIMP SCAMPI	\$22
Breaded shrimp sautéed with mushrooms and artichoke hearts finished in a sherry wine garlic basil sauce served over angel hair pasta	
BROILED SEAFOOD COMBO	\$29
Shrimp, scallops, salmon, lobster tail, and snow crab legs in butter served with baked potato	

OLD SCHOOL RIVOLI'S

OLD SCHOOL HOTSY TOTSYS SHRIMP	\$22
Breaded shrimp fried then baked in our Fra Diablo sauce and topped with mozzarella cheese and served over linguine	
TOUR OF ITALY	\$21
Chicken parmesan, lasagna and fettuccine alfredo	
EGGPLANT PARMESAN	\$20
Served over spaghetti	
CHICKEN GABRIELLA	\$26
Chicken cutlet stuffed with fresh Alabama crab meat then breaded and baked topped with mushrooms, asparagus and roasted red peppers in olive oil with garlic, basil and white wine served over penne pasta	

We will make parmesan, francaise and picatta dishes... just ask.