



*Our chefs prepare every dish on our menu from scratch:
We are creating a dining experience that requires a bit
more time. Be prepared to relax and enjoy yourself while
we create a meal worth waiting for.*

Antipasti Appetizers

Garlic Pizza Small **\$8.99** Large **\$11.99**

Stuffed Hot Cherry Peppers

Served with Marinara Sauce **\$10.99**

Jumbo Shrimp Cocktail

Chilled Jumbo Shrimp served with Cocktail Sauce & Lemon **\$12.99**

Mussels Marinara

Fra Diavolo or Provincial **\$15.99**

Baked Clams Casino

Fresh Clams stuffed with Celery, Onion, Peppers & Bacon, baked slowly **\$12.99**

Utica Greens

Tender Escarole sautéed with fresh Garlic, chopped Prosciutto,
Sweet & Hot Peppers, finished with Grated Cheese & Breadcrumb Mixture
served mild, medium or hot **\$15.99**

Fried Calamari

Tender cuts of Calamari, floured & Deep Fried,
served with Cocktail or Marinara Sauce **\$16.99**

Tomato Salad

Fresh Homegrown Tomatoes, Red Onion, Buffalo Mozzarella,
Mixed with Extra Virgin Olive Oil, Garlic & Fresh Basil **\$14.99**

Brodo Soup

Fresh soups made daily

Soup Of The Day Cup **\$6.99** Bowl **\$8.99**

Chicken Pastina Cup **\$4.99** Bowl **\$7.99**

Pasta Fagioli Cup **\$7.99** Bowl **\$9.99**

Greens & Beans Bowl **\$9.99**

Sides

Baked Potato **\$4.99**

French Fries **\$5.99**

Meatball or Sausage **\$5.99**

Not included as a side with meal

Sautéed Broccoli **\$5.99**



Insalate Salad

Homemade Dressings: Ranch, Russian, Balsamic Vinaigrette, Blue Cheese

Antipasto

*Tuna, Buffalo Mozzarella, Salami, Roasted Reds, Tomatoes,
Olives, Onions, Pepperoncini served over a bed of Lettuce*

topped with Balsamic Vinaigrette Dressing Small \$17.99 Large \$20.99

Caesar Salad

Fresh Romaine Lettuce served with Homemade Caesar Dressing \$14.99

..... With Chicken \$19.99

Pasta-al dente

Served with Chicken Pastina Soup or Salad (Caesar add \$2 • Crumbly blue add \$1)

Rigatoni with Vodka Sauce

Tender prosciutto and shallots sautéed in olive oil

finished with vodka cream & grated cheese \$24.99

Imported Pasta from Italy

Capellini (Angel hair), Penne, Linguini, Rigatoni \$17.99

Homemade Cavatelli \$22.99

Homemade Baked Lasagna

Homemade Lasagna with Meat & Cheese Stuffing \$23.99

Homemade Cheese Ravioli or Manicotti

Cheese Stuffed Pasta with Marinara Sauce \$22.99

Homemade Baked Eggplant

Eggplant layered with Sauce & topped with Mozzarella \$22.99

Fettucini Alfredo with Creamy Cheese Sauce \$23.99

Tortellini Carbonara

Stuffed Tortellini finished with Bacon, Prosciutto, Heavy Cream & Grated Cheese \$25.99

Chicken Riggies

Tender Pieces of Boneless Chicken sautéed with Onions, Mushrooms, Hot & Sweet Peppers,

finished with White Wine & Plum Tomato Sauce served mild, medium or hot \$27.99

Add meatball or sausage to any pasta entree for \$3.00



Pollo *Chicken*

Served with Chicken Pastina Soup or Salad (Caesar add \$2 • Crumbly blue add \$1) & Choice of Side

Chicken Alla Parmigiana

*Classic Italian Large Chicken Cutlet Breaded in Seasoned Breadcrumbs,
topped with our House Marinara Sauce & Melted Mozzarella* **\$24.99**

Chicken Francaise

Boneless Chicken Cutlet Egg Dipped & sautéed with a White Wine, Butter & Lemon Sauce..... **\$24.99**

Chicken Marsala

Boneless Chicken sautéed with Mushrooms in a rich Marsala Wine Sauce **\$24.99**

Chicken Piedmontese

*Egg Dipped Chicken sautéed with Chopped Prosciutto, Fresh Garlic, Butter & Parsley &
finished Chicken Stock* **\$24.99**

Chicken Piccata

*Boneless Chicken Breast sautéed with White Wine, Lemon,
Capers & Dijon Mustard with Mushrooms* **\$24.99**

Chicken Bianco

*Boneless Breast of Chicken sautéed in Olive Oil with Escarole, Mushrooms,
Hot Cherry Peppers, finished in a White Wine & Butter Sauce* **\$25.99**

Chicken Battista

Breaded Chicken Cutlet topped with Basil Leaf's famous Utica Greens served mild, medium or hot..... **\$25.99**



Pesce Fish

Served with Chicken Pastina Soup or Salad (Caesar add \$2 • Crumbly blue add \$1) & Choice of Side

Fresh Filet of Haddock

Broiled, Francaise or Marinara \$24.99

Haddock Oreganata

Fresh Haddock topped with Seasoned Breadcrumbs & Broiled with White Wine, Lemon & Butter \$24.99

Hot Antipasto

*Shrimp, Clams, Mussels, Mushrooms, Sweet & Hot Cherry Peppers, Artichoke Hearts
built around crispy Eggplant Parmigiana finished with Sherry Marinara Sauce..... \$29.99*

Shrimp Francaise

Shrimp Egg Dipped & Sautéed with White Wine, Butter & Lemon Sauce \$25.99

Served with Chicken Pastina Soup or Salad

Linguine with Clam Sauce Red or White

Fresh Clams sautéed with fresh Garlic, Parsley & Olive Oil \$27.99

Linguine With Shrimp & Clams Fra Diavolo

*Jumbo Shrimp & Clams sautéed in Olive Oil with fresh Garlic, Basil & Spicy Marinara sauce
served over Linguine \$28.99*

Shrimp Scampi

Jumbo Shrimp Sautéed with Garlic, Butter, & White Wine served over Cappellini \$25.99

Shrimp & Scallops Romano

*Jumbo Shrimp & Sea Scallops sautéed with Fresh Garlic, Herbs, Sundried Tomatoes,
White Wine & Butter Served over Capellini \$28.99*

Frutti De Mar

*Clams, Mussels, Shrimp & Scallops sautéed in Olive Oil, fresh Garlic & seasonings,
finished with a light Plum Tomato Sauce & served over Linguine..... \$29.99*



Vitello Lombardine *Veal and Chops*

Served with Chicken Pastina Soup or Salad (Caesar add \$2 • Crumbly blue add \$1) & Choice of Side

Veal Alla Parmigiana

Classic Italian Large Veal Cutlet Breaded in Seasoned Bread Crumbs & topped with our House Marinara Sauce & Melted Mozzarella **\$28.99**

Veal Francaise

Veal Medallions, Egg Dipped & sautéed with White Wine, Butter & Lemon Sauce **\$29.99**

Veal Marsala

Veal Medallions sautéed with mushrooms, in a rich Marsala Wine Sauce **\$29.99**

Veal Piedmontese

Egg Dipped Veal Medallions sautéed with chopped Prosciutto, Fresh Garlic, Butter & Parsley finished in Stock **\$29.99**

Veal Rollitini

Veal Medallions Rolled in Prosciutto & sautéed with Mushrooms & Finished in a Sherry Marinara Sauce **\$29.99**

Veal Alfredo

Medallions of Veal, breaded & Pan Fried Finished in Alfredo Sauce, garnished with Shrimp & Artichoke Hearts **\$32.99**

Veal Scallopini

Veal Medallions sautéed with Mushrooms & Sweet Peppers & finished with a Sherry Marinara Sauce **\$29.99**

Veal Saltimbocca

Veal Medallions wrapped in Prosciutto sautéed with Mushrooms served over Escarole & topped with Mozzarella finished with a Sherry Marinara Sauce **\$29.99**

Pork Chops

Twin Pork Chops, Charcoal Broiled served with Applesauce **\$33.99**



Bisteche Steaks

All Meats are Hand Selected & Choice Cuts

Served with Chicken Pastina Soup or Salad (Caesar add \$3 • Crumbly blue add \$2) & Choice of Side

NY Strip Steak 14 oz.

Fresh Cut Strip Steak Broiled to perfection..... **\$38.99**

NY Strip Remo 14 oz.

Fresh Cut Strip Broiled & finished with Butter, Scallions & Brandy **\$40.99**

Filet Mignon 9 oz.

Fresh Cut Filet Broiled to perfection..... **\$43.99**

Filet Mignon Remo 9 oz.

Fresh Cut Filet Broiled & Finished with Butter, Scallions & Brandy **\$45.99**

Sliced Filet

2- 4 oz. Tenderloins sautéed in Olive Oil with Mushrooms, Hot Cherry & Sweet Peppers

finished in a rich Roasted Garlic Sauce **\$45.99**

Filet Gorgonzola

2 - 5 oz. Medallions of Filet seasoned, Charcoal Grilled & topped with a

Gorgonzola Cream Sauce served over Spinach..... **\$46.99**

Delmonico Steak 14 oz.

Fresh Cut Broiled to perfection..... **\$42.99**

Sautéed Onions & Mushrooms **Add \$3.00**

Rare

Dark Red, Cool Center

Medium Rare

Red Throughout, Warm Center

Medium

Pink with a Bit of Red in the Center

Medium Well

Brown with a Bit of Pink in the Center

Well

Brown Throughout, charred





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