

Femmina

ITALIAN GRILL

DINNER MENU

Antipasti

COLD ANTIPASTO

Assorted appetizer consisting of imported prosciutto, salami, provolone and mozzarella, with freshly grilled and marinated vegetables 15.99

MOZZARELLA CAPRESE

Delicious homemade mozzarella cheese accompanied by sliced vine ripe tomatoes and Bermuda onions, drizzled with aged balsamic 10.99

CALAMARI FRITTI

Fried calamari with marinara sauce (hot or sweet) 12.99

STUFFED MUSHROOMS Baked mushrooms with our own special crab meat stuffing in a lemon cream sauce 11.99

TOWER DI PISA Fresh mozzarella layered with grilled marinated eggplant, portobello mushroom and roasted peppers 11.99

COZZE DOMESTICHE IN BIANCO OR ROSSO DOMESTIC

Mussels in white or red marinara sauce (hot or sweet) 12.99

MOZZARELLA IN CARROZZA

Breaded mozzarella, tomato and basil with a marinara dipping sauce 9.99

MOZZARELLA STICKS With marinara sauce 8.99

HOT APPETIZER MISTO

Eggplant rollantini, fried calamari, clams casino, crab stuffed mushrooms, fried zucchini, mozzarella sticks and mozzarella in carrozza 16.99

ITALIAN RICE BALLS

Filled with ground beef and served with marinara sauce 8.99

CLAMS CASINO

Delicately seasoned to do us proud (half dozen) 10.99

GARLIC BREAD 3.99 • With cheese 4.99

ZUCCHINI STICKS With marinara sauce 8.99

Homemade Zuppe

PASTA E FAGIOLI

Pasta and imported cannelloni beans prepared our own special way 3.99

ZUPPA DEL GIORNO

Our chef's soup of the day • Ask your server

Insalate

Add: Chicken 3.99 • Shrimp (3) 4.99 • Crab Cake 7.99 • Salmon 7.99

INSALATA DI ARUGULA AND SPINACH

Arugula and spinach tossed in a balsamic vinaigrette, topped with shaved provolone and red onions 9.99

INSALATA DI SCUNGILLI OR CALAMARI E GAMBERETTI

Conch or squid prepared with fresh garlic, lemon, olive oil, celery, onions and baby shrimp 14.99

INSALATA CESARE Crispy romaine lettuce, croutons and imported parmigiano in a delicious Caesar dressing 8.99

BRUSCHETTA SALAD

Topped with our famous bruschetta diced tomatoes and melted mozzarella on a bed of romaine lettuce in a balsamic vinaigrette 9.99

GREEK SALAD Romaine, tomatoes, red onions, black olives and feta cheese with garlic red wine vinaigrette 9.99

WALNUT SALAD Baby spinach, walnuts, tomatoes, cucumbers, red onions in raspberry balsamic vinaigrette 9.99

WEDGE SALAD Romaine, blue cheese crumbles and dressing, chopped bacon, seasoned croutons, tomatoes 9.99

Pasta Di Casa

Served with salad. Add: Chicken 3.99 • Shrimp (3) 4.99

RIGATONI ALLA VODKA Rigatoni pasta tossed with pancetta and wild green onions, flamed in a pink vodka sauce 15.99

CAPELLINI POSITANO Angel hair pasta with lump crab meat, sautéed garlic and fresh tomato sauce 26.99

LINGUINI CON VONGOLE

Fresh little neck clams in a white or red sauce 18.99

RIGATONI BOSCAIOLA Fresh plum tomatoes, sausage, mushrooms, Gaeta olives, onions and herbs in a pink sauce 16.99

GNOCCHI SORRENTINO

Potato gnocchi, tomato sauce, basil and mozzarella cheese 16.99

PENNE ALLA FRANCO Oven roasted peppers, sweet Italian sausage, mushrooms, wild onions and fresh herbs in an olive oil sauce 16.99

 **PAPPARDELLE ALLA NOVA** Ribbons of pasta with jumbo shrimp and pinenuts draped in a basil pesto cream sauce 23.99

RIGATONI BOLOGNESE Our delicious sauce of fresh ground meat sautéed in onions, fresh herbs and Italian plum tomatoes 16.99

FUSILLI ALL MARCO POLLO Tenderloin of chicken presented in a roasted garlic cream sauce with mushrooms and spiral pasta 17.99

 **PENNE CON BROCCOLI E GAMBERI** Medley of broccoli and jumbo shrimp sautéed in extra virgin olive oil, garlic, basil and white wine 22.99

LOBSTER RAVIOLI Maine lobster meat and fresh ricotta ravioli, finished in a tomato pink cream sauce 19.99

FUSILLI PRIMAVERA Chef's selection of garden fresh vegetables with spiral pasta in a pink blush sauce 15.99

FUSILLI 3 P'S

Alfredo sauce with peas, prosciutto and parmigiano cheese 15.99

PAPPARDELLE AL MAREMONTI

Brazilian lobster meat, shiitake mushrooms, peas and prosciutto tossed in a tomato with a touch of cream sauce, served with fresh pasta ribbons 25.99

CAPELLINI AL POMODORO

Fresh basil, Italian plum tomatoes and garlic 14.99

PENNE ALLA TARANTELLA Pieces of chicken, mushrooms, fresh tomatoes and peas in a light cream sauce 17.99

Dal Forno

Served with salad.

LASAGNA DI VERDURA Vegetable lasagna with zucchini, eggplant and portobello mushrooms, layered with roasted red peppers, wild mushrooms, ricotta, mozzarella and parmigiano cheeses 16.99

MEAT LASAGNA Original tripe layered lasagna with tomato sauce and mozzarella cheese 16.99

 **ROLLANTINI DI MELANZANE** Three cheeses surrounded by eggplant and baked to perfection with tomato sauce and topped with mozzarella cheese. Served with capellini 17.99

MELANZANE AL PARMIGIANA Slices of eggplant battered, layered with tomato sauce and mozzarella cheese, served with capellini 16.99

RAVIOLI AL FORNO

Oven baked cheese ravioli topped with fresh mozzarella cheese 13.99

CONCHIGLIE RIPIENE

Stuffed shells baked with tomato sauce and mozzarella cheese 14.99

CANNELLONI

Stuffed manicotti baked with tomato sauce and mozzarella cheese 14.99

Saltati Di Vegetali

PATATE ROSSE

Roasted red bliss potatoes in garlic, olive oil and fresh rosemary 5.99

BROCCOLI SALTATI Broccoli sautéed with shaved garlic and olive oil 5.99

SPINACH SALTATI Fresh spinach sautéed with garlic and olive oil 5.99

PISELLI PROSCIUTTO E FUNGHI

Green peas, prosciutto and wild mushrooms with garlic and butter sauce 5.99

ROASTED PEPPERS, SPINACH & MUSHROOMS

Sautéed in garlic and oil 5.99

La Griglia

Served with salad and pasta.

SALMONE Marinated and grilled Norwegian salmon served over a bed of fresh roasted potatoes, topped with grilled vegetables 22.99

 **SALMONE MARECHIARO** Grilled Norwegian salmon, mussels, clams and plum tomato sauce served over linguini 26.99

COSTOLETTE DI MAIALE ARRABBIATA

Grilled twin pork chops topped with sautéed onions, sweet and hot peppers and roasted red bliss potatoes 21.99

POLLO ALLA FEMMINA Chicken breast coated with virgin olive oil and garnished with grilled vegetables 19.99

FILETTO DI MANZO MARE E MONTI Grilled filet mignon topped with roasted shallots, jumbo shrimp and portobello mushrooms in a brandy cream sauce 29.99

POLLO VENEZIANA Grilled chicken with sundried tomatoes, artichokes, wild onions, fresh garlic, olive oil and white wine 19.99

GRILLED SAUSAGE, PEPPERS & ONIONS

Sautéed in garlic and olive oil with a touch of marinara sauce 18.99

Pollo and Vitello

Served with salad and pasta. Chicken 19.99 • Veal 22.99

POLLO VALDOSTANA Stuffed breast of chicken with prosciutto, mozzarella cheese, spinach, mushrooms and sundried tomatoes in a wild onion, vodka pink cream sauce

POLLO SCARPARELLO Boneless breast of chicken sautéed with sausage, onions, peppers, mushrooms and potatoes in a rich wine sauce

POLLO ZINGARA Boneless breast of chicken with shallots, olives, capers, wild mushrooms and artichokes in a touch of tomato sauce

POLLO MASSIMO Boneless breast of chicken with roasted peppers, mushrooms and topped with mozzarella cheese in a sherry wine sauce

POLLO ALLA CONTADINO

Boneless breast of chicken sautéed with hot cherry peppers, mushrooms, capers and fresh tomatoes with garlic-white wine sauce

POLLO ALLA PRINCIPESSA

Boneless breast of chicken layered with mozzarella cheese, eggplant, prosciutto and fresh tomatoes in a white wine demi glaze

POLLO FRANCESE

Egg dipped, then sautéed in lemon with sundried tomatoes and white wine

POLLO PARMIGIANA

Breaded and topped with mozzarella cheese and tomato sauce

POLLO MARSALA

Sautéed with mushrooms, marsala wine and sundried tomatoes

VITELLO MILANESE

Veal cutlet lightly breaded with seasoned bread crumbs, served over a bed of baby arugula salad, topped with Italian tomato sauce

VITELLO LIMONCELLO Veal medallions topped with crab meat and mozzarella, served in a lemon cream sauce 25.99

 **VITELLO MONTEROSA** Scallopine of veal sautéed with shiitake mushrooms, artichokes and sundried tomatoes topped with spinach and mozzarella in a sherry wine pink cream sauce

VITELLO FEMMINA Sautéed veal layered with eggplant, prosciutto, tomato and mozzarella in a combination of pesto, marinara and demi-glaze

VITELLO PIZZAIOLA Scallopine of veal sautéed with fresh tomato, olives, capers, fresh herbs and garlic

VITELLO SALTIMBOCCA Scallopine of veal topped with fresh spinach, prosciutto and mozzarella in a marsala wine and mushrooms sauce

VITELLO CACCIATORE Scallopine of veal with onions, mushrooms and peppers in a marinara sauce

VITELLO PARMIGIANA

Breaded and topped with mozzarella cheese and tomato sauce

VITELLO MARSALA

Sautéed with mushrooms, marsala wine and sundried tomatoes

VITELLO FRANCESE

Egg dipped, then sautéed in lemon with sundried tomatoes and white wine

Pesce

Served with salad and pasta.

GAMBERI SCAMPI Shrimp sautéed in a medley of garlic, butter, white wine and lemon, served over linguini 22.99

GAMBERI MARINARA OR FRA DIAVOLO Shrimp and mussels in a sweet or hot plum tomato sauce over linguini 24.99

ZUPPA DI PESCE

Lobster, shrimp, clams, mussels and calamari are combined with garlic and white wine in your choice of white or red seafood sauce 31.99

COZZE MARINARA OR FRA DIAVOLO

Domestic mussels in sweet or hot plum tomato sauce over linguini 17.99

FRUTTI MARE MARECHIARO

Domestic mussels, clams and calamari simmered with fresh tomatoes, basil and white wine, served over linguini 26.99

SEA SCALLOPS MARINARA OR FRA DIAVOLO SAUCE

Sautéed in olive oil, garlic, fresh plum tomatoes and a touch of hot sauce or sweet sauce 25.99

SCUNGILLI E CALAMARI ALLA MARINARA OR FRA DIAVOLO

Sautéed in oil, garlic and white wine with fresh plum tomatoes in hot or sweet sauce 24.99

Dessert

 **HOMEMADE CANNOLI**

 **HOMEMADE TIRAMISU**

BINDI IMPORTED SPECIALTY DESSERTS

The perfect complement to your meal...Enjoy a fresh cup of cappuccino, espresso or coffee Your server will be glad to show you today's Dessert selections!

Beverages

COFFEE, TEA, MILK OR SODA 2.99

BOTTLED WATER SPARKLING 3.99

ESPRESSO Regular 3.99 • Decaffeinated 4.25

BOTTLED WATER STILL 3.99

CAPPUCCINO Regular 4.50 • Decaffeinated 4.99

Sharing Charge \$6.99 • *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase food borne illness.