

Antipasti

Calamari Fritta Lightly battered & deep-fried

Fried Calamari via Postino fried calamari tossed with gorgonzola & hot peppers

Clams Casino Wellfleet little necks topped w/ casino butter & bacon

Mozzarella en Carrozza Mozzarella, layered between sliced bread and deep fried -Marinara sauce

Hot Antipasto for 2 Fried Calamari, stuffed mussels, clams casino, mozzarella en carrozza & grilled shrimp

Grilled Eggplant Pyramid Layered with roasted peppers & tomatoes, spinach & fresh mozzarella

Artichokes Roberto Artichoke Hearts, lightly battered, garlic- lemon - butter sauce

Tomato & Mozzarella Brushetta

grape tomatoes, fresh mozzarella, extra virgin olive oil, on toasted ciabiatta bread

Insalata

Insalata Caprice a la Zia

Fresh mozzarella, prosciutto di Parma tomatoes, roasted peppers, olive oil & balsamic

Aunt Merlina Mixed greens, bleu cheese, carrot sticks, house vinaigrette dressing

Spinach e' Noce

Baby spinach, sun dried cranberries, walnuts, almonds, apples & shaved Asiago. Raspberry vinaigrette

Caesars Salad Romaine, croutons, classic Caesar dressing-shaved Parmigiana

Apple Walnut Salad Mixed greens - bleu cheese - apples - Candied walnuts.

Grandfather Salad Spinach, Gorgonzola, bacon & Tomato Salad, olive oil & vinegar

Pasta (all Pasta is House made)

Tuscan Rigatoni

Sausage, prosciutto, escarole, garlic, white beans, olive oil-touch of cream & Asiago

Paglio Fieno (1249 Classic)

Green & white angel hair pasta, prosciutto, peas, Cream, Parmigiana Regginata

Fettuccini Carbonara con Rabe (Cousin John Favorite)

Bacon, caramelized onions, black pepper, broccoli rabe, olive oil & cheese

Cavetelli a la Toscana Cavetelli - sausage - broccoli di rabe - Tuscan beans - olive oil & garlic

Cavetelli Pomodoro ("Krista's Favorite") whole plum tomato basil sauce

Jumbo Ravioli Our house made ravioli. Variety changes

Rigatoni ala Vodka Caramelized onions, plum tomatoes, vodka splash of cream

Add grilled jumbo shrimp Grilled chicken Grilled scallops

Flelida's chicken alla Parmigiana

Cutlet topped with tomato, Fontina & fresh mozzarella cheese, plum tomato sauce

Chicken Carciofa Chicken breast sautéed with artichoke hearts, Mushrooms- brown sauce

Chicken Roberto (created especially for Robert)

Cutlet, mushrooms, Marsala sauce on a bed of Fettuccini with cream & parmigan

Chicken alla Fiorentina

Angle hair pasta tossed with sautéed chicken, spinach, mushrooms, sun dried tomatoes, fresh basil in a white wine lemon butter sauce

Veal Sophia Loren (Robert's creation)

Veal cutlet, eggplant, spinach, angel hair pasta. Special pink sauce

Veal Cutlet Milanese

topped with field greens diced fresh mozzarella, tomatoes. Lemon vinaigrette

Veal Marsala or Francaise

Veal Alla Parmigiana Breaded veal cutlet topped with fresh mozzarella. Marinara sauce

Pork Chop Valdastano Thick chop stuffed w. Prosciutto di Parma. Fontina cheese. Marsala sauce

Cowboy Rib Eye Steak Angus Extra thick cut smothered w/ fried onion crisps

Scampi Aldo (1249 Style)

Jumbo Shrimp baked w/garlic, lemon, butter & breadcrumbs

Shrimp Scamp

Jumbo Shrimp Sautéed with Garlic, white beans, prosciutto-over angel hair

Shrimp Francaise

Jumbo Shrimp Lightly Battered, lemon, butter, white wine sauce over Fettuccini

Crispy – Skin Salmon with roasted tomatoes

Fresh Atlantic salmon, Pan seared over mixed greens. Drizzled with lime juice & olive oil

“Salmon Roberto”

Baked fresh Atlantic salmon crabmeat stuffing. Lemon white wine butter sauce.

Scallops w/ Wilted Spinach & Arugula

Large sea scallops pan seared w/ wilted garlicky spinach & arugula on a bed of fettuccini

Tagliatelle con scallops sugo di Aglio e Pomodoro

Large sea scallops, plum tomatoes, spinach, garlic & olive oil over fettuccini

Rigatoni Fruitti di Mare

Large tubular pasta - calamari - shrimp - mussels- scallops, clams. Olive oil, garlic, plum tomato sauce

