

# Dinner Menu

## STARTERS & SIDES

### FIREHOUSE WINGS

Buffalo, bbq, scarpiello (garlic, butter, rosemary & parmesan) (10) 13.00

### FRIED CALAMARI

Housemade marinara 15.00

### ZUPPA DE MUSSELS

Light tomato broth, basil & garlic white wine 15.00

### ARTICHOKES MILANESE

Breaded artichoke hearts topped with lemon butter sauce 10.00

### CAPRESE

Fresh mozzarella, sliced tomatoes, roasted peppers, basil & olive oil dressing 13.00

### FRIED MOZZARELLA

Housemade marinara 9.00

### CHICKEN TENDERS

Honey mustard 11.00

### RICE BALLS

Housemade bolognese 11.00

### EGGPLANT ROLLATINI

Filled with seasoned ricotta topped with mozzarella & housemade marinara 12.00

### RAPINE

Sautéed broccoli rabe, italian sausage & potatoes 12.00

### FRIED ZUCCHINI

Panko-crust, lemon aioli 13.00

### ANTIPASTO

Prosciutto, salami, soppressata, provolone, fresh mozzarella, mixed olives, artichoke hearts & garlic crostini 18.00

**HOUSEMADE MEATBALLS** 10.00

**SAUTÉED BROCCOLI RABE** 9.00

**BROCCOLI OREGANATA** 9.00

**FRENCH FRIES** 6.00

**SIDE GARDEN OR CAESAR SALAD** 5.00

**SPAGHETTI OR PENNE**

Vodka, marinara or garlic & oil 8.00

## SOUPS & SALADS

Add Chicken 5.00 Shrimp 8.00 Salmon 10.00

**PASTA FAGIOLI** 6.00

**ESCAROLE & BEAN** 6.00

### GARDEN

Mixed greens, tomatoes, red onions, cucumbers & house vinaigrette 10.00

### CAESAR

Romaine, garlic croutons, shaved parmesan, pecorino romano & caesar dressing 12.00

### BEET

Roasted beets, arugula, goat cheese, candied walnuts & honey dijon dressing 11.00

### BABY ARUGULA

Grape tomatoes, red onions, shaved parmesan & citrus vinaigrette 11.00

### FIREHOUSE

Baby greens, tomatoes, carrots, cucumbers, red onions, roasted peppers, olives, artichoke hearts & house vinaigrette 12.00

### NICKY'S

Mixed greens, walnuts, goat cheese, apples, dried cranberries & balsamic vinaigrette 12.00

### WEDGE

Iceberg, bacon, tomatoes, crumbled bleu cheese & bleu cheese dressing 12.00

### ITALIAN CHOPPED

Grilled chicken, iceberg, romaine, mixed olives, cucumbers, salami, chickpeas, tomatoes, red onions, olive oil & red wine vinegar 14.00

## BUILD YOUR OWN PIZZA

12" // 16"

### CHEESE

Tomato sauce & mozzarella  
12.50 // 16.50

### MARGHERITA

Plum tomatoes, fresh mozzarella, garlic & basil 17.00 // 21.00

### GRANDMA

Square thin crust, mozzarella & Grandma's special sauce 22.00

### SICILIAN

Square thick crust, tomato sauce & mozzarella 22.00

### 12" GLUTEN FREE

Tomato sauce & mozzarella 14.00  
Toppings 1.25 each Premium 2.25 each

### 12" CAULIFLOWER CRUST

Tomato sauce & mozzarella 16.00  
Toppings 1.25 each Premium 2.25 each

## TOPPINGS

**REGULAR** 12": Full 1.25 each // 16": Half 2.00 each // Full 3.00 each

Pepperoni, sausage, meatballs, ham, bacon, olives, onions, mushrooms, broccoli, pineapple, spinach, green peppers, hot cherry peppers, jalapeños, extra cheese, anchovies & fresh garlic

**PREMIUM** 12": Full 2.25 // 16": Half 3.00 each // Full 5.00 each

Chicken (breaded or grilled), marinated artichoke hearts, broccoli rabe, roasted red peppers & fresh mozzarella

## OLD-SCHOOL ITALIAN FAVS

**LASAGNA** 18.00

**SPAGHETTI & MEATBALLS** 18.00

**BAKED ZITI** 17.00

**PENNE ALLA VODKA** 17.00

**RIGATONI BOLOGNESE** 19.00

**SPAGHETTI & CLAM SAUCE**  
White or red 20.00

**CAVATELLI & BROCCOLI** 18.00

**EGGPLANT PARMESAN** 19.00

**HOUSEMADE CHEESE RAVIOLI** 17.00

# Homemade SPECIALTY PASTAS

OUR PASTA IS NOW MADE IN HOUSE & PREPARED FRESH DAILY

Add side caesar or garden salad to any dish for 4.00



PENNE



ORECCHIETTE



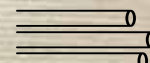
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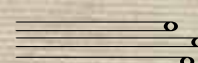
RIGATONI



CAVATELLI



SPAGHETTI



ANGEL HAIR

## THREE PAISANOS

Jumbo shrimp, grilled chicken, spicy italian sausage & roasted garlic sauce over angel hair 22.00

## SAUSAGE BROCCOLI RABE

Italian sweet sausage, broccoli rabe & garlic wine sauce over rigatoni 21.00

## SALMON PESTO

Salmon pieces, peas, mushrooms & pesto cream sauce over fusilli 22.00

## RIGATONI SICILIANA

Prosciutto, eggplant, garlic, caramelized onions, mozzarella & plum tomato sauce over rigatoni 19.00

## PASTA ALLA POE

Sliced chicken, mushrooms, peas, garlic & tomato cream sauce over fusilli 20.00

## ORECCHIETTE FAGIOLI

Escarole, sun-dried tomatoes, white beans, red pepper flakes, garlic & oil 18.00

## ENTRÉES

### CHICKEN GIAMBOTTA

Italian sausage, potatoes, mushrooms, vinegar peppers & garlic in a light brown sauce 21.00

### SHRIMP ARRABBIATA

Jumbo shrimp, garlic, caramelized onions, capers & spicy marinara over spaghetti 23.00

### FIREHOUSE RIGATONI

Chicken, caramelized onions, sliced mushrooms, parmesan & marsala cream sauce 20.00

### GRILLED SALMON LEMON

Salmon fillet, lemon, white wine & garlic sauce 24.00

### FRUTTI DI MARE

Jumbo shrimp, mussels, little neck clams & calamari over spaghetti 26.00

### CHICKEN & SHRIMP BROCCOLI RABE

Garlic & oil with roasted potatoes 23.00

YOUR CHOICE OF: CHICKEN 19.00 // VEAL 24.00 // SHRIMP 23.00

### MARSALA

Sliced mushrooms & marsala wine sauce

### PARMIGIANA

Panko-crusted, housemade marinara & mozzarella

### FRANCESE

Egg-battered with lemon butter sauce

### PICCATA

Lemon butter sauce, white wine & capers

### MILANESE

Panko-crusted, fresh mozzarella, grape tomatoes, red onions, shaved parm & lemon vinaigrette

### SCAMPI

White wine, garlic & lemon butter sauce

## KIDS

CHICKEN FINGERS & FRIES 8.00

SPAGHETTI & MEATBALLS 8.00

CHEESE RAVIOLI 8.00

FRIED MOZZARELLA & FRIES 8.00

### PENNE

Butter or housemade marinara 8.00

## DESSERT

CANNOLI 6.50

### ZEPPLES

Caramel drizzle 6.50

### TARTUFO

Chocolate & vanilla or spumoni-filled 8.00

TIRAMISU 8.00

## BEVERAGES

CAN SODA 2.50

POLAND SPRING WATER 2.00

APPLE JUICE 3.00

SNAPPLE 3.00

2-LITER SODA 4.00

### SPARKLING PELLEGRINO

Small 3.50 // Large 6.00