

Water Falls Restaurant

Antipasto

Riceball alla vodka \$6.95

Homemade riceballs topped with vodka sauce & fresh mozzarella

Mozzarella in carrozza \$8.95

Egg – battered & fried white bread stuffed with mozzarella cheese

Eggplant Rollatini \$8.95

Stuffed with Ricotta & mozzarella (3)

Baked Clams Oreganata \$9.95

6 Little neck clams stuffed with seasoned breadcrumbs

Stuffed Mushrooms \$8.95

Choice of Sausage meat with marinara sauce or Seasoned Crabmeat with a wine broth

Fried Calamari \$12.95

Tender & crispy rings of calamari served with marinara dipping sauce

Pollo Spidini \$12.95

Stuffed chicken with seasoned breadcrumbs & cheese topped with a tangy sautéed duck sauce

Cold Antipasto Tower \$12.95

Homemade fresh mozzarella, roasted peppers, prosciutto & sopressatta over garlic toast

Zuppa di Mussels \$12.95

Cultured mussels sautéed with your choice of Red, White or Hot Cherry Peppers sauce

Stuffed Artichoke \$12.95

A must try!!!!

Shrimp Cocktail \$12.95

4 chilled shrimp served with cocktail sauce

Hot Antipasto \$13.95

Baked clams, fried shrimp, stuffed pepper with sausage meat, eggplant rollatini & stuffed mushroom with sausage meat

Zuppa di Clams \$13.95

Little neck clams sautéed with your choice of Red, White or Hot Cherry Peppers sauce

Shrimp Tower \$14.95

3 grilled shrimp over garlic toast topped with a roasted pepper & asparagus amaretto cream sauce

Fruiti di Mare \$15.95

Fresh chilled seafood salad tossed with scungili, lobster meat, shrimp, calamari, crabmeat, polipo, lemon, olive oil & garlic

Asparagus alla Amaretto m/p

Baked asparagus topped with fresh mozzarella, breadcrumbs & creamy amaretto sauce

Family Style Antipasto (serves up to 6 guests)

Cold Antipasto Extravaganza \$35.95

Homemade fresh mozzarella, home roasted peppers, sopressatta, prosciutto, tomatoes, kalamata olives, provolone & marinated mushrooms

Hot Antipasto Extravaganza \$39.95

Baked clams, fried calamari, fried zucchini, eggplant, rice balls, fried shrimp & fried mozzarella

Insalata

House salad \$6.95

Romaine hearts, tomato, cucumber, roasted peppers, black olives and red onion topped with Italian vinegarett

Tri – Color salad \$8.95

Baby arugula, radicchio, red onion and grated cheese topped with balsamic vinegar

Caesar salad \$8.95

Romaine hearts tossed with our homemade Caesar dressing & parmigiana shavings

Everything salad \$9.95

Romaine hearts, baby arugula, radicchio, tomato, red onion, olives, cheese, roasted peppers, mushroom, cucumber, garlic and balsamic vinega

Homemade Pan Pizzas

Margherita \$11.95

pulp tomato, fresh mozzarella, garlic & Italian seasoning

Vodka \$11.95

our creamy vodka sauce, pulp tomato & fresh mozzarella

Carbonara \$12.95

Bacon, caramelized onions, cheese & heavy cream

Insalata \$11.95

romaine hearts, arugula, tomato, cucumber, roasted peppers, olives, provolone, red onion, mushrooms, garlic & balsamic vinegar

Fried Eggplant \$12.95

slices of fried eggplant over a margherita style pie

White Ricotta \$13.95

ricotta coated pie with garlic & mozzarella

Risotto

Creamy Mushroom \$9.95

Saute Spinach \$9.95

Saute Broccoli \$9.95

Asparagus & Sweet Amaretto \$12.95

Zuppe

Pasta Fagoli \$8.95

Cannelloni beans sauteed with garlic, tomato, celery & broth

Escarole & Bean \$8.95

Escarole sauteed with cannelloni beans, garlic, celery, tomato & broth

Stracciatella \$8.95

Spinach & egg soup

Sides

Rice Balls \$4.95 or Potato Croquettes \$4.95

Fried Zucchini \$7.95

Mozzarella Sticks \$7.95

Saute Mushrooms \$7.95

Broccoli di Rabe \$8.95

Pasta

Homemade Lasanga \$14.95

Thick, rich layers of sausage meat, parmigiana cheese & tomato sauce

Filetto di Pomodora \$14.95

Prosciutto & sliced onions sautéed with butter, garlic & pulp tomato with a splash of sherry wine

Vodka \$14.95

Our creamy homemade vodka sauce
Add grilled chicken \$16.95...

Primavera \$15.95

Julienne cut vegetables in a clear white wine sauce sauté

Eggplant Siciliano \$15.95

Rich pulp tomato sauce sautéed with diced eggplant, fresh mozzarella, garlic & sherry

Orchietto di Broccoli di Rabe \$16.95

Sautéed broccoli di rabe & sausage meat with garlic & oil over little ears pasta

Zuppa Mussels \$17.95

Cultured mussels sautéed in your choice of Red, White or Marchiara Sauce

Zuppa Clams \$18.95

Little neck clams sautéed in your choice of Red, White or Marchiara sauce

Antonio \$18.95

Chicken bites, sausage meat, zucchini, broccoli & sundried tomatoes sautéed in a garlic butter sauce

Ravioli Ubriachi \$19.95

Cheese filled ravioli & chopped fried chicken bites topped with fresh mozzarella & vodka sauce

Choice of Penne, Ziti, Rigatoni, Linguini, Spaghetti or Angel Hair
Gnocchi, Tortellini, Fettucini or Whole Wheat pastas \$2.00 additional charge

Traditional Italian Entrees

Parmigiana- Fresh tomato sauce & melted parmigiana cheese

Marsala – Prosciutto, mushrooms, butter & marsala wine sauce

Francese- Lemon, butter & white wine

Inferno- Hot cherry peppers sauteed with garlic & butter

Piccatta – Capers, lemon, white wine & butter

Saltimbocca- Prosciutto & mozzarella with a sherry wine & butter sauce

Pizzaiola – Pulp tomato sauce sauteed with mushrooms & sherry wine

Chicken \$18.95 – **Veal** \$20.95

All traditional entrees come with Pasta in the same sauce or Potato & Vegetable of the day!

Chicken

Carcioffi \$19.95

Chicken breasts with artichoke hearts & sundried tomatoes in a blush cream sauce served over rigatoni

Pollo Vodka \$19.95

Chicken breasts egg – battered & pan fried topped with creamy vodka sauce & fresh mozzarella over rigatoni

Pollo Modo \$19.95

Baked chicken breast topped with seasoned breadcrumbs, garlic & pulp tomato served with a mixed salad & potato croquette

Scarpariello \$19.95

Chicken “off the bone” sautéed with link sausage meat, lemon, butter & white wine served with sautéed vegetable & potato croquette

Pollo Almond \$21.95

Stuffed chicken breasts with ricotta cheese & sausage meat in a light almond butter wine sauce served with sautéed vegetable & potato

Pollo Amalfitano \$21.95

Chicken breasts stuffed with roasted peppers, prosciutto & fresh mozzarella topped with a mushroom butter sauce over ziti

Pollo Victorio \$24.95

Stuffed breaded chicken breast with broccoli di rabe & sausage meat sliced finely over a bed of fried onion cascade & topped with a sautéed hot cherry pepper sauce

Veal

Vitello Dante \$21.95

Veal medallions egg battered & pan fried, topped with fresh mozzarella, diced prosciutto, peas and mushrooms sherry butter sauce over bowtie pasta

Vitello Pancetta \$21.95

Veal medallions topped with Italian bacon, peas, onions, sherry wine & heavy cream over a bed of rigatoni

Vitello Vico \$24.95

Veal rollatini stuffed with provolone & spinach topped with a marsala wine sauce with prosciutto & mushrooms over angel hair

Steak & Chops

Costoletta Maialina \$21.95

Pan seared twin center cut pork chops topped with a sautéed hot cherry pepper sauce served with sautéed vegetable & potato croquette

Rack of Lamb \$32.95

New Zealand baby lamb chops prepared to temperature served with a sweet amaretto cream dipping sauce with vegetable & potato of the day

Bistecca Inferno \$27.95

N.Y. shell steak topped with a sautéed hot cherry pepper & butter sauce served with vegetable & potato

Bistecca Cascade \$29.95

N.Y. prime shell steak prepared to temperature & served with mixed salad, steak fries & sautéed vegetable

Fish / shellfish

Gambero Scampi \$21.95

Shrimp sautéed with garlic, lemon, butter & wine served with sautéed vegetable & potato croquette

Sogliola Versace \$23.95

Broiled stuffed filet of sole with seasoned crabmeat over spinach with a lemon, garlic & butter sauce

Scaloppine di Mare \$23.95

Broiled sea scallops seasoned breadcrumbs served with sautéed vegetable & potato croquette

Gambero Bello \$23.95

Jumbo shrimp stuffed with seasoned crabmeat over spinach with lemon, garlic & butter sauce

Gambero Conti \$25.95

Jumbo shrimp, asparagus, roasted peppers & pulp tomato over Italian risotto topped with a blush champagne cream sauce

Salmon di Apricot \$27.95

Roasted salmon filet topped with sautéed sweet apricot duck sauce over deep fried onion cascade

Seafood Fra Diavolo \$29.95

Little neck clams, calamari, jumbo shrimp & mussels' sautéed in a pulp tomato sauce with a touch of red pepper over linguini (White wine sauce available upon request!)

Gnocchi Del Pesce \$29.95

Fresh lobster meat, shrimp, diced asparagus & pulp tomato tossed in a silky champagne cream sauce over gnocchi