



## STARTER

### **FAMILY SIZE PORTION 家庭量**

Perfect for sharing in groups of 3 or more 每客菜式適合三人或以上分享

		<u>Regular</u> / <u>Family</u>
<b>FA01</b>	<b>ROMAN STYLE CALAMARI 炸魷魚</b> Fresh, tender, crispy hand-battered squid	<b>\$98 \$176</b>
<b>FA02</b>	<b>HOT APPETIZER 熱雜錦拼盤</b> Soft shell crab, buffalo chicken wings, calamari	<b>---- \$188</b>
<b>FA03</b>	<b>BUFFALO CHICKEN WINGS 紐約雞翼</b> Genuine upstate New York recipe with celery sticks and blue cheese dressing Spicy or Mild	<b>\$78 \$138</b>
<b>FA04</b>	<b>ROAST RED PEPPER, GRILL EGGPLANT &amp; FRESH MOZZARELLA con Balsamico</b> 燒雜菜配意大利芝士伴黑醋汁 With balsamic reduction on a bed of romaine	<b>\$68 \$124</b>
<b>FA05</b>	<b>HOME-BAKED GARLIC BREAD TOASTED WITH MOZZARELLA CHEESE 芝士焗蒜蓉包</b>	<b>\$48 \$86</b>
<b>FA06</b>	<b>ANTIPASTI FREDDO 意式風味冷盤</b> Generous collection of cured hams and salami, cheese, olives etc	<b>---- \$158</b>
<b>FA07</b>	<b>CRISPY SOFT SHELL CRABS 酥炸軟殼蟹伴辣蒜汁</b> Lightly breaded served with spicy garlic aioli sauce for dipping	<b>\$78 \$138</b>
<b>FA08</b>	<b>WING AND RIB COMBO 炸雞翼併燒豬肋骨</b> Chili rosemary barbecue ribs and buffalo chicken wings	<b>\$98</b>

## SOUPS

	<u>8 oz</u>	<u>/ 12 oz</u>
<b>FA10 CANNELLINI BEAN MINISTRONE</b> 意式雜菜湯 Classic hearty vegetable, beans & pasta	<b>\$32</b>	<b>\$48</b>
<b>FA11 CLASSIC SICILIAN SEAFOOD SOUP</b> 西西里海鮮湯 Fresh shrimp, ling fish, squid, clams and mussels in a creamy chowder	<b>\$48</b>	<b>\$68</b>
<b>FA12 WILD MUSHROOM</b> 野菌忌廉湯 Delicate, fresh and aromatic	<b>\$38</b>	<b>\$56</b>

## SALADS

Remember : House Italian Salad comes FREE OF CHARGE with any Pasta, Pizza or Main Course  
凡惠顧薄餅、意粉、主菜即奉送麵包及田園沙律

	<u>Regular</u>	<u>/ Family</u>
<b>FA73 HOUSE ITALIAN</b> 田園沙律 (With pizza, pasta or main course: FREE)	<b>\$38</b>	<b>\$68</b>
<b>FA74 CLASSIC CAESAR</b> 凱撒沙律 Creamy garlic, shaved parmesan, lemon and a hint of anchovy tossed with crisp Romaine	<b>\$48</b>	<b>\$88</b>
<b>FA75 GRILLED CHICKEN CAESAR</b> 烤雞凱撒沙律 Same as above topped with tender grilled chicken breast	<b>\$72</b>	<b>\$128</b>

## MAIN DISHES

HOMEMADE FRESH BREAD & HOUSE ITALIAN SALAD ARE FREE WITH PIZZA, PASTA AND MAIN DISHES

凡惠顧薄餅、意粉、主菜即奉送麵包及田園沙律

**Regular / Family**

**FA76 OR YOU MAY UPGRADE TO: CAESAR SALAD 凱撒沙律** **\$28 \$48**

**CAESAR SALAD W/ GRILLED CHICKEN BREAST 凱撒沙律配烤雞胸** **\$48 \$88**

**Regular / Family**

**FA15 US ANGUS SLOW ROASTED PRIME RIB, au jus (14oz) 慢烤燒美國安格斯牛肉** **\$218** (one size)

**FA16 BLUE CHEESE CRUSTED FILET MIGNON (12oz) 藍芝士汁焗牛柳** **\$238** (one size)

**FA17 US ANGUS RIB-EYE STEAK PIZZAIOLA (12oz) 美國安格斯肉眼扒配茄蓉汁** (12oz)**\$198 \$358**(24oz)  
Served with a zesty pizzaiola sauce

**FA18 GRILLED ATLANTIC SALMON 香草醬扒三文魚** **\$158 \$288**  
Lightly grilled salmon fillets accented with pesto

**FA19 SLOW BRAISED LAMB SHANK 紅酒燴羊膝** **\$158 \$288**  
So tender the meat falls off the bone. In a red wine sauce

**FA20 ROSEMARY ROASTED CHICKEN 迷迭香燒雞** **\$118 \$212**  
Tender chicken roasted to perfection

**FA21 MEDITERRANEAN SEAFOOD RISOTTO 意大利海鮮燴飯** **\$152 \$274**  
A rich creamy Italian rice specialty with mussels, shrimps, ling fish, squid and clams

<b>FA23</b>	<b>CHICKEN PARMIGIANA</b> 芝士焗吉烈雞胸 Golden brown, crumbed, topped with pomodoro and melted cheese	<b>\$118</b>	<b>\$212</b>
<b>FA24</b>	<b>EGGPLANT PARMIGIANA</b> 芝士焗吉烈矮瓜 Golden brown eggplant slices, hand breaded with sauce and melted cheese	<b>\$104</b>	<b>\$188</b>
<b>FA25</b>	<b>HERB CRUSTED RACK OF LAMB</b> 香草脆烤羊架 Oven roasted. Dijon mustard and garlic crust	<b>\$168</b>	<b>\$302</b>
<b>FA26</b>	<b>FRESH NEW ZEALAND MUSSELS IN PESTO CREAM</b> 白酒燴鮮青口 Large fresh mussels steamed in a buttery white wine pesto sauce	<b>\$148</b>	<b>\$268</b>
<b>FA27</b>	<b>SAN FRANCISCO SEAFOOD STEW</b> 三藩市海鮮鍋 Fresh seafood in a rich tomato saffron broth served with crusty garlic bread for dipping. The North Shore's famous Cioppino	<b>\$168</b>	<b>\$302</b>
<b>FA28</b>	<b>RIBS AND BARBECUE CHICKEN COMBO</b> 美式燒烤豬肋骨併雞餐 Rack of ribs and 1/2 of chicken		<b>\$218</b>
<b>FA29</b>	<b>SLOW COOKED BABY BACK RIBS</b> 醬燒豬肋骨 Your choice of sauce: Honey Mustard or American BBQ Sauce	<b>\$158</b>	<b>\$288</b>

## PASTA

HOMEMADE FRESH BREAD & HOUSE ITALIAN SALAD ARE FREE WITH PIZZA, PASTA AND MAIN DISHES

凡惠顧薄餅、意粉、主菜即奉送麵包及田園沙律

**Regular / Family**

<b>FA76 OR YOU MAY UPGRADE TO: CAESAR SALAD</b> 凱撒沙律	<b>\$28</b>	<b>\$48</b>
<b>CAESAR SALAD W/ GRILLED CHICKEN BREAST</b> 凱撒沙律配烤雞胸	<b>\$48</b>	<b>\$88</b>

	<b><u>Regular</u></b>	<b><u>Family</u></b>
<b>FA33 ANGEL HAIR WITH ATLANTIC BLUE CRAB</b> 蟹肉天使幼麵 In a light tomato sauce and fresh leeks	<b>\$132</b>	<b>\$238</b>
<b>FA34 LINGUINE VONGOLE</b> 蒜香白酒蜆肉燴意粉 Fresh clams, delicately steamed with white wine and our secret blend of farm-fresh herbs	<b>\$128</b>	<b>\$232</b>
<b>FA35 FETTUCINE WITH SALMON</b> 忌廉三文魚闊麵 Generous chunks of fresh salmon in a creamy sauce with a hint of garlic	<b>\$128</b>	<b>\$232</b>
<b>FA36 LASAGNA NAPOLITANO</b> 焗千層粉 Layered high with minced pork and three cheeses. Grandma's famous recipe!	<b>\$124</b>	<b>\$224</b>
<b>FA37 PASTA + SAUCE</b> 自由配搭意粉 + 醬汁 Your choice of pasta: Spaghetti, Rigatoni, Linguine, Fettucine, Farfalle, Penne and Angel Hair Your choice of sauce: Pomodoro, Aglio e Olio, Pesto, Alfredo	<b>\$88</b>	<b>\$162</b>
<b>FA38 BAKED FARFALLE WITH CHICKEN</b> 焗忌廉雞絲蝴蝶粉 Bowtie pasta, tender chicken, fresh broccoli in a rich cream sauce	<b>\$120</b>	<b>\$216</b>

<b>FA39</b>	<b>LINGUINE SCAMPI WITH TRUFFLE SAUCE</b> 黑松露醬鮮蝦燴意粉 Select shrimp lightly sautéed and accented with black truffle on a bed of linguine	<b>\$148</b>	<b>\$268</b>
<b>FA40</b>	<b>LINGUINE PUTTANESCA</b> 辣味橄欖鯷魚意粉 With anchovy, olive and chili	<b>\$118</b>	<b>\$212</b>
<b>FA41</b>	<b>RIGATONI BOLOGNESE</b> 焗肉醬通心粉 Short pasta tubes tossed with chunks of homemade sausage, topped with pomodoro and baked with cheese	<b>\$108</b>	<b>\$194</b>
<b>FA42</b>	<b>SPAGHETTI AND MEAT BALLS</b> 鮮茄肉丸燴意粉 What East-Coast joint would be complete without this classic?	<b>\$124</b>	<b>\$224</b>
<b>FA43</b>	<b>SPAGHETTI WITH ITALIAN SAUSAGE</b> 鮮茄意式腸肉燴意粉 Same as above but with chunks of spicy homemade fennel sausage	<b>\$124</b>	<b>\$224</b>
<b>FA44</b>	<b>SPAGHETTI CARBONARA</b> 忌廉蛋醬煙肉意粉 Cheese, bacon, cream...yum	<b>\$118</b>	<b>\$212</b>
<b>FA45</b>	<b>VODKA PENNE</b> 伏特加煙肉尖通粉 Smokey bacon in a light pink sauce. A Brooklyn favorite	<b>\$118</b>	<b>\$212</b>
<b>FA46</b>	<b>SEAFOOD CREAM ANGEL HAIR</b> 忌廉海鮮天使幼麵 Light cream sauce with fresh seafood	<b>\$148</b>	<b>\$268</b>

## **PIZZA**

HOMEMADE FRESH BREAD & HOUSE ITALIAN SALAD ARE FREE WITH PIZZA, PASTA AND MAIN DISHES

凡惠顧薄餅、意粉、主菜即奉送麵包及田園沙律

**Regular / Family**

**FA76 OR YOU MAY UPGRADE TO: CAESAR SALAD 凱撒沙律**

**\$28 \$48**

**CAESAR SALAD W/ GRILLED CHICKEN BREAST 凱撒沙律配烤雞胸 \$48 \$88**

**Regular 12"**

**FA49 CREOLE 克里奧海鮮**

**\$148**

Fresh prawn, crab, bacon, green pepper and onion

**FA50 MARGHERITA 意式蕃茄芝士**

**\$118**

The original. Tomato. Cheese. Basil

**FA51 CARNE MISTO 意式錦繡**

**\$144**

Chicken, pepperoni, sausage, ham, meatballs

**FA52 VEGETARIAN 意式素菜**

**\$138**

Eggplant, bell Peppers, zucchini, onion, mushroom, black olives

**FA53 CLASSIC PEPPERONI 辣肉腸**

**\$138**

**FA54 NEW YORK LONG ISLAND 紐約長島**

**\$138**

Italian Sausage, Mushroom, black olives

**FA55 STEAKHOUSE DELUXE 牛扒屋精選**

**\$138**

Black pepper steak, onion, Green Pepper

**FA56 MILANO 米蘭之光**

**\$138**

Salami, fresh basil

**FA57 FAJITA PIZZA 墨西哥燒牛肉**

**\$138**

Sizzling Mexican beef, onion, green pepper

**FA58 CREATE YOUR OWN PIZZA, FIRST 3 TOPPINGS**

**\$138**

自選配料薄餅! 薄餅加上三款自選配料

Choose from: Extra cheese, Bacon, Ham, Salami, Pepperoni, Italian Sausage, Shredded Chicken, Ground Beef, Pepperoncini, Mushrooms, Pineapple, Black Olives, Onion, Anchovies, or anything else we might have in the kitchen.

可選材料包括: 額外芝士、煙肉、火腿、沙樂美腸、辣肉腸、意大利肉腸、雞絲、免治牛肉、辣椒、蘑菇、菠蘿、黑橄欖、洋蔥、意大利鹹魚、

**EVERY EXTRA TOPPING 另加每款材料 \$12**

## **BROOKLYN STYLE DINER FAVORITES**

- FA61 CLASSIC CHEESEBURGER** 特級芝士漢堡 **\$88**  
About a 1/2 pound of grilled USDA choice ground beef, American cheese and all the trimmings. Served with steakhouse wedge fries
- FA62 PHILLY CHEESE STEAK** 芝士薄牛肉三文治 **\$88**  
Thin sliced of steak grilled with American cheese, sautéed onion and sweet peppers.
- FA63 BARBECUE CHICKEN** 燒烤雞肉三文治 **\$78**  
Shredded chicken with homemade barbecue sauce
- FA64 GARCIA'S MEATBALL SUB** 「思華」肉丸潛艇 **\$88**  
Dave's favourite Italian meatball sub with melted cheese
- FA65 CHICKEN CAESAR SUB** 雞肉凱撒潛艇 **\$78**  
Thick and tender chicken breast with Caesar dressing and romaine lettuce on a soft roll
- FA66 CHICKEN PARMIGIANA SUB** 吉烈雞胸潛艇 **\$78**  
Golden brown chicken breast topped with tangy pomodoro then baked with Parmesan and Mozzarella
- FA67 FISH FILLET** 吉烈魚柳包 **\$88**  
Served with tartar sauce
- FA68 FRENCH DIP AU JUS** 法式牛肉蘸包 **\$88**  
Hot slices of roast beef on a hard roll with gravy for dipping
- FA69 ROAST BEEF SANDWICH** 燒牛肉三文治 **\$88**  
Thin sliced roast beef with horseradish sauce

## **SIDES**

		<b><u>Regular</u></b>	<b><u>Family</u></b>
<b>FA78</b>	<b>MEAT BALLS</b> 意式牛肉丸	<b>\$76</b>	<b>\$136</b>
<b>FA79</b>	<b>CREAMED SPINACH</b> 忌廉菠菜	<b>\$58</b>	<b>\$106</b>
<b>FA80</b>	<b>BROCCOLI AGLIO E OLIO</b> 辣蒜西蘭花	<b>\$58</b>	<b>\$106</b>
<b>FA81</b>	<b>BAKED BROCCOLI ALLA FORMAGGIO</b> 芝士醬焗西蘭花	<b>\$64</b>	<b>\$116</b>
<b>FA83</b>	<b>PLAIN BUTTERED PASTA</b> 牛油意粉	<b>\$38</b>	<b>\$68</b>
<b>FA84</b>	<b>FRENCH FRIES</b> 香脆薯條	<b>\$38</b>	<b>\$68</b>
<b>FA85</b>	<b>POTATO WEDGES</b> 香脆薯角	<b>\$38</b>	<b>\$68</b>
<b>FA86</b>	<b>MASHED POTATO WITH GRAVY</b> 燒汁香滑薯蓉	<b>\$38</b>	<b>\$68</b>
<b>FA87</b>	<b>NEW POTATOES</b> 香草焗新薯	<b>\$38</b>	<b>\$68</b>

## **DESSERTS**

		<b><u>Regular</u></b>	<b><u>Family</u></b>
<b>FA90</b>	<b>TIRAMISU</b> 意大利芝士餅 Homemade, family favorite	<b>\$38</b>	<b>\$68</b>
<b>FA91</b>	<b>NAPOLEON SOLDIERS</b> 拿破崙酥條 Crisp puff pastry fingers with rich diplomat cream for dipping	<b>\$38</b>	<b>\$68</b>
<b>FA92</b>	<b>MILE-HIGH CHOCOLATE BOSTON CREAM CAKE</b> 波士頓朱古力蛋糕	<b>\$34</b>	<b>\$62</b>
<b>FA93</b>	<b>CHOCOLATE-LOVER FLOURLESS CAKE</b> 特濃朱古力餅	<b>\$34</b>	<b>\$62</b>
<b>FA94</b>	<b>NEW YORK CHEESE CAKE</b> 紐約芝士餅	<b>\$34</b>	<b>\$62</b>