

APPETIZERS

Arancini (Rice balls) | 16

Two arborio rice balls stuffed, breaded and fried. One with spinach in a cream sauce, the other with ground beef, peas and mozzarella in our pomodoro sauce.

Calamari Fritti | 20

Lightly floured and fried calamari topped with fresh cut zucchini, served with our pomodoro sauce.

Fried Goat Cheese | 20

Goat cheese lightly breaded and pan fried, served over a bed of arugula with a balsamic glaze drizzle.

Pepperoni Caldi Ripieni (Banana Peppers) | 20

Banana peppers stuffed with genova salami and pecorino cheese, topped with our three cheese cream sauce.

Artichoke Francese | 22

Artichoke hearts lightly battered and topped in a francese sauce.

Zuppa di Clams | 22 GF

Steamed clams in choice of a garlic and lemon white wine sauce OR a light garlic red marinara sauce.

Cozze Marinara | 22 GF

Steamed mussels in choice of a garlic and lemon white wine sauce OR light garlic red marinara sauce.

Caprese | 22 GF

Fresh sliced Buffalo mozzarella, vine ripe tomatoes and basil drizzled with extra virgin olive oil and balsamic vinegar.

Insalata Cesare | 17

Romaine lettuce topped in our rustic homemade Cesare dressing with sliced eggs and anchovies.

Beet and Orange Salad | 18 GF

Sliced beets and oranges served with walnuts and fresh mozzarella on a bed of seasonal lettuce topped with house Italian dressing and a balsamic glaze drizzle.

HOME MADE PASTA

Rigatoni Vodka | 24 *GF

Homemade rigatoni pasta in a vodka cream sauce with fresh tomatoes, basil and parmigiana cheese.

Gnocchi Pasta al Pesto | 24 *GF

Homemade potato gnocchi with basil, garlic, herbs, pignoli nuts, sun-dried tomatoes and a touch of cream.

Fettuccine Bolognese | 25 *GF

Homemade fettuccine pasta topped with our classic slow braised bolognese meat sauce.

Sicilian Carbonara | 27 *GF

Sautéed mushrooms, peas, prosciutto and pancetta in a creamy pecorino egg yolk sauce served over spaghetti.

ADD +

*GLUTEN FREE PASTA +5.00
PROSCIUTTO DI PARMA +7.00
MEATBALL OR SAUSAGE +8.00
GRILLED OR BREADED CHICKEN + 8.00
SHRIMP + market price
SLICED BEEF TENDERLOIN + market price

SEAFOOD AND PASTA

Linguine alle Vongole Veraci | 32 *GF

Linguine with clams, extra virgin olive oil with fresh parsley in either a white wine lemon OR marinara sauce.

Risotto Capesante | 45 GF

Day Boat U-10 sea scallops sautéed with asparagus and onions served over a bed of creamy risotto.

Zuppa di Pesce Marinara | 45 *GF

Array of seafood in a light marinara white wine sauce served with spaghetti. Seafood includes, scallops, shrimp, calamari, mussels, clams and lobster.

Ravioli con Aragosta | 45

Lobster raviolis sautéed in a Gorgonzola cream sauce with sun-dried tomatoes, sweet peas, mushrooms and fresh herbs. Topped with a lobster tail and jumbo shrimp.

Seafood Scampi | Market Price

South African lobster, jumbo shrimp and Day Boat U-10 sea scallops, lightly floured and pan-seared, served over fettuccine in a lemon white sauce.

ENTREES

Pollo Sorrentino | 32

Sautéed chicken layered with eggplant, prosciutto, mozzarella, and sun-dried tomatoes in a delicate marsala, tomato wine sauce topped with roman artichokes, mushrooms and asparagus spears.

Filetto di Salmone | 32 GF

Wild caught Atlantic salmon fillet, pan seared and broiled. Topped in a grain Dijon mustard sauce with a touch of cream. Complimented with a creamy risotto and asparagus.

Veal Parmigiana OR Chicken Parmigiana | 35

Veal OR chicken cutlet, breaded and pan fried topped with house pomodoro sauce and melted mozzarella cheese. Complimented with homemade penne pasta.

Scaloppini di Vitello | 35

Sautéed veal scaloppini with choice of lemon, marsala, picata or francese sauce complimented with chef's choice of vegetables.

Chicken Milanese | 35

Lightly breaded chicken cutlet served with a cucumber, tomato and red onion salad with our house vinaigrette.

Osso Bucco di Vitello | 39 GF

Slow braised veal shank with arborio rice, porcini mushrooms, cream, pecorino romano cheese and asparagus topped in its natural juices.

Filetto di Manzo alla Griglia | Market Price

Grilled Beef Tenderloin topped in a mushroom and onion agro dolce, served with chefs choice of vegetables.

GF = Gluten Free

*GF = Can be made gluten free with gluten free pasta substitution

PERSONAL PIZZAS

Quattro Stagioni Pizza | 22

Topped with mushrooms, prosciutto di parma and artichokes with house pomodoro sauce.

Banana Pepper Pizza | 22

Topped with our famous stuffed banana peppers, tomatoes and house Gorgonzola cheese cream sauce.

Margherita Pizza | 20

Topped with fresh basil and mozzarella cheese with a light pomodoro sauce.

Artichoke Pizza | 22

Topped with artichokes, our house cream sauce, fresh mozzarella, onions and diced tomatoes.

Diablo Pizza | 22

Topped with spicy sopressetta, sausage, calabrian chili flakes, Hungarian peppers, basil and chili flakes.

Chicken and Pesto Pizza | 25

Topped with grilled chicken and cherry tomatoes in a homemade pine nut pesto sauce and fresh mozzarella.

Chicken Salad Pizza | 22

Topped with mixed greens, Gorgonzola cheese and our homemade Italian dressing. Served with breaded OR grilled chicken.

Americano Pizza | 22

Topped with our house red sauce, pepperoni, cheese and crispy French fries.

Florentine Pizza | 22

Topped with arugula, pecorino romano cheese and prosciutto with a balsamic vinaigrette reduction.

Vodka Pizza | 22

Famous Casa Antica vodka sauce, with fresh crispy prosciutto, mozzarella and basil.

Antica Pizza | 24

Topped with thinly sliced eggplant, fresh mozzarella, spicy sopressetta, EVOO, pesto and basil.

Sicilian Old Fashion | 22

Topped with pecorino romano cheese, EVOO, fresh oregano and light pomodoro sauce.

Build Your Own | 20

Toppings \$3.00: Pepperoni, sausage, banana peppers, onions, black olives, stuffed banana peppers, mushroom, meatballs, kalamata olives, anchovies, tomatoes, etc.

Substitute any crust with gluten free cauliflower crust | +7.00

Large pizza's are available for takeout.

ABOUT US

We are a family-run Italian restaurant on Center Street in Historic Lewiston. We pride ourselves on our warm welcoming atmosphere, authentic Sicilian dishes and quality wine list. Chefs Calogero and Jack Soldano create and prepare homemade recipes daily. All dishes are made to order and include fresh authentic ingredients, which can take time to prepare so we appreciate your patience. We offer an extensive in house catering and to-go menu that can be made to meet any of your event needs, menus are posted on our website. If you have any allergies please let us know ahead of time and we will do our best to accommodate. We appreciate your support, especially over the past year, and hope to see you again soon!

Mangia!

-The Soldano and Bellanca Family

If you would like to send the Chefs some gratitude after your meal, let your server know! You can purchase a 6 pack of beer to send them at the end of their shift. They greatly appreciate your love and kind compliments!

****Menu and daily special prices are subject to change in accordance with market prices****

All our meats are locally raised.