

## APPETIZERS

### Arancini (Rice Balls) | 20

Two arborio rice balls stuffed, breaded and fried. One with spinach in a creamy three cheese sauce. The other with a mixture of ground beef, veal and pork, peas and mozzarella in our pomodoro sauce.

### Artichoke Francese | 24

Artichoke hearts lightly battered and pan-fried topped in our francese sauce.

### Calamari Misto | 28

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

### Zuppa di Clams | 22

Steamed clams in a garlic red marinara or lemon sauce.

### Zuppa di Mussels | 22

Steamed mussels in a garlic lemon and caper sauce with medium heat hot cherry peppers and spinach.

### Pepperoni Caldi Ripieni (Banana Peppers) | 20

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

### Chef's Antipasto for Two Platter of the Day | 39

Ask your server about our daily antipasto platter.

### Lamb Lollipops | 35

Pistachio crusted grilled lamb lollipops topped with a balsamic drizzle and fried onion strings.

### Eggplant Rollatini | 22

Breaded eggplant, rolled and stuffed with ricotta cheese and our house red sauce, then topped with mozzarella cheese and baked.

### Caprese di Burrata | 24

Fresh sliced cream filled burrata, beef steak tomatoes, grilled bell peppers, olives and basil, drizzled with EVOO and balsamic vinegar.

### Insalata Casa Antica | 17

House mixed greens salad with shaved carrots, cherry tomatoes, walnuts, granny smith apples and Gorgonzola cheese topped with our homemade dressing.

### Insalata Caesar | 17

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

### Floridian Mista | 18

Mixed greens salad topped with onions, cucumbers, tomato, whipped ricotta cheese, a meatball and grilled banana peppers in our homemade dressing.

## PASTA AND SEAFOOD

### Penne Vodka | 24

Penne pasta in a prosciutto vodka cream sauce, garnished with basil and parmigiana cheese.

### Gnocchi Pasta al Pesto | 24

Homemade potato gnocchi with creamy basil pesto sauce with sun-dried tomatoes.

### Sicilian Carbonara | 27

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

### Pappardelle Bolognese | 25

Homemade pappardelle pasta topped with our classic slow braised pork, beef and veal bolognese sauce.

### Penne Amatriciana | 25

Penne pasta served in a tangy garlic San Marzano tomato sauce with pecorino romano cheese, onions and sautéed guanciale.

ADD +

MEATBALL OR SAUSAGE +9.00  
GRILLED OR BREADED CHICKEN +10.00  
SHRIMP +15.00 GLUTEN FREE PASTA +6.00

### Spaghetti alle Vongole Veraci | 32

Spaghetti served with steamed clams and extra virgin olive oil with fresh parsley in a white wine sauce.

### Zuppa di Pesce Marinara | 45

Scallops, shrimp, calamari, mussels, clams and lobster in a light marinara white wine sauce served over spaghetti.

### 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.

### Filetto di Salmone | 35

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

### Seafood Scampi | Market Price

Ask your server about our daily seafood scampi special.

## ENTREES

### Pollo Sorrentino | 35

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

### Chicken Parmigiana | 35

Chicken cutlet, breaded and pan fried, topped with house pomodoro sauce and melted mozzarella cheese. Complimented with pasta.

### Veal Chop | 45

Pan seared French cut bone in veal chop with choice of marsala or picatta sauce complimented with vegetables and roasted potatoes.

### Veal Chop Parmigiana | 45

French cut bone in veal chop, lightly breaded and pounded, topped with house pomodoro sauce and melted mozzarella cheese. Complimented with pasta.

### Chicken Milanese | 35

Lightly breaded chicken cutlet pan seared and fried served with a cucumber, tomato, onion, arugula and romaine salad with homemade vinaigrette.

### Pollo Arrosto con Salsiccia | 35

Pan seared and slow cooked chicken with sautéed artichokes, bell peppers, sausage, roasted potatoes and mushrooms in a rosemary fennel red wine sauce.

### Braised Short Rib | 39

Braised short rib served over creamy polenta in a San Marzano tomato and red wine reduction.

### Melanzane alla Parmigiana | 32

Breaded and pan fried eggplant slices, stacked and baked with melted mozzarella cheese over penne pasta.

### Ossobuco di Vitello | 42

Slow braised veal shank served over creamy risotto topped with sautéed porcini mushrooms and asparagus.

### Steak of the Day | Market Price

Ask your server about the cut of the day.

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# PERSONAL PIZZAS

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## **Quattro Stagioni Pizza | 22**

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

## **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.

## **Mortadella Pizza | 25**

Topped with cherry tomatoes, parmigiana cheese and mortadella in our three cheese creamy sauce with a pistachio dusting and EVOO.

## **Diablo Pizza | 22**

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

## **Americano Pizza | 22**

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

## **Chicken Pesto Pizza | 25**

Topped with our homemade pesto sauce, cherry tomatoes, grilled chicken, sun dried tomatoes and mozzarella cheese.

## **Florentine Pizza | 22**

Topped with mixed greens, pecorino romano cheese and prosciutto with a balsamic reduction.

## **Vodka Pizza | 22**

Topped with Famous Casa Antica vodka sauce, 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.

## **Bee Sting Pizza | 24**

Topped with a hot honey drizzle, mozzarella and spicy sopressetta in a spicy marinara 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 our gluten free cauliflower crust | +4.00**

**Large pizza is available for to-go only.**

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# WEEKLY SPECIALS

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## TUESDAY

Dinner for Two  
Specials

## WEDNESDAY

Wine Wednesday!  
Buy one select bottle,  
get another half off.

## THURSDAY

1/2 off Select  
Appetizers

## FRIDAY

Happy Hour  
4:00 - 5:30  
& Fish Friday

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# ABOUT US

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We are a family-run Italian restaurant on Center Street in Historic Lewiston, New York. 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. If you have any allergies please let us know ahead of time and we will do our best to accommodate. Menu and daily special prices are subject to change in accordance with market prices.

We offer an extensive in house catering and to-go menu that can be made to meet any of your event needs. Our homemade sauces and dressing are also available for purchase, just ask! Enjoy your visit and we hope to see you again!

-The Soldano and Bellanca Family

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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!