

## ANTIPASTI

<b>CAPRESE BRUSCHETTA</b> . . . . . 9	<b>CLEMENZA'S TOASTED RAVIOLI</b> . . . . . 11
Fresh roma tomato, red onion & fresh mozzarella on homemade Italian bread topped with fresh basil, drizzled with extra virgin olive oil & balsamic glaze	Four per order, served with marinara sauce
<b>OVEN ROASTED BRUSCHETTA</b> . . . . . 9	<b>CALAMARI FRITTI</b> <i>house specialty</i> . . . . . 14
Roasted roma tomato halves with herbs, garlic and feta on Italian bread (4pcs)	Served with marinara sauce and lemon
<b>ONION &amp; FIG BRUSCHETTA</b> . . . . . 10	<b>SHRIMP SCAMPI</b> <i>appetizer</i> . . . . . 15
Marcarpone, Carmelized Onion & Fig on toasted homemade Italian bread	Prepared in our wood fired oven with butter, garlic & parmesan cheese . . . . . add over pasta } 6
<b>BURRATA CAPRESE</b> . . . . . 12	<b>MUSSELS IN GARLIC &amp; WINE</b> , <i>red or white</i> . . . . 16
Two fresh mozzarella balls over lemon arugula with mini Italian peppers, cherry tomatoes & balsamic glaze	Cold water mussels sautéed with olive oil, toasted garlic, red pepper, white wine, lemon & fresh herbs. Served with Clemenza's homemade Italian bread for dunking
<b>CLEMENZA'S GARLIC ROLLS</b> 2 for 4, 5 for 8	<b>ANTIPASTI PLATTER</b> for 2 . . . . . 14
Homemade house specialty	Chef's choice of meats, olives & cheeses with traditional Italian condiments
<b>SICILIAN ARANCINI</b> (2) . . . . . 12	<b>FRUTTI DI MARI</b> . . . . . 20
Deep fried rice balls stuffed with cheese, ragu and peas. Served with a side of marinara.	Fresh sautéed shrimp, scallops, clams, calamari, & mussels in a white wine sauce
	<b>SOUP OF THE DAY</b> . . . . . Blackboard Special

## SALADS

Add to any salad	<b>ARUGULA SALAD</b> . . . . . sm } 9 lrg } 13
Chicken } 6 Grilled shrimp } 7	Arugula, cherry tomatoes, shaved parmesan, extra virgin olive oil & lemon
<b>HOUSE SALAD</b> . . . . . sm } 7 lrg } 11	<b>CAPRESE SALAD</b> . . . . . 10
Fresh greens, roma tomato, cucumber, shaved carrot, red onion served with Clemenza's famous homemade Italian dressing and olives	Sliced fresh tomatoes, fresh mozzarella with extra virgin olive oil, aged balsamic, basil, on a bed of arugula & sprinkled with coarse salt & pepper
<b>CAESAR SALAD</b> . . . . . sm } 8 lrg } 12	<b>CITRUS SALMON SALAD</b> . . . . . 19
Crisp romaine greens with seasoned croutons, parmesan cheese & Clemenza's famous homemade Caesar dressing	Grilled salmon over spring mix with strawberries, mandarin oranges & tomatoes, topped with balsamic glaze & walnuts with raspberry vinaigrette on the side

## WOOD-FIRED PIZZA

Add fresh ricotta to any pizza } 3	<b>CAPRICCIOSA</b> . . . . . 20
<b>CHEESE</b> . . . . . 12	Tomato sauce, mozzarella, mushrooms, onions, roasted peppers, hot capicola ham, domestic ham, & spinach
Tomato sauce & mozzarella	<b>BUON GUSTAIO</b> . . . . . 19
<b>MARGHERITA</b> . . . . . 14	Tomato sauce, mozzarella, mushrooms, mixed peppers, ham, spinach & black olives
Tomato sauce, fresh mozzarella, oregano & fresh basil	<b>MIMMO</b> . . . . . 18
<b>PEPPERONI</b> . . . . . 15	Fresh tomato, mozzarella, mushrooms & imported sliced prosciutto
Tomato sauce, mozzarella & pepperoni	<b>FAT CLEMENZA'S WHITE PIZZA</b> . . . . . 19
<b>FUNGHI</b> . . . . . 14	Hot capicola ham, artichoke, ricotta, & mozzarella
Tomato sauce, mushrooms, mozzarella & oregano	<b>CLEMENZA'S CLASSIC NEAPOLITAN</b> . . . . 18
<b>PROSCUITTO COTTO</b> . . . . . 16	<i>Owner's Favorite!</i> Mozzarella, parmesan, imported cherry tomatoes, fresh basil & olive oil.
Tomato sauce, domestic ham, mozzarella & oregano	<b>CHICKEN ALFREDO</b> . . . . . 18
<b>DIAVOLA</b> . . . . . 17	Seasoned chicken, mozzarella, arugula & homemade alfredo sauce
Tomato sauce, hot capicola ham, mozzarella & oregano	<b>PESTO</b> . . . . . 17
<b>VEGETARIAN</b> . . . . . 18	Mozzarella, cherry tomatoes, pesto topped with shaved parmesan
Tomato sauce, mozzarella, fire-roasted peppers, cherry tomatoes, spinach, mushrooms & caramelized onions	<b>ALLA CLEMENZA</b> . . . . . 19
<b>SAUSAGE</b> . . . . . 16	Tomato sauce, mozzarella, Italian sausage, extra cheese, mushrooms
Tomato sauce, mozzarella, premium Italian sausage	
<b>QUATTRO STAGIONI</b> . . . . . 19	
Tomato sauce, mozzarella, mushrooms, domestic ham, artichokes, black olives & oregano in four sections	

## CALZONES

<b>CALZONE CLASSICO</b> . . . . . 17	<b>CALZONE PUGLIESE</b> . . . . . 19
Tomato sauce, mozzarella & domestic ham or pepperoni	Tomato sauce, mozzarella, spinach & grilled chicken
<b>CALZONE LUPARA</b> . . . . . 18	<b>CALZONE VEGETARIAN</b> . . . . . 16
Tomato sauce, mozzarella, domestic ham & hot capicola ham	Tomato sauce, mozzarella, cherry tomatoes, arugula, mushrooms & caramelized onions

## SIDES

<b>HOMEMADE SAUCES</b> . . . . . 4	<b>GNOCCHI</b> . . . . . 11
Bolognese, Marinara, Vodka or Alfredo	with sage brown butter and grated parmesan
<b>SAUTÉED ZUCCHINI</b> . . . . . 7	<b>SWEET SAUSAGE</b> (1) . . . . . 5
Topped with shaved parmesan	with marinara & grated parmesan
<b>MEATBALLS</b> (2) . . . . . 6	<b>SAUTÉED SPINACH</b> . . . . . 8
with marinara & grated parmesan	with toasted garlic & parmesan

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions

## PASTA

### HOMEMADE SAUCE SELECTIONS:

Alfredo, marinara, sage brown butter, bolognese, vodka

<b>FETTUCCHINI ALFREDO</b> ..... 18	Classic fettuccini pasta in a creamy alfredo sauce add grilled chicken} 6    add grilled shrimp} 7
<b>MEAT LASAGNA</b> <i>house specialty</i> ..... 23	Homemade with bolognese sauce
<b>PASTA MARINARA</b> ..... 15	Choice of pasta tossed with homemade marinara, finished with parmesan cheese Add sweet Italian sausage} 5    meatballs} 6
<b>PASTA BOLOGNESE</b> ..... 21	Traditional slow cooked meat sauce, tossed with your choice of pasta & finished with shaved parmesan cheese
<b>PASTA CARBONARA</b> <i>house specialty</i> ..... 20	Pancetta, white onion & sweet peas in a creamy carbonara sauce tossed with linguini
<b>RIGATONI ALA VODKA</b> <i>house specialty</i> ..... 21	Rigatoni tossed with Clemenza's homemade vodka sauce Add grilled chicken} 6    grilled sausage} 5    grilled shrimp} 7
<b>EGGPLANT PARMESAN</b> <i>customer favorite</i> ..... 23	Lightly breaded fried eggplant slices layered with mozzarella, ricotta, parmesan cheese, & creamy marinara sauce
<b>GNOCCHI with SWEET SAUSAGE</b> ..... 24	Sweet Italian sausage & mixed mushrooms, tossed with homemade gnocchi in a herb brandy cream sauce
<b>GNOCCHI with PESTO</b> ..... 21	Homemade gnocchi in a pesto cream sauce
<b>PASTA EMILIANNA</b> ..... 22	Sweet Italian sausage & fire roasted peppers, tossed with fettuccine and a light marinara, finished with shaved parmesan

<b>RIGATONI ALA CAPRESE</b> ..... 21	Cherry tomatoes, garlic, fresh basil, cooked in a white wine sauce & topped with fresh mozzarella & arugula. Finished with a balsamic glaze
<b>SHRIMP FRA DIAVOLA</b> ..... 26	Gulf shrimp, pan-seared with onions & peppers, tossed with hot pepper & linguini pasta, finished in a white wine tomato sauce
<b>SEAFOOD LINGUINE</b> <i>customer favorite</i> ..... 30	Sautéed shrimp, clams, mussels, calamari and scallops in a white wine garlic and tomato sauce
<b>LINGUINE IN CLAM SAUCE</b> ..... 25	Littleneck & baby clams, tossed with garlic, red peppers, herbs and white wine over linguini, finished in red or white sauce
<b>CHEESE RAVIOLI</b> ..... 18	Jumbo cheese ravioli tossed in your choice of sauce
<b>WILD MUSHROOM RAVIOLI</b> ..... 22	Jumbo mushroom ravioli tossed in your choice of sauce
<b>SPINACH &amp; RICOTTA RAVIOLI</b> ..... 21	Custom made by a specialty pasta maker, served with your choice of sauce
<b>TORTELLONI CORLEONE</b> <i>house specialty</i> ..... 26	Sweet Italian sausage, mixed mushrooms, tomato & onions, tossed with handmade tortelloni in a cream sauce
<b>CHICKEN FLORENTINE</b> ..... 24	Sautéed chicken, mixed mushrooms, & fresh spinach with penne pasta in a brandy cream sauce

## MEATS

<b>FRANCESE</b> <i>house specialty</i> ..... chicken} 26    veal} 29	Veal or chicken scallopine dredged in seasoned egg batter & flour then lightly browned, finished with white wine, lemon, capers & butter. Served with angel hair pasta
<b>PICATTA</b> <i>customer favorite</i> ..... chicken} 25    veal} 28	Pan-seared chicken or veal, sautéed in a lemon butter white wine caper sauce. Served with angel hair pasta
<b>CHICKEN PARMESAN</b> ..... chicken} 25    veal} 28	Breaded chicken or veal, topped with mozzarella, parmesan & marinara. Served over gemelli pasta
<b>SUNDRIED TOMATO CHICKEN</b> <i>house specialty</i> ..... 25	Breadcrumb crusted chicken served over penne with a tomato butter cream sauce

<b>MARSALA</b> ..... chicken} 25    veal} 27	Pan-seared chicken or veal with mixed mushrooms, finished with a classic marsala sauce & fresh grated orange zest over angel hair
<b>SALTIMBOCCA</b> ..... chicken} 25    veal} 27	Pan-seared chicken or veal, topped with fresh sage, prosciutto & fresh mozzarella, finished with a mushroom & onion brown sauce over gemelli pasta
<b>SICILIAN BREADED STEAK</b> <i>Thursday Night Special</i> . . MKT	Black angus ribeye with Italian bread crumb seasoning, broiled & finished in the oven with olive oil & fresh lemon. Served with green beans and roasted potatoes. <i>(Note: We do take special orders for Friday &amp; Saturday- See manager for details.)</i>

## BEVERAGES

<b>SOFT DRINKS</b> ..... 3	Coke, Diet Coke, Sprite, Iced Tea, Dr. Pepper, Root Beer, Lemonade
<b>WATER</b>	Pellegrino Sparkling 1 Liter ..... 5
<b>ITALIAN ROAST COFFEES</b>	Cappuccino <i>house specialty</i> ..... 5
	Mama Cappa Cappuccino <i>with Borgetti Italian Chocolate</i>
	<i>Espresso Liquor</i> ..... 7
	Double Cappuccino ..... 6
	Custom Roast Espresso ..... 3
	Custom Roast Coffee <i>regular or decaf</i> ..... 3
<b>CRAFT BEER</b> <i>seasonal selection</i> ..... 20oz. 7	
<b>DRAFT BEER</b> ..... 20oz. 7	Yuengling, Blue Moon, Peroni, 30A Beach Blonde, Stella Artois, Props
<b>DOMESTIC BOTTLES</b> ..... 6	Coors Light, Budweiser, Miller Lite, Michelob Ultra, Heineken
<b>IMPORTED BOTTLES</b> ..... 7	Moretti
<b>FULL WINE LIST &amp; COCKTAIL MENU AVAILABLE</b>	

## DESSERTS

<b>CANNOLI</b> ..... 6	Fried pastry dough filled with sweet, ricotta cheese & chocolate chips
<b>TIRAMISU</b> <i>house specialty</i> ..... 8	Ladyfingers dipped in coffee, layered with a whipped mixture of egg yolks and mascarpone cheese & flavored with cocoa
<b>CHOCOLATE MARQUISE</b> ..... 8	Dark chocolate mousse with a cake bottom, topped with whipped cream and a chocolate drizzle
<b>SPUMONI</b> ..... 6	Italian ice cream made with pistachio, cherry, & chocolate
<b>CHEESECAKE</b> ..... 7	Traditional creamy dessert with topping
<b>LIMONCELLO MASCARPONE CAKE</b> ..... 8	House specialty
<b>COCONUT BOMBA</b> ..... 7	Coconut layer cake with a warm coconut cream center
<b>DESSERT OF THE DAY</b> ..... 7	Check blackboard for daily homemade specials

We reserve the right to add 18% gratuity to parties of 6 or more and 15% to to-go orders over \$50  
A \$.75 packaging charge will also be added to all to-go orders