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## Farinacci (Pasta)

<table>
<thead>
<tr>
<th><strong>Dish</strong></th>
<th><strong>Description</strong></th>
<th><strong>Price</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>CANNELLONI CASARECCI</td>
<td>Meat filled cannelloni with meat sauce, baked with provolone.</td>
<td>16</td>
</tr>
<tr>
<td>CHEESE RAVIOLI</td>
<td>Tossed in a fresh tomato garlic and oil, baked with provolone.</td>
<td>16</td>
</tr>
<tr>
<td>GNOCCHI FORMAGGI E SPINACI</td>
<td>Gorgonzola, mozzarella, provolone and Parmigiano cheeses with spinach in a cream sauce</td>
<td>18</td>
</tr>
<tr>
<td>GNOCCHI FANTASIA</td>
<td>Tossed with chicken, fresh tomato, zucchini, and artichokes in a spicy garlic and olive oil.</td>
<td>21</td>
</tr>
<tr>
<td>LINGUINI AL CARTOCCIO</td>
<td>Jumbo shrimp and scallops in a blush sauce.</td>
<td>26</td>
</tr>
<tr>
<td>LOBSTER RAVIOLI</td>
<td>Jumbo lump crab meat and asparagus in a blush sauce.</td>
<td>25</td>
</tr>
<tr>
<td>PENNE LOCRESE</td>
<td>Asparagus, Gorgonzola, and Parmigiano cheese in a rose sauce</td>
<td>16</td>
</tr>
<tr>
<td>TROFIE CLEMENTINA</td>
<td>Trofie pasta sauteed in olive oil with pancetta and crumbled pistachio.</td>
<td>20</td>
</tr>
<tr>
<td>LASAGNA DELLO CHEF</td>
<td>Pasta sheets layered with sweet sausage, eggs, ham and meat sauce and baked with mozzarella cheese.</td>
<td>16</td>
</tr>
<tr>
<td>SACHETTI</td>
<td>Purse shaped pasta stuffed with a four cheese blend, with pears in a savory brandy cream sauce</td>
<td>20</td>
</tr>
<tr>
<td>WILD BOAR RAGU</td>
<td>Tossed with Pappardelle pasta</td>
<td>20</td>
</tr>
<tr>
<td>BUCATINI ALL’ AMATRICIANA</td>
<td>Bucatini pasta in a slightly spicy marinara sauce with pancetta and onions</td>
<td>18</td>
</tr>
<tr>
<td>BRAISED VEAL TORTELLONI</td>
<td>In a Balsamic cream sauce with pancetta and balsamic glace drizzle.</td>
<td>23</td>
</tr>
<tr>
<td>RAVIOLI SOLE MIO</td>
<td>Lobster ravioli in a champagne cream sauce with shrimp, crab meat and roasted red peppers.</td>
<td>32</td>
</tr>
</tbody>
</table>

## Risotto

<table>
<thead>
<tr>
<th><strong>Dish</strong></th>
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</tr>
</thead>
<tbody>
<tr>
<td>MARINA</td>
<td>Lobster, Jumbo shrimp and sun dried tomato in a champagne cream sauce.</td>
<td>31</td>
</tr>
<tr>
<td>PORCINI MUSHROOM</td>
<td>In a brandy cream sauce tossed with Arborio rice.</td>
<td>22</td>
</tr>
<tr>
<td>PRIMAVERA</td>
<td>Zucchini, artichoke hearts, asparagus and fresh tomato in a garlic and olive oil.</td>
<td>20</td>
</tr>
</tbody>
</table>

## Small Plates

<table>
<thead>
<tr>
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</tr>
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<tbody>
<tr>
<td>FETTUCCINE DEL SESTO SENSO</td>
<td>Fettuccine tossed with walnuts and shrimp in a whiskey Gorgonzola cream sauce.</td>
<td>16</td>
</tr>
<tr>
<td>GNOCCI GENOVESE</td>
<td>Tossed with pine nuts in a savory pesto cream sauce.</td>
<td>11</td>
</tr>
<tr>
<td>POLLO MILANESE</td>
<td>Breaded chicken breast over fresh baby spinach, topped with bruchetta and fresh mozzarella with a balsamic drizzle finish.</td>
<td>15</td>
</tr>
<tr>
<td>PETITE FILET MIGNON</td>
<td>Grilled 6oz filet topped with fried onions and mushrooms</td>
<td>19</td>
</tr>
<tr>
<td>RAVIOLI ALLA JOJO</td>
<td>Lobster ravioli in a champagne cream sauce with roasted red peppers and shrimp.</td>
<td>18</td>
</tr>
<tr>
<td>SPAGHETTI CARBONARA</td>
<td>A Roman tradition made with bacon, egg, and a touch of cream</td>
<td>11</td>
</tr>
<tr>
<td>SPICY SAUSAGE AND FAVA BEANS</td>
<td>Tossed with rustic pasta in a spicy garlic and olive oil sauce</td>
<td>12</td>
</tr>
<tr>
<td>SAUSAGE AND BROCCOLI RAPA</td>
<td>Tossed with rustic pasta in garlic and olive oil.</td>
<td>12</td>
</tr>
<tr>
<td>WILD BOAR RAGU</td>
<td>Pappardelle pasta tossed with wild boar meat sauce.</td>
<td>14</td>
</tr>
</tbody>
</table>

## Southern Italian Specialties

<table>
<thead>
<tr>
<th><strong>Dish</strong></th>
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</tr>
</thead>
<tbody>
<tr>
<td>PISTACHIO ENCRUSTED PORK TENDERLOIN</td>
<td>Served over fettuccine alfredo with a crumbled pistachio finish</td>
<td>21</td>
</tr>
<tr>
<td>CALABRESE MEATBALLS</td>
<td>Calabrese meatballs tossed with meat sauce and rustic pasta</td>
<td>16</td>
</tr>
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Italian Affair

From The Grill

CHILEAN SEABBASS
Served with asparagus risotto in a brandy cream sauce. $31

FILET MIGNON 10 OZ
Served with broccoli rabe and potato of the day $31

FILET ITALIANO
10oz filet topped with shrimp and crab meat in a brandy cream sauce served on a bed of spinach and roasted peppers. $41

LAMB CHOPS
Served with broccoli rabe and roasted red peppers $27

STUFFED FRENCH CUT PORK CHOP
Stuffed with Prosciutto and provolone, topped with mushrooms in a brandy cream sauce served with parpadelle pasta $29

SURF & TURF ITALIANO
Grilled 6oz filet mignon, 5oz lobster tail, and three grilled shrimp served with broccoli rabe and potato of the day. $43

SALMON
Served with spinach in a butter sauce $23

TUNA STEAK
Served with asparagus and potato of the day $24

From The Sea

COPPIETTA DEL MARE
Shrimp and crab meat in a marinara sauce served with linguine pasta $26

CRAB CAKES
Two broiled lump crab cakes served with broccoli rabe and potato of the day $29

TILAPIA ITALIAN AFFAIR
Tilapia, shrimp and baby clams sauteed in a spicy garlic and oil served over a bed of spinach $29

TRIO DI CROSTACEI
Shrimp, scallops and crabmeat sauteed in garlic and olive oil served with linguine $29

ZUPPA DI PESCE
Lobster, scallops, mussels, clams, shrimp and calamari in marinara sauce with linguine $35

Chicken/Veal

ALFREDO
Covered with a rich creamy Alfredo served with cheese tortellini C-19/V-23

BOSCAIOLA
Artichokes, mushrooms, and sun dried tomato Sauteed in a white wine sauce and served with gnocchi C-20/V-23

OSCAR
Sautéed with crabmeat, asparagus and linguine in a brandy cream sauce C-27/V-30

ROMANO
Mushrooms and ham covered in blush sauce and baked with mozzarella, served with homemade fettuccine C-19/V-23

PAISANO
Sautéed in white wine sauce, with hot cherry peppers, fresh tomato and mushrooms served with penne pasta (SPICY) C-19/V-23

MARSALA
A classic dish with mushrooms and Marsala wine served with linguine. C-19/V-23

CAPRI
Sautéed with crabmeat, spinach, and linguine in a cream sauce, baked with provolone. C-27/V-30

The Parms

TRADITIONAL CHICKEN/VEAL PARM
Served with penne pasta 18/22

CHICKEN PARM CALABRESE
served with meat ravioli, smothered in meat sauce and baked with provolone cheese. 20

VEAL PARM CALABRESE
served with meat ravioli, smothered in meat sauce and baked with provolone cheese. 24

SHRIMP PARM
Breaded shrimp coated in tomato sauce and baked with mozzarella cheese, served with pappardelle pasta 23

BREADED PORK CHOP
Coated with meat sauce, then baked with mozzarella cheese and Italian longhots 25

EGGPLANT ROLLATINI
Eggplant stuffed with ricotta and spinach, topped with marinara and Baked with Fresh mozzarella cheese, served with penne pasta 16

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**Pizza**

All pizzas are about 12 inches

- **AMERICANA**
  Traditional red pizza with Italian sauce and mozzarella
  
  9

- **BIANCA**
  Traditional white pizza with ricotta and mozzarella
  
  10

- **BUFFALO CHICKEN**
  Thin crust pizza with grilled chicken, hot sauce, mozzarella and crumbled Gorgonzola.
  
  12

- **CELANO**
  Traditional red pizza topped with mozzarella, artichoke, long hots, mushrooms, black olives and ham.
  
  14

- **MARGHERITA**
  Tomato sauce, fresh mozzarella and basil.
  
  11

- **MARE E MONTE**
  White pizza topped with mushrooms and shrimp.
  
  16

- **MELANZANA**
  Tomato sauce, goat cheese, roasted red peppers and grilled eggplant.
  
  13

- **NICOLA**
  Traditional red pizza with mozzarella, shrimp, garlic and hot cherry peppers.
  
  13

- **PROSCIUTTO AND ARUGULA**
  Prosciutto, arugula, mozzarella and crumbled Gorgonzola
  
  14

- **QUATTRO STAGIONE**
  Tomato sauce, mozzarella, mushroom, artichokes, olives and ham.
  
  14

- **THE DR. EDDIE**
  Tomato sauce, mozzarella, capricollo, roasted red peppers and capers
  
  13

- **CREATE YOUR OWN**
  Feel free to create your own pizza
  Price varies

**Sides**

- **BROCCOLI RAPA**
  
  6

- **SPINACH**
  
  6

- **ASPARAGUS**
  
  6

- **SIDE OF PASTA MARINARA**
  
  7

- **CALABRESE MEATBALLS**
  
  6

- **PORCINI MUSHROOMS**
  In a brandy cream sauce
  
  9

- **POTATO OF THE DAY**
  
  6

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Starters
BUFFALO SHRIMP
Fried and coated in a spicy buffalo sauce 15
BUFFALO WINGS
Fried and coated in a spicy buffalo sauce 9
BUFFALO CALAMARI AND SHRIMP
Our popular buffalo shrimp served along side fried calamari tossed with buffalo sauce. 18
ITALIAN NACHOS
Nachos topped with spicy sausage, Italian long hots, goat cheese, mozzarella, diced tomato and black olives. 14

Liscio’s Seeded Roll, Multigrain Panini, or Whole Wheat Wrap
SERVED WITH YOUR CHOICE OF FRENCH FRIES, SOUP OR SALAD.
CALABRESE MEATBALLS
With Mozzarella and Italian tomato sauce. 9
CHICKEN CUTLET
Breaded chicken cutlet with broccoli rapa and provolone cheese 10
MARE MONTE
Grilled shrimp with provolone cheese, grilled eggplant and pesto 12
BANDIERA ITALIANA
Fresh mozzarella and tomato topped with baby spinach, garlic and olive oil. 10
PIEMONTESE
Sausage and asparagus in garlic and oil with melted Gorgonzola cheese. 12
TOSCANO
Grilled chicken, pesto, sharp provolone and tomato. 11
THE PARMA
Prosciutto di parma, roasted red peppers, fresh mozzarella and pesto. 11
AHITUNA
With spinach, garlic and olive oil. 15

Burgers
SERVED WITH JERSEY SHORE FRIES
TAVERNA
Melted fresh mozzarella cheese, roasted red pepper spread and a Parmesan crisp. 11
MEXICANO
Sunny side egg, habenero jack cheese, fried onions and arugula. 12.50
THE CLARKY
Porcini mushrooms, garlic aoli with chevre goat cheese. 15

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