

RAW BAR

LITTLE NECK CLAMS \$12.95

OYSTERS OF THE DAY Market Price

CHILLED JUMBO SHRIMP COCKTAIL \$15.95

JUMBO LUMP CRAB MEAT MARTINI \$18.95

RAW BAR SAMPLER \$36.95

APPETIZERS

FRESH BUFFALO MOZZARELLA \$13.95

Fresh Buffalo Mozzarella with vine ripe tomatoes, roasted peppers, sun-dried tomatoes and fresh basil

COLD ANTIPASTO \$20.95

A traditional assortment of Italian meats, cheeses, grilled vegetables and olives

EGGPLANT ROLLATINI \$11.95

Topped with mozzarella cheese and light tomato sauce

GRILLED CALAMARI \$15.95

Served with a Fradiavolo marinara sauce

CAJUN CALAMARI \$15.95

Sauteed with balsamic vinegar, garlic, shallots and cajun spices, topped with tomatoes and scallions

CLAMS OREGANATO \$12.95

Oven baked and topped with seasoned bread crumbs

MUSSELS OR CLAMS \$13.95

Served Posillipo style or Brodetto style

GARLIC SHRIMP \$15.95

Gulf shrimp sauteed with extra virgin olive oil, garlic, white wine and fresh herbs

SALADS

SEASONAL ORGANIC BABY GREENS \$8.95

Gorgonzola cheese, pears, walnuts and champagne vinaigrette

BABY SPINACH \$8.95

Oranges, dried cranberries, spiced pecans and crumbled goat cheese in a honey white balsamic vinaigrette

CEASAR SALAD \$8.95

Romaine lettuce topped with shavings of fresh parmesan and toasted garlic croutons

MIXED HOUSE SALAD \$8.95

Romaine and escarole with fresh tomatoes, roasted peppers, red onions, black olives, capers and croutons in a light vinaigrette

SOUPS

PASTA FAGIOLI \$9.95

SOUP OF THE DAY \$9.95

PASTAS

POTATO GNOCCHI \$20.95

In a fresh tomato sauce

RICOTTA CHEESE GNOCCHI \$25.95

Served with jumbo lump crab meat, green peas in a pink cream sauce

PENNE \$20.95

With eggplant, zucchini, fresh tomato sauce with melted mozzarella cheese

PAPPARELLE BOLOGNESE \$24.95

In a three meat Ragu

RIGATONI \$22.95

Grilled Italian sausage, broccoli rabe and sun-dried tomatoes in roasted garlic and olive oil

FETTUCINI \$27.95

Home made pasta with grilled shrimp in a pesto sauce

LINGUINI \$38.95

Clams, mussels, shrimp, scallops and calamari in a light spicy marinara sauce

CAPPELLINI \$27.95

Sauteed large shrimp, asparagus and shitake mushrooms in a garlic white wine sauce

FUSSILI \$22.95

Fresh fussili pasta with plum tomatoes, sauteed onions, prosciutto, garlic and fresh herbs

PENNE VODKA WITH CHICKEN OR SHRIMP \$26.95

Served with plum tomato sauce, fresh basil, garlic, parmesan cheese, cream and a splash of vodka

HOMEMADE RAVIOLI OF THE DAY Market Price

CHICKEN & VEAL

VEAL SCALOPPINI \$29.95

Prepared as you wish: francese, pizzaiola, marsala, piccata, saltimbocca or milanese

CHICKEN \$23.95

Prepared as you wish: Francese, marsala, milanese or giambotta

FREE RANGE CHICKEN BREAST \$25.95

Stuffed with prosciutto, mushrooms and ricotta, panco crusted and baked, served over sauteed spinach and finished in a Madeira Demi Glaze

GRILLED CHICKEN AND SHRIMP \$26.95

Topped with artichoke hearts, sun-dried tomatoes, roasted peppers, white wine and shallots

SEAFOOD

SHRIMP \$27.95

Prepared as you wish: Francese, Parmigiana, Cajun or Scampi
Served with your choice of pasta or vegetables

ATLANTIC SALMON \$30.95

Grilled and served with jumbo lump crab meat, couscous, topped with sauteed shitake mushrooms, plum tomatoes, finished in a Sherry wine lemon reduction

HALIBUT \$36.95

With a crispy potato crust served over sauteed spinach and finished in a Chardonnay Blanc sauce

BROILED CRAB CAKES \$28.95

Made with fresh lump crab meat and finished in a lemon butter white wine sauce

LARGE DIVER SEA SCALLOPS AND SHRIMP \$40.95

Served with risotto in a saffron sauce

STEAKS AND CHOPS

PORK CHOPS \$25.95

Two center cut rack chops grilled to perfection and topped with sauteed broccoli rabe, cherry peppers, roasted garlic and extra virgin olive oil

GRILLED VEAL RACK CHOP \$44.95

Grilled and served with roasted garlic mashed potatoes, topped with sauteed chanterelle mushrooms, prosciutto and white wine demi glaze, garnished with Gorgonzola cheese

NEW YORK STRIP STEAK \$34.95

Grilled to perfection, served over sauteed escarole, topped with wild mushrooms finished with roasted garlic and extra virgin olive oil

FILET MIGNON \$38.95

Grilled to perfection, topped with portabello mushrooms, peppers and port wine demi glaze

SIDE ORDERS

WILD MUSHROOMS \$8.00

SPINACH \$7.50

ESCAROLE & FAGIOLI \$8.00

FRENCH FRIES \$6.50

BROCCOLI RABE \$8.95

ASPARAGUS \$7.95