

Appetizers

Bruschetta

Buffalo rock shrimp

Fried mozzarella

Steamed mussels (red or white)

Marinated roasted peppers with Italian sharp cheese and garlic toast

Steamed clams

*Lobster ravioli with prosciutto, sweet peas, and kalamata olives
in a roasted garlic basil oil*

*Fried calamari with cherry peppers, scallions, and roasted garlic
tossed with a balsamic reduction on a bed of marinara*

Salads

Caesar salad

with chicken

Marinated mushroom, tomato, and fresh mozzarella salad

Fresh baby spinach with sliced red onion and crumbled

Bleu cheese tossed with a toasted sesame seed balsamic vinaigrette

Children's Menu

Spaghetti and meatballs

Chicken fingers with French fries

Ravioli

Hamburger

Pasta

*Sautéed shrimp and scallops tossed with crab ravioli in a basil marinara topped
with mozzarella cheese*

*Grilled chicken breast with wild mushrooms and crispy pancetta in a smoked mozzarella cream sauce
tossed with penne pasta*

*Sautéed spinach, roasted peppers, wild mushrooms, and caramelized onions in a roasted garlic
olive oil tossed with linguini on a bed of marinara, finished with fresh
mozzarella cheese*

*Sautéed shrimp, scallops, clams, mussels, and crabmeat served over linguini in a
fresh herb seafood broth*

Chicken

Sautéed chicken, veal, and shrimp with roasted peppers and Portobello mushrooms, served in a fresh herb plum tomato sauce

Breaded chicken cutlet topped with melted mozzarella cheese, finished with our homemade tomato sauce

Sautéed chicken breast, fresh spinach, kalamata olives, and oven dried tomatoes topped with feta cheese, served in a sweet vermouth sauce

Sautéed chicken breast, grilled asparagus, and fresh tomato served in a white wine lemon sauce

Veal

Sautéed veal medallions, roasted Portobello mushrooms, baby spinach, sundried tomatoes, and pan seared scallops, served in a peppercorn marsala cream sauce

Sautéed veal medallions, grilled shrimp, artichoke hearts, and fresh tomatoes, finished with a scampi sauce

Sautéed veal medallions, kalamata olives, and capers served over capellini with shaved Aurecchio provolone cheese in a spicy marinara sauce

Sautéed veal medallions layered with prosciutto, spinach, and mozzarella cheese topped with a marsala mushroom sauce

Seafood

Baked orange roughy set on julienne spring vegetables with lump crabmeat and cherry tomatoes in a white wine sauce

Baked crab imperial

Steaks and Chops

Sautéed beef tenderloin tips and wild mushrooms served over mashed potatoes with crispy fried onions, finished with a Worcestershire port gravy

14 oz. Aged New York Strip served with a mushroom demi glaze or a port wine au jus

Grilled Porterhouse steak topped with a fresh tomato and red onion salad, crumbled Bleu cheese, and grilled shrimp finished with a roasted garlic balsamic reduction