

ANTIPASTI

~Appetizers~

Spinach Artichoke Dip

Fresh spinach, artichoke hearts, parmesan & mozzarella cheese with roasted flat bread 9

Calamari

Hand-breaded flash fried calamari served with marinara sauce, and giardiniera peppers 10

Crab Cakes

Blue crab meat with sautéed spinach and a spicy remoulade 11

Stuffed Meatballs

Our homemade meatballs stuffed with roasted red peppers and provolone cheese topped with our marinara sauce 10

Fried Six Cheese Ravioli

Filled with parmesan, romano, fontina, provolone, mozzarella and ricotta cheeses with our marinara & alfredo sauce 8

Classic Bruschetta

Marinated vine ripe tomatoes, roasted garlic, fresh basil, aged balsamic vinegar and extra virgin olive oil, served on roasted flatbread 9

Prosciutto Wrapped Shrimp

Prosciutto wrapped jumbo shrimp rubbed with basil pesto, olive roasted roma tomato in an aged balsamic glaze 11

Banana Peppers

Medjool banana peppers stuffed with Italian sausage, mozzarella cheese and baked in a spicy tomato sauce 11

Grilled Diver Scallops

Served with grilled asparagus, garlic and a white wine sauce 12

PIZZACCIE

Flatbreads~

Margherita Flatbread

Fresh mozzarella, tomato and basil with a light marinara sauce 11

Grilled Vegetable Flatbread

Goat cheese, pesto, spinach, artichoke, tomato, red and green peppers, mushrooms, onions and mozzarella cheese 11

Grilled Chicken Flatbread

Artichoke hearts, spinach, tomato, roasted garlic with our alfredo sauce 12

Seafood Flatbread

Shrimp, scallops and mozzarella, with a spicy alfredo sauce 15

Sausage and Pepperoni Flatbread

Mushrooms, caramelized onion and a spicy marinara sauce 13

Filet & Portobella Flatbread

Gorgonzola, caramelized onion and a creamy beef demi glaze 15

ZUPPE & INSALATA

~Soup & Salad~

Chefs Soup of the Day 4

Lobster Bisque 6

Traditional House Salad

Mixed greens, tomato, cucumber and red onion with your choice of dressing 6

Classic Caesar Salad

Hearts of romaine, garlic croutons, parmesan cheese with classic Caesar dressing 9

The Wedge

Quarter of Iceberg lettuce topped with bleu cheese crumbles, tomatoes and apple wood bacon with a traditional bleu cheese dressing 9

Mozzarella Caprese

Fresh mozzarella cheese, roma tomato, basil and extra virgin olive oil with an aged balsamic glaze 10

Spinach Salad

Granny smith apples, spiced pecans, apple wood bacon, and cremini mushrooms, crispy angel hair pasta with our strawberry infused balsamic vinaigrette 11

Chop Salad

Finely chopped mix, tomato, crispy pancetta bacon, red onion, crumbled gorgonzola, ditalini pasta, cucumber, provolone cheese served with an Italian vinaigrette 11

Add Grilled Chicken - 4 Add Filet - 6

Add Salmon - 6 Add Calamari - 5 Add Shrimp - 6

SPECIALTY PANINI

~Specialty Sandwiches~

Served with a side of onion rings

Chicken Pesto Panini

Breaded chicken cutlet, marinara, parmesan cheese and mozzarella 10

Chicken Pesto Panini

Grilled marinated chicken breast, tomato, roasted red bell peppers, caramelized onions, provolone cheese and pesto mayo 10

Caprese Panini

Fresh mozzarella, roma tomatoes, fresh basil, balsamic reduction, and pesto mayo 10

Grilled Prime Rib Panini

Braised onions, sautéed mushrooms and horseradish mayonnaise 13

Petite Filet Mignon Burgers

Char-grilled filet medallions, caramelized balsamic onion with choice of cheese on brioche rolls 14

Stuffed Meatball Grinder

Stuffed meatballs, marinara sauce, mozzarella cheese served on a hoagie roll 10

Italian Beef

Thinly sliced, top round of beef with peppers, onion, and mozzarella cheese, served on a hoagie roll with an au jus 10

Bruschetta Burger

An oversized beef burger topped with our classic bruschetta, mozzarella cheese and served with a pesto mayo 10

PRIMI PIATTI

-Pasta-

Spaghetti Al Pomodoro

Al dente spaghetti topped with our signature marinara sauce 10
With meat sauce or meatball 14

Lobster and Crab Stuffed Ravioli

Lobster and crab-filled jumbo ravioli
served in a saffron lobster cream sauce 18

Butternut Squash Ravioli

Pillows of pasta stuffed with butternut squash and spices covered in
garlic cream sauce and topped with toasted pecans 16

Lasagna Bolognese

Baked, layered pasta sheets, mozzarella, fontina, parmesan and
ricotta cheeses with a beefy meat sauce 16

Cannelloni

Thin sheets of pasta filled with ground pork, veal, beef, spinach and
a blend of cheeses in alfredo and marinara sauces 17

Penne Primavera

Penne pasta tossed with broccoli, tomatoes, wild squash and
mushrooms with a tomato basil garlic sauce 14

Penne Carbonara

Penne pasta, sharp alfredo sauce, caramelized onions,
pancetta ham and cremini mushrooms 16
Add grilled Chicken 18

Fettucini Alfredo

Fettucini noodles topped in our homemade alfredo
cheese sauce and fresh parmesan 12
With Chicken 15 With Shrimp 17

Shrimp and Scallop Fra Diabolo

Sautéed jumbo shrimp and scallops in a spicy reggiano and tomato
cream, served over spaghetti pasta noodles 18

Seafood Risotto

Shrimp, scallops, lobster, asparagus, mushrooms and sage
in a parmesan cream sauce 20

Seafood Portofino

Shrimp, scallops and mussels with mushrooms tossed
over angel hair pasta and garlic in a white wine parmesan sauce 18

Al Parmigiana

Breaded eggplant, chicken, shrimp or veal, pomodoro sauce,
mozzarella and asiago cheeses, baked to perfection
over angel hair pasta

Eggplant 15 Chicken 16 Shrimp 17 Veal 18

Al Marsala

Sautéed scallopini, cremini mushrooms, fontina cheese
served with a marsala wine sauce
Chicken 16 Veal 18

Al Limon

Sautéed chicken, shrimp or veal, spinach, artichokes and tomato
in a lemon butter sauce

Chicken 16 Shrimp 17 Veal 18

Chicken Breast Florentine

Sautéed chicken breast, garlic spinach, mozzarella and
asiago cheese in alfredo sauce 16

FRUTTI DEL MERE E PESCI

-Seafood & Fish-

Entrees served with a choice of two sides

Grilled Diver Scallops

Grilled scallops with a garlic white wine sauce 15

Chilean Sea Bass Picatta

Pan-seared sea bass, caper berries, onion gratin,
lemon juice and sautéed spinach 16

Atlantic Grilled Salmon

Garlic marinated Atlantic salmon, sautéed spinach,
with a honey mustard balsamic glaze 21

Ahi Tuna Steak

Seared pepperoni crusted ahi grade tuna
with a red wine reduction, served medium rare 26

Fresh Lake Perch

Lightly breaded sautéed in butter
with homemade tartar sauce 21

LA CARNE DI MANZO E MAILE

-Steaks & Chops-

Topped with your choice of sauce: Gorgonzola Cheese, Horseradish,
Dijon Mustard, or a Mushroom Sherry Sauce

Entrees served with a choice of two sides

Grilled Beef Filet Mignon

8 ounce 26 10 ounce 30

Prime Rib

Served with our homemade horseradish
12 ounce 22 16 ounce 27

Grilled City Strip Steak

12 ounce 24 16 ounce 29

Rib Eye

16 ounce 26

Pork Osso Bucco

Pork osso bucco braised in its own natural juice,
served with a cream based reduction 24

Italian Marinated Pork Chop

14 ounce center cut pork chop,
served with caramelized granny smith apples 21

ICONTERNI

-Sides à la Carte-

6

Grilled Asparagus

Sautéed Garlic Spinach

House Vesuvio Potato

Creamed Corn

Garlic Mashed Potato

Spaghetti with Marinara