

Starters

Bruschetta Al Pomodoro

Grilled garlic crostini with seasoned tomatoes, fresh mozzarella
Balsamic reduction

-7-

Portabella Crepe

Portabella mushroom stuffed with boursin herb cheese, baby spinach
Rolled in a grilled crepe with truffle butter and sprouts

-9-

Grilled Garlic Bread

Seasoned Italian bread served with a garlic gorgonzola fondue dipping sauce

-9-

Lump Crab Cakes

Brimming with crab and paired with a lemon bell pepper salad
Chive-saffron remoulade

-14-

“Fish & Chips” Calamari

English breaded calamari flash fried with house-made potato chip
Drizzled with a malt vinegar aioli

-9-

Grilled Shrimp

Served over wilted spinach, roasted red peppers, roasted garlic & white beans
Balsamic glaze

-14-

Zuppa di Mussels or Clams

Choice of fresh littleneck clams or P.E.I. mussels served in a red or white wine sauce

-10-

Stuffed Artichoke Francese

Artichoke hearts stuffed with roasted sundried tomatoes & boursin
Lemon butter sauce

-8-

Sesame Seed Crusted Tuna

Seared hard and served rare over a crispy noodle salad
Streaked with soy reduction and a light curry aioli

-14-

Soup & Salads

Soup of the Day
Seasonally inspired creations

-6-

French Onion Soup
Topped with baguette & melted Gruyere

-6-

House Salad
Baby lettuce, radishes, cucumbers, carrots, grape tomatoes, crispy shallots & roasted shallot sherry vinaigrette

-6-

Caesar Salad
Romaine, anchovy dressing, shaved asiago, smoked paprika garlic croutons

-7-

Iceberg Wedge
Chunky bleu cheese dressing, shaved red onions, crumbled bacon, & diced tomatoes

-6-

Greek Salad
Cucumber, red onions, bell peppers, tomatoes, feta cheese, garbanzo beans & kalamata olives
With crisp lettuce, lemon and EVOO

-7-

Roasted Beet Salad
Red & golden beets, fresh peaches, shallots,
Baby spinach, goat cheese rolled in pistachio nuts
EVOO, balsamic vinegar

-8-

Cucumber Salad
Wedge roma tomatoes, sliced cucumbers, julienned onions
Marinated in balsamic vinegar served in an asiago cheese cup

-9-

Smoked Caprese
Plum tomatoes, smoked mozzarella, fresh basil
Cracked black pepper, sea salt
Balsamic reduction

-9-

Pasta

All dinner entrees are served with a house salad or substitute soup of the day -2-

Blackened Cajun Chicken & Broccoli
Creamy Parmigiano cheese sauce over penne pasta

-16-

Gorgonzola Alfredo
Asparagus tips, roasted red peppers, baby spinach, and farfalle pasta
Tossed in a creamy gorgonzola alfredo sauce

-15-

Pesto Primavera
Assorted julienne vegetables tossed with linguini & basil pesto

-14-

Pasta Mediterranean
Your choice of grilled chicken or beef tenderloin finished with sun dried tomatoes, fresh spinach, garlic
and feta cheese sautéed in EVOO & lemon juice over Spaghetti
Chicken -16- Beef -18-

Citrus Garlic Scampi
Tiger Shrimp sautéed with garlic, capers sundried tomatoes and artichoke hearts
In a orange-lime white wine sauce tossed with angel hair pasta.

-20-

Farfalle Aglio E Olio
Breaded chicken, broccoli rabe sautéed in EVOO garlic, crushed red pepper tossed with bow tie pasta

-15-

Forest Gnocchi
Sautéed with shitake, portabella, porcini & button mushrooms
Finished in a mushroom broth with baby arugula, pine nuts and red wine reduction

-14-

Braised Beef Ragu
Slow simmered in marinara until fork tender served over penne
Topped with Pecorino Romano

-16-

Mussels & Sausage
P.E.I. Mussels, chorizo sausage and broccoli rabe in a spicy alfredo tossed with linguini

-17-

Meat Lasagna
Lasagna shells layered with beef ragu, ricotta béchamel & fresh mozzarella

-15-

Ala Vodka...."Dirty"
Savory ala vodka sauce spiked with sautéed capers, bacon, shallots, fresh Romano cheese & penne

-14-

Zuppa Di Pesce
Littleneck clams, mussels, shrimp & calamari in a lobster stock infused tomato broth over spaghetti

-25-

Mains

Chicken Saltimbocca

Pounded chicken breast stuffed with sage pesto, vine ripened tomatoes & fresh mozzarella wrapped in prosciutto over salt & peppered spaghetti, wilted spinach, finished with roasted red pepper demi

-17-

Pork Chop

House brined grilled pork chops served with red bliss smashed potatoes
Topped with chili apple-cran relish

-21-

Scallops Risotto

Pan seared scallops served over a smoked bacon saffron lobster spinach risotto

-22-

Grilled Filet Mignon

Port wine demi, truffle mashed potatoes, haricot verts and topped with herb butter

-28-

Salmon

Grilled to your liking and sautéed with a pesto cream over
Sautéed bitter greens and risotto stuffed tomato

-21-

“French Onion” Braised Beef

Twenty four hour braised short rib served over a truffle smashed potato
Surrounded with a fortified French onion broth
Paired with crispy onion straws and gruyere crostini

-25-

Beef Tips

10 oz of sirloin tips served in garlic leek oil, paired with red bliss smashed potatoes

-21-

Veal Oscar

Roulades of veal stuffed with asparagus and lump crab meat
Served over crispy crab hash browns & saffron spiked béarnaise

-28-

Baked Stuffed Shrimp

Jumbo Shrimp filled with crab meat stuffing served with drawn butter,
mashed potatoes & grilled asparagus

-22-

Bone in Delmonico

16 oz Bone in grilled delmonico steak with au poivre crust topped with balsamic grilled onion & gorgonzola cheese, served with grilled asparagus & twice baked potato

-28-

*All dishes are made to order, advise your server of any food allergies or dietary needs
Thoroughly cooking meats, poultry, seafood & shellfish reduce the risk of food borne illness*

Chef Bill Pananas

Chef Ken Yukimura