

SOUP \$6

Beans and Greens

Escarole and kale with white beans in a chicken broth

Soup du Jour

House made soup of the day

APPETIZERS \$10

Calamari & Zucchini

Lightly dusted and flash fried, served with marinara sauce

Chilled Shrimp & Scallops

Marinated and grilled, served with cocktail sauce

Baked Clams

Bread crumbs, garlic, and soft herb cheese with grilled lemon

Shrimp Fra Diavolo

Our signature dish. Shrimp, garlic, white wine, and crushed chilis in our spicy marinara sauce

Antipasto

Imported Italian meat and cheese with grilled vegetables

Eggplant Parmesan

Fresh Mozzarella, herbed ricotta, and marinara sauce

Banana Pepper Cakes

Banana peppers, risotto, sausage, and cheese, served with marinara sauce

Grilled Flatbread

Seasonal vegetables, basil pesto, and fresh mozzarella cheese

SALADIZERS \$12⁵⁰

Choose one salad and one appetizer (half portion)

SALADS \$7⁵⁰

Caesar

Romaine hearts tossed with roasted garlic dressing, hearth bread croutons, and Parmesan cheese

Caprese

Fresh mozzarella served with tomatoes, basil, balsamic vinegar, and olive oil

Mixed Greens

Cracked olives, Roma tomatoes, cucumber, and garlic croutons tossed in our house balsamic vinaigrette

Arugula

Organic Arugula, shaved fennel, toasted pine nuts, orange supreme, red onion, and citrus vinaigrette

HALF PORTION APPETIZERS \$5

Calamari & Zucchini

Lightly dusted and flash fried, served with marinara sauce

Banana Pepper Cakes

Banana peppers, risotto, sausage, and cheese, served with marinara sauce

Chilled Shrimp & Scallops

Marinated and grilled, served with cocktail sauce

Baked Clams

Bread crumbs, garlic, and soft herb cheese with grilled lemon

SPECIALTY SALADS & SANDWICHES \$13

SALADS

Tenderloin of Beef Skewer

Marinated and grilled steak over baby spinach, mushrooms, and sun-dried tomatoes tossed with a roasted garlic vinaigrette

Chicken Milanese

Pan-fried chicken cutlet served over romaine lettuce tossed with baby greens, tomatoes, and cucumbers with a peppercorn Parmesan cream dressing

Fresh Atlantic Salmon

Sweet chili glazed and pan-seared fillet, served over field greens tossed in a spring onion vinaigrette and sun-dried tomato oil

PANINIS

The Italian

Salami, capicola, grilled eggplant, provolone cheese, and arugula pesto

Mediterranean Chicken

Seasoned, roasted, sliced chicken breast with bell peppers, kalamata olives, feta cheese, and basil pesto mayo

Pork Milanese

Pan-fried pork cutlet, baby Arugula, heirloom tomatoes, and lemon aioli

PASTA BOWLS \$15



Spaghetti Classico

Served with a duo of handmade meatballs or sweet sausage over our slow-cooked marinara sauce

Rigatoni Bolognese

Baked with our slow-cooked classic braised meat sauce

Linguini & Clams

Littleneck clams, olive oil, garlic, Chardonnay, fresh herbs, lemon, and sweet butter

Chicken Cavatappi

Sautéed chicken breast, zucchini, onion, kalamata olives, bell peppers and feta cheese tossed in garlic and oil sauce

Lasagna

Traditional lasagna made with beef ragout, herbed ricotta and Parmesan cheese, topped with creamy Béchamel and marinara sauce

Ravioli Florentine

Cheese stuffed ravioli served with spinach and marinara sauce

Penne alla Vodka

Sautéed chicken breast, tomatoes, roasted red pepper tomato cream sauce accented with vodka

Spaghettini Neapolitan

Cherry tomatoes, sweet basil, garlic, and fresh mozzarella cheese

SIGNATURE DISHES \$25



FROM THE LAND

Tenderloin of Beef

Sautéed tenderloin tips tossed with Crimini mushrooms, baby spinach, sun-dried tomatoes, Cipollini onions, and a gorgonzola cream sauce over pappardelle pasta

Picatta

Veal or Chicken, lightly seasoned, flour-dusted and pan-seared, finished with white wine, capers, lemon butter, and parsley, served with spaghetti tossed in garlic and oil sauce

Milanese

Pan-fried chicken or pork cutlets finished with lemon butter, served with spaghetti tossed in marinara sauce

Parmigiana

Pan-fried veal or chicken cutlet topped with marinara sauce, Parmesan, and fresh mozzarella cheeses, served with spaghetti tossed in marinara sauce

FROM THE SEA

Shrimp & Scallop Scampi

Sautéed with sweet butter, garlic, and Chardonnay finished with lemon sauce, served over spaghettini

Sea Bass

Pan-roasted fillet served over sun-dried tomato risotto with Arugula pesto

Seafood Fra Diavolo

Gulf shrimp, sea scallops, and littleneck clams sautéed with garlic and spicy marinara sauce tossed with fettuccine

Fresh Atlantic Salmon

Herb crusted and oven-roasted fillet, served with asparagus and wild mushroom risotto, finished with sun-dried tomato oil

DESSERTS \$7.50



Tiramisu

Sponge cake, espresso and Marsala, layered with mascarpone cheese

Triple Chocolate Terrine

Milk, dark and white chocolate mousse layered with chocolate sponge cake, served with pistachio biscotti

Cannoli

Pastry shell filled with sweet ricotta, lemon zest, and chopped almonds

New York Cheesecake

Dense, rich and smooth. Cream cheese, sour cream and fresh vanilla bean, topped with a dollop of seasonal fresh fruit

Panna Cotta

Lightly sweetened custard with fresh seasonal macerated berries and mint

Gelato

Vanilla Bean or seasonal feature