

Appetizers & Soups

Hot Antipasto

Clams casino, fried calamari, shrimp, stuffed eggplant rollatini & stuffed mushrooms
\$12.95

Bruschetta

Fresh tomatoes, red onion, garlic & basil tossed with extra virgin olive oil, served on pesto crostinis
\$7.95

Shrimp Cocktail

Chilled jumbo shrimp with a zesty cocktail sauce
\$9.95

Mozzarella en Carozza

Fresh mozzarella, basil pesto and roasted red peppers, layered between Italian bread, fried and topped with plum tomato salsa
\$7.95

Calamari Fritti

\$10.95

Greens and Beans

Sautéed fresh escarole with cannellini beans, garlic & parmesan cheese
\$6.95

Antipasti

Fresh roasted bell peppers with sharp provolone cheese, calamata olives & roasted garlic, queen olive tapenade served with flat breads & our famous garlic bread
\$7.95

Clams Casino

Fresh littleneck clams filled with pancetta, bell peppers, garlic, bread crumbs & fresh herbs
\$7.95

Seafood Stuffed Mushrooms

\$7.95

Zuppa del Giorno

Fresh soup of the day
\$4.95

Chicken Pastina Soup

Fresh vegetables, escarole, chicken & pastina
\$4.95

Specialty Pasta Dishes

Zuppa Di Pesce

Shrimp, scallops, clams, mussels, lobster tail, whitefish and calamari served in a rich seafood broth \$25.95

Seafood Alla Panna

Shrimp and lobster sautéed with mushrooms in a garlic cream sauce over fettuccine \$21.95

Penne Toscano

Imported penne pasta tossed with sautéed sausage, roasted red peppers, cannellini beans, black olives and finished in an oil & garlic sauce \$16.95

Linguine with Clam Sauce

Tender littlenecks in your choice of red or white sauce over linguine \$17.95

Shrimp Fra Diavolo

Sautéed in a spicy marinara sauce over pasta \$19.95

Pasta Arrabbiata

Chicken and shrimp, sautéed with mushrooms, roasted peppers, artichoke hearts and tossed in a spicy vodka cream sauce \$17.95

Penne Pasta Alla Barese

Sautéed with fresh broccoli, Italian sausage, garlic, Romano cheese and sherry wine \$16.95

Pasta Alla Primavera

Your choice of pasta sautéed with fresh vegetables, served in a cream sauce or garlic & olive oil sauce \$15.95

Fettuccine Alfredo

Served traditionally with butter, cream and parmesan cheese \$14.95

Eggplant Rollatini

Fresh sliced eggplant, filled with ricotta cheese, parmesan and fresh herbs \$15.95

Linguine, Cappellini or Penne

With tomato sauce, marinara or agilo e olio \$11.95
Add Meatballs or Sweet Sausage to Pasta \$14.95

Lasagna

Northern Italian lasagna with shaved ham, ground beef, pork and veal, finished with ricotta cheese, tomato sauce and a touch of cream \$16.00

Ravioli del Diorno

Please ask your server about today's selection

We offer many of our bottled wines by the glass, please ask your server.

Entrées

Seafood Trio

Pan-seared, marinated lobster tail, jumbo gulf shrimp & sea scallops finished with a chardonnay lemon Buerre Blanc
\$23.95

North Atlantic Salmon

Fresh salmon over grilled vegetables & finished with tomato basil salsa
\$19.95

Rack of Lamb

Seasoned rack of New Zealand lamb, fresh rosemary, Dijon, garlic & served on a bed of garlic spinach
\$24.95

Oven Baked Scrod

Fresh scrod, seasoned with fresh herbs, white wine & breadcrumbs
\$17.95

Pesce Francese

Fresh white fish dipped in a light egg batter, fried until golden, finished with a garlic butter, sherry wine sauce over escarole
\$18.95

Shrimp & Scallops Peperato

Francese style shrimp and scallops, served over garlic spinach, finished with a red pepper cream sauce
\$21.95

Shrimp El Dorado

Gulf shrimp topped with a fresh Maryland crab dressing & baked with garlic, herbs & spices
\$19.95

Eggplant Parmesan

Fresh eggplant with marinara sauce, parmesan cheese & fresh melted mozzarella
\$15.95

Veal Cutlet Parmesan / Chicken Parmesan

Tender breaded cutlets served with tomato sauce & melted mozzarella
\$19.95 / \$17.95

Veal Scallopine Alla Marsala / Chicken Scallopine Alla Marsala

Tender medallions sautéed with fresh mushrooms, Marsala wine & demi glace
\$19.95 / \$17.95

Veal Francese / Chicken Francese

Tender medallions dipped in a light egg batter, fried until golden, finished with a garlic butter, sherry wine sauce over escarole
\$19.95 / \$17.95

Veal Saltimboca /Chicken Saltimboca

Sautéed scallopine topped with garlic, spinach, prosciutto & fresh mozzarella cheese
\$19.95 / \$17.95

Chicken Alla Cacciatore

Boneless breast of chicken, sautéed with peppers, onions, mushrooms, olives & marinara sauce
\$17.95

Veal Piccata /Chicken Piccata

Sautéed medallions with sun-dried tomatoes, capers & lemon butter sauce
\$19.95 / \$17.95

Veal Sorrento/Chicken Sorrento

Tender medallions layered with eggplant, topped with marinara sauce & mozzarella
\$19.95 / \$17.95

Bistecca di Casa

14oz. choice center cut, New York Strip, pan seared & served with maitre d' butter
\$20.95

Steak Amalfi

14oz. choice center cut, New York Strip pan seared and simmered with mushrooms, Pepperoncini, cherry peppers, roasted peppers, olives & fried Italian potatoes
\$22.95

Veal and Peppers

Tender veal served with our marinara sauce, bell peppers and served over your choice of pasta \$17.95

**Your dining pleasure assured by
Executive Chef Ryan Huneau**