



Dinner

Appetizers

Mini Crab Cakes

Jumbo lump crabmeat with black bean corn relish, mango and chipotle aioli. \$12.95

Clams Italiano

Steamed in white wine, garlic and herbs. \$9.95

Clams Casino

Fresh shucked with the classic mixture of peppers, onion and bacon, topped with sharp cheese. \$8.95

Mussels

Fresh mussels cooked in extra virgin olive oil, white wine, garlic and Italian seasonings in your choice of red or white sauce. \$8.95

Fried Calamari

Fresh calamari lightly dusted in flour and flash fried, served with homemade marinara sauce. \$7.95

Shrimp Scampette

Jumbo shrimp in a classic scampi sauce served with garlic crostini. \$9.95

Fresh Fried Potato Chips

Topped with crumbled bleu cheese and white truffle oil. \$7.95

Spiedini alla Romana

Layers of Italian bread and fresh mozzarella, pan seared and topped with a lemon caper sauce. \$8.95

Salads

Insalata Caprese

Roma tomatoes, fresh mozzarella and roasted peppers with a balsamic vinaigrette dressing. \$8.95

Steak Salad

Marinated Black Angus flank steak and grilled onions over mixed greens, grape tomatoes, dried cranberries, sharp cheddar cheese, sliced apples and bleu cheese crumbles with a balsamic and merlot reduction.* \$12.95

Caesar

Romaine lettuce tossed with Caesar dressing, topped with croutons and grated Romano. \$6.95
Grilled Chicken \$8.95
Grilled Shrimp \$10.95
Grilled Ahi Tuna* \$11.95

Chicken and Veal

Chicken Parmigiana

Breaded and pan seared in olive oil, topped with fresh mozzarella and homemade tomato sauce, served with penne pasta. \$15.95

Chicken Marsala

Sautéed chicken breast, wild mushrooms and parmigiano reggiano in a savory Marsala sauce, served with penne pasta. \$15.95

Chicken Sorrento

Sautéed chicken breast topped with breaded eggplant, fresh mozzarella and homemade tomato sauce, served with penne pasta. \$16.95

Chicken Saltimbocca

Sautéed chicken breast topped with prosciutto, Fontina cheese and a touch of sage in a white wine sauce, served with penne pasta. \$16.95

All entrees include a house salad or cup of soup du jour.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Veal Parmigiana

Breaded veal medallions pan seared and topped with homemade tomato sauce and fresh mozzarella, served with penne pasta. \$19.95

Veal Nero

Sautéed veal medallions topped with jumbo lump crabmeat, wild mushrooms and wilted spinach in a sherry wine sauce, served with penne pasta. \$19.95

Pasta and More

Gnocchi

Tossed with fresh wilted spinach, tomatoes, garlic and extra virgin olive oil topped with sharp provolone cheese in a light cream sauce. \$15.95

Ricotta Ravioli

With your choice of meatballs or sausage in our homemade tomato sauce. \$13.95

Shrimp Scampi

Jumbo shrimp tossed in a classic scampi sauce over spaghetti. \$16.95

Linguini with Clams

Whole baby clams sautéed in white wine, garlic and herbs with your choice of red or white sauce. \$14.95

Cioppino

Mussels, Clams, Shrimp, Crabmeat and half of a South African Lobster Tail over Linguini in a flavorful tomato broth. \$26.95

Seared Ahi Tuna

Crusted in black and white sesame seeds with a sriracha/teriyaki glaze, served with sautéed spinach and roasted potatoes.* \$24.95

Scottish Salmon

Pan seared with a lemon dill sauce served with sautéed spinach and roasted potatoes.* \$23.95

Eggplant Napoleon

Breaded Eggplant layered with spinach, prosciutto, ricotta, fresh mozzarella and tomato sauce. \$16.95

Surf and Turf

Filet Mignon broiled to your liking paired with a South African cold water Lobster Tail, served with greens beans, roasted potatoes and drawn butter.* \$29.95

Twin Lobster Tails

2 South African cold water Lobster Tails served with green beans, roasted potatoes and drawn butter. \$29.95

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