

## Appetizers

### **FIRECRACKER SHRIMP**

panko breaded & topped with a sweet & spicy sauce \$10

### **STUFFED JALAPENOS**

spicy peppers stuffed with lump crab & cream cheese \$10

### **LITTLENECK CLAMS**

sauteed with scallions, wine, garlic & crushed hot peppers \$10

### **BACON SHRIMP**

shrimp wrapped in bacon & topped with roasted red pepper puree \$10

### **RISOTTO**

with sauteed spinach & mushrooms \$9

### **CALAMARI**

flour dusted, lightly fried & served with marinara \$11

### **STUFFED MUSHROOMS**

baked with jumbo lump crab stuffing \$10

### **MEATBALLS**

topped with fresh ricotta & served in marinara \$9

### **ARANCINI**

fried risotto balls stuffed with mozzarella \$8

### **PANKO MOZZARELLA**

breaded, lightly fried & served with marinara \$8

## Soup & Salad

### **PASTA FAGIOLI**

thick tomato broth filled with white beans & ditalini pasta \$5

### **STRACCITELLA**

egg drop soup with baby spinach & romano \$5

### **TOSSED SALAD**

tomato, cucumber, olives & red onion \$5

### **CAESAR**

housemade dressing, hard boiled egg & croutons \$10

### **WEDGE**

iceberg, bacon & homemade bleu cheese dressing \$10

### **MIXED GREENS**

feta, cranberries & pine nuts \$10

## Classic Entrees

### **PARMESAN**

lightly breaded, topped with mozzarella & marinara (eggplant \$15, chicken \$18, veal \$22)

### **FRANCESE**

egg battered over baby spinach & a lemon-wine sauce (chicken \$18, shrimp \$20, veal \$22)

### **MARSALA**

sauteed with mushrooms & marsala wine (chicken \$18, veal \$22)

### **SALTIMBOCCA**

prosciutto, mozzarella & a sweet vermouth sauce (chicken \$18, veal \$22)

Consuming raw or uncooked meat, poultry, seafood, and/or shellfish may increase your risk of foodborne illness.

## *Signature Entrees*

### **PORK CHOP CALABRESE**

grilled prime bone-in rib chop tossed with onions, peppers & potatoes \$28

### **VEAL & CRAB**

veal tossed with jumbo lump crab, spinach & sweet vermouth \$28

### **CRAB MAC & CHEESE**

fusilli pasta and fresh crab in a rich cheese sauce \$24

### **WHOLE TROUT**

pan seared & served with a caper brown butter \$19

## *Specialty Entrees*

### **VEAL & PINE NUTS**

with aged provolone & sauteed baby spinach \$22

### **BLACKENED SALMON**

dredged in spicy cajun seasoning & served over baby spinach \$22

### **STUFFED SHRIMP**

filled with lump crab stuffing & served with lemon butter \$24

### **CHICKEN BRUSCHETTA**

layered with mozzarella, basil tomato, garlic & olive oil \$18

### **CHICKEN BALSAMIC**

with baby spinach, bleu cheese & a balsamic reduction \$18

### **PISTACHIO TILAPIA**

light white fish crusted & served with honey dijon \$19

## *Pasta Entrees*

### **SEAFOOD FRA DIAVOLO**

littleneck clams & shrimp in a spicy marinara over pappardelle \$25

### **PAPPARDELLE BOLOGNESE**

fresh pasta tossed in a hearty sauce of meat & burgundy wine \$19

### **LOBSTER RAVIOLI**

a mixture of lobster meat & italian cheeses topped with vodka sauce \$21

### **MUSHROOM RAVIOLI**

served with sauteed mushrooms & brown butter \$18

### **CHICKEN & PESTO**

tossed with fresh buccatini & toasted pine nuts \$19

### **SPICY BUCATINI**

eggplant, peppers & capers tossed in spicy olive oil \$16

### **RICOTTA GNOCCHI**

homemade cheese pasta topped with marinara \$16

### **PENNE VODKA**

pasta in a blush tomato cream \$14

### **GLUTEN FREE PASTA & ENTREES AVAILABLE**

18% gratuity will be added for parties of 8 or more  
BYOB charge of \$5 for tables of 2-5, \$1 per person for tables of 6+

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