

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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