

## **APPETIZERS**

### **CLAMS CASINO**

whole clams topped with peppers, onion, bacon and bread crumbs  
\$8-

### **MUSSELS FRA DIAVOLO**

fresh tender mussels in a red sauce served ( hot or mild )  
\$12-

### **CLAMS BIANCO**

clams simmered in a white wine butter sauce with fresh tomatoes , basil , garlic and red pepper flakes  
\$12-

### **BRUSCHETTA**

crispy Italian bread served with a fresh tomato and basil salsa  
\$7-

### **SPIDINNI**

egg dipped and sautéed mozzarella served with marinara sauce drizzled with basil pesto  
\$10-

### **CALAMARI**

tender floured calamari seved with a spicy marinara sauce and anchovy mayo.  
\$10-

### **TUSCAN GARLIC BREAD**

Italian bread topped with garlic, olive oil, butter and grated Pecorino Romano  
\$7-

### **ANTIPASTO**

sliced prosciutto and sopresata, Italian cheeses, marinated artichokes, roasted peppers, mushrooms, eggplant and kalamatta olives served with grilled crostinis.  
\$15-

## **SOUPS**

### **FRENCH ONION SOUP**

a traditional onion soup topped with melted gruyere cheese  
\$5-

### **SOUP OF THE DAY**

served in a crock  
\$5-

## **SALADS**

### **BLEU CHEESE & WALNUT SALAD**

baby greens tossed with balsamic vinaigrette, bleu cheese, candied walnuts and dried cranberries  
\$8-

### **ORANGE SALAD**

mixed greens tossed in a orange vinaigrette topped with sliced orange and imported provolone cheese  
\$7-

### **CAPRESE SALAD**

sliced tomatoes, roasted peppers and fresh basil topped with fresh mozzarella cheese and drizzled with imported extra virgin olive oil  
\$8-

### **CAESAR SALAD**

fresh romaine lettuce tossed with roasted croutons and our Caesar dressing  
\$7-

### **MIXED GREEN SALAD**

baby greens, tomatoes, cucumbers and red onions tossed in our balsamic vinaigrette  
\$6-

## **CHAR GRILLED**

( steaks , chops & fish are served with a side of pasta or potatoes )

### **14 OZ. SIRLOIN**

black Angus beef bone out  
\$35-

### **8 OZ. FILET**

center cut filet mignon  
\$36-

### **14 OZ. PORK CHOP**

double cut pork chop  
\$22-

## **GRILLED STEAK & CHOP TOPPINGS**

### **GOMBOTTO**

roasted potatoes , hot & sweet peppers  
\$5-

### **MARSALA**

sautéed mushrooms in a marsala wine sauce  
\$5-

### **CRAB SCAMPI**

jumbo lump crabmeat in a garlic butter sauce  
\$12-

### **DYNAMITE SHRIMP**

jumbo shrimp in a spicy garlic sauce  
\$10-

## **FRESH SEAFOOD**

### **TOSCANO**

pan seared topped with roma tomatoes , basil and prosciutto in a white wine butter sauce

\$24 salmon      \$19 tilapia

### **MEDITERRANEAN**

artichoke hearts , kalamata olives , roma tomatoes and fresh basil in a garlic olive oil sauce

\$24 salmon      \$19 tilapia

### **PICATA**

lightly floured and sautéed in a lemon butter caper sauce

\$24 salmon      \$19 tilapia

### **CRAB SCAMPI**

topped with sautéed jumbo lump crabmeat in a garlic butter & Italian flat leaf parsley sauce

\$32 salmon      \$29 tilapia

### **OLIVIA**

sautéed with black olives , green olive , sliced zucchini & roasted red peppers in a white wine sauce

\$24 salmon      \$19 tilapia

### **JUMBO LUMP CRAB FRANCAISE**

sautéed francaise style with sun-dried tomatoes and artichokes in a lemon butter sauce, topped with jumbo lump crabmeat.

\$33 salmon      \$30 tilapia

### **CATCH OF THE DAY**

SALMON, TILAPIA , SCALLOPS, SHRIMP

choice of / herb crusted salsa cruda, avocado & chipotle sauce, scampi style or cajun mango

### **SIDE ORDERS**

#### **SAUTÉED SPINACH**

garlic & olive oil

\$6-

#### **ESCAROLE & BEANS**

garlic & olive oil

\$6-

#### **BROCCOLI**

garlic & olive oil

\$6-

#### **ESCAROLE & BEAN WITH SAUSAGE**

sautéed in garlic & extra virgin olive oil.

\$9-

### **PLEASE BE ADVISED**

consuming raw or uncooked meats, poultry , seafood , shellfish or eggs may increase your risk of foodborne illness

## **PASTA**

### **PORCINI LINGUINE**

porcini mushrooms, Italian sausage and prosciutto in a light parmesan cream sauce tossed with linguine pasta  
\$18-

### **LINGUINE CLAM**

whole baby clam sautéed in your choice of a red or white sauce  
\$17-

### **VODKA RIGATONI**

a rich pink sauce with sliced prosciutto de parma tossed with rigatoni  
\$16-

### **SEAFOOD FRA DIAVOLO**

sea scallops, shrimp, jumbo lump crabmeat, mussels and clams your choice ( a spicy red or white sauce ) over linguine  
\$29-

### **SCALLOPS CARBONARA**

pan seared dayboat scallops tossed in an applewood bacon, shallot and romano cream sauce.  
\$28-

### **RIGATONI BOLOGNESE**

ground beef, veal & pork in a sweet tomato basil garlic sauce topped with ricotta cheese tossed with rigatoni pasta  
\$21-

### **PENNE ALFREDO**

alfredo cream sauce with peas, sausage and imported prosciutto tossed with penne  
\$18-

### **CRABMEAT ANGEL HAIR**

jumbo lump crabmeat sautéed with garlic, olive oil and fresh parsley tossed with angel hair pasta  
\$MP

### **SHRIMP MACCIATO**

jumbo shrimp sautéed with red chipped pepper, plum tomatoes & roasted garlic in a tomato basil sauce tossed with angel hair pasta  
\$26-

### **RAVIOLI**

ricotta filled ravioli topped with a plum tomato sauce  
\$15-

## **VEAL - CHICKEN**

### **MARSALA**

lightly floured sautéed with sliced mushrooms in a marsala wine sauce  
\$24 veal \$18 chicken

### **SALTIMBUCCA**

sage, prosciutto and melted provolone cheese over spinach , light wine sauce  
\$24 veal \$18 chicken

### **FRANCAISE**

egg dipped and sautéed in a lemon butter fresh parsley sauce  
\$23 veal \$17 chicken

**SCARPARELLO**

sautéed with Italian sausage, hot & sweet peppers in a roasted garlic sauce  
\$24 veal \$18 chicken

**SORRENTINO**

breaded, topped with grilled eggplant, prosciutto, melted mozzarella & marinara  
\$24 veal \$18 chicken

**PICATA**

floured and sautéed in a lemon butter caper sauce  
\$23 veal \$17 chicken

**FLORENTINO**

pan seared, with grape tomatoes, spinach and mozzarella in a buttered tomato sauce  
\$24 veal \$18 chicken

**PARMESAN**

breaded cutlet topped with melted mozzarella and marinara sauce  
\$23 veal \$17 chicken

**GORGONZOLA**

a gorgonzola cream sauce with fresh roasted peppers & sliced mushrooms  
\$24 veal \$18 chicken

( chicken & veal dishes are served with a side of pasta marinara or pasta garlic & olive oil )