

APPETIZER

Eggplant Rollatini	12.95
Eggplant with prosciutto & mozzarella cheese in marinara sauce	
Clams Casino	14.95
Stuffed with bacon, crabmeat, onions, peppers & leeks in a lemon butter sauce	
Fried Calamari marinara dipping sauce	16.95
Shrimp Cocktail	13.95
Stuffed Mushrooms	13.95
With crabmeat in lemon butter sauce	
- With Spinach Champagne Cream Sauce	+2.00
Mozzarella, Tomato, & Roasted Peppers	12.95
Mussels Fra Diavolo	14.95

SOUP

French Onion	6.95
Pasta Fagioli	6.95
Classic Italian bean & pasta	
Tortellini en Brodo	6.95
Cheese filled tortellini in a light chicken broth	
Stracciatella	6.95
Spinach, egg drop & parmesan cheese	

SALAD

Caesar Salad	8.95
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ENTREE

Served with a house salad, vegetable, & starch of the day

PASTA

Penne Vodka	20.95
Linguine Pescatore	28.95
Shrimp, scallops, clams & calamari in a marinara sauce	
Cheese Ravioli Marinara	18.95
Lobster filled Ravioli topped with Shrimp	25.95
In champagne cream sauce with asparagus	
Tortellini Carbonara	23.95
With prosciutto & Peas in cream sauce	
Spaghetti Bolognese	22.95
Linguine in a Red or White Clam Sauce	28.95

Add Chicken 8 | Add Shrimp 12

STEAK drizzled with a beef demiglace

Petite Filet Mignon & Shrimp Scampi	39.95
Romeo & Juliet	47.95
Lobster tail, petite filet mignon, & stuffed shrimp	
NY Strip Steak	32.95
Topped with melted gorgonzola cheese & drizzled with a balsamic glaze	

CHICKEN

Chicken Francese	26.95
In lemon butter white wine sauce topped with asparagus & mushrooms	
Chicken Parmigiana	26.95
Breaded chicken topped with marinara & mozzarella cheese	
Chicken Gardineira	26.95
Breaded chicken topped with arugula, fresh mozzarella, tomatoes, red onions & our house Italian vinaigrette	
Chicken Carpaccio	26.95
Chicken breast topped with roasted peppers, mushrooms, melted fresh mozzarella in a sherry wine demi-glaze	
Chicken Marsala	26.95
Chicken breast sautéed with mushrooms & marsala wine	

VEAL

Veal Parmigiana	30.95
Breaded veal cutlet topped with marinara & mozzarella cheese	
Veal Francese	30.95
In lemon butter white wine sauce	
Veal Champagne	30.95
With shrimp, asparagus in a champagne cream sauce	
Veal Saltimbocca	30.95
Sautéed with shallots, sliced prosciutto, spinach, & mozzarella cheese in a marsala wine demi-glaze	

Eggplant Parmigiana	21.95
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SEAFOOD

All of our seafood is sprinkled with paprika & topped with lemon butter sauce

Salmon Broiled or Blackened	32.95
Scallops & Spinach	29.95
In champagne cream sauce over linguine	
Flounder stuffed with crabmeat	29.95
Seafood Fra Diavolo	42.95
Lobster tail, shrimp, scallops, & clams over pasta	
Broiled Seafood Combination	42.95
Scallops, flounder, stuffed shrimp, & lobster tail	
Lobster Tail & Shrimp Scampi	39.95
Served over pasta	

DESSERT

8.00

Cheesecake Chocolate Cake Tiramisu
Tartufo Pistachio Tartufo Vanilla Ice Cream
Toasted Almond Cake

A 3.5% FEE APPLIES TO ALL CARD PAYMENTS