

# Appetizers

## **Arancini**

Two golden, crispy, fried, homemade risotto balls filled with ingredients. Fillings and sauces change regularly. 10

## **Bruschetta**

Fresh diced Roma tomatoes mixed with basil pesto and grated parmesan cheese served on a toasted onion focaccia with melted mozzarella. 9

## **Stuffed Mushrooms**

Large mushroom caps filled with a homemade Ritz cracker and mushroom stuffing. 9

## **Baked Meatball Parmigiana**

Extra-large homemade meatball baked parmigiana style. 10

## **Eggplant Rollatini**

Sliced Eggplant stuffed with a fresh ricotta mix before rolled and baked with mozzarella cheese and marinara sauce. 12

## **Homemade Zucchini & Mozzarella rolls**

Fresh zucchini strips and mozzarella slices that are hand rolled, batter dipped, and breaded before fried golden brown 9

**Bowl of Mussels or Littlenecks Fra Diavolo** – PEI Mussels or Littlenecks sautéed in choice of a San Marzano fra diavolo sauce, or a lemon white wine sauce. 15

**Chicken Carmine**- Baked 6oz chicken breast stuffed with fig and feta cheese wrapped in Parma prosciutto. Served on a layer of cream sauce drizzled with a fig glaze. 12

**Caprese Salad** -Fresh Mozzarella and sliced Roma tomatoes layered over a fresh basil pesto. Drizzled with extra virgin olive oil & balsamic reduction. 12

**Venetian Chicken Wings** – Six large chicken wingettes and drumettes marinated in a homemade sauce with a touch of garlic and spiciness 10

**Antipasto For Two** – Parma prosciutto, soppressata, provolone cheese, fresh mozzarella, artichoke hearts, roasted red peppers, vinegar peppers, and black & green olives. 15

**Shrimp & Scallop Scampi**- Jumbo shrimp and Sea scallops sautéed in a scampi sauce with fresh Roma tomatoes and served with garlic bread wedge. 13

**Courgettes** – Grilled green zucchini topped and baked with prosciutto & fresh mozzarella. 10

**Sautéed Artichoke Hearts** – Artichoke hearts sautéed in a lemon, garlic white wine sauce and baked with mozzarella cheese. Served over baby greens. 12

Before placing your order, please inform your server if anyone in your party has a food allergy.  
20% gratuity may be added to parties of 8 or more. Limit of 4 checks per party.

# Entrees

**Veal - 24**

**Chicken - 23**

**Shrimp - 24**

## **Marsala**

Fresh mushrooms and prosciutto sautéed with marsala wine.

## **Limone**

Artichokes & capers sautéed in a lemon white wine lemon sauce

## **Parmigiana**

Plum tomato sauce & mozzarella baked and topped with shaved parmesan cheese.

## **Eccitable**

Baby spinach, mushroom, and hot cherry peppers sautéed in a white wine lemon sauce.

## **Broccoli & Pasta**

Broccoli florets sautéed in your choice of either a garlic & white wine sauce, or Alfredo sauce.

## **Saltimbocca**

Fresh sage & mushrooms sautéed in a marsala wine sauce & then baked with prosciutto & fresh mozzarella.

## **Cacciatore**

Fresh green peppers, onions, and mushrooms sautéed in a plum tomato sauce

## **Romano**

Fire Roasted peppers, red onions, and green bell peppers sautéed in a marsala wine sauce.  
Finished with grated Romano cheese and topped with shaved Parmesan.

## **Piccata**

Fresh mushrooms and capers sautéed in a lemon white wine sauce.

Above entrees served over your choice of penne, angel hair, linguini, fresh fusilli, or fresh wheat fusilli.  
Pasta optional on side with red sauce or same sauce only. Sorry, pasta cannot be substituted for vegetable.  
Add \$3 for ricotta gnocchi, tri-colored tortellini, fettuccini. Add a side house salad with any entree for \$2.50

## Sides & add-ons

Sautéed Broccoli 6

Sauteed Asparagus 6

Oven Roasted Potatoes w/rosemary & onions 6

Parmesan Spinach Risotto 6

Spicy Oven Roasted Zucchini 6

Side House Salad 4

Add chicken medallions to pasta dishes 6

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# House Specialties & Fresh Pasta

## **Braised Pappardelle Ragù**

Slow braised beef & pork in a savory cabernet demi-glace. Tossed with fresh pappardelle pasta and a touch of plum tomato sauce. 23

**Lobster Ravioli** – Large Ravioli stuffed with 100% real lobster and served in a lobster and baby spinach cream sauce. 29

**Braised Short Ribs** – Beef short ribs slow cooked in a cabernet demi-glace served parmesan & mushroom risotto. 27

## **Tortellini Al Forno**

Fresh tri-colored tortellini tossed in a port wine, basil cream sauce then baked with mozzarella cheese. 24

## **Grilled Chicken with Creamy Pesto**

Fresh fettuccine & grilled chicken tossed in a creamy pesto sauce of fresh basil, toasted pine nuts, and garlic. 24

## **Fusilli Ultimo**

Chicken, veal, & shrimp sautéed in a white wine sauce with red roasted peppers, sliced cherry peppers, & rosemary. Served over fresh fusilli. 25

## **Six Cheese Ravioli**

Fresh, jumbo raviolis stuffed with an assortment of imported cheeses. Tossed with a San Marzano tomato sauce. 19

## **Eggplant Parmigiana**

Skinless, battered eggplant baked with tomato sauce, mozzarella cheese, & parmesan cheese. Served with choice of pasta. 19

## **Vodka Chicken**

Pan seared chicken medallions served in a pink vodka sauce and tossed with fresh pappardelle pasta 24

## **Fresco Risotto**

Sliced zucchini, eggplant, broccoli, baby spinach, mushrooms, red peppers, and shallots lightly sautéed and folded into parmesan risotto. 19

## **Chicken Braciolettine**

Breaded, baked chicken breast stuffed with prosciutto, mozzarella, and a pesto of sun dried tomatoes, basil, and garlic. Served in a sauce of port wine cream and sliced mushrooms over pasta. 23

## **Gnocchi Al Forno**

Fresh ricotta gnocchi tossed in a marina sauce with fresh ricotta cheese, fresh basil, extra virgin olive oil, & Romano cheese before baking it with fresh mozzarella. 22

## **Grilled Chicken Risotto**

Lightly seasoned grilled chicken, fresh mushrooms, and chopped asparagus folded into parmesan risotto. 21

## **Classic Fettuccini Alfredo**

Fresh egg fettuccini tossed with our homemade alfredo sauce and parmesan cheese. 21

## **Grilled Chicken & Raspberry Salad** – Two, 8oz

marinated chicken breast served on a bed on arugula tossed with crumbled feta cheese, fresh raspberries, candied walnuts, and homemade raspberry balsamic dressing. 21

**Add a side house salad with any entree for \$2.50**

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20% pre-tax gratuity will be added if check is split more than 4 ways for parties of 4 or more

# Seafood, Steaks & Chops

## **Lazy Man's Lobster Pie**

7 oz of Maine lobster meat including tails, knuckles, and claws mixed with a buttery Ritz crackers crumb stuffing and baked golden brown. Served with your choice of pasta, broccoli, roasted potatoes, asparagus, or parmesan spinach risotto. 32

## **Frutti Di Mare**

Haddock, grilled swordfish, sea bass, scallops, shrimp, littlenecks, & mussels served in your choice of a of a wine lemon sauce, or a red fra diavolo. Served over pasta 32

## **Baked Haddock with Shrimp or Scallops**

Fresh Atlantic Haddock topped with gulf shrimp, scallops, or both. Topped with Ritz crackers and baked golden brown. Served with your choice of pasta, broccoli, roasted potatoes, or asparagus. 29

## **Pescatore Fra Diavolo**

Scallops & Shrimp sautéed in a spicy white zinfandel lemon sauce with fire roasted peppers, sliced cherry peppers, and baby spinach. Served over pasta. 24

**Shrimp Fra Diavolo** - Gulf shrimp sautéed with sliced hot cherry peppers in a plum tomato sauce. Served over pasta 24

## **Gamberi di Scampi**

Fresh gulf shrimp sautéed in a lemon, garlic, white wine sauce with fresh plum tomatoes over choice of pasta. 24

## **Littlenecks over Linguini**

Fresh littlenecks & minced clams sautéed in your choice of a white wine sauce or red sauce. 24

## **Pan Seared Scallop or Pan Seared Salmon Risotto**

Five extra-large pan seared sea scallops served over a bed of savory risotto made with mushrooms, parmesan, shallots, and finely chopped prosciutto. Drizzled with a balsamic reduction sauce. 28

## **Chilean Sea Bass Dijon**

Baked Chilean Sea Bass served over sautéed asparagus in a creamy brandy Dijon sauce. 32

**Haddock Puttanesca** – Fresh Atlantic Haddock served with artichoke hearts, capers, flaked red pepper, black olives, simmered in a plum tomato sauce. Served with pasta. 28

**16 oz Aged Black Angus New York Strip**- served with our signature balsamic-vanilla port wine reduction sauce. 36

**10 oz Boneless Filet Mignon** served with our signature balsamic-vanilla bean port wine reduction sauce. 41

**22 oz Frenched Brontosaurus Rib-Eye** topped with caramelized onions. 41

**14 oz Stuffed Veal Chop** center cut stuffed with prosciutto, fire roasted peppers, baby spinach & mozzarella cheese. 38

**Two- 8 oz Pork Chops** served over vinegar peppers, potatoes, & onions in a garlic white wine sauce. 32

All above Steaks & Chops served with your choice of either pasta in a San Marzano plum tomato sauce, sautéed asparagus, sautéed broccoli, or roasted potatoes with rosemary & toasted onion. Pork Chops include potatoes only.

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