

Raw and Cold Seafood Bar

Daily Market Oystersmarket price
King Crab Claw per claw \$4.50

Shrimp Cocktailper shrimp \$3.75
Littleneck Clamsper clam \$1.00

Appetizers

Oysters Fiorentina

Baked with seasoned spinach, buttered bread crumbs and pancetta with Reggiano cream sauce \$10.50

Stuffed Mushrooms

With sausage herb stuffing baked with brown sauce and scampi butter \$9.00

Calamari Siciliano

Fried and tossed with garlic, onions and cherry peppers \$11.50

Filet Tips

Pan-seared and spicy served with chipotle mayonnaise .. \$12.50

Baked Stuffed Clams

Clam and herb bread stuffing with sherry-butter sauce \$8.50

Pane Cotto

Sautéed garlic, broccoli rabe, sun-dried tomatoes, cannellini beans, bread cubes and Parmesan baked to perfection \$8.50

Spiedini Romano

Parmesan-crusting Mozzarella layered in fresh bread with capers and a burnt-butter and white-wine brown sauce \$8.50

Fried Calamari

Lightly dusted in seasoned corn flour, fried to a golden crisp, served with fra Diavolo sauce \$9.50

Clams Casino

Baked with casino butter, white wine and apple-smoked bacon \$8.75

Coconut Shrimp

Flash fried and served with orange-ginger dipping sauce \$11.50

Artichoke Crab Cake

Served over spinach topped with Reggiano cream sauce . \$10.00

Escarole and Beans

Escarole and cannellini beans sautéed with garlic and olive oil \$8.50

Soup and Salads

Minestrone

Classic Italian soup with tomato, vegetables, cannellini beans and pasta \$5.50

Caesar Salad

Crisp romaine lettuce topped with Caesar dressing, Parmesan and croutons \$7.50

Fresh Mozzarella Salad

Vine-ripened tomatoes and marinated vegetables in an olive oil and vinegar dressing \$9.50

Mesclun Field Greens

Mesclun greens with a medley of garden vegetables in an olive oil and vinegar dressing \$6.00

String Bean Salad

With Bermuda onions and vine-ripened tomatoes in an olive oil and vinegar dressing \$7.50

Calamari Salad

Chilled and marinated with vinegar peppers \$10.00

Soup du jour

Special soup of the day prepared daily with only the freshest ingredients.....market price

Crisp Green Salad

Mixed greens with a medley of garden vegetables and your choice of dressing \$5.00

Gorgonzola Salad

Crisp lettuce and vegetables tossed with Gorgonzola, croutons in an olive oil and vinegar dressing \$7.50

Grilled Shrimp and Portabella

On mesclun field greens with Bermuda onion, vine-ripened tomatoes, olives \$12.00

Seafood Salad

Scungilli, calamari, shrimp and mussels with onions, celery and vinegar peppers \$11.50

Scungilli Salad

Chilled and marinated, tossed with lemon juice, onion and celery \$10.00

Antipasto

Meat and Cheese Antipasto

Assorted Italian meats and cheeses \$10.00

Hot Antipasto

Assorted hot hors d'oeuvres \$12.50

Vegetable Antipasto

Assorted grilled vegetables ... \$10.00

Pasta

Baked Lasagne

Pasta dish layered with Ricotta, Parmesan and meat sauce baked with marinara sauce and Mozzarella \$15.00

Cavatelli and Broccoli

Sautéed in olive oil with fresh garlic and broccoli \$14.50

Linguini with Clam Sauce

Fresh clams simmered in a white-wine garlic broth, or marinara-style, served over linguini \$16.50

Spaghetti with Meat Sauce

Slow-simmered meat sauce served over spaghetti topped with herbed Ricotta \$15.00

Whole Wheat Pasta with Grilled Vegetables

Fresh grilled vegetables over whole wheat pasta with your choice of olive oil and garlic or marinara-style \$14.50

Zuppa di Pesce Over Linguini

Sautéed medley of seafood with your choice of olive oil and garlic or marinara-style \$25.00

Entrées

Chicken Parmesan

Lightly-breaded chicken breast baked with marinara sauce and Mozzarella \$17.50

Chicken Marsala

Sautéed with shallots, mushrooms, Marsala wine and brown sauce \$17.50

Chicken Piccata

Sautéed chicken breast with capers in a white-wine butter sauce \$17.50

Frenched Half Chicken

Pan seared and roasted with fresh rosemary, balsamic vinegar, brown sauce, white wine and scampi butter \$17.50

Veal Rollatini Capri

Veal scallopini rolled with prosciutto, eggplant and Fontina cheese sautéed and finished with a Marsala wine brown sauce \$23.50

Veal Parmesan

Lightly-breaded and baked with marinara sauce and Mozzarella \$19.50

Veal Marsala

Sautéed veal scallopini with shallots, mushrooms, Marsala wine and brown sauce \$19.50

Veal Piccata

Sautéed veal scallopini with capers in a white-wine butter sauce \$19.50

Broiled Scallops

Broiled with garlic, white wine, butter and bread crumbs \$21.50

Broiled Salmon

Broiled salmon filet topped with a lemon-cucumber yogurt sauce served over grilled vegetables \$21.50

Coconut Shrimp

Breaded with coconut, fried and served with orange-ginger sauce \$24.50

Shrimp Parmesan

Lightly-breaded and baked with marinara sauce and Mozzarella \$24.50

Shrimp Areganato

Broiled with oregano, pancetta, olive oil, scampi butter, paprika, white wine and bread crumbs \$24.50

Specialties

Veal Chop Sasi

Fire-roasted veal chop topped with sautéed mushrooms, garlic, sun-dried tomatoes, balsamic vinegar and brown sauce served with swirled mashed potato and haricot verts \$25.00

Eggplant Gelsomina

Eggplant with Parmesan-stuffing baked with marinara sauce and Mozzarella - a true taste of Italy \$15.00

Polenta with Grilled Vegetables

Freshly grilled vegetables and your choice of olive oil and garlic or marinara-style \$14.50

Prime Rib

Slow-roasted Prime Rib with Italian au jus

\$25.00

From The Grill

NY Strip.....	mp
Filet Mignon.....	mp
Porterhouse.....	mp
Lamb Chops.....	mp
Veal Chop.....	\$25.00
Pork Chops (2).....	\$19.50
Single Pork Chop.....	\$13.50

With The Following Toppings of Your Choice

Mushrooms, Caramelized Onions, Hot or Sweet Vinegar Peppers

Sautéed with olive oil, garlic and seasonings

Add To Your Grilled Meats

Shrimp Areganato - Coconut Shrimp - or Marinated Grilled Shrimp

\$10.00 per addition

Choice of Sides

Broccoli - String Beans - Broccoli Rabe - Escarole or Spinach

Sautéed with olive oil, garlic and seasoning \$5.00 per choice

~ No Substitutions Please ~