

----- APPETIZERS -----

SHRIMP COCKTAIL- (4) shrimp fresh cooked and chilled \$18

FRESH CLAMS ON THE HALF SHELL- fresh little neck clams, opened and served cold- ½ DOZEN \$13 DOZEN \$22

FRESH OYSTERS ON THE HALF SHELL- ½ DOZEN \$15 DOZEN \$29

SEAFOOD TOWER- whole lobster, shrimp cocktail (4), clams ½ shell (6) Oysters ½ shell (6) \$76

OYSTERS ROCKEFELLER- cream spinach cheese topping - ½ DOZEN \$18 DOZEN \$35

FRIED CALAMARI -\$19

STEAMED CLAMS MARINARA- \$16

STEAMED MUSSELS MARINARA- \$16

HOT PEPPERS & POTATOES- \$14

STUFFED LOBSTER COCKTAIL- fresh 1 ¼ -1 ½ lobster cut in half steamed and stuffed with crabmeat oil garlic \$32

CLAMS OREGANATA- baked, Italian seasoning, bread crumbs and herbs \$16

CLAMS CASINO- baked, fresh pepper & herbs, topped with bacon \$16

HOT ANTIPASTO serves 2- mozzarella carozza, clams oreganata, mussels, fried calamari stuffed mushrooms, pan fried broccoli, steamed clams \$27

MOZZARELLA IN CARROZZA- pan fried layers of bread and mozzarella \$14

EGGPLANT ROLLATINI- \$14

STUFFED MUSHROOMS- stuffed with crabmeat \$14

STUFFED ARTICHOKE HEARTS- stuffed with seasoned breadcrumbs \$14

GARLIC SHRIMP -(4) garlic shrimp, cooked in white wine and garlic sauce \$20

PORTOBELLO TAORMINA- stuffed with crabmeat, topped with (1) shrimp in garlic sauce reduction \$25

BAKED CRAB CAKE- (1) served with a cocktail & tartar sauce \$19

PULPO NAPOLETANA- fresh octopus, sauté broccoli rapa, cannellini beans, garlic sauce reduction \$28

----- CHEF SUGGESTIONS -----

SLICED BEEF BRACIOLA- rolled Black Angus beef with fontina & mozzarella cheese with herbs prosciutto cotto in red sauce baked in oven over homemade gnocchi or cavatelli pasta \$36

ROAST LAMB SHANK- tender lamb shank slow roasted with sliced potatoes and onions in white wine garlic au jus \$40

BROILED VEAL CHOP - broiled served with fresh vegetables and potato \$42

VEAL CHOP BAROLO - broiled, sliced mushroom, potatoes in a barolo wine reduction \$47

RACK OF LAMB- tender lamb chops served to temperature with fresh vegetables and potato \$45

THREE MUSKETEERS- chicken francese 2, veal francese 2, shrimp francese 2, serve with fresh vegetables and potato \$35

LAMB OSSO BUCO- tender lamb shank served over homemade cavatelli or gnocchi pasta \$39

VEAL OSSO BUCO- tender veal on bone served over homemade cavatelli or gnocchi pasta \$40

CHICKEN NODINO- chicken rolled with prosciutto and asparagus, mozzarella in a pink cream sauce over homemade cavatelli or gnocchi pasta \$35

STUFFED SALMON- stuffed with crabmeat in a light pink cream sauce \$38

----- FRESH FISH OF THE DAY ----- \$34

GROUPER - RED SNAPPER - SALMON - TILAPIA - SWORDFISH

GRILLED -served with potato and veggie of the day

LIVORNESE-light plum tomato and basil, sliced onions, capers, olives

OREGANATA -topped with Italian bread crumbs with seasoning and a touch of wine sauce

COGNAC -cognac wine in a pink sauce

BROILED - served with potato and veggie of the day

All entrees are served with Garden Salad or Pasta in a Red Sauce (except pasta dishes).

For an additional \$3.00 other sauces are available (oil garlic, vodka, alfredo).

Additional Sides Garden Salads or Pasta Red Sauce are \$3.00. Side Specialty Salad (Chopped, Caesar, Arugula) is available for \$5.95

\$ 5.00 Split Plate Charge. 6 or More Guest seated together or separate 20% Gratuity added.

-----**SALAD & SOUP**-----

BACALA SALAD - fresh cod fish with diced red onions tomatoes, celery, oil & lemon dressing \$23

COLD ANTIPASTO- prosciutto, mortadella, salami, soppressata, mozzarella, provolone, tomatoes, & black olives \$18

SCUNGILLI SALAD- red onions, tomato, celery, extra virgin olive oil, garlic, lemon dressing. MARKET PRICE/ AVAILABILITY

CALAMARI SALAD- calamari, tossed with fresh diced tomatoes, chopped celery garlic sweet red onion. \$19

SEAFOOD SALAD- calamari, shrimp with diced red onions, celery extra virgin olive oil and lemon \$23

FRESH MOZZARELLA & ROASTED PEPPERS- \$15

CHOPPED TOMATOES & ONION-fresh dice tomatoes with freshly diced onions \$15

SPECIAL CHOP SALAD-diced salad with lettuce prosciutto, mortadella, salami, mozzarella, provolone, tomatoes, and black olives. \$18

BRUSCHETTA-fresh dice tomatoes with freshly diced onions on top of toasted bread.\$15

GARDEN SALAD- greens topped with tomato, onion, cucumber, carrots, olives, bell peppers \$14

GREEK SALAD- romaine, feta, tomato, onion, cucumber, carrots, olives, bell peppers \$14

ARUGULA SALAD- arugula topped with tomato, onion, olives, bell peppers \$14

CAESAR SALAD- romaine lettuce with our homemade Caesar dressing topped with pieces of toasty crouton \$14

WITH GRILLED OR BLACKENED CHICKEN \$25

WITH GRILLED OR BLACKENED CALAMARI \$27

WITH GRILLED OR BLACKENED 4 SCALLOPS \$32

WITH 4 GRILLED OR BLACKENED SHRIMP\$32

WITH SLICED STEAK \$34

WITH GRILLED OR BLACKENED SALMON \$33

DRESSINGS: Italian Vinaigrette, Balsamic Vinaigrette, Creamy Italian, Blue Cheese, French, Ranch, Caesar

PASTA E' FAGIOLI SOUP- beans and pasta and garlic

Cup \$7

Bowl \$9

ESCAROLE & BEANS SOUP- bean with escarole and garlic

Cup \$7

Bowl \$9

STRACCIATELLA SOUP- spinach, egg drop, and parmesan cheese in chicken broth

Cup \$7

Bowl \$9

-----**PASTA**-----

FETTUCCINE ALFREDO -\$21

PENNE VODKA -\$21

With Grilled or Blackened Chicken-\$27

OR With 4 Grilled or Blackened Shrimp-\$32

GNOCCHI BOLOGNESE- potato pasta in a meat sauce w/ a touch of cream \$21

RIGATONI FRESH TOMATO & BASIL- \$21

LINGUINI CLAM SAUCE- fresh chopped clams in a red or white sauce \$25

PENNE ARRABBIATE- fresh diced peppers sautéed and seasoned \$21

LINGUINE CARBONARA-bacon and onions in a light cream sauce \$21

SPAGHETTI & GRILLED CHICKEN -sautéed garlic white wine , extra virgin olive oil \$26

BAKED ZITI SICILIANA-sliced eggplant, ricotta, mozzarella in tomato sauce \$21

HOME MADE CHEESE RAVIOLI-\$21

CAVATELLI WITH BROCCOLI-garlic and wine sauce \$21

HOME MADE MANICOTTI- \$21

HOME MADE FUSILLI "MAMMA MIA"- mushrooms, prosciutto, peas topped with mozzarella in pink cream sauce \$24

CAPELLINI PRIMAVERA- fresh vegetables in a red or vodka sauce \$21

HOME MADE MEAT LASAGNA- \$21

SPAGHETTI & MEAT BALLS- \$21

GLUTEN FREE PASTA (PENNE OR SPAGHETTI)- any sauce \$21

WHEAT PASTA (PENNE, SPAGHETTI)- any sauce \$21

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-----SANDWICHES & WRAPS-----

CRAB CAKE SANDWICH- baked served on a roll with lettuce, tomato, tartar \$22

FRIED FISH SANDWICH- served on a roll with lettuce, tomato, tartar \$17

GRILLED CHICKEN SANDWICH - grilled chicken breast served on a roll with lettuce, tomato \$13

GRILLED SHRIMP & BACON – served in a wrap w/lettuce, tomato, aioli mayo sauce \$17

SAUSAGE AND PEPPERS - \$12

EGGPLANT PARMIGIANA- \$12

PEPPER & EGGS- \$12

MEATBALL-\$12 (add cheese \$3)

CHICKEN PARMIGIANA- \$13

CHEESE STEAK SANDWICH- served on a roll, peppers, onions, cheese \$20

GRILLED CHICKEN CEASER- served in a wrap \$13

-----CHICKEN-----

CHICKEN MURPHY- mushrooms with hot or sweet peppers, in a brown sauce \$27

CHICKEN FRANCESE- egg battered in a lemon, white wine, butter sauce \$27

CHICKEN SCARPARELLO- potatoes, sausage, mushrooms, onions and peppers in a brown sauce \$27

CHICKEN MARSALA- mushrooms and marsala wine in a brown sauce \$27

CHICKEN PARMIGIANA- breaded cutlet, tomato sauce, melted mozzarella \$27

CHICKEN SAVOY- balsamic vinegar, garlic, parmesan cheese \$27

-----MEAT-----

BROILED SIRLOIN STEAK - served with potato and veggies of the day \$36

STEAK GIAMBOTTA- sautéed onions, mushrooms, potatoes hot or sweet peppers \$38

STEAK BAROLO- mushrooms, vinegar peppers, barolo wine reduction \$40

PORK CHOP MURPHY- mushrooms with hot or sweet peppers, in a brown sauce \$31

BROILED PORK CHOPS - served with potato and veggies of the day \$29

PORK CHOPS GIAMBOTTA - sautéed onions, mushrooms, potatoes hot or sweet peppers \$32

TRIPPA FLORENTINA- sliced potatoes w/spices & herbs in delicate red sauce \$24

VEAL TOSCANO- breaded veal in white wine & sherry sauce with olives artichokes and herbs \$35

VEAL FRANCESE- egg battered in a lemon, white wine sauce \$30

VEAL MARSALA- mushrooms and marsala wine in a brown sauce \$30

VEAL PICCATA- floured veal lemon butter and capers sauce \$30

VEAL PARMIGIANA- breaded cutlet, tomato sauce, melted mozzarella \$30

VEAL MILANESE- breaded cutlet served with veggie or over garden salad \$30

SAUSAGE & PEPPERS- \$26

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-----VEGETARIAN-----

EGGPLANT PARMIGIANA - layered with mozzarella cheese, marinara sauce \$18

-----KIDS MENU-----

FRIED SHRIMP with french fries	\$15	4 oz LOBSTER TAIL (1) with french fries	\$20
PENNE BUTTER SAUCE	\$9	CHICKEN TENDERS with french fries	\$14
CHEESEBURGER with french fries	\$14	SPAGHETTI & MEATBALLS	\$13

-----SIDES-----

ESCAROLE SAUTÉED- \$9	BROCCOLI SAUTÉED-\$9	SPINACH SAUTÉED-\$9
BROCCOLI RAPA SAUTÉED-\$13	ROASTED POTATOES-\$8	MASHED POTATOE-\$9
SIDE MEATBALLS-\$8	SIDE SAUSAGE- \$8	FRENCH FRIES-\$7
OLD BAY FRENCH FRIES – old bay seasoning served with chipotle dipping sauce	\$10	
GARLIC BREAD-\$7	SIDE RICE (YELLOW OR WHITE)-\$6	

-----SEAFOOD-----

LOBSTER RAVIOLI WITH LANGOSTINO-

homemade lobster ravioli with whole langostino with shell lobster in saffron sherry cream sauce \$36

PRAWN SHRIMP CORTECCIA-

whole in shell prawn shrimps over broccoli di rapa and corteccia pasta oil garlic sauce \$36

FRIED SHRIMP- served with potato and veggie of the day \$32

STUFFED SHRIMP- with crab meat delicate pink sauce with cream \$32

SHRIMP FRANCESE- white wine, lemon butter sauce \$32

SHRIMP MARINARA OR FRA DIAVOLO OVER LINGUINE- served in a spicy or sweet marinara sauce \$32

SHRIMP SCAMPI- butter, lemon and garlic in a white wine sauce \$32

SHRIMP PARMIGIANA- breaded shrimp, tomato sauce, melted mozzarella \$32

CALAMARI MARINARA OR FRA DIAVOLO- garlic and scallions served in a spicy or sweet marinara sauce \$29

CLAMS AND SCALLOPS OVER LINGUINE

white or red sauce fresh clams and scallops, garlic, fresh tomato and basil or oil garlic sauce. \$31

SCALLOPS, MUSSELS AND SHRIMP OVER RICE OR LINGUINE

white wine and garlic sauce or red marinara sauce. \$33

ZUPPE DI PESCE OVER LINGUINE WHITE OR RED SAUCE

flounder, shrimp, clams, mussels, scallops, calamari; delicate tomato & basil sauce or oil & garlic \$42

STUFFED FILET FLOUNDER with crab meat delicate pink sauce with cream \$31

FILET FLOUNDER FRANCESE OR LIVORNESE

white wine, lemon butter sauce or capers onions and olives in a delicate red sauce. \$30

PAN SEARED SCALLOPS - served on a bed of baby spinach sautéed with garlic and olive oil \$36

BROILED LOBSTER TAILS- broiled in butter, served with potato and veggie of the day \$53

SURF & TURF - sirloin steak & broiled lobster tail (1) served with potato and veggie of the day \$57

SOFT SHELL CRABS FLORENTINA-

two soft-shelled crabs served on a bed of baby spinach sautéed with garlic and olive oil \$38

SAUTEED CRAB CAKES – (2) served over asparagus garlic white wine reduction \$45

FROG LEGS MEUNIÈRE - garlic, lemon and herbs in white wine sauce \$30

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