

-----APPETIZERS-----

SHRIMP COCKTAIL- (4) shrimp fresh cooked and chilled \$17

FRESH CLAMS ON THE HALF SHELL- fresh little neck clams, opened and served cold- ½ DOZEN \$12 DOZEN \$21

FRESH OYSTERS ON THE HALF SHELL- ½ DOZEN \$14 DOZEN \$28

SEAFOOD TOWER- whole lobster, shrimp cocktail (4), clams ½ shell (6) Oysters ½ shell (6) \$72

OYSTERS ROCKEFELLER- cream spinach cheese topping - ½ DOZEN \$17 DOZEN \$34

FRIED CALAMARI -\$18

STEAMED CLAMS MARINARA- \$15

STEAMED MUSSELS MARINARA- \$15

HOT PEPPERS & POTATOES- \$13

STUFFED LOBSTER COCKTAIL- fresh 1 ¼ -1 ½ lobster cut in half steamed and stuffed with crabmeat oil garlic \$31

CLAMS OREGANATA- baked, Italian seasoning, bread crumbs and herbs \$15

CLAMS CASINO- baked, fresh pepper & herbs, topped with bacon \$15

HOT ANTIPASTO serves 2- *mozzarella carozza, clams oreganata, mussels, fried calamari stuffed mushrooms, pan fried broccoli, steamed clams* \$26

MOZZARELLA IN CARROZZA- pan fried layers of bread and mozzarella \$13

EGGPLANT ROLLATINI- \$13

STUFFED MUSHROOMS- stuffed with crabmeat \$13

STUFFED ARTICHOKE HEARTS- stuffed with seasoned breadcrumbs \$13

GARLIC SHRIMP -(4) garlic shrimp, cooked in white wine and garlic sauce \$19

PORTOBELLO TAORMINA- stuffed with crabmeat, topped with (1) shrimp in garlic sauce reduction \$24

BAKED CRAB CAKES- (2) served with a cocktail & tartar sauce \$17

PULPO NAPOLETANA- fresh octopus, sauté broccoli rapa, cannellini beans, garlic sauce reduction \$24

-----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 \$35

ROAST LAMB SHANK- tender lamb shank slow roasted with sliced potatoes and onions in white wine garlic au jus \$39

BROILED VEAL CHOP - broiled served with fresh vegetables and potato \$41

DOUBLE CUT VEAL CHOP BAROLO – broiled, sliced mushroom, potatoes in a barolo wine reduction \$46

RACK OF LAMB- tender lamb chops served to temperature with fresh vegetables and potato \$44

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 \$38

VEAL OSSO BUCO- tender veal on bone served over homemade cavatelli or gnocchi pasta \$39

CHICKEN NODINO- chicken rolled with prosciutto and asparagus, mozzarella in a pink cream sauce over homemade cavatelli or gnocchi pasta \$34

STUFFED SALMON- stuffed with crabmeat in a light pink cream sauce \$37

-----FRESH FISH OF THE DAY-----\$33

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 \$22

COLD ANTIPASTO- prosciutto, mortadella, salami, soppressata, mozzarella, provolone, tomatoes, & black olives \$17

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. \$18

SEAFOOD SALAD- calamari, shrimp with diced red onions, celery extra virgin olive oil and lemon \$22

FRESH MOZZARELLA & ROASTED PEPPERS- \$14

CHOPPED TOMATOES & ONION-fresh dice tomatoes with freshly diced onions \$14

SPECIAL CHOP SALAD-diced salad with lettuce prosciutto, mortadella, salami, mozzarella, provolone, tomatoes, and black olives. \$17

BRUSCHETTA-fresh dice tomatoes with freshly diced onions on top of toasted bread.\$14

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GARDEN SALAD- greens topped with tomato, onion, cucumber, carrots, olives, bell peppers \$13

GREEK SALAD- romaine, feta, tomato, onion, cucumber, carrots, olives, bell peppers \$13

ARUGULA SALAD- arugula topped with tomato, onion, olives, bell peppers \$13

CAESAR SALAD- romaine lettuce with our homemade Caesar dressing topped with pieces of toasty crouton \$13

WITH GRILLED OR BLACKENED CHICKEN \$24

WITH GRILLED OR BLACKENED CALAMARI \$26

WITH GRILLED OR BLACKENED 4 SCALLOPS \$31

WITH 4 GRILLED OR BLACKENED SHRIMP \$31

WITH SLICED STEAK \$33

WITH GRILLED OR BLACKENED SALMON \$32

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

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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

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-----PASTA-----

FETTUCCHINE ALFREDO -\$21

PENNE VODKA -\$21

With Grilled or Blackened Chicken-\$26 OR With 4 Grilled or Blackened Shrimp-\$29

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 \$20

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 \$26

CHICKEN FRANCESE- egg battered in a lemon, white wine, butter sauce \$26

CHICKEN SCARPARIELLO- potatoes, sausage, mushrooms, onions and peppers in a brown sauce \$26

CHICKEN MARSALA- mushrooms and marsala wine in a brown sauce \$26

CHICKEN PARMIGIANA- breaded cutlet, tomato sauce, melted mozzarella \$26

CHICKEN SAVOY- balsamic vinegar, garlic, parmesan cheese \$26

-----MEAT-----

BROILED SIRLOIN STEAK - served with potato and veggies of the day \$35

STEAK GIAMBOTTA- sautéed onions, mushrooms, potatoes hot or sweet peppers \$37

STEAK BAROLO- mushrooms, vinegar peppers, barolo wine reduction \$39

PORK CHOP MURPHY- mushrooms with hot or sweet peppers, in a brown sauce \$30

BROILED PORK CHOPS - served with potato and veggies of the day \$28

PORK CHOPS GIAMBOTTA - sautéed onions, mushrooms, potatoes hot or sweet peppers \$31

TRIPPA FLORENTINA- sliced potatoes w/spices & herbs in delicate red sauce \$23

VEAL TOSCANO- breaded veal in white wine & sherry sauce with olives artichokes and herbs \$34

VEAL FRANCESE- egg battered in a lemon, white wine sauce \$29

VEAL MARSALA- mushrooms and marsala wine in a brown sauce \$29

VEAL PICCATA- floured veal lemon butter and capers sauce \$29

VEAL PARMIGIANA- breaded cutlet, tomato sauce, melted mozzarella \$29

VEAL MILANESE- breaded cutlet served with veggie or over garden salad \$29

SAUSAGE & PEPPERS- \$25

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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 – <i>old bay seasoning served with chipotle dipping sauce</i> \$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 \$35

**PRAWN SHRIMP CORTECCIA-**

whole in shell prawn shrimps over broccoli di rapa and corteccia pasta oil garlic sauce \$35

**FRIED SHRIMP-** served with potato and veggie of the day \$31

**STUFFED SHRIMP-** with crab meat delicate pink sauce with cream \$31

**SHRIMP FRANCESE-** white wine, lemon butter sauce \$31

**SHRIMP MARINARA OR FRA DIAVOLO OVER LINGUINE-** served in a spicy or sweet marinara sauce \$31

**SHRIMP SCAMPI-** butter, lemon and garlic in a white wine sauce \$31

**SHRIMP PARMIGIANA-** breaded shrimp, tomato sauce, melted mozzarella \$31

**CALAMARI MARINARA OR FRA DIAVOLO-** garlic and scallions served in a spicy or sweet marinara sauce \$28

**CLAMS AND SCALLOPS OVER LINGUINE**

white or red sauce fresh clams and scallops, garlic, fresh tomato and basil or oil garlic sauce. \$30

**SCALLOPS, MUSSELS AND SHRIMP OVER RICE OR LINGUINE**

white wine and garlic sauce or red marinara sauce. \$32

**ZUPPE DI PESCE OVER LINGUINE WHITE OR RED SAUCE**

flounder, shrimp, clams, mussels, scallops, calamari; delicate tomato & basil sauce or oil & garlic \$41

**STUFFED FILET FLOUNDER** with crab meat delicate pink sauce with cream \$30

**FILET FLOUNDER FRANCESE OR LIVORNESE**

white wine, lemon butter sauce or capers onions and olives in a delicate red sauce. \$29

**PAN SEARED SCALLOPS** - served on a bed of baby spinach sautéed with garlic and olive oil \$35

**BROILED LOBSTER TAILS-** broiled in butter, served with potato and veggie of the day \$52

**SURF & TURF** - sirloin steak & broiled lobster tail (1) served with potato and veggie of the day \$56

**SOFT SHELL CRABS FLORENTINA-**

two soft-shelled crabs served on a bed of baby spinach sautéed with garlic and olive oil \$37

**SAUTEED CRAB CAKES** – (2) served over asparagus garlic white wine reduction \$38

**FROG LEGS MEUNIERE** - garlic, lemon and herbs in white wine sauce \$29

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