

APPETIZERS

- Fried Calamari \$18**
served with marinara sauce
- Thai Calamari \$19**
fried calamari tossed in a chili pepper and ginger soy sauce. Sprinkled with sesame seeds and scallions
- Little Neck Clams \$16**
steamed with garlic, white wine and fresh herbs
- Pommery Shrimp \$17**
sautéed with shallots, port wine and stone ground mustard
- Eggplant Rollatini \$15**
rolled with ricotta cheese, topped with mozzarella and marinara
- Thai Shrimp \$18**
fried baby shrimp tossed in a chili pepper and ginger soy sauce. Sprinkled with sesame seeds and scallions
- Crab Cakes \$18**
served with mixed greens and a horseradish dipping sauce
- Prince Edward Island Mussels \$16**
marinara, bianco, or frađiavlo
- Broccoli Rabe and Sausage \$16**
sautéed with garlic and olive oil
- Burrata Cheese \$17**
served with fresh tomatoes and thinly sliced prosciutto over a bed of mixed greens and drizzled with basil olive oil

SOUPS & SALADS

- Soup DuJour** small \$5 large \$6 **Onion Soup Au Gratin \$7**
- Warm Goat Cheese Salad \$14**
panko encrusted goat cheese, mixed greens, raspberry vinaigrette, walnuts and sliced apples
add grilled chicken \$8 – grilled shrimp \$16– grilled salmon \$18

PASTA

(served with a small house salad)

- Penne Portobello \$24**
(*with chicken \$28 **with shrimp \$32)
tossed with garlic, olive oil, sundried tomato, portobello mushrooms and fresh spinach
- Diced Chicken \$25**
grilled chicken breast with zucchini and fresh tomatoes tossed in a white wine sauce with a touch of marinara over penne pasta
- Bowtie Florentine \$24**
(*with chicken \$28 **with shrimp \$32)
tossed with garlic, olive oil, cannellini beans, prosciutto and spinach
- Angel Hair Pasta with Crabmeat \$32**
sautéed leeks, white wine, garlic, olive oil and a touch of marinara
- Mussels over Linguine \$25**
marinara, bianco or frađiavlo
- Broccoli Rabe & Shrimp \$33**
sautéed with garlic and extra virgin olive oil. Served over linguine
- Penne Vodka \$22**
**with chicken \$26 **with shrimp \$30
- Linguine with Clam Sauce \$25**
red or white
- Seafood Frađiavlo over Linguine \$34**
mussels, clams and shrimp simmered in our spicy frađiavlo sauce
- Shrimp & Clams Bianco \$32**
sautéed with garlic, olive oil, white wine and chopped clams. Served over linguine
- Shrimp over Bowtie Pasta \$32**
with wild mushrooms, diced tomato, scallions and brandy, finished with a touch of cream

SIDES

- Sautéed Broccoli Rabe \$9** **Small House Salad \$4**
- Sautéed Spinach \$8** **Pasta Marinara \$5**
- Vegetable of the Day \$5** **Pasta Vodka Sauce \$6**
- Potato of the Day \$5** **Pasta Garlic & Oil \$7**
- Rice Pilaf \$5** **Fries \$5**

*****Ask about Private Parties and In-House Catering*****
*****20% Gratuity may be added to parties larger than 6 People*****



ENTREES

(served with a small house salad)

CHICKEN

Chicken Sage \$26

sautéed with fresh sage, white wine, shiitake mushrooms and a touch of cream

Chicken Florentine \$26

topped with spinach and mozzarella, served with a marsala wine sauce with mushrooms

Chicken Basil \$25

sautéed with white wine, tomatoes and fresh basil

Chicken Franciase \$25

sautéed in a light egg batter with white wine, lemon, garlic and butter

Balsamic Chicken \$26

sautéed with portobello mushrooms, balsamic vinegar and scallions

Chicken Parmesan \$25

served with linguine marinara

VEAL

Veal Luigi \$33

topped with spinach, mozzarella and a sundried tomato sherry wine sauce

Veal Picatta \$32

sautéed with white wine, lemon, butter, garlic and capers

Veal Saltimbucca \$33

topped with spinach, prosciutto, mozzarella and a sherry wine demi-glace

Veal Portobello \$33

topped with mozzarella and a portobello mushroom sherry wine sauce

Brandied Veal \$32

sautéed with shallots, diced tomato, green peppercorns, brandy and a touch of cream

SEAFOOD

Chilean Sea Bass \$44

broiled, served over sautéed spinach and white cannellini beans

Stuffed Flounder \$31

crabmeat stuffing with a white wine, lemon and butter sauce

Flounder Franciase \$28

sautéed in light egg batter with white wine, lemon, garlic and butter

Honey Roasted Salmon \$32

roasted golden brown with honey, served over a Dijon mustard sauce

Shrimp Sage \$32

sautéed with fresh sage, white wine, shiitake mushrooms and a touch of cream

Shrimp Capri \$32

sautéed with white wine, sundried tomatoes and fresh basil

Sesame Encrusted Salmon \$32

served over a soy cream sauce with diced tomato and scallions

Salmon Griglia \$32

white wine sauce with portobello mushrooms, sundried tomatoes, fresh basil and capers

STEAKS & CHOPS

Rib Eye Steak \$45

(U.S.D.A. Prime)

NY Strip Steak \$43

(U.S.D.A. Prime)

Sizzling Steak \$44

NY Strip served on a sizzle plate with sautéed mushrooms and onions

Pork Chops **single \$29 **double \$37

grilled or blackened

Pork Chops Murphy **single \$31 **double \$39

served in a brown garlic demi-glace with mushrooms, onions, potatoes and spicy cherry peppers

KIDS

(Drink Included)

Pasta with Butter, Marinara or Vodka Sauce \$13

Homemade Macaroni and Cheese \$14

Mozzarella Sticks with Fries \$14

Chicken Fingers with Fries \$14

Cheeseburger with Fries \$14

We charge \$5 for splitting entrees

Double Pork Chop entrees cannot be split

