

# APPETIZERS

Fried Calamari \$15

served with marinara sauce

Thai Calamari \$16

fried calamari tossed in a chili pepper and ginger soy sauce. Sprinkled with sesame seeds and scallions

Little Neck Clams \$14

steamed with garlic, white wine and fresh herbs

Pommery Shrimp \$15

sautéed with shallots, port wine and stone ground mustard

Eggplant Rollatini \$13

rolled with ricotta cheese, topped with mozzarella and marinara

Thai Shrimp \$16

fried baby shrimp tossed in a chili pepper and ginger soy sauce. Sprinkled with sesame seeds and scallions

Crab Cakes \$15

served with mixed greens and a horseradish dipping sauce

Prince Edward Island Mussels \$14

marinara, bianco, or fradiavlo

# SOUPS & SALADS

[REDACTED]

[REDACTED]

Warm Goat Cheese Salad \$14

panko encrusted goat cheese, mixed greens, raspberry vinaigrette, walnuts and sliced apples

[REDACTED]

\*\*add to any salad: grilled chicken \$5 – grilled shrimp \$11– grilled salmon \$15\*\*

# PASTA

(served with a small house salad)

Penne Portobello \$21

(\*\*with chicken \$25 \*\*with shrimp \$29)

tossed with garlic, olive oil, sundried tomato, portobello mushrooms and fresh spinach

Diced Chicken \$22

grilled chicken breast with zucchini and fresh tomatoes tossed in a white wine sauce with a touch of marinara over penne pasta

Bowtie Florentine \$21

(\*\*with chicken \$25 \*\*with shrimp \$29)

tossed with garlic, olive oil, cannellini beans, prosciutto and spinach

Angel Hair Pasta with Crabmeat \$27

sautéed leeks, white wine, garlic, olive oil and a touch of marinara

Mussels over Linguine \$23

marinara, bianco or fradiavlo

[REDACTED]

Penne Vodka \$20

\*\*with chicken \$24 \*\*with shrimp \$28

Linguine with Clam Sauce \$23

red or white

Seafood Fradiavlo over Linguine \$31

mussels, clams and shrimp simmered in our spicy fradiavlo sauce

Shrimp & Clams Bianco \$29

sautéed with garlic, olive oil, white wine and chopped clams. Served over linguine

Shrimp over Bowtie Pasta \$29

with wild mushrooms, diced tomato, scallions and brandy, finished with a touch of cream

# SIDES

[REDACTED]

Small House Salad \$4

Sautéed Spinach \$8

[REDACTED]

Vegetable of the Day \$4

Pasta Marinara \$4

Potato of the Day \$4

Pasta Garlic & Oil \$5

Rice Pilaf \$4

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 \$23**

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

**Chicken Florentine \$23**

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

**Chicken Basil \$22**

sautéed with white wine, tomatoes and fresh basil

**Chicken Franciase \$22**

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

**Balsamic Chicken \$23**

sautéed with portobello mushrooms, balsamic vinegar and scallions

**Chicken Parmesan \$22**

served with linguine marinara

## VEAL

**Veal Luigi \$29**

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

**Veal Picatta \$28**

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

**Veal Saltimbucca \$29**

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

**Veal Portobello \$28**

topped with mozzarella and a portobello mushroom sherry wine sauce

**Brandied Veal \$28**

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

## SEAFOOD

**Chilean Sea Bass \$40**

broiled, served over sautéed spinach and white cannellini beans

**Stuffed Flounder \$27**

crabmeat stuffing with a white wine, lemon and butter sauce

**Flounder Franciase \$24**

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

**Honey Roasted Salmon \$29**

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

**Shrimp Sage \$29**

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

**Shrimp Capri \$29**

sautéed with white wine, sundried tomatoes and fresh basil

**Sesame Encrusted Salmon \$29**

served over a soy cream sauce with diced tomato and scallions

**Salmon Griglia \$29**

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

## STEAKS & CHOPS

**NY Strip Steak \$36**

(U.S.D.A. Prime)

**Sizzling Steak \$37**

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

**Pork Chops \*\*single \$26 \*\*double \$34**

grilled or blackened

**Pork Chops Murphy \*\*single \$28 \*\*double \$36**

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 \$13

Mozzarella Sticks with Fries \$13

Chicken Fingers with Fries \$13

Cheeseburger with Fries \$13

\*\*\*We charge \$5 for splitting entrees\*\*\*

\*\*\*Double Pork Chop entrees cannot be split\*\*\*

