

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
- Broccoli Rabe and Sausage \$13**
sautéed with garlic and olive oil
- Burrata Cheese \$16**
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
- Warm Goat Cheese Salad \$14**
panko encrusted goat cheese, mixed greens, raspberry vinaigrette, walnuts and sliced apples
- Onion Soup Au Gratin \$7**
- Caesar Salad \$9**
romaine lettuce, parmesan cheese, croutons and caesar dressing

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
- Broccoli Rabe & Shrimp \$29**
sautéed with garlic and extra virgin olive oil. Served over linguine
- 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

- Sautéed Broccoli Rabe \$8**
- Sautéed Spinach \$8**
- Vegetable of the Day \$4**
- Potato of the Day \$4**
- Rice Pilaf \$4**
- Small House Salad \$4**
- Small Caesar Salad \$5**
- Pasta Marinara \$4**
- Pasta Garlic & Oil \$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 \$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

Rib Eye Steak \$40

(U.S.D.A. Prime)

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

