

# APPETIZERS

- Fried Calamari \$16**  
served with marinara sauce
- Thai Calamari \$17**  
fried calamari tossed in a chili pepper and ginger soy sauce. Sprinkled with sesame seeds and scallions
- Little Neck Clams \$15**  
steamed with garlic, white wine and fresh herbs
- Pommery Shrimp \$16**  
sautéed with shallots, port wine and stone ground mustard
- Eggplant Rollatini \$14**  
rolled with ricotta cheese, topped with mozzarella and marinara
- Thai Shrimp \$17**  
fried baby shrimp tossed in a chili pepper and ginger soy sauce. Sprinkled with sesame seeds and scallions
- Crab Cakes \$16**  
served with mixed greens and a horseradish dipping sauce
- Prince Edward Island Mussels \$15**  
marinara, bianco, or frađiavlo
- Broccoli Rabe and Sausage \$14**  
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 \$6 – grilled shrimp \$12– grilled salmon \$16\*\*

## PASTA

(served with a small house salad)

- Penne Portobello \$22**  
(\*with chicken \$26 \*\*with shrimp \$30)  
tossed with garlic, olive oil, sundried tomato, portobello mushrooms and fresh spinach
- Diced Chicken \$23**  
grilled chicken breast with zucchini and fresh tomatoes tossed in a white wine sauce with a touch of marinara over penne pasta
- Bowtie Florentine \$22**  
(\*with chicken \$26 \*\*with shrimp \$30)  
tossed with garlic, olive oil, cannellini beans, prosciutto and spinach
- Angel Hair Pasta with Crabmeat \$28**  
sautéed leeks, white wine, garlic, olive oil and a touch of marinara
- Mussels over Linguine \$24**  
marinara, bianco or frađiavlo
- Broccoli Rabe & Shrimp \$30**  
sautéed with garlic and extra virgin olive oil. Served over linguine
- Penne Vodka \$21**  
\*\*with chicken \$25 \*\*with shrimp \$29
- Linguine with Clam Sauce \$24**  
red or white
- Seafood Frađiavlo over Linguine \$32**  
mussels, clams and shrimp simmered in our spicy frađiavlo sauce
- Shrimp & Clams Bianco \$30**  
sautéed with garlic, olive oil, white wine and chopped clams. Served over linguine
- Shrimp over Bowtie Pasta \$30**  
with wild mushrooms, diced tomato, scallions and brandy, finished with a touch of cream

## SIDES

- Sautéed Broccoli Rabe \$8**      **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 \$24

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

Chicken Florentine \$24

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

Chicken Basil \$23

sautéed with white wine, tomatoes and fresh basil

Chicken Franciase \$23

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

Balsamic Chicken \$24

sautéed with portobello mushrooms, balsamic vinegar and scallions

Chicken Parmesan \$23

served with linguine marinara

## VEAL

Veal Luigi \$30

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

Veal Picatta \$29

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

Veal Saltimbucca \$30

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

Veal Portobello \$29

topped with mozzarella and a portobello mushroom sherry wine sauce

Brandied Veal \$29

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

## SEAFOOD

Chilean Sea Bass \$41

broiled, served over sautéed spinach and white cannellini beans

Stuffed Flounder \$28

crabmeat stuffing with a white wine, lemon and butter sauce

Flounder Franciase \$25

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

Honey Roasted Salmon \$30

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

Shrimp Sage \$30

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

Shrimp Capri \$30

sautéed with white wine, sundried tomatoes and fresh basil

Sesame Encrusted Salmon \$30

served over a soy cream sauce with diced tomato and scallions

Salmon Griglia \$30

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

## STEAKS & CHOPS

Rib Eye Steak \$42

(U.S.D.A. Prime)

NY Strip Steak \$39

(U.S.D.A. Prime)

Sizzling Steak \$40

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

Pork Chops \*\*single \$27 \*\*double \$35

grilled or blackened

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

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\*\*\*

