

APPETIZERS

- Fried Calamari \$19**
served with marinara sauce
- Thai Calamari \$20**
fried calamari tossed in a chili pepper and ginger soy sauce. Sprinkled with sesame seeds and scallions
- Little Neck Clams \$17**
steamed with garlic, white wine and fresh herbs
- Pommery Shrimp \$18**
sautéed with shallots, port wine and stone ground mustard
- Eggplant Rollatini \$16**
rolled with ricotta cheese, topped with mozzarella and marinara
- Thai Shrimp \$19**
fried baby shrimp tossed in a chili pepper and ginger soy sauce. Sprinkled with sesame seeds and scallions
- Crab Cakes \$19**
served with mixed greens and a horseradish dipping sauce
- Prince Edward Island Mussels \$17**
marinara, bianco, or frađiavlo
- Broccoli Rabe and Sausage \$17**
sautéed with garlic and olive oil
- Burrata Cheese \$18**
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 \$6 large \$7 **Onion Soup Au Gratin \$8**
- Warm Goat Cheese Salad \$15**
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 \$25**
(**with chicken \$29 **with shrimp \$33)
tossed with garlic, olive oil, sundried tomato, portobello mushrooms and fresh spinach
- Diced Chicken \$26**
grilled chicken breast with zucchini and fresh tomatoes tossed in a white wine sauce with a touch of marinara over penne pasta
- Bowtie Florentine \$25**
(**with chicken \$29 **with shrimp \$33)
tossed with garlic, olive oil, cannellini beans, prosciutto and spinach
- Angel Hair Pasta with Crabmeat \$33**
sautéed leeks, white wine, garlic, olive oil and a touch of marinara
- Mussels over Linguine \$26**
marinara, bianco or frađiavlo
- Broccoli Rabe & Shrimp \$34**
sautéed with garlic and extra virgin olive oil. Served over linguine
- Penne Vodka \$23**
**with chicken \$27 **with shrimp \$31
- Linguine with Clam Sauce \$26**
red or white
- Seafood Frađiavlo over Linguine \$35**
mussels, clams and shrimp simmered in our spicy frađiavlo sauce
- Shrimp & Clams Bianco \$33**
sautéed with garlic, olive oil, white wine and chopped clams. Served over linguine
- Shrimp over Bowtie Pasta \$33**
with wild mushrooms, diced tomato, scallions and brandy, finished with a touch of cream

SIDES

- Sautéed Broccoli Rabe \$10**
- Sautéed Spinach \$9**
- Vegetable of the Day \$6**
- Potato of the Day \$6**
- Rice Pilaf \$6**
- Small House Salad \$5**
- Pasta Marinara \$6**
- Pasta Vodka Sauce \$7**
- Pasta Garlic & Oil \$8**
- Fries \$6**

We add a 3% surcharge for all Credit Card payments

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 \$27

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

Chicken Florentine \$27

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

Chicken Basil \$26

sautéed with white wine, tomatoes and fresh basil

Chicken Franciase \$26

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

Balsamic Chicken \$27

sautéed with portobello mushrooms, balsamic vinegar and scallions

Chicken Parmesan \$26

served with linguine marinara

VEAL

Veal Luigi \$34

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

Veal Picatta \$33

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

Veal Saltimbucca \$34

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

Veal Portobello \$34

topped with mozzarella and a portobello mushroom sherry wine sauce

Brandied Veal \$33

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

SEAFOOD

Chilean Sea Bass \$45

broiled, served over sautéed spinach and white cannellini beans

Stuffed Flounder \$32

crabmeat stuffing with a white wine, lemon and butter sauce

Flounder Franciase \$29

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

Honey Roasted Salmon \$33

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

Shrimp Sage \$33

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

Shrimp Capri \$33

sautéed with white wine, sundried tomatoes and fresh basil

Sesame Encrusted Salmon \$33

served over a soy cream sauce with diced tomato and scallions

Salmon Griglia \$33

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

STEAKS & CHOPS

Rib Eye Steak \$46

NY Strip Steak \$44

Sizzling Steak \$45

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

Pork Chops **single \$30 **double \$38

grilled or blackened

Pork Chops Murphy **single \$32 **double \$40

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 \$14

Homemade Macaroni and Cheese \$15

Mozzarella Sticks with Fries \$15

Chicken Fingers with Fries \$15

Cheeseburger with Fries \$15

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We charge \$5 for splitting entrees

Double Pork Chop entrees cannot be split