

APPETIZERS

Prince Edward Island Mussels \$19
marinara, bianco, fradivlo or
sautéed with prosciutto in a pink garlic sauce

Eggplant Rollatini \$17

rolled with ricotta cheese, topped with
mozzarella and marinara

Crab Cakes \$20

served with mixed greens and a
horseradish dipping sauce

Little Neck Clams \$19

steamed with garlic, white wine
and fresh herbs

Pommery Shrimp \$20

sautéed with shallots, port wine
and stone ground mustard

Fried Calamari \$20

served with marinara sauce

Thai Calamari \$21

fried calamari tossed in a
chili pepper and ginger soy sauce.

Sprinkled with sesame seeds and scallions

Thai Shrimp \$20

fried baby shrimp tossed in a
chili pepper and ginger soy sauce.

Sprinkled with sesame seeds and scallions

Broccoli Rabe and Sausage \$17

sautéed with garlic and olive oil

Burrata Cheese \$19

served with fresh tomatoes, thinly sliced prosciutto
and drizzled with basil olive oil

SOUPS & SALADS

Soup DuJour small \$6 large \$7

Onion Soup Au Gratin \$9

Warm Goat Cheese Salad \$16

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

add grilled chicken \$8 – grilled shrimp \$16 – grilled salmon \$18

PASTA

Tuscan Ragu \$33

Beef short ribs and pork shoulder slow cooked in tomato sauce and served over
fresh rigatoni pasta. Topped with cool ricotta cheese and shredded aged provolone cheese

Penne Portobello \$26

(*with chicken \$30 **with shrimp \$34)

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

Diced Chicken \$28

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

Bowtie Florentine \$26

(*with chicken \$30 **with shrimp \$34)

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

Angel Hair Pasta with Crabmeat \$34

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

Mussels over Linguine \$28

marinara, bianco or fradivlo

Broccoli Rabe & Shrimp \$35

sautéed with garlic and extra virgin olive oil.
Served over linguine

Penne Vodka or Alfredo \$25

**with chicken \$29 **with shrimp \$33

Linguine with Clam Sauce \$28

red or white

Seafood Fradivlo over Linguine \$37

mussels, clams and shrimp simmered
in our spicy fradivlo sauce

Shrimp & Clams Bianco \$34

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

Shrimp over Bowtie Pasta \$34

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

(gluten free pasta available for \$3)

SIDES

Sautéed Broccoli Rabe \$10

Sautéed Spinach \$9

Vegetable of the Day \$6

Potato of the Day \$6

Rice Pilaf \$6

Truffle Fries \$9

Pasta Marinara \$6

Pasta Vodka Sauce \$7

Pasta Garlic & Oil \$8

Small House Salad \$5

*****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

CHICKEN

(served with rice pilaf & vegetable of the day)

Chicken Sage \$28

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

Chicken Florentine \$28

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

Chicken Basil \$28

sautéed with white wine, tomatoes and fresh basil

Chicken Franciase \$28

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

Balsamic Chicken \$28

sautéed with portobello mushrooms, balsamic vinegar and scallions

Chicken Parmesan \$27

served with linguine marinara

VEAL

(served with roasted red potatoes & vegetable of the day)

Veal Luigi \$36

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

Veal Picatta \$35

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

Veal Saltimbucca \$36

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

Veal Portobello \$36

topped with mozzarella and a portobello mushroom sherry wine sauce

Brandied Veal \$35

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

SEAFOOD

(served with rice pilaf & vegetable of the day)

Chilean Sea Bass \$46

broiled, served over sautéed spinach and white cannellini beans

Stuffed Flounder \$33

crabmeat stuffing with a white wine, lemon and butter sauce

Flounder Franciase \$30

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

Honey Roasted Salmon \$34

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

Shrimp Sage \$34

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

Shrimp Capri \$34

sautéed with white wine, sundried tomatoes and fresh basil

Sesame Encrusted Salmon \$34

served over a soy cream sauce with diced tomato and scallions

Salmon Griglia \$34

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

STEAKS & CHOPS

(served with roasted red potatoes & vegetable of the day)

NY Strip Steak \$46

***add crab cake & truffle fries \$6

***add shrimp with a green peppercorn

brandy sauce & truffle fries \$8

Sizzling Steak \$47

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

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

grilled or blackened

Pork Chops Murphy **single \$33 **double \$41

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

We add a 3% surcharge for all Credit Card payments

We charge \$5 for splitting entrees

Double Pork Chop entrees cannot be split

