



Appetizers

Toasted Ravioli Panko breaded four cheese raviolis in our tomato cream sauce	12
Fritto Calamari Tender Strips of calamari steak fried to a golden crisp with aioli and marinara	17
Shrimp Cocktail White jumbo prawns served with cocktail sauce	18
Arancini Our signature risotto fried to perfection served over tomato cream sauce	11
Garlic Bread Fresh garlic, butter, and herbs over toasted French bread	8
Bruschetta Tomato, basil, garlic & olive oil served over fresh baked crostinis	10
Italian Meatballs 2 housemade meatballs prepared in marinara topped with melted mozzarella	13
Tomato Caprese Sliced tomato, fresh mozzarella, and basil	14

Soup

Minestrone	<i>cup</i> 5	<i>bowl</i> 7
Soup Du Jour	<i>cup</i> 7	<i>bowl</i> 10
New England Clam Chowder <i>(Friday & Saturday)</i>	<i>cup</i> 7	<i>bowl</i> 10

Salad *Add grilled chicken 6, grilled prawns 10, grilled salmon 10*

Mixed Green Tomato, cucumber, red onion, carrot, olive <i>Choice of dressing (ranch, blue cheese, roasted garlic balsamic vinaigrette)</i>	<i>half</i> 6	<i>full</i> 12
Bistro Field greens, cherry tomatoes, gorgonzola cheese crumbles, caramelized walnuts, & roasted garlic balsamic vinaigrette	<i>half</i> 7	<i>full</i> 14
Beet Beets, candied apple, caramelized walnuts, goat cheese, arugula, & roasted garlic balsamic vinaigrette	<i>half</i> 8	<i>full</i> 15
Caesar Romaine, capers, croutons, parmesan, & Caesar dressing	<i>half</i> 7	<i>full</i> 14
Iceberg Wedge Iceberg, blue cheese crumbles, bacon, egg <i>(not with half)</i> , chopped tomato, red onion & blue cheese dressing	<i>half</i> 9	<i>full</i> 18

Old-Fashioned Pasta

Pasta Milano Sundried tomatoes, scallions, mushrooms, creamy roasted garlic sauce, sliced crispy chicken breast, & penne pasta	24
Fettuccini Primavera Fresh tomato, garlic, basil, seasonal vegetables, & white wine cream sauce	21
Penne Puttanesca Kalamata olives, tomatoes, capers, basil, white wine, & a touch of marinara	21
Chicken Fettuccini Alfredo <i>Chicken served crispy or grilled, sub grilled prawns 6</i>	24
Spaghetti & Meatball Served with our homemade marinara	23
Beef Ravioli Served with our homemade bolognese	20
Cheese Ravioli Served with our homemade marinara	20
Lasagna Layers of mozzarella, ricotta & parmesan with bolognese	24
Gnocchi Homemade potato dumplings in tomato cream sauce	21

House Specialties

Served with glazed carrots

Veal Marsala Mushrooms & marsala wine served with garlic mashed potatoes	29
Veal Piccata White wine, lemon, garlic, butter, & capers served with risotto	29
Eggplant Parmesan Breading, marinara, mozzarella cheese served with spaghetti marinara	23
Chicken Marsala Mushrooms & marsala wine served with garlic mashed potatoes	26
Chicken Piccata White wine, lemon, garlic, butter & capers served with risotto	26
Chicken Parmesan Breading, marinara, & mozzarella cheese served with spaghetti marinara	26
Chicken Chardonnay Fresh rosemary, garlic & white wine served with risotto	26

All entrées are prepared to order, we appreciate your patience
Corkage Fee \$16 | Split order \$5



Steaks

Steaks are served with garlic mashed potatoes & glazed carrots

Filet mignon 8 oz. USDA Angus cut char-grilled	49
New York Strip Steak 12 oz. USDA Angus cut char-grilled	42

Seafood

Cioppino Mussels, clams, prawns, scallops, salmon, spicy red sauce, & toasted crostinis	39
Shrimp Scampi Prawns, mushrooms, scallions, garlic white wine butter sauce, & linguini	32
Seafood Fettuccini Clams, scallops, prawns, mussels, mushrooms, scallions, white wine cream sauce, & fettuccini	37
Linguini & Clams Mushrooms, scallions, lemon, butter, white wine, cream, & linguini	29
Grilled Salmon Served with risotto & grilled zucchini	30
Petrale Sole Almondine Egg batter, white wine, lemon, butter sauce, sliced almonds served with garlic mashed potatoes & glazed carrots	26
Salmon Piccata White wine, lemon, garlic, butter & capers served with risotto & glazed carrots	32

Sides

Garlic Mashed Potatoes	5
Risotto Rice	5
Spaghetti Marinara	6
Glazed Carrots	3
Mixed Vegetables	4
Broccoli	4
Grilled Zucchini	4

Non-Alcoholic Beverages

Coke, Diet Coke, Sprite	4
Lemonade	4
Iced Tea	4
Coffee, Decaf	4
Cappuccino, Latte	8
Italian Sodas (<i>Raspberry, Strawberry</i>)	5
Virgin Cherry Limeade	7

Tuesdays

Fried Chicken Dinner 26

Breast, leg, thigh, and wing, garlic mashed potatoes, country gravy, & glazed carrots

Wednesdays

Wine Down Wednesday

Fridays & Saturdays

New England Clam Chowder

Cup 7 | Bowl 10

Hours: 4pm – 9pm Tuesday – Sunday

Closed Mondays

*All entrées are prepared to order, we appreciate your patience
Corkage Fee \$16 | Split order \$5*