



Appetizers

Toasted Ravioli Panko breaded four cheese raviolis in our tomato cream sauce	13
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	13
Garlic Bread Fresh garlic, butter, and herbs over toasted French bread	8
Bruschetta Tomato, basil, garlic & olive oil served over fresh baked crostinis	12
Italian Meatballs 2 housemade meatballs prepared in marinara topped with melted mozzarella	14
Tomato Caprese Sliced tomato, fresh mozzarella, and basil topped with balsamic glaze	14

Soup

Minestrone	<i>cup</i> 6	<i>bowl</i> 9
New England Clam Chowder (Friday & Saturday)	<i>cup</i> 8	<i>bowl</i> 12

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> 8	<i>full</i> 12
Beet Beets, candied apple, caramelized walnuts, goat cheese, arugula, & roasted garlic balsamic vinaigrette	<i>half</i> 9	<i>full</i> 15
Caesar Romaine, capers, croutons, parmesan, & Caesar dressing	<i>half</i> 8	<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> 10	<i>full</i> 18

Old-Fashioned Pasta

Pasta Milano Sundried tomatoes, scallions, mushrooms, creamy roasted garlic sauce, sliced crispy chicken breast, & penne pasta	26
Fettuccini Primavera Fresh tomato, garlic, basil, seasonal vegetables, & white wine cream sauce	22
Penne Puttanesca Kalamata olives, tomatoes, capers, basil, white wine, & a touch of marinara	22
Chicken Fettuccini Alfredo <i>Chicken served crispy or grilled, sub grilled prawns 6</i>	25
Spaghetti & Meatball Served with our homemade marinara	24
Beef Ravioli Served with our homemade bolognese	22
Cheese Ravioli Served with our homemade marinara	22
Lasagna Layers of mozzarella, ricotta & parmesan with bolognese	26
Gnocchi Homemade potato dumplings in tomato cream sauce	21

House Specialties

Served with glazed carrots

Veal Marsala Mushrooms & marsala wine served with capellini marsala	31
Veal Piccata White wine, lemon, garlic, butter, & capers served with capellini piccata	31
Eggplant Parmesan Breading, marinara, mozzarella cheese served with spaghetti marinara	24
Chicken Marsala Mushrooms & marsala wine served with risotto	28
Chicken Piccata White wine, lemon, garlic, butter & capers served with risotto	28
Chicken Parmesan Breading, marinara, & mozzarella cheese served with spaghetti marinara	27
Chicken Chardonnay Fresh rosemary, garlic & white wine served with risotto	28

All entrées are prepared to order, we appreciate your patience
Corkage Fee \$17 | Split order \$7



Steaks

Steaks are served with garlic mashed potatoes & vegetable du jour

Filet mignon 8 oz. USDA Angus cut char-grilled	49
New York Strip Steak 12 oz. USDA Angus cut char-grilled	44

Seafood

Cioppino Mussels, clams, prawns, scallops, salmon, spicy red sauce, & toasted crostinis	41
Shrimp Scampi Prawns, mushrooms, scallions, garlic white wine butter sauce, & linguini	34
Seafood Fettuccini Clams, scallops, prawns, mussels, mushrooms, scallions, white wine cream sauce, & fettuccini	38
Linguini & Clams Pasta neck clams over linguini in a lemon and white wine broth with herbs, scallions & toasted crostinis	31
Grilled Salmon Served with risotto & vegetable du jour	32
Petrale Sole Almondine Egg batter, white wine, lemon, butter sauce, sliced almonds over capellini	28
Salmon Piccata White wine, lemon, garlic, butter & capers served with risotto & glazed carrots	34

Sides

Risotto Rice	7
Spaghetti Marinara	8
Glazed Carrots	5
Vegetable du jour	6
Broccoli	6

Non-Alcoholic Beverages

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

Tuesdays

Fried Chicken Dinner 29

Breast, leg, thigh, and wing, garlic mashed potatoes, country gravy, & vegetable du jour

Wednesdays

Wine Down Wednesday 1/2 off Selected Bottles

Fridays

Seafood Dinner Special

Ask your Server

Hours: 4pm – 9pm Tuesday – Sunday

Closed Mondays

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