

<u>Appetizers</u>	
T oasted Ravioli Panko breaded four cheese raviolis in our tomato cream sauce	14
Fritto Calamari Tender Strips of calamari steak fried to a golden crisp with aioli and marinara	18
Shrimp Cocktail White jumbo prawns served with cocktail sauce	19
Arancini Our signature risotto fried to perfection served over tomato cream sauce	14
Garlic Bread Fresh garlic, butter, and herbs over toasted French bread	8
Bruschetta Tomato, basil, garlic & olive oil served over fresh baked crostini	13
Italian Meatballs Two house made meatballs prepared in marinara topped with melted mozzarella	15
T omato Caprese Sliced tomato, fresh mozzarella, and basil topped with balsamic glaze	14

Soup		hand O
Minestrone	сир 6	bowl 9
New England Clam Chowder (Friday & Saturday)	сир 8	bowl 12
Salad Add grilled chicken 9, grilled prawns 11, grilled salmon 11		
Mixed Green Tomato, cucumber, red onion, carrot, olive	half 8	full 12
Choice of dressing (ranch, blue cheese, roasted garlic balsamic vinaigrette)		
Beet Beets, candied apple, caramelized walnuts, goat cheese,	half 10	<i>full</i> 15
arugula, & roasted garlic balsamic vinaigrette		
Caesar Romaine, capers, croutons, parmesan, & Caesar dressing	half 8	<i>full</i> 14
Iceberg Wedge Iceberg, blue cheese crumbles, bacon, egg (not with half),	half 10	<i>full</i> 18
chopped tomato, red onion & blue cheese dressing.		

Old-Fashioned Pasta

Pasta Milano Sundried tomatoes, scallions, mushrooms, creamy roasted garlic sauce, sliced crispy chicken breast, & penne pasta	28
Fettuccini Primavera Fresh tomato, garlic, basil, seasonal vegetables, & white wine cream sauce	23
Penne Puttanesca Kalamata olives, tomatoes, capers, basil, white wine, & a touch of marinara	23
Chicken Fettuccini Alfredo <i>Chicken served crispy or grilled, sub grilled prawns</i> 7 28	
Spaghetti & Meatball Served with our homemade marinara	25
Beef Ravioli Served with our homemade bolognese	23
Cheese Ravioli Served with our homemade marinara	23
Lasagna Layers of mozzarella, ricotta & parmesan with bolognese 27	
Gnocchi Homemade potato dumplings in tomato cream sauce	22

House Specialties

Served with glazed carrots	
Veal Marsala Mushrooms & marsala wine served with capellini marsala	32
Veal Piccata White wine, lemon, garlic, butter, & capers served with capellini piccata	32
Eggplant Parmesan Breading, marinara, mozzarella cheese served with spaghetti marinara	25
Chicken Marsala Mushrooms & marsala wine served with risotto	29
Chicken Piccata White wine, lemon, garlic, butter & capers served with risotto	29
Chicken Parmesan Breading, marinara, & mozzarella cheese served with spaghetti marinara	28
All entrées are prepared to order, we appreciate your patience Corkage Fee \$18 Split order \$8	

Corkage Fee \$18 | Split order \$8



<u>Steaks</u>

Steaks are served with garlic mashed potatoes & vegetable du jour	
Filet mignon 8 oz. USDA Angus cut char-grilled	50
New York Strip Steak 12 oz. USDA Angus cut char-grilled	45

<u>Seafood</u>

Cioppino Mussels, clams, prawns, scallops, salmon, spicy red sauce, & toasted crostini	42
Shrimp Scampi Prawns, mushrooms, scallions, garlic white wine butter sauce, & linguini	34
Seafood Fettuccini Clams, scallops, prawns, mussels, mushrooms, scallions,	39
white wine cream sauce, & fettuccini	
Linguini & Clams Pasta neck clams over linguini in a lemon and white wine broth	32
with herbs, scallions & toasted crostini	
Grilled Salmon Served with risotto & vegetable du jour	33
Petrale Sole Almondine Egg batter, white wine, lemon, butter sauce, sliced almonds over capellini	
29	
Salmon Piccata White wine Jemon garlic butter & capers served with risotto & glazed carrots	34

<u>Sides</u>			Coke, Diet Coke, Sprite 4.5	
Risotto Rice	10		Lemonade, Iced Tea	4.5
Spaghetti Marinara	9			
Glazed Carrots		5	Coffee, Decaf	4.5
	7	U	Cappuccino, Latte	7
Vegetable du jour	7		Italian Sodas (Raspberry, Strawberry)	5
Broccoli	6			J
Mashed Potatoes	8		Virgin Cherry Limeade 7	
<u>Non-Alcoholic Bevera</u>	<u>iges</u>			

18
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19
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Tuesdays Fried Chicken Dinner - 30 Wednesdays Wine Down Wednesday Fridays Seafood Dinner Special

Hours: 4pm – 9pm Tuesday – Sunday Closed Mondays