

Appetizers

## Fritto Calamari

## Served with garlic aioli \& marinara... 17

## Shrimp Cocktail

Served with cocktail sauce \& lemon... 18

## Arancini

Our signature risotto fried to perfection
served over tomato cream sauce... 13

## Bruschetta

Grilled Crostinis topped with tomato, basil, garlic, and olive oil... 12

> All entrees are paired with your choice of Lobster Bisque soup or Beet salad Entrees are served with vegetable du jour and a choice of risotto or baked potato
> $*$ do not include vegetable \& side options

## House Specialties

Veal Normandy | Sautéed with an apple brandy sauce with sliced apples... 37
Veal Scallopini | Sautéed with mushroom, scallions, \& sherry wine demi-glace... 37
Chicken Cordon Bleu | Breaded breast stuffed with ham and swiss topped with beur blanc... 34 Chicken Marsala | Sautéed with mushrooms in a marsala wine sauce... 34

## Old Fashioned Pasta

*Spaghetti \& Meatballs $\mid$ Served in your choice of marinara or bolognese... 31
*Fettucini Primavera | Fresh tomato, garlic, basil, \& seasonal vegetables in a cream sauce... 29
*Pasta Milano | Sundried tomatoes, scallions, \& mushrooms, creamy roasted garlic sauce with sliced crispy chicken breast over penne pasta... 33
*Lasagna | Layers of mozzarella, ricotta \& parmesan with Bolognese... 34

## Seafood

> *Seafood Fettucini | Clams, scallops, prawns, \& mussels sautéed with mushrooms \& scallions, served in a white wine cream sauce with fettuccini... 44

*Cioppino | Mussels, clams, prawns, scallops, \& salmon in a spicy red sauce with toasted crostinis... 46
*Shrimp Scampi | Prawns, mushroom, \& scallion in garlic, white wine, \& butter, over linguini... 39
Salmon Picatta $\mid$ Prepared in white wine, lemon, garlic, butter \& capers... 41
Broiled Prawns | Five jumbo butterflied broiled prawns served with drawn butter... 39
Steak
Filet Mignon $\mid 80 \mathrm{z}$ Angus Tenderloin cut grilled to perfection...55
New York | 12 oz Angus New York cut grilled to perfection...49

Make it a Surf \& Turf... 18
Add 3 Jumbo Butterflied Broiled Prawns with drawn butter to any meal

