



### Appetizers

#### **Fritto Calamari**

Served with garlic aioli & marinara...19

#### **Shrimp Cocktail**

Served with cocktail sauce & lemon...20

#### **Arancini**

Our signature risotto fried to perfection served over tomato cream sauce...15

#### **Bruschetta**

Grilled Crostini topped with tomato, basil, garlic, and olive oil...14

*All entrees are paired with your choice of Lobster Bisque soup or Caesar Salad  
Entrees are served with vegetable du jour and a choice of risotto or mashed potatoes.*

*\* 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** | Served in your choice of marinara or bolognese...30

**\*Fettuccine 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...34

**\*Lasagna** | Layers of mozzarella, ricotta & parmesan with Bolognese...32

### Seafood

**\*Seafood Fettuccine** | 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 crostini...46

**\*Shrimp Scampi** | Prawns, mushroom, & scallion in garlic, white wine, & butter, over linguini...39

**Salmon Piccata** | Prepared in white wine, lemon, garlic, butter & capers...38

**Broiled Prawns** | Five jumbo butterflied broiled prawns served with drawn butter...39

### Steak

**Filet Mignon** | 8oz Angus Tenderloin cut grilled to perfection...55

**New York** | 12oz 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*

*All entrées are prepared to order, we appreciate your patience*

*Split Orders \$24 | Split Entrée & Includes additional Soup or Salad*

*\*We Charge a 3% surcharge on all credit cards, No Surcharge on Debit Cards\**