

## DINNER MENU

### APPETIZERS

#### **Bruschetta**

Diced plum tomatoes, red onions and sweet basil, tossed in balsamic vinegar, served on toasted crostini and topped with aged Provolone. \$6.99

#### **Jumbo Lump Crab Cannelloni**

Jumbo lump crab spring rolls with scallions, cilantro cream cheese, shallots and arugula, served with a pineapple ginger relish. \$10.99

#### **Steamed Littlenecks**

One dozen steamed littleneck clams served in a lemon-garlic white wine sauce. \$9.99

#### **Antipasti**

An assortment of Italian meats and cheeses including fresh mozzarella, prosciutto di Parma, marinated olives and stuffed hot cherry peppers. \$10.99

#### **Prosciutto di Parma**

Best quality prosciutto di Parma and shaved Parmigiano-Reggiano cheese served with fresh greens. \$10.99

#### **Pancetta Mussels**

Prince Edward Mussels sautéed in garlic, pancetta and green onions finished with a white wine sauce \$8.99

### INSALATE

#### **Classic Caesar**

Fresh hearts of romaine tossed with grated Parmigiano, home-baked croutons, sun dried tomatoes and our classic Caesar dressing. \$9.99  
(Add grilled chicken breast \$2.99, add sautéed shrimp \$3.99)

#### **Insalata Bistecca**

Chopped romaine hearts tossed in balsamic vinaigrette with grilled red onions, plum tomatoes, crumbled blue cheese and marinated steak. \$10.99  
(Portabello mushrooms may be substituted for steak)

#### **Tomato and Arugula**

Fresh arugula, tomato wedges, marinated olives and Asiago cheese, drizzled with extra virgin olive oil. \$10.99

#### **Chilled Asparagus**

Chilled asparagus spears, goat cheese and cherry tomatoes, finished with our roasted garlic vinaigrette. \$10.99

### Kids' Menu

All Kids' Menu items are served with potato chips and free small cone of gelato.

Pizza, Grilled Cheese, Peanut Butter & Jelly, or Kids' Pasta with tomato sauce. \$4.99

*Pastas and Entree's are served with a small salad or a cup of soup.  
Choice of Dressings: balsamic vinaigrette, raspberry vinaigrette, poppy seed,  
sun-dried tomato, buttermilk ranch or creamy Italian.  
(Small Caesar add \$1.00, Gorgonzola Dressing add \$.50)*

## ENTREÉS

### **Pistachio Chicken**

Marinated chicken breast seasoned with dijon mustard and encrusted in crushed pistachios, served with dill cream sauce over couscous pilaf. \$16.99

### **Tonno Melanzana**

Grilled filet of tuna topped with a Mediterranean eggplant sauce, served over fine linguini and tossed with spinach, garlic and olive oil. \$22.99

### **Veal Chop**

Tender nine-ounce veal chop pounded thin, wrapped with prosciutto di Parma and Asiago cheese, pan seared and oven roasted, served with a roasted veal demi glace, mashed potatoes and grilled asparagus. \$25.99

### **Oregano Encrusted Salmon**

North Atlantic salmon filet encrusted with fresh oregano, pan seared, and topped with a toasted almond and lemon compound butter, served with citrus orzo and roasted tomatoes. \$19.99

### **Pork Tenderloin**

Pork tenderloin medallions marinated in dijon mustard and rosemary and oven finished, served with mushroom risotto and roasted vegetables. \$19.99

### **Roasted Rack of Lamb**

Mint pesto marinated rack of lamb roasted to order, garnished with mint pesto, served with glazed carrots, garden vegetables and buttermilk mashed potatoes. \$24.99

## PASTAS

**Add grilled chicken breast to any pasta \$2.99**

**Add sauteéd shrimp to any pasta \$3.99**

### **Primavera**

Sauteéd garden vegetables in our creamy Alfredo sauce served over fettuccini pasta. \$15.99

### **Frutti di Mare**

Shrimp, littleneck clams, Prince Edward mussels, calamari and ocean clams sauteéd in a garlic and white wine sauce over fine linguini pasta. \$17.99

### **Mediterranean**

Penne pasta tossed with sauteéd sun dried tomatoes, artichoke hearts, kalamata olives and spinach in our creamy feta sauce with oregano and basil. \$15.99

### **Lump Crab and Shrimp Fusilli**

Lump crab and sauteéd shrimp tossed in our parma rosa sauce with fresh Chiffonade basil over fusilli pasta. \$18.99

### **Ravioli del Giorno**

Our Chef's daily preparation of six fresh ravioli with coordinating sauce. \$16.99

### **Mushroom Marsala**

Shiitake, button and portabello mushrooms sauteéd with garlic and spinach, roasted shallots, goat cheese and finished with our creamy Marsala sauce over penne pasta. \$16.99

### **Cauliflower and Artichoke**

Finely cut cauliflower and artichokes sauteéd in garlic and finished in a white wine cream sauce over penné pasta. \$15.99