

❖ DAILY SPECIALS ❖

❖ SOUP ❖

DITALINI PASTA AND LENTIL SOUP

❖ SALADS & COLD APPETIZERS ❖

PINK MOON OYSTERS Served with cocktail sauce and fresh lemon \$18.95

MOZZARELLA BURRATA Served with arugula over crostini bruschetta with a reduced balsamic vinaigrette dressing \$14.95

WEDGE SALAD Quartered piece of Iceberg lettuce topped with bacon, feta cheese, boiled egg, diced tomato, avocado and a creamy parmigiano dressing \$12.95

MIX GREEN SALAD Served with chick peas, avocado, mozzarella pearls and cherry tomatoes in a honey citrus dressing \$14.95

SMOKED TROUT Served with breadcrumbs and slightly drizzled with a creamy parmigiano & lime vinaigrette \$14.95

MINI LOBSTER & SHRIMP TAQUITOS Served with lobster & shrimp mousse, topped with avocado, cilantro, lime and miso glaze \$15.95

❖ HOT APPETIZERS ❖

BREADED PORTOBELLO Topped with melted mozzarella, shallots & sherry wine sauce \$12.95

HOMEMADE MEATBALLS Served in a pomodora sauce with ricotta cheese \$16.95

FILET MIGNON TIPS Served with sesame seeds in a soy ginger cream sauce \$19.95

OCTOPUS Served with olives, capers and diced tomatoes over polenta \$16.95

SHORT RIB Slow cooked in a tomato ragu & served over mashed potatoes \$14.95

BROCOLLI RABE AND SAUSAGE Sauteed in garlic and oil \$15.95

BEEF BRACIOLE Stuffed with roasted peppers, escarole, provolone cheese & diced garlic served in a tomato sauce \$16.95

❖ ENTREE ❖

PESTO RISOTTO Served with shrimp, onions, and parmigiano cheese \$25.95

SHORT RIB Served over fusilli pasta topped with ricotta salata \$27.95

SPECIALTY PIZZA Served with chopped clams, garlic, parsley and lemon sauce \$27.95

DRUNKEN DANCING CACIO E PEPE Spaghetti with a touch of cream sauce with parmigiano cheese and black pepper over bolognese sauce \$25.95

SALMON FILET Served with spinach and shallots topped with mozzarella in a champagne cream sauce \$28.95

SEXY DREAM Filet Mignon stuffed with shrimp, gorgonzola cheese and spinach wrapped with prosciutto and served in a merlot wine reduction sauce \$31.95

ROMEO AND JULIET Veal Scallopina stuffed with ground sausage, chicken, spinach, dipped in egg in a sherry wine sauce \$27.95

16 oz. PRIME NY STRIP STEAK Sauteed with broccoli rabe and garlic and oil \$43.95

❖ LIGHT FARE (Under 600 Calories) ❖

RED SNAPPER 9 oz. Pan seared in a lemon sauce served with black rice & mixed vegetables \$27.95

WiFi Password is: Thinpizza

**EFFECTIVE FEBRUARY 1, CREDIT CARD TRANSACTIONS WILL BE ASSESSED A 3% SERVICE CHARGE
ABOVE DOES NOT APPLY TO DEBIT CARD TRANSACTIONS**

THERE WILL BE AN AUTOMATIC 20% GRATUITY ADDED FOR ANY PARTY OF 8 OR MORE