

❧ CHEF'S DAILY SPECIALS ❧

❧ SOUP ❧ FRENCH ONION SOUP

❧ SALADS & COLD APPETIZERS ❧

- PINK MOON OYSTERS** Served with cocktail sauce and fresh lemon \$18.95
WEDGE SALAD Quartered piece of Iceberg lettuce topped with bacon, feta cheese, boiled egg, diced tomato avocado and a creamy parmigiano dressing \$12.95
BEET AND GOAT CHEESE SALAD Served with mixed greens and drizzled with beet dressing \$14.95
MOZZARELLA BURRATA Served over crostini brucetta with reduced balsamic vinaigrette \$14.95
SMOKED TROUT With green beans, tomato caviar finish with sour cream and lemon vinaigrette \$14.95

❧ HOT APPETIZERS ❧

- SHRIMP BEEPS** Tavern style shrimp beeps in an Italian style herb tomato sauce \$16.95
BREADED PORTOBELLO Topped w/melted mozzarella & sherry wine sauce \$12.95
CIN CIN CALAMARI Fried calamari rings topped with diced tomato, scallions and a teriyaki drizzle \$19.95
JUMBO LUMP CRAB CAKE With our "Ooh, la la!" sauce \$14.95
BROCCOLI RAPA & SAUSAGES Sautéed with garlic and oil \$14.95
FRESH ARTICHOKE FRITTERS With a garlic, lemon and herbs sauce \$12.95
MANILA CLAMS Served with chorizo sausage in a light lemon sauce \$14.95
SHORT RIB Slow cooked in a tomato ragu served over mashed potato \$15.95

❧ ENTREE ❧

- PORCINI MUSHROOM RISOTTO** Served with onions, chicken and parmesan cheese \$25.95
CHEESE TORTELLINI Served with broccoli, meatballs, fresh tomato, garlic & oil and topped with ricotta salata \$24.95
HOMEMADE MEAT LASAGNA Baked with bolognese ragu and topped with melted mozzarella \$24.95
CHICKEN SALTIMBOCCA Chicken breast layered with Prosciutto and melted mozzarella, with a Madeira wine sauce served over sautéed spinach \$24.95
PORK SHANK OSSOBUCO Served over orecchiette in a tomato vegetable ragu \$25.95
SAINT PETER FISH With sautéed garlic, arugula and tomato in a light marinara sauce \$24.95
SALMON Pan seared with spinach served in a champagne cream sauce \$26.95
MAHI MAHI In zuppa di pesce with black mussels and clams \$26.95
LOBSTER MEAT With wild mushrooms, diced tomato in a pink vodka cream sauce over capellini \$29.95
SIRLOIN STEAK AU POIVRE Served with mushrooms and a pepper corn brandy cream sauce \$34.95