

❧ DAILY SPECIALS ❧

❧ SOUP ❧

LENTIL WITH DITALINI PASTA

❧ 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 & GOAT CHEESE SALAD Served with mixed greens and drizzled with beet dressing \$14.95

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

MINI LOBSTER & SHRIMP TAQUITOS Served with lobster and shrimp mousse, topped with avocado, cilantro, lime and miso glaze \$14.95

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

❧ HOT APPETIZERS ❧

SHRIMP BEEPS Tavern style shrimp beeps in an Italian style herb tomato sauce \$16.95

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

BROCCOLI RABE & SAUSAGES Sautéed with garlic and oil \$14.95

SHORT RIB Slow cooked in a tomato ragu served over mashed potatoes \$16.95

JUMBO DRY SEA SCALLOPS Served with black sesame seeds in a soy ginger cream sauce \$19.95

MANILA CLAMS Steamed open with white wine, garlic and lemon \$16.95

❧ ENTREE ❧

MIXED MUSHROOM RISOTTO Served with chicken, onions and parmesan cheese \$25.95

SAINT PETER FISH Sauteed garlic, arugula & tomato in a light marinara sauce \$24.95

SALMON FILLET Served with artichokes in a sherry wine sauce \$25.95

JUMBO SHRIMP & CALAMARI CIOPPINO FRA DIAVOLO Served over linguini \$26.95

STUUFED RED SNAPPER with crab meat, dipped in egg and served in a caper, garlic, lemon and cherry tomato sauce \$26.95

POMPANO OREGANATO Baked and topped with bread crumbs, tomatoes, red onions and fancy herbs \$26.95

SIRLOIN STEAK Served with mushrooms in a brandy cream sauce \$34.95

RACK OF LAMB Pan seared with fresh herbs and mushroom risotto \$35.95

WiFi Password is: Thinpizza

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