

☞ CHEF'S DAILY SPECIALS ☞

☞ SOUP ☞

DITALINI LENTIL SOUP

☞ SALADS & COLD APPETIZERS ☞

- PINK MOON OYSTERS** Served with cocktail sauce and a 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 with heirloom tomato bruschetta and arugula drizzled with a balsamic reduction \$14.95
- YELLOWFIN TUNA TARTAR** With sesame seeds, seaweed salad and a soy teriyaki-wasabi sauce \$17.95

☞ HOT APPETIZERS ☞

- SHRIMP BEEPS** Tavern style shrimp beeps in an Italian style herb tomato sauce \$16.95
- CIN CIN CALAMARI** Fried calamari rings topped with diced tomato, scallion and a teriyaki drizzle \$19.95
- BREADED PORTOBELLO** Topped w/melted mozzarella & sherry wine sauce \$12.95
- BROCCOLI RAPA & SAUSAGE** Sautéed with garlic and oil \$14.95
- 3 JUMBO MEATBALLS** Served with pomodoro sauce and topped with ricotta cheese \$14.95
- SHORT RIB** Slow cooked in a tomato ragu served over mashed potato \$16.95
- LOBSTER CAKE** Served with an "Oh La La" sauce \$18.95

☞ ENTREE ☞

- ARTICHOKE RISOTTO** Served with shrimp, onions, red peppers & parmesan cheese \$25.95
- BURRATA RIGATONI PASTA** Served with jumbo meatballs and topped with burrata cheese in a pink vodka sauce \$25.95
- SAINT PETER FISH** Sautéed garlic, arugula & tomato in a light marinara sauce \$24.95
- SALMON FILLET** Pan seared with spinach served in a champagne cream sauce \$25.95
- MAHI MAHI PUTANESCA** Served with capers and olives in a light marinara sauce \$25.95
- LOBSTER FEST TRICOLOR** Three 6oz each cold water Maine lobster tails. Served plain broiled, Rockefeller and Oreganata style with primavera risotto \$60.95
- FILET MIGNON** Served with wild mushrooms in a bourbon cream sauce \$39.95
- SIRLOIN STEAK AU POIVRE** Served with mushrooms and a pepper corn brandy cream sauce \$34.95