

❧ 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 beet dressing \$14.95

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

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

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

SHORT RIB Slow cooked in a tomato ragu served over mashed potato \$15.95

CRABCAKE Served with our Ooh LaLa sauce \$14.95

JUMBO MEATBALL Served in a pomodoro sauce topped with ricotta cheese \$13.95

❧ ENTREE ❧

ASPARAGUS RISOTTO Served with shrimp, onions, red peppers & parmesan cheese \$25.95

CHICKEN SALTIMBOCCA Chicken breast layered with Prosciutto and melted mozzarella, with a Madeira wine sauce served over sauteed spinach \$24.95

SLOW OVEN ROASTED PORK OSSOBUCO In a vegetable essence with a side of orecchiette \$25.95

MAHI MAHI ZUPPA DI PESCE Served with clams, mussels and garlic in a tomato sauce \$25.95

SAINT PETER FISH With sautéed garlic, arugula and tomato in a light marinara sauce \$24.95

SALMON FILET Pan Seared with spinach served in a champagne cream sauce \$25.95

SIRLOIN STEAK AU POIVRE Served with mushrooms and a pepper corn brandy cream sauce \$34.95

PROSCIUTTO CRUDO HAWAIIAN PIZZA Served with Maui pineapple, ham, prosciutto and mozzarella cheese. \$22.95