

☞ CHEF'S DAILY SPECIALS ☞

☞ SOUP ☞

MUSHROOM CREAM SOUP

☞ SALADS & COLD APPETIZERS ☞

PINK MOON OYSTERS Served with cocktail sauce and fresh lemon \$16.95

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

MOZZARELLA TRUFFLE BURRATA Served over crostini brucetta with reduced balsamic vinaigrette \$12.95

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

☞ HOT APPETIZERS ☞

SHRIMP BEEPS Tavern style shrimp beeps in an Italian style herb tomato sauce \$15.95

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

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

CIN CIN CALAMARI Fried calamari rings topped with diced tomato, scallions and a teriyaki drizzle \$16.95

BROCCOLI RAPA & SAUSAGE Sauteed with garlic and oil \$12.95

TRIPE NAPOLETANA Served with olives in a tomato vegetable sauce \$14.95

☞ ENTREE ☞

SHRIMP RISOTTO Served with onions, artichokes, and parmesan cheese \$24.95

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

LOBSTER MEAT With wild mushrooms, diced tomato in a pink vodka cream sauce over capellini \$29.95

SAINT PETER FISH With sautéed garlic, arugula and tomato in a light marinara sauce \$26.95

SALMON Pan seared with spinach served in a champagne cream sauce \$26.95

STUFFED SNAPPER With crab meat served Francese style \$26.95

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