

❧ CHEF'S DAILY SPECIALS ❧

❧ SOUP ❧

BROCCOLI CREAM 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
- BEEF AND GOAT CHEESE SALAD** Served with mixed greens and beet dressing \$14.95
- SMOKED TROUT** Served with tomato, breadcrumbs and lightly drizzled with a creamy parmigiano & lime vinaigrette \$14.95
- MOZZARELLA BURRATA** Served with an heirloom tomato bruschetta and arugula drizzled with a balsamic reduction \$14.95
- JUMBO SHRIMP COCKTAIL** Five jumbo shrimp served with homemade cocktail sauce \$19.95

❧ 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
- BROCCOLI RAPA & SAUSAGE** Sautéed with garlic and oil \$14.95
- ARTICHOKE FRITTERS** Served with garlic and lemon sauce \$14.95
- MANILLA CLAMS** Served with chorizo sausage in a garlic lemon sauce \$14.95
- TRIPE NAPOLITANO** Served with vegetables and olives in a tomato sauce \$14.95

❧ ENTREE ❧

- ASPARAGUS RISOTTO** Served with shrimp, onions, red peppers & parmesan cheese \$25.95
- FETTUCCHINE PASTA** Served with jumbo meatballs, in a pomodoro sauce topped with burrata cheese \$23.95
- CALVES LIVER** Served with bacon and onions in a savory balsamic sauce \$24.95
- CHICKEN SALTIMBOCCA** Chicken breast layered with Prosciutto and melted mozzarella, with a Madeira wine sauce served over sauteed spinach \$25.95
- SAINT PETER FISH** Sautéed garlic, arugula & tomato in a light marinara sauce \$24.95
- SALMON FILET** Pan Seared with spinach served in a champagne cream sauce \$25.95
- GRILLED SWORDFISH** Served over cannellini beans, topped with broccoli rapa sauteed in garlic & oil \$29.95
- SIRLOIN STEAK AU POIVRE** Served with mushrooms and a pepper corn brandy cream sauce \$34.95