

PRIMI PLATES

White Water Clams with a Sundried Tomato, Basil Garlic Broth
served with Crostini 9.

Grilled Jumbo Shrimp served with a Crabmeat and Vegetable Ravioli in
a Truffle Caper Sauce 10.

Lobster & Vegetable Spring Roll drizzled with a Balsamic Glaze 9.

Herb Crusted Shrimp on a Watercress Salad with a Raspberry
Vinaigrette, Crumbled Gorgonzola & Chopped Walnuts 9.

Romano Crusted Stuffed Artichoke 8.

Crabmeat and Shrimp Cakes served with Organic Lettuces and
a Caper Tarragon Dressing 9.

Fried Calamari with Spicy Marinara 8.

Baked Clams Oregana 8.

Grilled Fresh Vegetable Platter - Eggplant, Broccoli, Tomato,
Asparagus, Zucchini & Shitaki Mushrooms drizzled with Garlic
Vinaigrette, served with a Horseradish Puree 9.

Roasted Peppers, Beefsteak Tomatoes, and Fresh Mozzarella
drizzled with Basil Infused Olive Oil 8.

Tri-Color Salad - Red Oak, Endive, Radicchio & Arugula Lettuce,
Shaved Gruyere Cheese & Homemade Sourdough Garlic
Croutons in a Balsamic Vinaigrette 7.

Caesar Salad with Homemade Garlic Sourdough Croutons 7.

PIZZAS

Grilled Pizza topped with Fresh Mozzarella, Tomato,
Eggplant and Roasted Pepper 12.

Broccoli Rabe Pizza with Fresh Mozzarella 12.

Thin Crust Pizza with Roma Tomatoes, Basil & Fresh Mozzarella 11.

PASTAS

Seafood Saffron Risotto served with Shrimp, Clams and Mussels with Oven Roasted Tomatoes	17.	Spinach Fettuccini with Grilled Chicken, Escarole, Oven Dried Tomatoes with Toasted Pignoli Nuts and Pecorino Romano	16.
Penne with Shrimp in a Chopped Spinach Cream Sauce	17.	Cappellini served with Grilled Zucchini, Summer Squash and Plum Tomatoes with Cubed Fresh Mozzarella and Roasted Garlic	15.
Penne with Veal, Prosciutto, Tomato Concasse, Carrot Ribbons, and Mushrooms in a Marsala Wine Sauce	15.	Homemade Cheese & Spinach Ravioli in a Fresh Marinara Sauce	15.
Fresh Cajun Rigatoni with Chicken, Snow Peas, Diced Yellow Tomatoes & Roasted Garlic	16.	Spaghetti with Veal Meatballs in a Traditional Marinara Sauce	15.
Rigatoni with Salmon, Shrimp and Shitaki Mushrooms in a Leek, White Wine Consomme	17.	Orecchiette with Crumbled Hot & Sweet Sausage, Broccoli Rabe, in Garlic & Oil	16.
Linguini with Little Neck Clams, in a Garlic Wine Sauce	17.	Rigatoni with Vodka Tomato & Creme	15.

SPECIALTIES

French Cut Herb Crusted Chicken Breast with a Vegetable and Rice Medley served in a Cabernet Sauce	18.
Marinated Grilled Chicken Breast in a Tequila Barbecue Sauce served with Basil Mashed Potatoes & Julienne Vegetables	17.
Chilean Sea Bass Pan Seared with a Basil and Onion Crust, served over Sauteed Spinach & Potato Dumplings	22.
Grouper with a Mild Horseradish Crust served with Lobster Polenta, Spinach, Clam & Blue Crab Broth	21.
Osso Bucco - Braised Veal Shank on a Bed of Saffron Risotto in a Sage Veal Demi	26.
Baby Lamb Chops seared with a Coriander Herb Crust, served with Sauteed Spinach in a Rosemary Infused Brandy Reduction	26.
Salmon in a Pinot Grigio Caper Sauce served with Spinach Ravioli	20.
Grilled Veal Chop served with a Tuscan Bean, Broccoli Rabe & Mushroom Ragout	36.
Colossal Shrimp served with Cracked Spinach, in a Sun-dried Tomato Garlic Sauce & Topped with Frizzled Onions	22.
Grilled Black Angus Sirloin with Caramelized Red Onions, and Mashed New Potatoes	25.