

APPETIZERS

SOUP OF THE DAY

PORTOBELLO MUSHROOM NAPOLEON grilled tomatoes, prosciutto, fresh mozzarella, balsamic glaze. 12

SHRIMP COCKTAIL classic cocktail sauce. 13

PAN SEARED RARE TUNA baby green salad, strawberry vinaigrette. 14

P.E.I. MUSSELS garlic, white wine, red onions, plum tomato sauce. 14

ANTIPASTO meats, cheeses, olives, roasted peppers. 14

JUDITH POINT CALAMARI pomodoro sauce, red pepper aioli. 13

BAKED CLAMS OREGANATA seasoned bread crumbs, white wine, lemon. 11

FRIED MOZZARELLA sundried tomatoes, basil, pomodoro sauce. 10

PAN ROASTED FRESH MOZZARELLA arugala salad, roasted peppers, grilled tomatoes, aged balsamic, basil olive oil. 11

HOMEMADE FRESH MOZZARELLA beefsteak tomatoes, roasted peppers, aged balsamic, basil olive oil. 10

HOT ANTIPASTO fried calamari, grilled shrimp, eggplant rollantine, fried mozzarella. 16

BRUSCHETTA tuscan bread, diced tomatoes, red onions, fresh mozzarella. 9

SALAD

TRI-COLOR arugala, radicchio, endive, prosciutto, shaved parmesan, balsamic vinaigrette. 10

MIXED GREENS plum tomatoes, sliced carrots, red onions, balsamic vinaigrette. 8

CEASAR creamy dressing, garlic croutons, shaved parmesan. 8

BABY SPINACH marinated artichoke hearts, oven roasted tomatoes, roasted peppers, gorgonzola cheese, toasted pine nuts, pommerray vinaigrette. 11

ROASTED PORTOBELLO mixed greens, oven roasted tomatoes, green beans, sliced carrots, walnuts, pommerray vinaigrette. 10

PROSCIUTTO AND GORGONZOLA mixed greens, sundried tomatoes, sautéed granny smith apples, candied walnuts, balsamic vinaigrette. 10

ROASTED FIGS baby spinach, sliced beets, cranberry goat cheese, strawberry vinaigrette. 10

PASTA

whole grain pasta available for all pasta dishes add \$1

RAVIOLI OF THE DAY. P/A

LINGUINI SEAFOOD FRA DIAVOLO shrimp, scallops, calamari, little neck clams, spicy white wine plum tomato sauce. 24

PENNE AL PESTO fresh tomatoes, fresh mozzarella, pine nuts, garlic. 16

LASAGNA BOLOGNESE mozzarella, ricotta, parmesan, italian meat sauce. 16

PENNE ALLA VODKA tomato cream sauce, prosciutto, red onions. 16

PENNE SHRIMP mushrooms, sundried tomatoes, spinach, garlic, olive oil, white wine. 21

TORTELLINI GORGONZOLA green peas, gorgonzola cream sauce. 17

NONAS RIGATONI sweet Italian sausage, meatballs, homemade tomato ragu. 17

LINGUINE & CLAM SAUCE fresh clams, Italian parsley, garlic, white wine. 17

PENNE PRIMAVERA sautéed mushrooms, zucchini, fresh tomatoes, carrots, broccoli, garlic & olive oil sauce. 14

HOMEMADE POTATO GNOCCHI bolognese sauce. 16

PENNE W/HOT SAUSAGE broccoli rabe, plum tomatoes, garlic, olive oil. 17

QUATTRO FORMAGGIO baked rigatoni, mozzarella, ricotta, gorgonzola, romano cheeses. 17

RIGATONI PICCANTE shrimp, chicken, hot sausage, green peas, spicy tomato sauce. 22

SIDES

6

SAUTEED SPINACH SAUTEED VEGETABLES

MASHED POTATOES ROASTED POTATOES

BROCCOLI BROCCOLI RABE. 7

SOME SUBSTITUTIONS MAY REQUIRE ADDITIONAL CHARGE

ENTRÉE SPECIALTIES

EGGPLANT ROLLANTINE spinach, mozzarella, ricotta, parmesan cheeses, spaghetti pomodoro. 18

CHICKEN SORRENTINO eggplant, spinach, prosciutto, melted mozzarella, red wine sauce, mashed potatoes, sautéed vegetable medley. 20 VEAL. 24

GRILLED SLICED FLAT IRON STEAK red wine sauce, risotto, sautéed spinach. 19

VEAL FLORENTINE spinach, prosciutto, fontina cheese, white wine sauce, mashed potatoes, sautéed vegetable medley. 24

CHICKEN PICATTA artichokes, capers, red onions, white wine lemon sauce, roasted potatoes, sautéed vegetable medley. 20 VEAL 24.

CHICKEN SALTIMBOCCA prosciutto, sage, white wine veal sauce, mashed potatoes, sautéed vegetable medley. 19

PAN ROASTED SALMON citrus white wine sauce, potato gnocchi, broccoli. 22

SHRIMP SCAMPI garlic, white wine, touch of cream, rice, sautéed spinach. 22

CHICKEN SCARPARELLO bone-in roasted chicken, hot sausage, white wine veal sauce, risotto, sautéed vegetable medley. 19

GRILLED MARINATED CHICKEN vegetable medley, pommerray vinaigrette. 17

BLACKENED RARE TUNA chipotle aioli, baby green salad, roasted potatoes. 24

GRILLED SHRIMP & SCALLOPS FLORENTINE lemon white wine sauce, sautéed spinach, basil pesto rice. 23

GRILLED CHICKEN BRUSCHETTA tomato basil, mozzarella salad, sautéed vegetables, roasted potatoes. 18

EGGPLANT LASAGNA mozzarella, fresh mozzarella, ricotta, pecorino romano, spaghetti pomodoro. 18

ENTRÉE CLASSICS.

MILANESE chopped green salad, roasted potatoes. CHICKEN. 17. VEAL. 22

MARSALA mashed potatoes, sautéed vegetable medley. CHICKEN 17. VEAL 22.

FRANCESE roasted potatoes, sautéed vegetable medley. CHICKEN 17. VEAL 22. SHRIMP 22.

PARMIGIANO spaghetti pomodoro. CHICKEN. 17 VEAL. 22 SHRIMP. 22