**Primi Plates**

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| Prince Edward Island Mussels with Chorizo Sausage and Steamed Fennel With Roasted Shallots and Tomato Concasse **11** |
| Veal Meat Ball Sliders **11** |
| Sea Scallops Pan Seared served with Sweet Corn Risotto **12** |
| Sweet Potato Gnocchi served with a Swiss Chard Pesto and Pomodoro with Toasted Pignoli Nuts **11** |
| Romano Crusted Stuffed Artichoke **12** |
| Crabmeat and Shrimp Cakes served with Organic Lettuce and Sweet Corn Salsa With a Caper Tarragon Dressing **13** |
| Fried Calamari with Spicy Marinara **11** |
| Little Neck Clams Baked with a Garlic Oregano Breadcrumb Crust  **10** |
| Grilled Fresh Vegetable Platter ~ Eggplant, Broccoli, Tomato, Asparagus, Zucchini and Shiitake Mushrooms Drizzled with Garlic Vinaigrette, served with a Horseradish Puree **12** |
| Herb Crusted Shrimp on a Watercress Salad with a Raspberry Vinaigrette, Crumbled Gorgonzola & Chopped Walnuts **11** |
| Warm Fresh Mozzarella, Roasted Peppers and Beefsteak Tomatoes Drizzled with a Basil Infused Olive Oil **10** |
| Poached Pear and Red Beet Salad ~ Mixed Greens, tossed with Mandarin Orange, Dried Cherries, Candied Pistachio Nuts and Feta Cheese in an Apple Cider Vinaigrette **11** |
| Caesar Salad with Homemade Garlic Sourdough Croutons **9** |
| **Pizzas** |
| Pesto, Gorgonzola Cheese & Olive Oil Pizza **14** |
| Broccoli Rabe Pizza with Fresh Mozzarella **14** |
| Thin Crust Pizza with Roma Tomatoes, Basil & Fresh Mozzarella **13** |

**Dinner Menu**

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| **Pastas** |
| Calamarata Pasta with Shrimp, Vine Ripened Tomatoes and Arugula Pesto Broth With Toasted Garlic Breadcrumbs **21** |
| Mezzi Rigatoni served with Veal Meat And Sausage Bolognese, Peas and Warm Ricotta **20** |
| Linguini with Little Neck Clams, In a Basil, Cherry Tomato Garlic Wine **20** |
| Seafood Risotto served With Shrimp, Clams and Mussels With Oven Roasted Tomatoes **21** |
| Rigatoni with Vodka Tomato & Crème **19** |
| Fettuccini with Lobster, Shrimp and Arugula in a Yellow Tomato Pomodoro **22** |
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| Whole Wheat Chitarra with Organic Chicken, Yellow Squash, Asparagus, Tomato Concasse and Calabrian Oregano **20** |
| In House Made Cheese & Spinach Ravioli in a Fresh Marinara **18** |
| Spaghetti with Veal Meatballs In a Traditional Marinara Sauce **19** |
| Orecchiette with Sliced Hot & Sweet Sausage and Broccoli Rabe in Garlic & Oil **20** |
| ~Gluten Free Rigatoni Always Available~ |
| **Entrees** |
| Crispy Free Range Chicken served with Grilled Asparagus, Cannellini Beans & Chicken Au Jus **24** |
| Almond Crusted Chicken Breast Stuffed with Artichoke Hearts, Spinach & Asiago Cheese served with Sweet Potato Puree in a Wild Berry Brandy**23** |
| Basil, French Onion Breadcrumb Crusted Sea Bass, served over Roasted Shallot, Haricot Vert & Spicy Potato Dumpling in a Light Orange Beurre Blanc **26** |
| Grouper seared with a Mild Horseradish Crust served with Sauteed Spinach And Lobster Polenta in a Clam and Blue Crab Broth **25** |
| Salmon in a Pinot Grigio, Capers Wine Sauce served with Julienne Vegetables And Spinach Ravioli **22** |
| Colossal Shrimp served with Cracked Spinach, in a Sun-Dried Tomato, Garlic Wine Sauce & Frizzled Onions **25** |
| Grilled Black Angus Sirloin with Caramelized Red Onions, and Mashed New Potatoes **32** |
| Osso Bucco ~ Braised Veal Shank on a Bed of Risotto in a Sage Veal Demi **39** |
| Grilled Veal Chop served with a Tuscan Bean, Broccoli Rabe & Mushroom Medley **40** |

**Lunch Menu**

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| **Starters** |
| Sea Scallops pan seared with a sweet corn risotto **9** |
| Tuna Tartar served with a Sesame Crisp in a Cucumber & Ginger Lime Vinaigrette **10** |
| Crabmeat and Shrimp Cake served with Organic Lettuce and a Caper Tarragon Dressing **9** |
| Veal meatball Sliders **9** |
| Roasted Peppers, Beefsteak Tomatoes and Fresh Mozzarella Drizzled with a Basil Infused Olive Oil **8** |
| Little Neck Clams baked with a Garlic Oregano Breadcrumb Crust **9** |
| Fried Calamari with a Spicy Marinara **9** |
| Caesar Salad with Homemade Garlic Sourdough Croutons  **8** |
| Cheese Arancini’s with a spicy marinara **8** |
| Poached Pear and Red Beet Salad ~ Mixed Greens tossed with Mandarin Oranges,  Dried Cherries, Candied Pistachio Nuts and Feta Cheese in an Apple Cider Vinaigrette **9** |
| Minestrone Soup **8** |
| **Pizza** |
| Broccoli Rabe Pizza with Fresh Mozzarella **12** |
| White Pizza with Sun-Dried Tomatoes, Spinach, Roasted Garlic and Three Cheese **12** |
| Pizza with Pepperoni, Crumbled Sausage, Mozzarella and Homemade Tomato Sauce **12** |
| Margarita Pizza **10** |

**Lunch Entrees Menu**

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| **Pastas** |
| Mezzi Rigatoni with a Veal Meat and Sausage Bolognese topped with Peas & Warm Ricotta. **15** |
| Fresh Cajun Rigatoni with Grilled Chicken, Snow Peas, Diced Yellow Tomatoes & White Wine **15** |
| Linguini with Little Neck Clams In a Garlic Wine Sauce **16** |
| Rigatoni with Vodka Marinara & Cream **14** |
| Fettuccini with Shrimp and Arugula, Roasted Garlic & Vine Ripened Tomatoes **16** |
| Orecchiette with Crumbled Hot & Sweet Sausage and Broccoli Rabe in Garlic & Oil **15** |
| In House made Cheese & Spinach Ravioli in a Fresh Marinara Sauce  **15** |
| **Specialties** |
| French Cut Herb Crusted Chicken Breast with a Vegetable Rice Medley served in a Mushroom, Tomato Red Wine **16** |
| Chicken Breast Sautéed with Sweet Sausage, Roasted Peppers and Red Potatoes In a Rosemary and Lemon Infused Wine Sauce **16** |
| Fresh Salmon in a Pinot Grigio, Caper White Wine served with Spinach Ravioli And Julienne Vegetables **16** |
| Grilled Black Angus Sirloin served with Sautéed Vegetables And Mashed New Potatoes **20** |
| Pan Seared Pork Tenderloin served with Sweet Potato Puree in a Cherry Pepper Pork Au Jus **16** |
| Macadamia Nut Crusted Tilapia served with Julienne Vegetables In a Ginger Mirin Wine Sauce **16** |
| Walnut Chicken Salad ~ Mixed Greens tossed with Marinated Chicken, Grilled Vegetables and Honey Walnuts in a Balsamic Vinaigrette **14** |
| Panini ~ Marinated Chicken, Grilled Zucchini, Roasted Pepper and Warm Mozzarella served with Steak Cut Potatoes **14** |