

## APPETIZERS

### STUFFED MUSHROOMS

Stuffed and seasoned with Italian sausage, spinach, garlic, white wine and herbed butter.

### CALAMARI FRITTI

Tender calamari lightly breaded, fried and served with fresh tomato sauce and Italian salsa.

### BRUSCHETTA CLASSICO

Oven-toasted Italian bread topped with plum tomatoes, sweet basil, garlic and fresh mozzarella drizzled with a balsamic vinegar glaze.

### JUMBO LUMP CRAB CAKES

Two freshly prepared jumbo lump crab cakes with basil breadcrumbs and a red pepper aioli.

### TOMATO MOZZARELLA CAPRESE

Sliced beefsteak tomatoes, imported buffalo mozzarella, red onion, basil and Kalamata olives splashed with extra virgin olive oil and aged balsamic vinegar.

### CRAB AND LOBSTER DIP

A rich, creamy blend of crab and lobster baked with spinach, artichoke and mascarpone cheese. Served with herbed flat bread for dipping.

### FRIED RAVIOLI

Homemade spinach and ricotta cheese-filled ravioli lightly fried and served with a scallion cream sauce.

### BACON WRAPPED DATES

Applewood smoked bacon wrapped dates oven-roasted with a maple-balsamic glaze.

### CARPACCIO\*

Prime top sirloin thinly sliced and served raw with capers, arugula, red onion, extra virgin olive oil and imported Asiago cheese.

### MUSSELS IN TOMATO-GARLIC BROTH

A full pound of delicately simmered mussels in a tomato-garlic-white wine broth.

## SOUPS & SALADS

### TUSCAN MINISTRONE SOUP

Traditional Tuscan-style soup with assorted vegetables and white beans.

### SHERRY TOMATO SOUP

Italian-style tomato soup with a touch of sherry wine. Garnished with our homemade Parmesan croutons.

### LOBSTER CORN CHOWDER

Homemade with tender Maine lobster, sweet corn, potatoes, vegetables and a touch of cream.

### CHICKEN FLORENTINE SOUP

Rich cream of chicken soup with fresh spinach and a hint of garlic.

### SOUP OF THE DAY

Our Chef's daily soup prepared from the freshest ingredients.

### HOUSE SALAD

Mixed greens, carrots, cucumbers and roasted red peppers tossed in our herb-garlic balsamic dressing.

### CAESAR SALAD

Romaine lettuce tossed with our homemade Caesar dressing and fresh Parmesan croutons.

### WEDGE SALAD

A wedge of crisp iceberg lettuce topped with our homemade blue cheese dressing, crispy bacon, diced tomatoes and red onion.

### SPINACH SALAD

Tender spinach leaves tossed in our sun-dried tomato-bacon dressing. Topped with Gorgonzola cheese, red onion and hard-boiled egg.

### ROASTED BEET AND ARUGULA SALAD

Fresh beets roasted with a honey balsamic marinade and served with arugula, avocado, sun-dried cranberries and spicy walnut crusted Montchevré goat cheese.

### MESSINA SALAD

Field greens, sliced cucumbers, tomatoes, Kalamata olives, capers, red onion and feta cheese splashed with red wine vinegar and olive oil.

## ENTRÉE SALADS

### CHOPPED CHICKEN SALAD

Iceberg lettuce, grilled chicken, tomatoes, avocado, Gorgonzola cheese, crispy bacon and red onion tossed in our special house dressing.

### FILET MIGNON SALAD\*

Three grilled petite filet medallions served with mixed greens, Gorgonzola cheese, grilled vegetables and cherry tomatoes tossed in a red wine vinaigrette.

### GRILLED SHRIMP COBB SALAD

Large grilled shrimp served with hearts of romaine lettuce, cherry tomatoes, bacon, hearts of palm, tender sweet corn, pine nuts and hard-boiled egg. Topped with our creamy Parmesan dressing.

### SEARED SALMON SALAD\*

Fresh salmon fillet hand-cut by our Chef and seared on iron with a fennel seed / black peppercorn crust. Served over mixed greens tossed with red onion, cherry tomatoes, capers, fresh feta cheese and a lemon vinaigrette.

### VENETIAN CHICKEN SALAD

Mixed greens tossed with grilled chicken, red peppers, carrots, Gorgonzola cheese, apples, toasted walnuts and a black raspberry vinaigrette.

## PIZZA & STROMBOLI

FRESHLY PREPARED HANDMADE DOUGH

Enjoy as an entrée or as an appetizer ... they're perfectly sized for sharing!

### CHICKEN PICCANTE PIZZA

Spicy grilled chicken, smoked bacon, leeks, Montchevré goat cheese and our Italian cheese blend.

### SAUSAGE PIZZA

Italian sausage, fresh tomato sauce, caramelized onions and our Italian cheese blend.

### MAINE LOBSTER PIZZA

Maine lobster, butter poached leeks, wild mushrooms, creamy mascarpone cheese and our Italian cheese blend.

### PEPPERONI PIZZA

Pepperoni, fresh tomato sauce and our Italian cheese blend.

### MARGHERITA PIZZA

Traditional preparation with fresh tomato sauce, basil and our Italian cheese blend.

### MEDITERRANEAN PIZZA

Vegetarian with red and green peppers, onion, mushrooms, black olives and our Italian cheese blend.

### PEPPERONI & MUSHROOM STROMBOLI

Our "rolled pizza" filled with pepperoni, sautéed mushrooms and our Italian cheese blend. Sliced and served with fresh marinara sauce.

### SAUSAGE & CHEESE STROMBOLI

Our "rolled pizza" filled with Italian sausage and our Italian cheese blend. Sliced and served with fresh marinara sauce.

## PASTA

### LASAGNA BOLOGNESE

Pasta layered with our hearty meat sauce and a three-cheese cream sauce then baked until golden.

### FARFALLE ALFREDO

Grilled chicken, bowtie pasta, roasted red peppers, crispy Italian cured ham, sautéed red onions and peas tossed in our Alfredo sauce with Asiago cheese.

### FETTUCCINI WITH LOBSTER

Black fettuccini tossed with lobster, wild mushrooms and a homemade lobster-cream sauce.

### ZITI AL FORNO

Savory shrimp and chicken baked in a lobster-cream sauce with Italian cured ham, red onion and our Italian cheese blend.

### CAPELLINI DI MARE

Angel hair pasta, large shrimp, scallops and calamari sautéed in a spicy tomato-vegetable sauce and topped with mussels and Little Neck clams.

### PENNE SARDI

Penne pasta tossed with grilled chicken, wild mushrooms, caramelized onions and a sun-dried tomato cream sauce. Finished in the oven with a topping of crispy garlic and oregano seasoned breadcrumbs.

### SPAGHETTI MARINARA

Spaghetti with a simple and aromatic marinara sauce, fresh mozzarella and basil.

### RAVIOLI QUATTRO FORMAGGI

Homemade ravioli filled with a blend of ricotta, Parmesan, Romano and blue cheeses. Tossed in a delicate cream sauce with a touch of fresh basil and pine nut pesto and served over fresh tomato sauce.

### BUTTERNUT SQUASH RAVIOLI

Roasted butternut squash-filled ravioli tossed in a sage-brown-butter sauce with toasted walnuts, diced butternut squash and Parmesan cheese.

### RIGATONI ALLA BOLOGNESE

Large tube pasta tossed with our hearty meat sauce, Italian sausage and a touch of cream.

### CHICKEN CANNELLONI

Fresh pasta filled with roasted chicken, fresh ricotta cheese and spinach. Finished with Alfredo and a touch of tomato sauce.

### SHRIMP AND CRAB CANNELLONI

Spinach pasta filled with shrimp, crab meat, ricotta cheese and spinach. Baked in a rich lobster-tomato cream sauce.

### SPAGHETTI AND MEATBALLS

Spaghetti with homemade meatballs and fresh marinara sauce.

### RIGATONI ALLA TOSCANA

Large tube pasta sautéed with Italian sausage, roasted peppers, onion and tomato sauce. Topped with garlic-herb Montchevré goat cheese.

### HALF PASTA

Enjoy a half portion of any of our delicious pasta selections.

## CHEF'S SPECIALTIES

### CHICKEN PARMESAN

Breast of chicken delicately breaded, lightly fried and baked with tomato sauce and mozzarella cheese. Served with spaghetti topped with our garlic Alfredo sauce.

### EGGPLANT PARMESAN

Parmesan-breaded eggplant, lightly fried and baked with tomato sauce and mozzarella cheese. Served with spaghetti topped with our garlic Alfredo sauce.

### VEAL PARMESAN

Tender veal cutlets lightly breaded, fried and baked with tomato sauce and mozzarella cheese. Served with spaghetti topped with our garlic Alfredo sauce.

### GARLIC SHRIMP OREGANATA

Oven-roasted shrimp in an oregano and garlic breadcrumb crust. Served with capellini pasta tossed in a fresh tomato-basil sauce.

### SAITH ALLA SARDINIA

Fillet of moist and flaky North Atlantic saith flown in fresh from Maine and seared on iron. Served with a light white wine butter sauce, sautéed shrimp, oven-roasted tomatoes and Kalamata olives. Topped with crumbled feta cheese and fresh basil and served with sautéed asparagus.

### POTATO-PARMESAN CRUSTED TILAPIA

Tender fillet of tilapia lightly pan sautéed with a potato-Parmesan crust. Served with vegetable couscous and a lemon-basil butter sauce.

### STUFFED PORK LOIN

Pan-seared pork loin stuffed with Italian cured meats and cheeses and finished with a Sicilian tomato sauce. Served with garlic mashed potatoes and sautéed asparagus.

### SALMON & SHRIMP MILANESE \*

Fresh fillet of fennel seed / black peppercorn crusted salmon seared on iron. Served with large grilled shrimp, creamy Italian rice with asparagus and saffron and a lemon-basil butter sauce.

## FROM THE GRILL

### CHICKEN MARSALA

Tender marinated chicken breast with sautéed mushrooms, caramelized onions and a Marsala wine sauce. Served with garlic mashed potatoes and sautéed spinach.

### CHICKEN PIEMONTESE

Grilled chicken breast stuffed with imported Italian ham and smoked provolone and Gouda cheeses. Topped with a lemon-basil butter sauce and served with sautéed asparagus and roasted herb potatoes.

### GRILLED CHICKEN PIETRO

Grilled chicken breast topped with a homemade sauce of balsamic vinegar, Dijon mustard, rosemary and a touch of honey. Served with sautéed portabello mushrooms and seasonal vegetables.

### GRILLED PORK CHOPS WITH PARMESAN-GORGONZOLA BUTTER

Marinated pork chops grilled and topped with a mild Parmesan-Gorgonzola butter. Served with vegetable couscous, garlic mashed potatoes and a roasted garlic demi-glace.

### FILET MIGNON\*

An 8 oz. filet mignon grilled to perfection and served with a sun-dried tomato cream sauce, sautéed mushrooms, asparagus, oven-roasted tomatoes and garlic mashed potatoes.