
DINNER MENU



APPETIZERS

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| Grilled Octopus | \$18.00 |
| Chef's creation | |
| Yellowtail Sashimi | \$19.00 |
| Cilantro, red chiles and ponzu | |
| †Prosciutto Melon | \$13.50 |
| Prosciutto di Parma served with melon and roasted red peppers | |
| Calamari Fritti | \$14.00 |
| Deep fried calamari served with tomato sauce | |
| Calamari Fra Diavolo | \$17.50 |
| Sautéed calamari with jumbo crab meat in spicy tomato sauce | |
| La Parmigiana | \$13.00 |
| Layers of creamy Italian eggplant and fresh tomato sauce topped with fresh mozzarella and finished in the oven | |
| †Mussels Fra Diavolo | \$16.50 |
| New Zealand mussels sautéed in mild spicy tomato sauce | |

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| Oysters Rockefeller | \$16.50 |
| Blue point oysters in half shell stuffed with creamy spinach, pine nuts and pancetta | |
| *Oysters Blue Point | \$15.00 |
| Blue point oysters in half shell served with cocktail sauce | |
| *Timbalo Di Mare | \$17.00 |
| Ahi tuna, avocado, capers, and asparagus, comes with soy sauce | |
| Clams Casino | \$14.50 |
| Stuffed with a medley of vegetables topped with smoked bacon and baked in oven | |
| Clams Amalfi | \$16.00 |
| Clams, broccoli rabe and sausage in a white wine sauce | |
| Crab Meat Mushrooms | \$16.00 |
| Stuffed mushrooms with a creamy crab meat served with chef creation sauce of the day | |
| Carpaccio Di Manzo | \$16.00 |
| Thin filet mignon, baby greens, topped with shaved Parmigiano, and drizzled olive oil | |

SALAD & SOUP

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| †Mista | \$8.50 |
| Gourmet mixed baby greens in balsamic vinaigrette | |
| Caesar | \$10.00 |
| Romaine lettuce with homemade Caesar dressing topped with shaved parmigiano | |
| Arugula | \$12.00 |
| Baby arugula, sliced almonds, sliced oranges, crumbled goat cheese, lemon vinaigrette | |

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| †Spinaci | \$10.00 |
| Fresh spinach with toasted pine nuts and topped with seared goat cheese in champagne vinaigrette | |
| †Burrata Tomato Carpaccio | \$14.00 |
| Thin sliced tomatoes topped with fresh creamy mozzarella, fresh basil, drizzled with | |
| Pasta e Fagioli | \$10.95 |
| A heart7 soup consisting of pasta, beans, fresh vegetables, and herbs | |

FRESH PASTA

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| Linguini Alla Brooklyn | \$19.50 |
| Linguini topped with chopped clams in white wine sauce | |
| Gnocchi | \$19.00 |
| Fresh homemade potato gnocchi served with your choice of red, pink, or gorgonzola sauce | |
| Farfalle Alla Salmon | \$21.50 |
| Bow tie pasta tossed with smoked salmon in light rose sauce | |
| Linguini Alla Frutti Di Mare | \$26.50 |
| Shrimp, clams, and mussels in tomato sauce or white wine sauce | |
| Bucatini Alla Amatriciana | \$19.50 |
| Hollow spaghetti with onions and pancetta in tomato sauce | |

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| Fettuccine Alla Bolognese/Porcini | \$19.50 |
| Homemade pasta with meat sauce or truffle scented porcini cream sauce | |
| Penne Con Pomodoro | \$17.95 |
| Penne pasta topped with fresh basil in red or pink sauce | |
| Orecchiette Con Granchio | \$22.95 |
| Orecchiette pasta with crab meat, fresh asparagus, and tomato in a white wine sauce | |
| Ravioli Di Aragosta | \$29.95 |
| Homemade ravioli stuffed with lobster, shrimp, salmon, and scallops in vodka sauce | |
| Tortellini | \$21.95 |
| Homemade pasta parcels filled with tender veal flambé and shiitake mushrooms in cognac truffle scented cream sauce | |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Customers need to be aware of the risks involved in consuming raw or undercooked foods.

†Gluten Free

12/2021

DINNER MENU



FRESH PASTA

| | | | |
|---|---------|------------------|---------|
| Ravioli Vegetable | \$19.95 | †Risotto | |
| Homemade ravioli stuffed with minced vegetables in tomato sauce | | Porcini Mushroom | \$21.95 |
| Casarecce Pesto | \$26.95 | Seafood Medley | \$29.95 |
| Casarecce pasta served with shrimp with our homemade pesto | | | |

CHICKEN & VEAL

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| †Chicken Rosmarino | \$25.95 | Veal Castello | \$29.95 |
| Pounded grilled chicken with fine herbs, lemon and extra virgin olive oil with diced tomatoes | | Veal medallions sautéed with artichokes, sun dried tomatoes, lump crab meat in light prosecco cream sauce | |
| Chicken Saltimbocca | \$25.95 | †Veal Rosmarino | \$29.95 |
| Seared chicken breast topped with prosciutto and mozzarella cheese in Amarone demiglaze sauce | | Pounded grilled veal with fine herbs, lemon, and extra virgin olive oil with diced tomatoes | |
| Chicken Joshua | \$25.95 | Veal Con Prosciutto | \$29.95 |
| Sautéed chicken breast, mushrooms, sun dried tomatoes, fontina cheese, saffron cream sauce | | Veal medallions topped with prosciutto and fontina cheese in vermouth sauce | |
| Chicken Francese | \$25.95 | | |
| Sautéed chicken breast over cappellini pasta | | | |

FISH

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| †Tuna | \$34.00 | Orange Roughy | \$34.00 |
| Chefs creation | | Parmesan panko crusted served with crab meat in a lemon beurre blanc sauce | |
| **Salmon | \$28.00 | | |
| Grilled Alaskan salmon served over lobster risotto | | | |

MEATS

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| Filet | \$48.00 | Stuffed Pork Chop | \$37.00 |
| 8oz filet mignon | | Pork chop stuffed with fontina cheese, broccoli rabe, roasted peppers | |
| Bone In Ribeye | \$59.00 | Sauces | |
| 22oz bone in cowboy ribeye | | Au Poivre | \$2.00 |
| Veal Chop | MP | Gorgonzola | \$2.00 |
| Chefs creation | | Bordelaise | \$2.00 |

SIDES

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| Julien Peppers | \$9.00 | Truffle Macaroni & Cheese | \$14.00 |
| Grilled Asparagus | \$9.00 | Crab Meat Fried Rice | \$16.00 |
| Brussels Sprouts | \$9.00 | Sautéed Spinach | \$8.00 |
| Au Gratin Potatoes | \$9.00 | | |

CHILDREN'S MENU

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| Pasta With Butter | \$12.00 | Macaroni And Cheese | \$12.00 |
| Flatbread Pizza | \$12.00 | Fettuccine Alfredo | \$12.00 |
| Chicken Fingers And Fries | \$12.00 | | |

DESSERTS

A selection of daily desserts will be presented.

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