

DINNER MENU



APPETIZERS

Grilled Octopus	\$18.00	Oysters Rockefeller	\$16.50
Chef's creation		Blue point oysters in half shell stuffed with creamy spinach, pine nuts and pancetta	
Yellowtail Sashimi	\$19.00	*Oysters Blue Point	\$15.00
Cilantro, red chiles and ponzu		Blue point oysters in half shell served with cocktail sauce	
*Prosciutto Melon	\$13.50	Shrimp Cocktail (5)	\$18.95
Prosciutto di Parma served with melon and roasted red peppers		Jumbo Shrimp	
Calamari Fritti	\$14.00	Clams Casino	\$14.50
Deep fried calamari served with tomato sauce		Stuffed with a medley of vegetables topped with smoked bacon and baked in oven	
Calamari Fra Diavolo	\$17.50	Clams Amalfi	\$16.00
Sautéed calamari with jumbo crab meat in spicy tomato sauce		Clams, broccoli rabe and sausage in a white wine sauce	
La Parmigiana	\$13.00	Crab Meat Mushrooms	\$16.00
Layers of creamy Italian eggplant and fresh tomato sauce topped with fresh mozzarella and finished in the oven		Stuffed mushrooms with a creamy crab meat served with chef creation sauce of the day	
*Mussels Fra Diavolo	\$16.50	Carpaccio Di Manzo	\$16.00
New Zealand mussels sautéed in mild spicy tomato sauce		Thin filet mignon, baby greens, topped with shaved Parmigiano, and drizzled olive oil	

SALAD & SOUP

*Mista	\$8.50	*Spinaci	\$10.00
Gourmet mixed baby greens in balsamic vinaigrette		Fresh spinach with toasted pine nuts and topped with seared goat cheese in champagne vinaigrette	
Caesar	\$10.00	*Burrata	\$14.00
Romaine lettuce with homemade Caesar dressing topped with shaved parmigiano		Fresh creamy mozzarella, extra virgin olive oil	
Arugula	\$12.00	Soup of the Day	\$10.95
Baby arugula, sliced almonds, sliced oranges, crumbled goat cheese, lemon vinaigrette			

FRESH PASTA

Gnocchi	\$19.00	Orecchiette Con Granchio	\$22.95
Fresh homemade potato gnocchi served with your choice of red, pink, or gorgonzola sauce		Orecchiette pasta with crab meat, fresh asparagus, and tomato in a white wine sauce	
Farfalle Alla Salmon	\$21.50	Ravioli Di Aragosta	\$29.95
Bow tie pasta tossed with smoked salmon in light rose sauce		Homemade ravioli stuffed with lobster, shrimp, salmon, and scallops in vodka sauce	
Linguini Alla Frutti Di Mare	\$26.50	Casarecce Pesto	\$26.95
Shrimp, clams, and mussels in tomato sauce or white wine sauce		Casarecce pasta served with shrimp with our homemade pesto	
Fettuccine Alla Bolognese/Porcini	\$19.50	*Risotto	
Homemade pasta with meat sauce or truffle scented porcini cream sauce		Porcini Mushroom	\$21.95
		Seafood Medley	\$29.95

*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

10/2022

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CHICKEN & VEAL

*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 Joshua	\$25.95	Veal Piccata	\$29.95
Sautéed chicken breast, mushrooms, sun dried tomatoes, fontina cheese, saffron cream sauce		Veal medallions served in a sauce with lemon juice, butter, and capers	
Chicken Francese	\$25.95	Veal Con Prosciutto	\$29.95
Sautéed chicken breast over cappellini pasta		Veal medallions topped with prosciutto and fontina cheese in vermouth sauce	

FISH

*Tuna Puttanesca	\$34.00	Orange Roughy	\$34.00
Olives, capers, tomato sauce, puttanesca sauce		Parmesan panko crusted served with crab meat in a lemon beurre blanc sauce	
**Salmon	\$28.00		
Grilled Alaskan salmon served over lobster risotto			

MEATS

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	\$49.95	Gorgonzola	\$2.00
Grilled bone in veal chop with rosemary lemon butter sauce		Bordelaise	\$2.00

SIDES

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	\$9.00
Au Gratin Potatoes	\$9.00		

CHILDREN'S MENU

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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