



## Soup & Salad

- Italian Wedding Soup** 4.95 cup with dinner  
**Soup of the Day** 4.95 cup with dinner  
**Mixed Greens Garden Salad** 3.95 with dinner

## Seafood

*Served with potato & vegetable or side spaghetti.*

- Shrimp & Crab Combo** Jumbo shrimp and jumbo lump crabmeat sautéed in garlic butter, lemon and wine. 39.95  
**Broiled Chilean Sea Bass** 39.95  
**Broiled Haddock** 23.95  
**Homemade Crab Cakes** 33.95, 23.95 one crab cake  
**Broiled Atlantic Salmon** 27.95  
**Broiled Orange Roughy** 27.95  
**Broiled Coquille** Fresh scallops broiled with butter and lemon sauce. 32.95  
**South African Lobster Tails** 51.95

## Appetizers

- Crispelle** 5.95  
**Veal Balls** 11.50  
**Roast Peppers** 11.50  
**Colossal Crab Cocktail** 21.50  
**Shrimp Cocktail** 5 jumbo 14.95  
**Bruschetta Con Fontinella** 11.50  
**Baked Artichoke Hearts Romano** 11.95  
**Sesame Ahi Tuna** served rare with soy sauce and wasabi 14.50

## Steaks & Chops

*Served with potato & vegetable or side spaghetti.*

- Filet Mignon\*** 38.95 petite 29.95  
**Filet Oscar\*** Filet topped with asparagus, jumbo lump crab and Mornay sauce. 52.95  
**Surf & Turf** Petite filet mignon\* and a South African lobster tail. 52.95

## Veal

*Served with potato & vegetable or side spaghetti.*

- Veal Parmigiana** Breaded veal cutlet baked with our tomato sauce and mozzarella cheese. 28.50  
**Veal Marsala** Thin filets sautéed in butter and Marsala wine, served with mushrooms. 32.95  
**Veal Marselle** Thin sliced filet of veal sautéed and presented in a lemon butter sauce. 30.95  
**Veal & Peppers** Veal medallions sautéed in olive oil with pan-fried bell peppers. 34.95  
**Veal Piccata** Thin filet of veal simmered in butter and white wine sauce. 31.95  
**Veal Saltimbocca** Tender veal slices stuffed with prosciutto and mozzarella, simmered in our Marsala wine sauce. 35.95  
**Veal Oscar** Sautéed veal with green asparagus and jumbo lump crabmeat prepared in a Mornay sauce. 43.95

## Chicken

*Served with potato & vegetable or side spaghetti.*

- Chicken Allegro** Chicken breast sautéed in our wine and provolone cheese sauce. 20.95  
**Chicken Parmigiana** Breaded chicken breast topped with our tomato sauce and melted mozzarella. 19.95  
**Chicken Piccata** Chicken breast sautéed with butter and white wine, with capers. 19.95  
**Chicken Marsala** Chicken breast sautéed with Marsala wine, butter and mushrooms. 21.50

## Pasta

- Eggplant Parmigiana** Breaded eggplant topped with Italian cheeses and tomato sauce. 18.95  
**Lasagna** Homemade noodles layered and baked with ricotta and parmesan cheeses, topped with our meat-flavored tomato sauce and meatballs. 16.95  
**Spaghetti** Imported noodles in our meat-flavored tomato sauce with meatballs. 12.95  
**Manicotti** Homemade manicotti stuffed with ricotta and Parmesan cheeses and egg, topped with our meat-flavored tomato sauce and meatballs. 17.50  
**Gnocchi** Homemade potato dumplings in our meat-flavored tomato sauce and meatballs. 16.50

*By The Side*

Lasagna, Manicotti 8.95  
 Ravioli 9.50  
 Gnocchi 8.50  
 Risotto 8.50  
 Italian Sausage 7.50  
 Fresh Mushrooms 5.95  
 Garlic Bread 3.50, with Romano cheese 4.25

*Beverages*

Soft Drinks  
 Coffee, Tea, Milk  
 1.95 (free refills)  
 Espresso 3.50

*Children's Menu*

Chicken Fingers 7.95  
 Chicken Breast 8.95  
 Steak 14.50  
 Catch of the day 9.50  
 Spaghetti 6.95  
 Lasagna 8.95

*Homemade Desserts*

Tiramisu 7.95  
 Cannoli 7.95  
 Lemon Italian Crème Cake 7.95  
 Cheesecake 5.95, with cherries 7.25  
 Crème Brulee 7.95  
 Spumoni 5.95  
 Ice Cream 4.95  
 Sherbet 4.95  
 Salted Caramel Gelato 5.50

*Wine List*

House Wine from Woodbridge 9.00 glass  
 Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Moscato

<u>Red Wine</u>	<u>glass</u>	<u>bottle</u>	<u>White Wine</u>	<u>glass</u>	<u>bottle</u>
Pinot Noir, Mark West	9.00	28.00	Pinot Grigio, Ruffino Lumina	9.00	24.00
Pinot Noir, Estancia		38.00	Sauvignon Blanc, Nobilo	9.00	30.00
Valpolicella, Bolla	8.50	28.00	Riesling, Blufeld	8.50	28.00
Chianti, Melini	8.50	28.00	Chardonnay, Toasted Head		34.00
Chianti Classico, Aziano	9.00	34.00	Chardonnay, Kendall Jackson	9.00	36.00
Chianti Classico Riserva, Ruffino		50.00	Moscato d'Asti, Deltetto	9.00	26.00
Malbec, Diseno	9.00	28.00	White Zinfandel, Woodbridge, Mondavi		22.00
Merlot, Velvet Devil, Washington		30.00	<u>Sparkling Wine</u>		
Red Blend, The Dreaming Tree Crush		36.00	Brut, Cook's, California	8.00	28.00
Cabernet Sauvignon, Mondavi Pvt. Sel.	9.00	29.00	Asti Spumanti, Martini & Rossi, ½ bottle		18.00
Cabernet Sauvignon, Franciscan, Napa		48.00	Asti Spumanti, Martini & Rossi		34.00
Cabernet Sauvignon, Mondavi, Napa		85.00	Prosecco, La Marca, Italy	9.50	
Zinfandel, Gnarly Head Old Vine	9.00	32.00			
Langhe Nebbiolo, Crissante	10.50	42.00			
Barbera d'Alba, Deltetto	12.95	52.00			

