

Appetizers

CHILLED PRAWN COCKTAIL (5)	13.95
BLUE POINT OYSTERS (6)	14.95
CRAB CAKES (2)	13.95
CALAMARI VINAIGRETTE	7.95
BRUSCHETTA (7)	6.95
GARLIC PRAWN SAUTE	13.95
ESCARGOT BOURGUIGNONNE (6)	10.95
OYSTERS ROCKAFELLER (6)	16.95
STEAMED CLAMS BORDELIAS	15.95
TOASTED RAVIOLIS	7.95
DEEP FRIED ZUCCHINI	6.95
CALAMARI FRITTI	8.95
GARLIC BREAD (FOR TWO)	4.95

Soups

MINESTRONE	cup 4.95	bowl 5.95
SOUP OF THE DAY	cup 4.95	bowl 5.95
CLAM CHOWDER (Friday and Saturday)	cup 5.95	bowl 6.95

Salads

SHRIMP LOUIE Mixed greens topped with bay shrimp and thousand island dressing on the side	15.95
CRAB LOUIE Mixed greens topped with crab and thousand island dressing on the side	18.95
ICEBERG LETTUCE WEDGE Chopped tomato, crumbled bleu cheese and hard boiled egg with bleu cheese dressing	11.95
HEARTS OF ROMAINE Balsamic vinaigrette dressing	11.95
WALDORF CHICKEN SALAD Mixed greens topped with grilled chicken, grapes, walnuts, celery, apples and mayonnaise dressing	13.95
INSALATA CAPRESE Sliced fresh mozzarella, tomato and basil drizzled with extra virgin olive oil	10.95
INSALATA SICILIANA Tomatoes, red onion and anchovies topped with vinaigrette dressing	10.95
MEDITERRANEAN SALAD Mixed greens with kalamata olives, tomato, red onion, cucumber, mushrooms, crumbled feta and tossed in a balsamic vinaigrette	13.95
SPINACH SALAD (WARM) Warmed baby spinach tossed with a special dressing, mushrooms, crumbled bacon and hard boiled egg	13.95
CLASSICAL CAESAR SALAD (FOR TWO) Prepared tableside for two	15.95
MIXED GREEN SALAD	5.95

Pasta

CAPELLINI with tomato and basil sauce	15.95
SPAGHETTI with prawns and asparagus	18.95
SPAGHETTI PUTANESCA with garlic, anchovies, black olives, red sauce	15.95
SPAGHETTI AGLIO E OLIO with garlic and olive oil	14.95
LINGUINI with clams red or white sauce	18.95
LINGUINI with crab and shrimp	21.95
VERMICELLI with calamari red or white sauce	18.95
FETTUCINE ALFREDO Fresh pasta blended with a rich cream sauce	15.95
FETTUCINE CARBONARA with pancetta, peas, egg yolk, parmesan cheese sauce	17.95
RIGATONI with sausage and mushrooms, marinara sauce	15.95
PENNE PRIMAVERA with fresh vegetables in white sauce	15.95
PENNE ARRIBATA with spicy red sauce	15.95
RAVIOLIS with meat or cheese	16.95
CANNELLONI with red or white sauce	19.95
TORTELLINI with pesto	17.95

Split Fee \$3.00 • Cake cutting Fee \$2 • Corkage Fee \$15.00
 Applicable Sales Tax Added to All Food and Beverage Items
 A 20% gratuity will be added for groups of six or more.

Your Hosts
 Anthony F. Lo Forte Sr.
 Katherine L. Lo Forte

Chef D' Cuisine
 Luis Melgar

Fowl Specialties

CHICKEN TOSCANA Tender chicken breast, fresh mushrooms, artichoke heart, white sauce	18.95
CHICKEN PARMIGIANA Tender chicken, baked in a rich red sauce topped with fine italian cheese	18.95
CHICKEN MARSALA Tender chicken, sauteed in fresh mushrooms, shallots and marsala wine	18.95
CHICKEN PICCATA Tender chicken, sauteed in butter, lemon, capers, and wine sauce	18.95
CHICKEN CORDON BLEU Tender breast of capon, stuffed with ham and cheese, topped with a white sauce	19.95
CHICKEN FLORENTINE Tender chicken, sauteed topped with spinach and white sauce	18.95

Veal Specialties

VEAL SCALLOPINI MARSALA Tender veal sauteed in fresh mushrooms, shallots, marsala wine	21.95
VEAL SCALLOPINI PICCATA Tender veal sauteed in butter, lemon, capers and wine sauce	21.95
VEAL OSKAR Sauteed tender veal topped with bearnaise sauce, crab and asparagus	23.95
VEAL PARMIGIANA Tender veal baked in a rich red sauce, topped with fine italian cheese	21.95
VEAL MILANESE Choice veal, breaded and baked in the old world tradition	21.95
VEAL VALDOSTANA Tender veal cutlet topped with prosciutto and fontina, madeira sauce	23.95
VEAL SALTIMBOCCA Tender veal sauteed, topped with prosciutto and mozzarella, madeira sauce	23.95

Beef Specialties

TOURNADOS OF BEEF Petite filet mignon, topped with a mushroom cap, served on toast with bearnaise sauce	42.95
MEDALLIONS OF BEEF Choice tenderloin slices sauteed in fresh mushrooms and a fine bordelaise sauce	42.95
8 OZ FILET MIGNON Tenderloin of beef broiled to perfection with a mushroom cap	42.95
12 OZ FILET MIGNON Tenderloin of beef broiled to perfection with a mushroom cap	48.95
BROCHETTES OF BEEF Choice tenderloin broiled with green peppers, onions and mushrooms, bordelaise sauce	42.95
NEW YORK STEAK Choice strip sirloin broiled to perfection	32.95
NEW YORK PEPPER STEAK Choice strip sirloin broiled to perfection, peppercorn sauce	34.95
GROUND SIRLOIN STEAK Choice ground sirloin broiled with fresh mushrooms and shallots in a wine sauce	18.95

Seafood Specialties

SCAMPI Garlic butter	23.95
SCALLOPS SAUTÉ DORÉ Tender scallops, sauteed in lemon butter, capers, and white wine	21.95
PRAWNS SAUTÉ DORÉ Gulf prawns, sauteed in lemon butter, capers, and white wine	22.95
SCALONE STEAK Sauteed tender scallop and abalone steak topped with a garlic butter sauce	19.95
CALAMARI STEAK Tender calamari sauteed and topped with a garlic butter sauce	19.95
CALAMARI A LA ZIO Choice calamari sauteed with fresh mushrooms, black olives in a rich marinara sauce	19.95
FILET OF PETRALE SOLE Pan fried sole delicately prepared in a white wine sauce	20.95
FILET OF PETRALE SOLE ALMONDINE Pan fried sole, breaded, with almonds, lemon butter, wine sauce	21.95
GRILLED HALIBUT Garlic butter	(M.P)
GRILLED SALMON Garlic butter	21.95