

APPETIZERS

Bella Blue Bruschetta

Roma Tomato / Basil / Red Onion / Red Pepper
Blue Cheese / Vinaigrette / Toast 9

Risotto Cakes of the Day

Risotto with fresh ingredients / Breading / Sauce 9

Flatbread of the Day

Fresh ingredients served on top of a thin crust 9

Apple Ravioli

Cheese Ravioli / Amaretto Granny Smith Apple
Golden Raisin / Roasted Fig
Sage Butter Sauce 9

Banana Peppers

Banana Pepper / Italian Sausage
Mozzarella Cheese / Marinara 9

Add Baked Mozzarella 2

Crab Cakes

Panko Breaded Jumbo Lump Crab Cakes
Dijon Cream Sauce / Balsamic Field Greens 13

Stuffed Zucchini

Breaded Zucchini / Provolone / Prosciutto
Spicy Marinara 9

Beans and Greens

Cannellini Bean / Spinach / Light Spicy Garlic Sauce 7
Add Italian Sausage 2

Spinach Dip

Italian Cheese / Fresh Spinach / Artichokes / Toast 8

Calamari

Fried Calamari / Banana Pepper / Marinara
Sriracha Aoli 12

SIDE SALADS & SOUPS

Caesar

Romaine / Crouton / Parmesan Cheese / Caesar Dressing 6

Mixed Green

Field Greens / Roma Tomato / Cucumber / Red Onion
Crouton / Feta Cheese / Balsamic Vinaigrette 6

*** Add any of the above side salads to an entree 4**

Prosciutto and Fig

Field Greens / Prosciutto / Roasted Fig / Walnut
Red Onion / Goat Cheese / Balsamic Vinaigrette 7

Beet Salad

Field Greens / Beets / Candied Pecan / Goat Cheese
Citrus Vinaigrette 7

*** Add any of the above side salads to an entree 5**

Wedge Salad

Iceberg / Roma Tomato / Dried Cranberry / Bacon
Red Onion / Crumbled Blue Cheese / Blue Cheese Dressing 8

Burrata Caprese

Burrata Cheese / Salt and Pepper / Roma Tomato
Fresh Basil / Balsamic Glaze 8

Italian Wedding

Chicken / Meatballs / Carrot / Celery / Spinach / Orzo 5

Soup of the Day

House-Made Soup with Fresh Ingredients 5

*** Add any of the above soups to an entree 3**

Lobster Bisque

A rich creamy lobster soup 6

*** Add Lobster Bisque to an entree 4**

ENTRÉE SALADS

Apple Walnut

Field Greens / Walnut / Grilled Granny Smith Apples
Gorgonzola Cheese / Apple Vinaigrette 15

Parmesan Ranch Chicken

Grilled Chicken Breast / Field Greens / Roma Tomato
Red Onion / Cucumber / Mozzarella / Parmesan Ranch 15

Harvest Salad

Cranberry Glazed Chicken or Salmon / Field Greens
Toasted Pumpkin Seed / Cranberry / Sweet Potato Fries
Cheddar Cheese / Balsamic Vinaigrette 16/18

Crab Cake Salad

Crab Cakes / Romaine / Cucumber / Roma Tomato
Red Onion / Parmesan Cheese / Parmesan Ranch 18

Add a Protein

Grilled Chicken Breast 4 / Blackened Chicken 4 / Crispy Chicken 4 / Steak 7
Scallops 9 / Sesame Crusted Tuna 9 / Jumbo Shrimp 8 / Salmon 8

An 18% Gratuity will be added to all parties of 10 or more.

D 10/2017

*** NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of food borne illness.**

PASTAS

Sausage Stuffed Chicken

Breaded Chicken Breast / Spicy Italian Sausage
Mozzarella Cheese / Linguine
Tomato Cream Sauce 18

Steak Gorgonzola *

Sautéed Steak / Spinach / Gorgonzola Crumble
Penne / Gorgonzola Cream Sauce
Balsamic Glaze 17

Spicy Shrimp and Scallop

Jumbo Shrimp / Scallops / Angel Hair
Spicy Lobster Cream Sauce / Spicy Breadcrumb
Green Onion 20

Seafood Bake

Jumbo Lump Crab / Jumbo Shrimp
Scallops / Roma Tomato / Fresh Mozzarella
Radiatore Pasta / Pink Vodka Sauce 24

Mediterranean Pasta

Fire Roasted Tomato / Caramelized Onion / Spinach
Artichokes / Feta Cheese / Brown Rice Penne
White Wine / Vegetable Broth 16

Mushroom Risotto

Portabella Mushroom / Oyster Mushroom
Risotto / Cream Sauce / Parmesan Cheese 17

FILLED PASTAS & GNOCCHI

Apple Ravioli

Cheese Ravioli / Amaretto Granny Smith Apple
Golden Raisin / Balsamic Roasted Fig
Sage Butter Sauce 18

Mushroom and Sausage Ravioli

Portabella Mushroom / Sausage / Spinach
Mushroom Stuffed Ravioli / Marinara 17

Lobster Ravioli

Lobster and Cheese Ravioli / Langoustine
Pink Vodka Sauce / Goat Cheese 21

Butternut Squash Ravioli

Butternut Squash Ravioli / Pumpkin Seed
Butternut Squash / Sage Butter Sauce 17

Lasagna

Spicy Italian Sausage / Beef / Mozzarella / Ricotta
Marinara / Alfredo 18

Gnocchi and Sausage

Gnocchi / Crumbled Italian Sausage /
Banana Peppers / Tomato / Mozzarella 18

PICK A PASTA

Choose a Pasta:

Linguine / Penne / Brown Rice Penne
Radiatore / Angel Hair 14
Cheese Ravioli / Gnocchi / Mushroom Ravioli 15

Choose a Sauce:

Marinara / Alfredo / Tomato Cream / Pink Vodka
Spicy Lobster Cream / Spicy Marinara / Butter
Oil & Garlic
Bolognese Meat Sauce 3

Add a Protein:

Grilled Chicken Breast 4 / Blackened Chicken Breast 4
Crumbled Italian Sausage 4 / Steak 7 / Salmon 8
Jumbo Shrimp 8 / Scallops 9 / Sesame Crusted Tuna 9
Meatball 2 / Burrata 4

Add a Vegetable:

Spinach / Portabella Mushroom / Banana Pepper
Fire Roasted Tomato / Roasted Red Pepper
Caramelized Red Onion / Artichoke / Caper
Per Vegetable 1 Unlimited Vegetables 4

Make it a Pasta Bake:

Pasta Topped With Shredded Mozzarella Cheese Baked Golden Brown 2

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STEAK

Filet *

6 oz. Center Cut Filet / Herb Butter
Seasonal Vegetable / Rosemary Potato 25

Grilled Ribeye*

14 oz. Ribeye / Herb Butter
Seasonal Vegetable / Yukon Mashed Potato 27

Steak Accompaniments

Cajun Crab Cream Sauce 6 / Scallops 9
Crab Stuffed Shrimp 9 / Mushroom Compote 4
Crumbled Blue Cheese 4 / Buttered Langoustine 6

VEAL

Veal Parmesan

Breaded Veal Medallion / Mozzarella
Linguine / Marinara 19

Veal Piccata

Sautéed Veal Medallion / Caper
Lemon Butter Cream / Angel Hair
Herb Butter Cream 19

Veal Marsala

Sautéed Veal Medallion / Portabella
Marsala Wine Gravy / Yukon Mashed Potato 19

CHICKEN

Tomato Basil Chicken

Breaded Herbed Chicken Breast
Tomato Cream Sauce / Shaved Parmesan
Fire Roasted Tomato Basil Risotto 18

Balsamic Chicken

Grilled Balsamic Chicken Breast
Balsamic Glaze / Seasonal Vegetable
Yukon Mashed Potato 17

Chicken Parmesan

Breaded Chicken Breast / Mozzarella
Linguine / Marinara 18

Chicken Piccata

Sautéed Chicken Breast / Caper / Lemon Butter Cream
Angel Hair /

Chicken Marsala

Sautéed Chicken Breast / Portabella
Marsala Wine Gravy / Yukon Mashed Potato 18

SEAFOOD

Cranberry Almond Salmon *

Almond Breaded Salmon
Dried Cranberry / Herb Butter Glaze
Seasonal Vegetable / Yukon Mashed Potato 21

Mediterranean Salmon *

Grilled Salmon / Fire Roasted Tomato
Roasted Red Pepper / Caper / Artichoke
Sage Butter Sauce / Seasonal Vegetable
Yukon Mashed Potato 21

Sesame Crusted Ahi Tuna*

Sesame Coated Ahi Tuna / Sweet Chili Glaze
Green Onion / Linguine / Spicy Oil & Garlic 22

Crab Cake Dinner

Panko Breaded Jumbo Lump Crab Cakes
Dijon Cream Sauce / Seasonal Vegetable
Linguine / Herb Butter Cream 24

Grilled Salmon *

Seasoned Grilled Salmon
Seasonal Vegetable / Yukon Mashed Potato 20

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