

Appetizers

- Veal Balls** 11.50
Roast Peppers 11.50
Shrimp Cocktail 5 jumbo 14.95
Crab Cocktail jumbo lump 18.50
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*** 36.95 petite 28.95
Filet Oscar* Filet topped with asparagus, jumbo lump crab and Mornay sauce. 49.95
Surf & Turf Petite filet mignon* and a lobster tail. 48.95

Chicken

Served with potato & vegetable or side spaghetti.

- Chicken Allegro** Chicken breast sautéed in our wine and provolone cheese sauce. 20.95
Chicken Parmagiana 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

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. 34.95
Veal Oscar Sautéed veal with green asparagus and jumbo lump crabmeat prepared in a Mornay sauce. 42.95

Pasta

Served with meatballs and bread.

- Lasagna** Homemade noodles layered and baked with ricotta and parmesan cheeses, topped with our meat-flavored tomato sauce. 16.50
Spaghetti Imported noodles in our meat-flavored tomato sauce. 12.95
Manicotti Homemade manicotti stuffed with ricotta and Parmesan cheeses and egg, topped with our meat-flavored tomato sauce and meatballs. 16.95
Gnocchi Homemade potato dumplings in our meat-flavored tomato sauce and meatballs. 15.95
Eggplant Parmigiana Breaded eggplant topped with marinara sauce and Italian cheeses. 18.95



Soup & Salad

- Italian Wedding Soup** 4.50 cup with dinner
Soup of the Day 4.50 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 crab sautéed in garlic, butter, lemon & wine. 37.95
Stuffed Scampi Three jumbo shrimp stuffed with crabmeat and broiled to delight. 33.95
Broiled Haddock 23.95
Homemade Crab Cakes 32.95, 22.95 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

Homemade Desserts

- Tiramisu 7.95
 Cannoli 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

By The Side

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

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

Beverages

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

Scan for our contactless
Wine List & Menus



* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.