



Ask your server about
GLUTEN FREE food!

Appetizers

- Crispelle 7
- Veal Balls 13
- Roast Peppers 13
- Crab Cake 23
- Shrimp Cocktail 18
- Sauteed Garlic Shrimp 20
- Artichoke Hearts Romano 13
- Stuffed Hot Peppers – Hot peppers stuffed with crabmeat, topped with marinara sauce. 15

Soup & Salad

- Italian Wedding Soup 7 cup
- Mixed Greens Garden Salad
with dinner 5, *ala carte* 11
- Caesar Salad 10
- Grilled Chicken Salad 20
- Steak Salad 27
- Grilled Salmon Salad 25

Seafood Entrees are served with your choice of potato & vegetable or a side of spaghetti.

- Broiled Scallops** 38
- Broiled Haddock** 29
- Broiled Atlantic Salmon** 34
- Broiled Orange Roughy** 35
- Homemade Crab Cakes** *Two jumbo lump crab cakes – a house specialty! 44, one crab cake 29*
- Shrimp & Crab Combo** Jumbo shrimp and jumbo lump crab sauteed in garlic butter, lemon and wine. 49
- Stuffed Shrimp** Jumbo shrimp stuffed with crabmeat. 45
- South African Lobster Tails** Presented with drawn butter. market price

Steaks

Entrees are served with potato and vegetable or side of spaghetti.

- Filet Mignon*** *Tender and juicy, prepared to your order. 47, petite 37*
- Filet Oscar** *Filet mignon, green asparagus, jumbo lump crab in a mornay sauce. 61*
- Surf & Turf** *Petite filet mignon* and a South African lobster tail. market price*

Chicken Entrees are served with your choice of potato & vegetable or a side of spaghetti.

- Chicken Allegro** *Tender chicken breast sautéed in our blend of white wine and provolone cheese sauce. 26*
- Chicken Piccata** *Chicken breast sautéed in butter and white wine, with capers. 25*
- Chicken Marsala** *Chicken breast sautéed with Marsala wine, butter and mushrooms. 26*
- Chicken & Peppers** *Chicken breast lightly seasoned and topped with pan-fried bell peppers. 30*
- Chicken Parmigiana** *Breaded chicken breast topped with our tomato sauce and melted mozzarella. 25*

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

Pasta

Eggplant Parmigiana

Elegantly breaded eggplant topped with Italian cheeses and rich tomato sauce. Served with potato and vegetable or side of spaghetti. 23

Lasagna

Our unique recipe features layers of baked ricotta and parmesan cheeses, topped with our meat-flavored tomato sauce and meatballs. 21

Classic Italian Pasta Dinner

Your choice of noodles served in our meat-flavored tomato sauce with meatballs. 16
Choice of spaghetti, rigatoni, penne, or gluten free spaghetti. Marinara sauce available upon request.

Manicotti

Homemade crepe filled with ricotta, parmesan, and egg, topped with our meat-flavored tomato sauce and meatballs. 22

Gnocchi

Homemade potato dumplings in our meat-flavored tomato sauce and meatballs. 20

Veal

Entrees are served with your choice of potato & vegetable or a side of spaghetti.

Veal Parmigiana

Breaded veal cutlet baked with our savory tomato sauce and mozzarella cheese. 37

Veal Marsala

Tender veal sautéed in butter and Marsala wine, finished with mushrooms. 41

Veal Marselle

Thin sliced filet of veal sautéed and presented in a lemon butter sauce. 38

Veal Piccata

Thin veal medallions simmered in butter and white wine sauce. 39

Veal & Peppers

Thin veal filets sautéed with pan-fried bell peppers. 43
Add hot peppers 10

Veal Saltimbocca

Tender veal slices stuffed with prosciutto and mozzarella, simmered in a Marsala wine sauce. 45

Veal Oscar

Sautéed veal, green asparagus, jumbo lump crab in a mornay sauce. 57

Veal Fontina

Tender veal slices sautéed in butter and accented with white wine and fontina cheese. 41

Child's Menu

Chicken Fingers 9
Broiled Chicken Breast 9
Catch of the Day 10
Spaghetti & Meatball 8
Lasagna 10
Steak 15

Sides

Gnocchi 9 Lasagna 9 Manicotti 9
Onions 3 Mushrooms 6 Hot Peppers 10

Desserts

Chocolate Peanut Butter Pie 9
Italian Lemon Crème Cake 9
Homemade Tiramisu 9
Homemade Cheesecake 8, with cherries 9
Cannoli 9
Spumoni 7
Gelato 7
Ice Cream 6
Sherbet 6