Salads

BEET SALAD 12

Spinach, roasted beets, goat cheese and walnuts

APPLE SALAD 12

Spinach, arugula, dried cherries, walnuts, apples and gorgonzola cheese

Appetizers

BUTTERNUT SQUASH CROSTINI 18

Butternut squash, pesto, burrata and candied pecans

ARTICHOKE HEARTS 18

Artichokes sautéed and tossed in parmesan and truffle oil

Pastas

GNOCCHI 38

Homemade gnocchi, in a butternut squash sage sauce with pan-seared scallops

EGGPLANT PARMESAN 32

Thinly sliced eggplant in a red sauce with mozzarella cheese, served with spaghetti pomodoro

Seafood

FLOUNDER FLORENTINE 36

Pan-seared flounder over a cream spinach and red bell peppers with crispy string fires

Meats

PECAN CHICKEN 32

Pecan encrusted Chicken in a maple dijon sauce, served with brussel sprouts and roasted potatoes

PORK CHOP 36

Grilled bone-in double cut pork chop topped pancetta and apples in a smoked gouda sauce served with carrots and mashed sweet potato

**Gluten free dinner rolls upon request - full order $3.2 - half order $1.7*

Salads

MEATBALL SALAD 16
Robert's meatball paired with ricotta and Italian salad

CAESAR SALAD 12
Romaine, shaved parmesan, and toasted croutons

GOAT CHEESE SALAD 12
Walnut encrusted goat cheese over arugula and dried cherries

TRI-COLOR SALAD 12
Endive, radicchio, arugula and shaved parmesan cheese

Appetizers

SHRIMP BEEPS 18
Lightly battered shrimp in a spicy red sauce

FRIED CALAMARI 16
Lightly fried and tossed in a ginger sauce with scallions

CLAMS OREGENATA 18
Breaded, baked clams in a garlic white wine

STUFFED MUSHROOMS 16
Mushrooms stuffed with sausage, peppers, and onions baked in a white wine

CLAMS OR MUSSELS 16
Served in your choice of sauce: garlic white wine, red sweet, or fra diavlo

LONG HOTS & HAND-CUT POTATOES 16
Hand-cut potatoes with long hot peppers, sausage and fresh mozzarella

SHORT RIB FRIES 18
Braised beef short ribs with hand-cut potato chips

Seafood

ATLANTIC SALMON 34
Broiled salmon with roasted corn over a leek puree with fingerling potatoes

EAST COAST HALIBUT 39
Macadamia nut encrusted, over sauteed spinach with sweet potato mash

SEAFOOD RISOTTO 36
Shrimp, calamari, clams, and mussels in a light red sauce over risotto.

BRANZINO 36
Marechiera style in a light red sauce, with mussels and clams

Pastas

Gluten free pasta available $2.5 additional

ORRECHIETTE 30
Ear pasta, broccoli rabe and sausage in a garlic and oil

SHORT RIB PASTA 35
Braised beef short ribs served over homemade pasta

LINGUINI AND CLAMS 30
Little neck clams over linguini in a white wine garlic sauce

CORTECCE VODKA 30
Homemade pasta in a pink vodka sauce with baby shrimp and peas

LOBSTER RIGATONI 36
Homemade rigatoni, lobster with shitake mushrooms in a truffle oil cream sauce

GNOCCHI BOLOGNESE 32
Homemade gnocchi in a Bolognese meat sauce with a scoop of ricotta

PASTA PRIMAVERA 28
Penne pasta with assorted seasonal vegetables

Meats

CHICKEN 28
Your choice of parmesan, marsala, or francaise served with broccoli and roasted potatoes

FILET MIGNON 46
10 oz. center cut with a porcini mushroom sauce served with asparagus and roasted potatoes

GRILLED PORK CHOP 34
Topped with sweet and hot vinegar peppers, served with roasted potato and mixed vegetables

PORK CHOP 36
Bone-in, double-cut, butter-flied and breaded served vodka parmesan style with rigatoni

GRILLED VEAL CHOP 48
Bone-in, double cut, and grilled with a port wine reduction served with asparagus and roasted potatoes

VEAL CHOP 48
Bone-in, double cut, butter-flied and breaded parmesan style served with penne pasta