

APPETIZERS

Bella Blue Bruschetta

Roma Tomato / Basil / Red Onion / Red Pepper /
Gorgonzola Cheese / Vinaigrette / Toast 9.5

Caprese Risotto Cakes

Breaded Risotto / Fire Roasted Tomato / Basil /
Fresh Mozzarella / Tomato Cream 9.5

Flatbread of the Day

Fresh ingredients served on top of a thin crust 10

Crab Cakes

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

Stuffed Zucchini

Breaded Zucchini / Provolone / Prosciutto /
Spicy Marinara 9.5

Beans and Greens

Cannellini Bean / Fresh Spinach /
Light Spicy Garlic Sauce 7.5
Add Italian Sausage 2

Calamari

Fried Calamari / Banana Pepper / Marinara /
Sriracha Aioli 12

Stuffed Banana Peppers

Italian Sausage / Mozzarella Cheese / Marinara 9.5
Add Baked Mozzarella 2

Apple Ravioli

Cheese Ravioli / Amaretto Granny Smith Apple /
Golden Raisin / Balsamic Roasted Fig
Sage Butter Sauce 9.5

SIDE SALADS

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 entrée 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 entrée 5

Add protein to any salad

Grilled Chicken 4 / Blackened Chicken 4
Crispy Chicken 4 / Filet 9 / Scallops 9 / Striped Bass 8
Sesame Crusted Tuna 9 / Jumbo Shrimp 8 / Salmon 8

DELUXE SIDE SALADS

Wedge Salad

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

Burrata Caprese

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

Warm Brussel Sprout

Brussel Sprouts / Red Onion / Roasted Red Pepper /
Bacon / Feta / Lemon Rosemary Vinaigrette 8

SOUPS

Italian Wedding or Soup of the Day 5

* Add the above soups to an entrée 3

Lobster Bisque 6

* Add Lobster Bisque to an entrée 4

ENTRÉE SALADS

Apple Walnut

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

Parmesan Ranch Chicken

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

Harvest Salad

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

Crab Cake Salad

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

A 20% Gratuity will be added to all parties of 10 or more.

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PASTAS / RAVIOLI

Apple Ravioli

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

Sausage Stuffed Chicken

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

Filet Gorgonzola *

Sautéed Filet / Spinach / Gorgonzola Cheese /
Penne / Gorgonzola Cream Sauce /
Balsamic Glaze **20**

Spicy Shrimp and Scallop

Jumbo Shrimp / Scallops / Angel Hair /
Spicy Lobster Cream Sauce / Spicy Bread Crumbs /
Green Onion **22**

Seafood Bake

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

Gnocchi Saltimbocca

Gnocchi / Prosciutto / Capers / Artichokes /
Chicken / Sage Butter **18**

Mediterranean Pasta

Fire Roasted Tomato / Caramelized Onion /
Spinach / Artichokes / Feta Cheese /
Brown Rice Penne / White Wine /
Vegetable Broth **17**

Mushroom and Sausage Ravioli

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

Lobster Ravioli

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

Butternut Squash Ravioli

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

Meatball Bake

Two Meatballs / Angel Hair /
Marinara / Baked Mozzarella Cheese **17**

Substitute Zucchini Noodles for any of the above pastas for \$2

PICK A PASTA

Choose a Pasta:

Linguine / Penne / Brown Rice Penne /
Radiatore / Angel Hair **15**

Cheese Ravioli / Gnocchi / Mushroom Ravioli **16**

Zucchini Noodles **16**



Choose a Sauce:

Marinara / Alfredo / Tomato Cream / Pink Vodka /
Spicy Lobster Cream / Spicy Marinara / Butter /
Oil & Garlic

Bolognese Sauce **3**

Add a Protein:

Grilled Chicken **4** / Blackened Chicken **4** /

Crumbled Italian Sausage **4** / Filet **9** /

Salmon **8** / Jumbo Shrimp **8** / Scallops **9** / Bass **9** /

Sesame Crusted Tuna **9** / Meatball **2** / Burrata **4**

Add a Vegetable:

Fresh Spinach / Portabella Mushroom /

Banana Pepper / Fire Roasted Tomato /

Roasted Red Pepper / Caramelized Red Onion /

Artichokes / Capers

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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ENTREES

Filet Mignon*

8 oz. Center Cut Filet / Herb Butter / Seasonal Vegetable / Rosemary Potato 27
Add Cajun Crab Cream Sauce 8

Cranberry Almond Salmon *

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

Mediterranean Salmon *

Grilled Salmon / Fire Roasted Tomato / Roasted Red Pepper / Capers / Artichoke /
Sage Butter Sauce / Seasonal Vegetable / Rosemary 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 /
Angel Hair / Herb Butter Alfredo 24

Grilled Salmon *

Seasoned Grilled Salmon / Seasonal Vegetable / Yukon Mashed Potato 20

Tomato Basil Chicken

Herb Breaded Chicken / Tomato Cream Sauce / Parmesan /
Fire Roasted Tomato Basil Risotto 18

Balsamic Chicken

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

CLASSIC DISHES

Zucchini Parmesan

Breaded Zucchini Planks / Mozzarella / Linguine / Tomato Cream 17

Lasagna

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

Choose any of the below entrées with

Veal 19 or Chicken 18

Parmesan

Breaded Veal or Chicken / Mozzarella / Linguine / Marinara

Piccata

Sautéed Veal or Chicken / Capers / Lemon Butter Cream / Angel Hair / Herb Butter Alfredo

Marsala

Sautéed Veal or Chicken / Portabella Mushroom / Marsala Wine Gravy / Yukon Mashed Potato

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