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## Soups & Salad

- Spinach Salad** 10.25  
**Caesar Salad** 10.25  
**Mixed Greens Garden Salad**  
4.95 with dinner, 10.95 ala carte  
**Italian Wedding Soup** 6.95



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## Appetizers

- Crispelle** 6.95  
**Veal Balls** 12.95  
**Roast Peppers** 12.95  
**Crab Cake** 22.75  
**Shrimp Cocktail** 17.50  
**Sauteed Garlic Shrimp** 19.75  
**Bruschetta Con Fontinella** 13.25  
**Baked Artichoke Hearts Romano** 13.25

## Pasta

- Eggplant Parmigiana** Breaded eggplant topped with Italian cheeses and tomato sauce. 22.50  
**Lasagna** Homemade noodles layered and baked with ricotta and parmesan cheeses, topped with our meat-flavored tomato sauce and meatballs. 20.50  
**Spaghetti** Imported noodles in our meat-flavored tomato sauce with meatballs. 16.50  
**Manicotti** Homemade manicotti stuffed with ricotta and Parmesan cheeses and egg, topped with our meat-flavored tomato sauce and meatballs. 21.50  
**Gnocchi** Homemade potato dumplings in our meat-flavored tomato sauce and meatballs. 19.95

## Chicken

*Served with potato & vegetable or side spaghetti.*

- Chicken Allegro** Chicken breast sautéed in our wine and provolone cheese sauce. 25.95  
**Chicken Parmigiana** Breaded chicken breast topped with our tomato sauce and melted mozzarella. 24.95  
**Chicken Piccata** Chicken breast sautéed with butter and white wine, with capers. 24.95  
**Chicken Marsala** Chicken breast sautéed with Marsala wine, butter and mushrooms. 25.75

## Steaks & Chops

*Served with potato & vegetable or side spaghetti.*

- Filet Mignon\*** Tender and juicy, prepared to your order. 47.50 petite 36.95  
**Filet Oscar\*** Filet topped with asparagus, jumbo lump crab and Mornay sauce. 60.95  
**Surf & Turf** Petite filet mignon\* and a South African lobster tail. market price

## Seafood

*Served with potato & vegetable or side spaghetti.*

- Homemade Crab Cakes**  
With jumbo lump crab meat! 44.25, one crab cake 28.95  
**Shrimp & Crab Combo** Jumbo shrimp and jumbo lump crabmeat sautéed in garlic butter, lemon and wine. 49.75  
**Broiled Haddock** 28.50  
**Broiled Atlantic Salmon** 33.95  
**Broiled Orange Roughy** 34.95  
**South African Lobster Tails** market price

## Veal

*Served with potato & vegetable or side spaghetti.*

- Veal Parmigiana** Breaded veal cutlet baked with our tomato sauce and mozzarella cheese. 37.25  
**Veal Marsala** Thin filets sautéed in butter and Marsala wine, served with mushrooms. 40.50  
**Veal Marselle** Thin sliced filet of veal sautéed and presented in a lemon butter sauce. 38.25  
**Veal Piccata** Thin filet of veal simmered in butter and white wine sauce. 38.95  
**Veal Saltimbocca** Tender veal slices stuffed with prosciutto and mozzarella, simmered in our Marsala wine sauce. 45.50  
**Veal Oscar** Sauteed veal with asparagus and jumbo lump crabmeat prepared in a Mornay sauce. 56.95

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

## Homemade Desserts

- Tiramisu** 8.95  
**Cannoli** 8.95

### Children's Menu

Chicken Fingers 8.95  
Grilled Chicken Breast 9.50  
Steak 15.50  
Broiled Haddock 9.95  
Spaghetti 7.95  
Lasagna 9.95

### Beverages

Soft Drinks  
Coffee, Tea, Milk  
2.95 (free refills)  
  
Espresso 3.75  
Herbal Tea 3.25  
Perrier 3.75

### Bottled Beer

\$5.00	\$6.50
Bud	Stella
Bud Light	Heineken
Mic Ultra	Peroni
Yuengling	Sam Adams
Corona	
Miller Lite	
Coors Light	

### Wine List

House Wine from Woodbridge 10.50 glass  
Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Moscato

<u>Red Wine</u>	<u>glass</u>	<u>bottle</u>
Pinot Noir, Mark West	10.50	32.00
Pinot Noir, Estancia		42.00
Valpolicella, Bolla	10.00	30.00
Chianti Classico, Aziano	10.50	38.00
Chianti Classico Riserva, Ruffino		55.00
Malbec, Diseno	10.50	32.00
Merlot, Velvet Devil, Washington		34.00
Red Blend, The Dreaming Tree Crush		40.00
Cabernet Sauvignon, Mondavi Pvt. Sel.	10.50	34.00
Cabernet Sauvignon, Franciscan, Napa		55.00
Cabernet Sauvignon, Mondavi, Napa		105.00
Zinfandel, Gnarly Head Old Vine	10.50	36.00
Langhe Nebbiolo, Crissante	11.50	46.00
Barbera d'Alba, Deltetto	14.00	58.00
St. Emilion Grand Cru Bordeaux		58.00

<u>White Wine</u>	<u>glass</u>	<u>bottle</u>
Pinot Grigio, Ruffino Lumina	10.50	28.00
Sauvignon Blanc, Nobilo	10.50	34.00
Riesling, Chateau St. Michelle	9.50	30.00
Chardonnay, Toasted Head		38.00
Chardonnay, Kendall Jackson	10.50	40.00
Moscato d'Asti, Deltetto	10.50	30.00

<u>Sparkling Wine</u>		
Brut, Cook's, California	9.50	31.00
Asti Spumanti, Martini & Rossi, 1/2 bottle		20.00
Asti Spumanti, Martini & Rossi		38.00
Prosecco, La Marca, Italy	11.50	
Ruffino, Lumina		38.00



A 3% surcharge will be added to all credit card transactions.