

## *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 16**

*Artichokes sautéed and tossed in parmesan and truffle oil*

## *Pastas*

### **GNOCCHI 22**

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

### **EGGPLANT PARMESAN 20**

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

## *Seafood*

### **FLOUNDER FLORENTINE 22**

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

## *Meats*

### **PECAN CHICKEN 20**

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

### **PORK MARSALA 20**

*Thinly sliced pork in a mushroom marsala wine sauce,  
served with broccoli and yukon mashed*

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

## Salads

Add: Grilled Chicken \$5 | Shrimp \$8 | Salmon \$9 | Steak \$10

### 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

### QUINOA SALAD 12

Arugula, quinoa, corn, peas, asparagus, fresh mozzarella

## 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 16

Breaded, baked clams in a garlic white wine

### STUFFED MUSHROOMS 15

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

### CLAMS OR MUSSELS 15

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

### SHORT RIB FRIES 18

Braised beef short ribs with hand-cut potato chips

## Seafood

### ATLANTIC SALMON 22

Broiled salmon with roasted corn over a leek puree  
with fingerling potatoes

### SHRIMP SCAMPI 20

Shrimp sautéed in a garlic butter sauce served  
with spinach and potatoes

## Soup Du Jour 8

## Pastas

Gluten free pasta available \$2.5 additional

### ORRECHIETTE 18

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

### SHORT RIB PASTA 22

Braised beef short ribs served over homemade pasta

### LINGUINI AND CLAMS 18

Little neck clams over linguini in a white wine garlic sauce

### CORTECCE VODKA 18

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

### LOBSTER RIGATONI 22

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

### GNOCCHI BOLOGNESE 18

Homemade gnocchi in a Bolognese meat sauce  
with a scoop of ricotta

## Meats

### CHICKEN 18

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

### ITALIAN SAUSAGE 18

Sauteed sausage, pepper, onions, and potatoes  
in a light red sauce

## Sandwiches

### THE ITALIAN 14

Prosciutto, soppressata, fresh mozzarella, tomato,  
and balsamic served with hand-cut potatoes

### GRILLED CHICKEN 14

Grilled chicken, fresh mozzarella, roasted peppers,  
and balsamic served with hand-cut potatoes

### ROASTED PORK 14

Roasted pork, broccoli rabe, and mozzarella  
served with hand-cut potatoes