

Salads

STRAWBERRY SALAD 12

Spinach, arugula, toasted almonds and goat cheese

CHOPPED SALAD 12

Tomatoes, cucumbers, avocado and feta in a balsamic

Appetizers

TUNA TARTARE 22

Ahi Tuna with sesame, ginger, jalapeno and avocado served with homemade chips

HONEY POLENTA 18

Polenta with caramelized onions, goat cheese and pure honey

Pastas

GNOCCHI 34

Homemade gnocchi, crumbled sausage, peas, in a pomodoro sauce topped with burrata

CAPPELLINI 34

Cappellini with baby arugula, shitake mushrooms, sun-dried tomato and shrimp in a shallot sauce

Seafood

ALASKAN COD 36

Blackened Alaskan cod in a orange reduction over sautéed spinach with rice

Meats

CHICKEN MILANESE 34

Breaded chicken topped with arugula, bruschetta and burrata

PORK TENDERLOIN 32

Pan-seared herb encrusted topped with maple dijon sauce served with green beans and yukon mashed

**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 18

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 diavolo

ARANCINE 16

Rice balls stuffed with meat, cheese and peas over red sauce

SHORT RIB FRIES 18

Braised beef short ribs with hand-cut potato chips

Seafood

ATLANTIC SALMON 34

Blackened or broiled brushed with honey over asparagus with fingerling potatoes

FLOUNDER 36

Flounder floured done francese style, in a lemon butter sauce served with yukon mashed and mixed veg

SEAFOOD RISOTTO 36

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

BRANZINO 36

Pan-seared Branzino with tomato, olive, caper red sauce with sautéed spinach and fingerling potatoes

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 32

Little neck clams over linguini in a white wine garlic sauce

CORTECCE VODKA 32

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

Fresh pasta with assorted seasonal vegetables in a pomodoro sauce

EGGPLANT PARMESAN 32

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

Meats

CHICKEN 29

Your choice of parmesan, marsala, or francese served with mixed vegetables and roasted potatoes

FILET MIGNON 48

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

GRILLED PORK CHOP 35

Topped with sweet and hot vinegar peppers, served with roasted potato and mixed vegetables

PORK CHOP 36

Bone-in, double-cut, butter-fried and breaded served vodka parmesan style with rigatoni

GRILLED VEAL CHOP 52

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

VEAL CHOP 52

Bone-in, double cut, butter-fried and breaded parmesan style served with penne pasta