

Salads

SPINACH SALAD 12

Spinach, apples, feta cheese and toasted almonds

KALE SALAD 12

Baby kale, chickpeas, dried cranberries, candied pecans and goat cheese

Appetizers

CRAB MUSHROOMS 21

Mushrooms stuffed with crabmeat baked in a blush sauce

DATES 18

Dates stuffed with goat cheese, wrapped in bacon and baked

Pastas

PESTO GNOCCHI 32

Homemade gnocchi in a creamy pesto carbonara sauce

ANGRY SPAGHETTI 34

Spaghetti in a spicy red sauce topped with jumbo panko shrimp

Seafood

ALASKAN COD 36

Pistachio encrusted cod over a creamy vegetable risotto

Meats

STUFFED CHICKEN 32

*Stuffed with caramelized onions, fresh mozzarella in a brown sauce
with roasted potato & mixed veg*

PORK OSSO BUCO 36

Pork shank slow simmered over chopped vegetable medley with sweet potato mash

**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

Broiled salmon in a ginger scallion sauce with brussel sprouts and fingerling potatoes

FLOUNDER 36

Blackened flounder with a dijon sauce over sautéed spinach with sweet potato mash

SEAFOOD RISOTTO 36

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

BRANZINO MARECHIARA 36

Branzino 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 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 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 35

Au Poivre in a brandy peppercorn cream sauce with yukon mashed and sautéed spinach

PORK CHOP 36

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