



Soup & Salad

Mixed Greens Garden Salad
with dinner 5, ala carte 11
Spinach Salad 10
Caesar Salad 10
Italian Wedding Soup 7

Appetizers

Crispelle 7
Veal Balls 13
Roast Peppers 13
Crab Cake 23
Shrimp Cocktail 18
Sautéed Garlic Shrimp 20

Pasta

Eggplant Parmigiana
*Elegantly breaded eggplant topped with Italian cheeses and rich tomato sauce.
Served with potato and vegetable or side of spaghetti. 23*

Lasagna
*Our unique recipe features layers of baked ricotta and parmesan cheeses,
topped with our meat-flavored tomato sauce and meatballs. 21*

Spaghetti
Imported pasta in our meat-flavored tomato sauce and meatballs. 16

Manicotti
*Homemade crepe filled with ricotta, parmesan, and egg, topped with our
meat-flavored tomato sauce and meatballs. 22*

Gnocchi
Homemade potato dumplings in our meat-flavored tomato sauce and meatballs. 20

Steaks

Entrees are served with your choice of potato & vegetable or a side of spaghetti.

Filet Mignon*
Tender and juicy, prepared to your order. 47, petite 37

Surf & Turf
Petite filet mignon and a South African lobster tail. market price*

Seafood

Entrees are served with your choice of potato & vegetable or a side of spaghetti.

Homemade Crab Cakes
Two jumbo lump crab cakes – a house specialty! 44, one crab cake 29

Shrimp & Crab Combo
Jumbo shrimp and jumbo lump crab sautéed in garlic butter, lemon and wine. 49

Broiled Haddock 29
Broiled Atlantic Salmon 34
Broiled Orange Roughy 35
South African Lobster Tails market price





Chicken

Entrees are served with your choice of potato & vegetable or a side of spaghetti.

Chicken Allegro

Tender chicken breast sautéed in our blend of white wine and provolone cheese sauce. 26

Chicken Piccata

Chicken breast sautéed in butter and white wine, with capers. 25

Chicken Marsala

Chicken breast sautéed with Marsala wine, butter and mushrooms. 26

Chicken Parmigiana

Breaded chicken breast topped with our tomato sauce and melted mozzarella. 25

Veal

Entrees are served with your choice of potato & vegetable or a side of spaghetti.

Veal Parmigiana

Breaded veal cutlet baked with our savory tomato sauce and mozzarella cheese. 37

Veal Marsala

Tender veal sautéed in butter and Marsala wine, finished with mushrooms. 41

Veal Marselle

Thin sliced filet of veal sautéed and presented in a lemon butter sauce. 38

Veal Piccata

Thin veal medallions simmered in butter and white wine sauce. 39

Veal Saltimbocca

Tender veal slices stuffed with prosciutto and mozzarella, simmered in our Marsala wine sauce. 45

Desserts

Chocolate Peanut Butter Pie 9

Italian Lemon Crème Cake 9

Homemade Tiramisu 9

Homemade Cheesecake 7, with cherries 8

Cannoli 9

Spumoni 7

Gelato 8

Ice Cream 6

Sherbet 6

Child's Menu

Chicken Fingers 9

Broiled Chicken Breast 9

Catch of the Day 10

Steak 15

Spaghetti & Meatball 8

Lasagna 10

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

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

