

Appetizers

Sautéed Hot and Spicy Shrimp	\$16
Jumbo Shrimp sautéed with hot and sweet cherry peppers, garlic and white wine	
Jumbo Shrimp Cocktail	\$16
Chilled Gulf Shrimp served with a tangy cocktail sauce	
Marinated Seafood Salad	\$18
Chilled Gulf Shrimp, Scungilli, Calamari marinated with lemon, olive oil and fresh herbs	
Sautéed PEI Mussels	\$16
Sautéed with marinara, fradiavlo or garlic and oil	
Fresh Fried Calamari	\$16
Served with a zesty Marinara sauce	
Housemade Fresh Mozzarella and Tomato	\$15
Fresh tomato, balsamic glaze, olive oil and fresh herbs	
Homemade Rice Balls	\$15
Arbio Rice, Fresh Mozzarella, Pecorino Mozzarella and Marinara Sauce	

Lite Fare

Sautéed Broccoli Rabe and Sausage	\$18
Served Garlic and Oil	
Homemade Smash Burger	\$12
Ground Rib Eye, Brisket, and Short Rib burger served on our roll, with House Cut French Fries	
Chopped Shrimp Salad	\$18
Chilled Gulf White Shrimp, red onions, tomato, Iceburg, red leaf, green leaf, balsamic vinaigrette	
Grilled Chicken or Fried Chicken Salad	\$15
Organic Chicken Breast pounded thin served on top of a bed of mixed greens, fresh tomato and onion	

Pasta

Homemade Meatballs	\$25
Served over pasta, Marinara or Fradiavlo	
Homemade Beef Lasagna	\$24
Fresh ricotta, homemade pasta, bolognaise and marinara sauce	
Penne alla Vodka	\$24
Marinara, Vodka and Cream *this dish contains prosciutto	
Homemade Cheese Ravioli	\$22
Served with Marinara or Fradiavlo	
Homemade Potato Gnocchi	\$22
Served with Marinara or Fradiavlo	

Meat

Sautéed Organic Chicken Francaise \$24

Egg battered lemon and white wine

Baked Chicken Parmagiana \$24

Baked with fresh Mozzarella and Marinara sauce, served with a side of pasta

Baked Chicken and Eggplant \$25

Chicken layered with Eggplant fresh Mozzarella and Marinara Sauce with a side of pasta

Baked Veal Parmagiana \$28

Baked with fresh Mozzarella and Marinara Sauce, served with a side of pasta

Sautéed Veal Francaise \$28

Egg Battered, Lemon and White Wine

Baked Veal and Eggplant \$29

Veal Layered with Eggplant, fresh Mozzarella, and Marinara sauce with a side of pasta

Pork Chops One or Two \$22/28

Pan roasted with hot or sweet Vinegar peppers

Seafood

Jumbo Gulf Shrimp \$26

Served Marinara, Fradiavlo, Scampi, or Parmigiana over pasta

Sautéed Gulf Shrimp and Scallops \$28

Served Marinara, Fradiavlo or Scampi over pasta

Broiled Seafood Platter \$28

Dry Sea Scallops, Shrimp, Fish of the Day broiled with lemon, white wine, light fresh breadcrumbs, and butter

Zuppa De Pesce \$30

Sautéed Gulf Shrimp, Calamari, Scallops, Clams and Mussels sautéed with Marinara or Fradiavlo over pasta

ALL ENTREÉS ARE SERVED WITH A CHOICE OF SOUP OR SALAD